

北岡本店

Product Information



Brewer of SAKE “ YATAGARASU ” since 1868



Our trademark "Yatagarasu" is a bird of good luck mentioned in the "Chronicles of Japan" and "Kojiki".

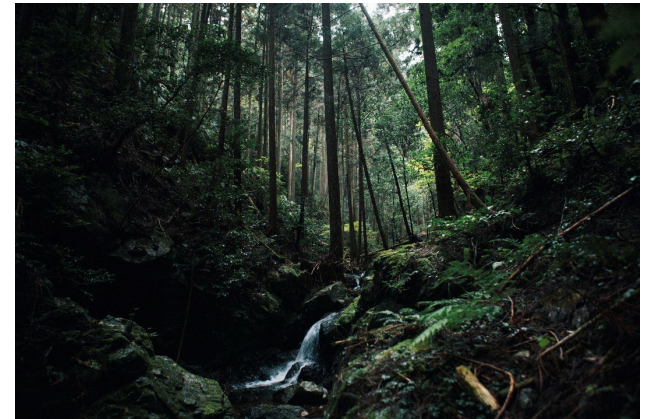
According to legend, Emperor Jinmu, the first emperor of Japan, lost his way in the mountains of Yoshino on his way from Wakayama to Nara during his eastern expedition. It is said that the bird that led him on his way was the Yatagarasu.

"Yatagarasu" means "big bird," and the three-legged crow is said to be the spirit of the sun. The "Yatagarasu" has been adopted as the flag emblem of the Japan Football Association, and is also the emblem of the Japanese national team.

Nara Prefecture is said to be the birthplace of sake, and a number of ancient documents confirm that sake brewing began to flourish in Nara around 1441. And Yoshino, where our brewery is located, prospered as a transportation hub in the early Edo period. The brewery was located in the center of the area and was also involved in the production of sake, soy sauce, and oil, as well as the banking business. In 1868, the seventh-generation brewer consolidated these businesses into a dedicated sake brewing operation.

Yoshino is world-renowned as one of the three most famous cherry blossom viewing spots in Japan, and was registered as a World Heritage site in 2004. 1594 Toyotomi Hideyoshi held what is said to be the first Hanami (cherry blossom viewing) event in Japan, bringing together all the feudal lords of Japan. It is said that more than 5,000 people, including feudal lords and their entourages, were summoned from all over Japan.

In the Taisho era (1912-1926), Kitaoka Honten decided to use "Yatagarasu" as its trademark in reference to the legend of Emperor Jinmu, who is closely associated with Yoshino.



Our Efforts

Initiatives for food loss

Liqueur Ingredients

- We try to avoid using ingredients from overseas.
- We want to use fruits whose producers are visible.
- We accept B-grade, surplus, and slightly damaged fruits from farmers and JA.

- We want to use fruits that are in season and have a sense of seasonality.
- We produce safe and reliable liqueurs and soft drinks.



Manufacturing with originality

- Each fruit is processed by hand.
- Various processing methods to suit each product
 - Cold-pressing, grating, dicing, etc.

Manufacturing using our own patents

- From spring 2022
- We will start manufacturing additive-free, colorant-free, sugar-free soft drinks and other products using plant-based lactic acid bacteria isolated from cherry blossoms.
- In the spring of 2022, we will begin manufacturing additive-free, colorant-free, and sugar-free soft drinks.



Safe and secure facilities

- We pay careful attention to detail and strive to create bold products.
- Introduction of Joule heating sterilizer and pasteurizer
- All products are tested for bacteria in our own laboratory.

Tottori Factory

- November 26, 2019 Operations
- We took over the former Funaoka Junior High School building, which was closed in the spring of 2015, from the town of Yazu in Tottori Prefecture.
- The school building was renovated and turned into a new plant.
- The new plant will have an annual production capacity of approximately 700 kiloliters.
- 700 kiloliters is equivalent to about 10 million bottles of 720ml.

2021: Obtain regional HACCP certification from Tottori Prefecture



吉野物語

YOSHINO LIGHT

This fruit liqueur is made mainly from Japanese fruits with plenty of juice added.
We have prepared 18 different flavors that are low in price but have a strong flavor.
Please enjoy them with soda or on the rocks!

Product Specifications

Size :
 1800ml : 100 × 100 × 400mm 2,800g / Case : 6 Bottles 270 × 400 × 430mm 18,600g
 720ml : 75 × 75 × 300 / 1,200g / Case : 12 Bottles 265 × 355 × 325mm 15,400g
 *Can be changed to 750ml bottle.
 9% Alc,
 Flavor :
 Plum, Kiwi, Apple, Lychee, Tangerine, Strawberry, Lemon, Yuzu, Pineapple, Peach, Strawberry & Blueberry, Cassis, Grape, Pear, Banana, *Jabara*, Haskap, Mango.

吉野物語
 ソロカエロ
 レイガナ ライト Light
 45896621769129
 原材料名 醸造アルコール(国内製成)、糖類(砂糖、果糖)、いちごソース/酸味料、香料、増粘剤(寒天)、着色料(アドウ果灰色素、赤色2号)、甘味料(スクロース)
 アルコール分9度
 内容量720ml
 製造者株式会社北園本店 奈良県吉野市吉野町上市5-1
 開封後冷蔵
 お酒



吉野物語

YOSHINO LIGHT

Mango



Neutral Spirits (manufactured in Japan), Sugar, Mango Puree, Mango / Acidulant, Thickener (Xanthan Gum), Flavoring, Sweetener (Sucralose)

It has a thick, slippery texture and a natural sweetness. The gentle flavor of mango goes well with plum wine, *yuzu*, and other fruits.

Haskap



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Haskap Paste / Acidulant, Thickener (Pectin), Flavoring, Coloring (Grape Skin Color, Red No. 2), Sweetener (Sucralose)

You can enjoy the refreshing taste of Haskap. This sweet and sour liqueur is full of anthocyanin, a polyphenol that is good for eye health.

Plum



Neutral Spirits (manufactured in Japan), Glucose Fructose Liquid Sugar, Plum Paste, Plum Juice / Acidulant, Thickener (Xanthan Gum), Sweetener (Sucralose)

By adding plenty of rough, wholesome pulp, you can taste the various flavors of plums in a rich way. It can be enjoyed on the rocks or with soda for a more refreshing drink.

Peach



Peach Paste (from China), Neutral Spirits, Sugar (Sugar, Fructose) / Acidulant, Thickener (Pectin), Flavoring, Sweetener (Sucralose)

It has a rich, aromatic flavor that lets you enjoy the taste of peaches. Recommended for drinking on the rocks, with soda, with water, or with hot water.

Lychee



Neutral Spirits (manufactured in Japan), Sugar (Glucose Fructose, Sugar), Lychee Juice, Lychee / Acidulant, Flavoring, Thickener (Xanthan Gum), Sweetener (Sucralose)

The tropical aroma of ripe lychee and its gentle sweetness and refreshing taste have been made into a liqueur. Recommended with soda.

Jabara



Sugar (Glucose Fructose, Sugar) Neutral Spirits (manufactured in Japan), *Jabara*, *Jabara* Juice / Acidity, Flavor, Color (Safflower)

This is a liqueur made from the sumptuous *jabara* produced in *Shimokitayama* Village. It has a unique aroma and a refreshing taste. It is recommended to drink it straight, on the rocks, or with soda.

吉野物語

YOSHINO LIGHT

Pine



Neutral Spirits (manufactured in Japan), Sugar (Glucose Fructose, Sugar), Pineapple, *Shikwasa* Juice / Acidulant, Flavoring, Thickener (Xanthan Gum), Sweetener (Sucralose), Color (Safflower)

Pineapple and *shikwasa* are both nurtured by the tropical climate. The sweetness, sharp acidity, and spreading aroma of each complement each other in a delicious way. Soda is recommended.

Banana



Neutral Spirits (manufactured in Japan), Sugar, Banana Puree / Thickener (Xanthan Gum), Flavoring, Color (Turmeric), Antioxidant (Vitamin C), Sweetener (Sucralose), Acidity

It has the same flavor of banana, with a pulpy and sweet taste. You can enjoy it with milk or with chocolate sauce.

Strawberry & Blueberry



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Strawberry Paste, Blueberry Paste / Acidulant, Thickener (Pectin), Flavoring, Coloring (Grape Skin Color, Red #40), Sweetener (Sucralose)

The sweetness of fine strawberries and the wildness of blueberries complement each other in this fresh liqueur with the subtle astringency of polyphenols and the sweet and sour taste of blueberries.

Cassis



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Blackcurrant Juice / Acidulant, Flavoring, Thickener (Xanthan Gum), Sweetener (Sucralose), Color (Red No. 2)

By adding plenty of rough-ground pulp, you can taste the rich flavor of blackcurrant. It can be enjoyed on the rocks or with soda for an even more refreshing drink.

Grape



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Grape Juice, Grape Paste / Acidity, Flavor, Thickener (Xanthan Gum), Color (Gardenia, Red No. 2), Sweetener (Sucralose)

The sourness and sweetness of red grapes with a hint of astringency make this liqueur a perfect match. It is recommended to drink on the rocks or with soda.

Lemon



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Lemon Juice / Acidulant, Thickener (Agar), Flavoring, Sweetener (Sucralose)

It has a refreshing and crisp taste that is true to lemon. It is recommended to drink it with soda.

吉野物語

YOSHINO LIGHT

Apple



Neutral Spirits (manufactured in Japan), Sugar (Glucose Fructose, Sugar), Apple Paste / Acidulant, Flavoring, Thickener (Xanthan Gum), Sweetener (Sucralose)

The juice and pulp of ripe apples create a rich fruitiness. The refreshing sourness will leave you wanting more. It is recommended to drink with soda.

Strawberry



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Strawberry Sauce / Acidulant, Flavoring, Thickener (Agar), Coloring (Grape Skin Color, Red No. 2), Sweetener (Sucralose)

The sweet and sour taste of strawberries has been preserved in this liqueur. Recommended on the rocks, with soda, or with water. It can also be used to make desserts or frozen as a sorbet.

Yuzu



Neutral Spirits (manufactured in Japan), Glucose Fructose Liquid Sugar, *Yuzu* Juice, *Yuzu* Peel / Acidulant, Colorant (Safflower), Sweetener (Sucralose)

This sweet and sour sake has a light sourness from the *yuzu* juice, a rich aroma from the peel, and a faint bitterness. It is recommended to drink on the rocks, with soda, with water, or with hot water.

Tangerine



Neutral Spirits (manufactured in Japan), Tangerine Pomace, Sugar (Sugar, Fructose), Tangerine Juice / Acidulant, Thickener (Agar), Sweetener (Sucralose)

Enjoy the sweetness and gentle sourness of ripe tangerine along with the tart texture of the sandalwood. It is recommended to drink on the rocks or with soda.

Kiwi



Neutral Spirits (manufactured in Japan), Kiwi Paste, Sugar (Sugar, Fructose) / Acidulant, Flavoring, Thickener (Agar), Color (Gardenia, Turmeric), Sweetener (Sucralose)

The characteristic sourness of kiwi is used to create an easy drink liqueur. It has a unique taste with a moderate sweetness. It is recommended to drink on the rocks or with soda.

Pear



Neutral Spirits (manufactured in Japan), LaFrance Puree, Sugar (Sugar, Fructose) / Thickener (Agar), Flavor, Acidity

This liqueur has the gorgeous aroma and elegant sweetness of Japanese La France, and you can even enjoy the crunchy texture of the fruit. It is recommended to drink with soda.

吉野物語

YOSHINO STANDARD

Fruits lovingly grown by farmers all over Japan are roughly grated to create a rich and mellow liqueur that tastes as if you are enjoying a dessert.
Enjoy the smooth taste of the fruit juice and the mild, clean aftertaste.

Product Specifications

Size :

1800ml : 100 × 100 × 400mm 2,800g / Case : 6 Bottles 270 × 400 × 430mm 18,600g

720ml : 75 × 75 × 300 / 1,200g / Case : 12 Bottles 265 × 355 × 325mm 15,400g

*Can be changed to 750ml bottle.

9% Alc,

Flavor :

Plum, Peach, Persimmon, Yuzu, Strawberry, Lemon, Kiwi, Tomato, *KANKAN* (Citrus Mix), *Shiso*, Chestnut, Strawberry & Blueberry, Pumpkin, Fig, Pear, Tangerine, *Jabara*.

株式会社 北岡本店
奈良県吉野郡吉野町上市六一



吉野物語

YOSHINO STANDARD

Pear



LaFrance Puree (domestic), Neutral Spirits, Sugar (Glucose Fructose, Fructose, Sugar) / Acidulant, Flavoring

This product is rich in domestic La France, a synonym for pears. It has a gorgeous aroma and elegant sweetness, and you can even enjoy the crunchy texture of the pulp. Enjoy it straight or on the rocks to feel the pulp.

Kiwi



Kiwi Puree (domestic), Neutral Spirits, Sugar (Glucose Fructose, Sugar) / Acidity, Flavor, Color (Safflower, Gardenia)

This sweet and sour liqueur is made from the pulp of fully ripe, ready-to-eat kiwis, and has a distinctive sour taste. It is delicious on the rocks, with soda, or with yogurt.

Tangerine



Tangerine Pomelo (domestic), Neutral Spirits, Sugar (Glucose Fructose, Sugar, Fructose), Tangerine Juice / Acidulant, Flavoring

With plenty of pulp, it is like eating a fully ripe tangerine. It has a thick and rich taste. It is recommended to drink on the rocks or with soda.

Shiso



Sugar (Glucose Fructose (manufactured in Japan), Fructose), Neutral Spirits, Red *Shiso* Extract / Acidulant, Flavoring, Antioxidant (Enzyme-Processed Rutin), Color (Safflower)

A *shiso* liqueur with a nostalgic flavor. It has the rich aroma and bright red color of *shiso* and the refreshing sweet and sour taste of plum juice.

Yuzu



Neutral Spirits (manufactured in Japan), Sugar (Glucose Fructose Liquid Sugar, Sugar), *Yuzu* Juice, *Yuzu* Peel / Acidulant, Flavoring

It is made from the grated peel and juice of the yuzu citron, and you can taste the fresh aroma of the citron, the sourness of the fruit, and the mild bitterness. It is recommended to drink on the rocks or with soda.

Fig



Fig Paste (domestic), Sugar (Glucose Fructose Liquid Sugar, Sugar), Neutral Spirits / Acidity, Flavoring, Antioxidant (Enzyme-Treated Rutin), Color (Red Cabbage)

It has a light sweetness and a unique aroma that only fully ripe figs can provide. It has a light sweetness and unique aroma that only fully ripe figs can provide. It can be enjoyed on the rocks or with soda.

吉野物語

YOSHINO STANDARD

Tomato



Tomato Puree (domestic), Neutral Spirits, Sugars (Glucose Fructose, Fructose, Sugar), Salt / Acidulant

We use tomatoes that have grown strongly under the summer sun. You can enjoy the gentle sweetness and deep flavor of fully ripe tomatoes. Chill well and serve on the rocks.

Kankan (Citrus Mix)



Sugar (Glucose Fructose, Fructose, Sugar), Neutral Spirits (manufactured in Japan), Summer Orange Pomace, *Hassaku* Puree, Navel Orange Puree, Lemon Puree / Acidulant, Flavoring

Sweet summer, *Hassaku*, navel. Lemon, each with its own unique flavor, combined to make a crisp, sweet and sour drink. It is recommended to drink on the rocks or with soda.

Jabara



Sugar (High Fructose Corn Syrup, Sugar), Neutral Spirits (manufactured in Japan), *Jabara*, *Jabara* Juice, Honey / Acidulant, Flavoring

This is a *jabara* liqueur made with luxurious *jabara* from *Shimokitayama* Village, which is expected to reduce hay fever symptoms. It has a unique aroma and a refreshing taste. It is recommended to be served well chilled, straight or on the rocks, or with soda.

Plum



Sugar (Glucose Fructose, Sugar, Fructose), Plum Paste (domestic), Neutral Spirits, Plum Juice / Acidulant, Flavoring

It is a moderately sweet plum wine with the clean sourness and refreshing aroma of plum fruit and the full-bodied flavor of crushed pulp. Enjoy it straight, on the rocks, or with soda.

Strawberry & Blueberry



Sugar (Glucose Fructose, Sugar, Fructose), Neutral Spirits (manufactured in Japan), Strawberry Paste, Blueberry Paste / Acidulant, Flavoring, Antioxidant (Enzyme-Treated Rutin), Color (Red Cabbage)

The sweetness of fine strawberries and the wildness of blueberries complement each other in this fresh liqueur with the subtle astringency of polyphenols and the sweet and sour taste of blueberries.

Peach



Peach Puree (domestic), Sugar (Glucose Fructose Solution), Neutral Spirits / Acidity, Flavoring

The flavor of domestic white peaches has been preserved in this creamy sake. It is full of juice and has a rich flavor. Chill it well and enjoy it straight, on the rocks, or with soda!

吉野物語

YOSHINO STANDARD

Strawberry



Sugar (Glucose Fructose, Fructose, Sugar), Neutral Spirits (manufactured in Japan), Strawberries, Strawberry Paste/Adhesive (Pectin), Acidulant, Flavoring, Coloring (Red Cabbage, Turmeric), Antioxidant (Enzyme-Treated Rutin)

Made from fully ripe strawberry fruit. It is a sweet and sour liquor with the mellow flavor of strawberries. It can be enjoyed on the rocks, with soda, or with milk.

Chestnut



Neutral Spirits (manufactured in Japan), Sugar (Glucose Fructose, Sugar), Chestnut Paste, Soy Milk (Soybean: Non-Genetically Modified), Seasoning (Amino Acid), Flavoring, Thickener (Xanthan Gum), Color (Caramel)

It is a sweet and creamy drink like enjoying Mont Blanc cream. It can be enjoyed not only with milk, but also as a sweet treat by pouring it over ice cream or pancakes.

吉野物語
いちご

ソノカエノロ
スタンダード

45896621770453

完全のいちご果実から作り
ました。のろ酔い風味を生
かした甘酸っぱいお酒に仕上
げました。ロック、ソーダ割
り、アイスミルク割りに楽しめま
す。

原材料名 糖類(ぶどう糖果糖
液糖、果糖、砂糖)、醸造アルコール
(国内製造)、いちご、いちごペース
ト/増粘剤(ペクチン)、酸味料、香
料、着色料(アオキヤベツ、ウコン)、
酸化防止剤(酵素処理ルチン)
アルコール分9度
内容量720ml
製造者株式会社北岡本
店 奈良県吉野郡吉野町
上市61

開栓後
冷蔵
お酒

Labels for export

Persimmon



Sugar (Glucose Fructose Liquid Sugar, Sugar), Neutral Spirits (manufactured in Japan), Persimmon Paste (manufactured in Japan)

The pulp of well-ripened persimmons is crushed and used generously. The delicate persimmon flavor is alive in this sake. It can be enjoyed on the rocks, with soda, or even with ginger ale.

Pumpkin



Pumpkin Paste (domestic), Sugar (Sugar, Fructose), Neutral Spirits, Soy Milk (Soybean: Non-Genetically Modified) / Seasoning (Amino Acid), Thickener (Xanthan Gum), Flavoring

The gentle sweetness of the pumpkin is made richer and creamier with soy milk. It is a rich and mellow liqueur. It can be served warm or chilled with milk for a softer taste.

Lemon



Sugar (Glucose Fructose, Fructose) Neutral Spirits (manufactured in Japan) Lemon Juice, Lemon Peel / Acidulant, Flavoring

Using safe, high quality domestic lemons, we squeeze the entire peel and pulp to bring out their fresh aroma, as well as their natural sourness and bitterness. It can be enjoyed on the rocks or with soda.

吉野物語

YOSHINO PREMIUM

It is a liqueur that you can eat. It is like a liqueur that you can eat.

Product Specifications

Size :

1800ml : 100 × 100 × 400mm 2,800g / Case : 6 Bottles 270 × 400 × 430mm 18,600g

720ml : 75 × 75 × 300 / 1,200g / Case : 12 Bottles 265 × 355 × 325mm 15,400g

*Can be changed to 750ml bottle.

9% Alc,

Flavor :

Yuzu, Plum, Peach, Lemon, Persimmon, Kiwi, Tomato, Fig, Strawberry, Pear, Apple, Pineapple, Tangerine, Red Grape, White Grape, Lychee, Banana, Mango, Melon, Grapefruit, Gold Kiwi, Delaware (Grape), Japanese Pear, *Shiranui* (Japanese Local Citrus), Blood Orange, Lime, *Natsu-Mikan* (Citrus Daidai), Blueberry.



吉野物語

YOSHINO PREMIUM

Plum



Glucose Fructose Liquid Sugar (manufactured in Japan), Neutral Spirits, Plum Paste, Plum, Plum Juice, Acidulant, Flavoring

A refreshing plum liqueur with a lot of pulp in it. It is as if you are drinking the whole plum. A new kind of liqueur that you chew and drink. Enjoy it straight, with hot water, with soda, or on the rocks.

Peach



Glucose Fructose Liquid Sugar (manufactured in Japan), Peaches, Peach Puree, Neutral Spirits Acidulant, flavoring

This is a dark peach liqueur with plenty of peach pulp. A new kind of liqueur that you can chew and drink. Enjoy it straight, with soda, or on the rocks.

Kiwi



Kiwi (from New Zealand), Neutral Spirits, Sugars (Sugar, Fructose), Acidity, Flavor, Color (Safflower, Gardenia).

The kiwi flesh is cut into squares and put into the bowl. It contains the whole kiwi except for the skin. A new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

Strawberry



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Strawberries, Strawberry Juice, Thickener (Pectin), Acidulant, Flavoring, Coloring (Red Cabbage, Gardenia), Antioxidant (Enzyme-Treated Rutin)

Strawberry pulp is cut into squares and added to the drink. It is a new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

Mango



Mango Puree (from India), Neutral Spirits, Mango, Sugars (Sugar, Fructose), Thickener (Pectin), Flavor, Acidity, Color (Safflower)

This is what a mango feels like, and it almost brings to mind a tropical landscape in your mouth. It has a lot of pulp in it. It is a liqueur with a new sensation of chewing and drinking. Enjoy it straight, with soda, or on the rocks.

Pineapple



Pineapple (from Thailand), Sugar (Glucose Fructose, Sugar, Fructose), Neutral Spirits, Pineapple Juice, Acidulant, Flavoring, Thickener (Agar), Color (Safflower)

This is a pineapple liquor with a lot of pineapple pulp in it. It is a new kind of liqueur that you chew and drink. Enjoy it straight, with soda, or on the rocks.

吉野物語

YOSHINO PREMIUM

Lemon



Lemon (Chilean, South African), Sugar (Glucose Fructose, Fructose, Sugar), Neutral Spirits, Lemon Juice / Acidulant

Grated whole lemon. The peel is also included, so you can taste the strong flavor of the lemon. It has a refreshing and crisp taste. It is a new kind of liqueur that you chew and drink. Enjoy it straight, with soda, or on the rocks.

Grapefruit



Neutral Spirits (manufactured in Japan), Grapefruit, Sugar (Sugar, Fructose), Grapefruit Juice, Lemon Peel, Acidulant.

I added a lot of grapefruit pulp. It has a refreshing aftertaste that makes you want to drink as many glasses as you can. It is a new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

Apple



Sugar (Glucose Fructose (manufactured in Japan) and Fructose), Neutral Spirits, Apples, Apple Juice, Apple Puree, Acidulant, Flavoring

It is filled with cut apple pulp. It is a new type of liqueur with a moderate sweetness that is addictive to chew. Enjoy it straight, with soda, or on the rocks.

Lychee



Sugar (Glucose Fructose (manufactured in Japan), Sugar, Fructose), Neutral Spirits, Lychee, Lychee Juice, Acidulant, Flavoring

The unique flavor of lychee, which is refreshing and slightly sweet, has been made into a liqueur. It is a new type of liqueur with a lot of lychee pulp that you can chew and drink. Enjoy it straight, with soda, or on the rocks.

Yuzu



Sugar (Glucose Fructose (manufactured in Japan), Sugar, Fructose), Neutral Spirits, Yuzu Juice, Grapefruit, Yuzu, Yuzu Peel, Acidity

Yuzu is grated with its peel and made into a liqueur. The refreshing taste and slight sweetness of the yuzu is addictive. It is a new kind of liqueur to chew and drink. Enjoy it straight, with hot water, with soda, or on the rocks.

Tangerine



Sugar (Glucose Fructose, Sugar, Fructose), Neutral Spirits (manufactured in Japan), Tangerine, Tangerine Juice, Tangerine Paste, Acidity, Flavoring, Seasoning (Organic Acid)

The pulp of tangerine cut into squares and the juice of the grated peel are also added to make a rich tangerine liqueur. It is a new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

吉野物語

YOSHINO PREMIUM

Lemon



Lemon (Chilean, South African), Sugar (Glucose Fructose, Fructose, Sugar), Neutral Spirits, Lemon Juice / Acidulant

Grated whole lemon. The peel is also included, so you can taste the strong flavor of the lemon. It has a refreshing and crisp taste. It is a new kind of liqueur that you chew and drink. Enjoy it straight, with soda, or on the rocks.

Peach



Glucose Fructose Liquid Sugar (manufactured in Japan), Peaches, Peach Puree, Neutral Spirits Acidulant, flavoring

This is a dark peach liqueur with plenty of peach pulp. A new kind of liqueur that you can chew and drink. Enjoy it straight, with soda, or on the rocks.

Size : 300ml
20 bottle / Case

Strawberry



Neutral Spirits (manufactured in Japan), Sugar (Sugar, Fructose), Strawberries, Strawberry Juice, Thickener (Pectin), Acidulant, Flavoring, Coloring (Red Cabbage, Gardenia), Antioxidant (Enzyme-Treated Rutin)

Strawberry pulp is cut into squares and added to the drink. It is a new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

Plum



Glucose Fructose Liquid Sugar (manufactured in Japan), Neutral Spirits, Plum Paste, Plum, Plum Juice, Acidulant, Flavoring

A refreshing plum liqueur with a lot of pulp in it. It is as if you are drinking the whole plum. A new kind of liqueur that you chew and drink. Enjoy it straight, with hot water, with soda, or on the rocks.

Gold Kiwi



Kiwi (from New Zealand), Neutral Spirits, Sugars (Sugar, Fructose), Acidity, Flavor, Color (Safflower, Gardenia).

The kiwi flesh is cut into squares and put into the bowl. It contains the whole kiwi except for the skin. A new kind of liqueur to chew and drink. Enjoy it straight, with soda, or on the rocks.

Difference between juice and pulp according to type



YOSHINO LIGHT

It is assembled mainly from fruit juices. It was manufactured to be drunk with soda or other beverages at a ratio of about 1:1.



YOSHINO STANDARD

Plenty of juice and pulp are added through a cold-pressed process. It is characterized by its rich flavor. Finished to be enjoyed on the rocks.



YOSHINO PREMIUM

In addition to plenty of juice, diced pulp up to 8 mm in size is added. The palate enjoys the nuance of biting the pulp. The bottle is low in alcohol so that it can be enjoyed well chilled and straight up.



Japanese Craft Fruits Sake is

**Plant
Based**

**Gluten
Free**

**Non
GMO**

**No
Dairy
Products**

**Lots
Of
Pulp**

**Base Ale,
is
Sake**

**No
Sugar
Added**

**Pre
Biotics
15 billion**

**Low
Calorie**

Less than 100kcal
per 100ml



YOSHINO Advanced

Japanese Craft Fruits Sake

Sake-based cocktail with lots of pulp

Those fruits are processed and manufactured individually by hand in Yoshino, a World Heritage Site located in Nara Prefecture.

In this cocktail, the fruits are diced into 6mm pieces and added to Junmai Sake so that you can enjoy the texture of the fruit. In addition, a generous amount of cold-pressed fruit juice is added. Since no sugar is used, the drink is not overly sweet, but has a slight sourness and sweetness derived from the fruit, as well as fruit flavors that fill the mouth.

Considering the health of the drinker, we have added a **prebiotic** that provides **15 billion plant-based prebiotic**.

This plant-based **prebiotic** is an original prebiotic researched and developed in our brewery and patented in Japan.

It is a plant-based **prebiotic** extracted from cherry blossoms and cultured in soy milk. It does not use any animal ingredients such as cow's milk.

This Junmai Sake-based cocktail is best enjoyed straight from the bottle, well chilled, to fully enjoy the fruit flavors and textures, but you can also easily enjoy a frozen daiquiri cocktail by mixing this cocktail with ice. Or, add a little soda and mint leaves for a refreshing cocktail that enhances the flavors of the fruit.



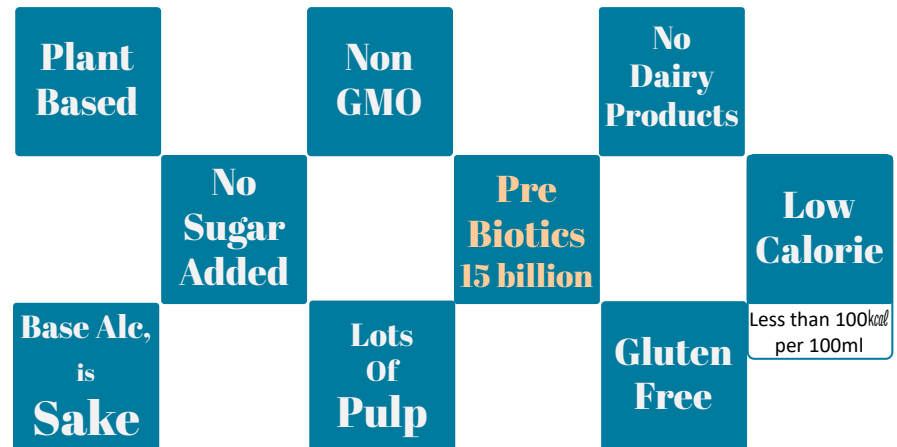
Sumo Tangerine

Brewing alcohol, Sumo Tangerine, Tangerine Juice, Concentrated Juice of Valencia Oranges, Fermented Soy Milk (Vegetable Prebiotic (Sakura 9 Strain)), Junmai Sake, Fructose, Citric Acid, Mandarin Orange Flavor, Sucralose, Ace-K

In this Sumo tangerine cocktail, Sumo tangerine fruits are diced into 6mm pieces and added to Japanese vodka so that you can enjoy the texture of Sumo tangerine. In addition, a generous amount of grated Sumo tangerine juice is added.

500ml 5% ABV

Kcal / 100ml : 69.57 Kcal





Mango

Mango, Brewing alcohol, Fermented soy milk (soybeans: Non-GMO), Prebiotic (Sakura No. 9 strain)), Fructose, Citric Acid, Mango Flavor, Sucralose

In this mango cocktail, mangoes are diced into 6mm pieces and added to Japanese vodka so that the mango's texture can be enjoyed. In addition, a generous amount of cold-pressed mango juice is added.

Since no sugar is used, the drink is not overly sweet, but has a mild mango-derived sweetness and a mellow mango flavor that fills the mouth.

500ml 5% ABV

Kcal / 100ml : 70.54 Kcal



Strawberry

Strawberries, Brewing alcohol, Fermented soy milk (soybeans: Non-GMO), Prebiotic (Sakura No. 9 strain)), Junmai Sake, HFCS (High Fructose Corn Syrup), Fructose, Citric acid, Strawberry flavor, Red cabbage dye, Sucralose, Ace-k

In this strawberry cocktail, strawberries are diced into 6mm pieces and added to Japanese vodka so that you can enjoy the texture of the strawberries. In addition, a generous amount of cold-pressed strawberry juice is added.

Since no sugar is used, the drink is not too sweet, but has a slight tartness and sweetness from the strawberries, and the strawberry flavor fills the mouth.

500ml 5% ABV

Kcal / 100ml : 53.18 Kcal



Peach

Peach, fermented alcohol (domestic production), sugar (glucose-fructose syrup), sake (rice (domestic)), rice koji (domestic rice), fermented soy milk (soybeans: non-genetically modified), sugar (fructose), citric acid, peach flavor.

A low-alcohol liqueur with a smooth texture and refreshing taste, featuring the elegant aroma of white peaches cut into pieces up to 6mm in size, has been created based on the characteristics of junmai sake. This health-conscious drink contains lactic acid bacteria, yet offers the luxurious experience of fully savoring the natural sweetness and acidity of the fruit. Tonight, spend a graceful moment with the temptation of this peach-colored beverage.

500ml 5% ABV

Kcal / 100ml : 79.45 Kcal



Kiwi

Kiwi, Brewing alcohol, Fermented Soy Milk (Vegetable Prebiotics (Sakura 9 Strain)), Junmai Sake, Citric Acid, Fructose, Kiwi Flavor, Sucralose, Ace-K, Yellow #4, Blue #1

In this kiwi cocktail, the kiwi is diced into 8mm pieces and added to Japanese vodka so that its texture can be enjoyed. The cocktail is not too sweet, as no sugar is used, and the kiwi flavor and the slight tartness and sweetness from the kiwi will fill your mouth with a full flavor.

500ml 5% ABV

Kcal / 100ml : 54.77 Kcal

Pulpy Sour Base

Five Key Points

- 1 Use non-chemical lemon
- 2 Grate the whole lemon, peel and seeds.
- 3 Economical at 4 sodas to 1 sour base.
- 4 Alcohol based on sugar cane
- 5 No need to add lemon slices, etc. since it's full of pulp.



Use a little bit of ice.

By using a little ice, it is easier for the pulp in the liquor to float. By keeping this liqueur well chilled in the refrigerator, you can drink it very well with little ice.



Recommend 1:4

4 Shake the bottle well, then pour 1 part
1 liqueur to 4 parts soda into a glass with ice.



Steer lightly to release the pulp.

Pour in the soda and steer lightly to complete.

Lemon Sour Base

Newtral Spirits (produced in Japan), lemon, sugar, lemon juice/acidifier, flavor

No need for additional lemons!

By adding the pulp of a whole grated lemon and the lemon juice, the pulp rises to the top of the soda. Of course, there is no need to add additional lemon slices or combed lemons.

Just add plenty of lemon juice.

We added lemon juice squeezed separately from the grated pulp and peel. The juice content is 17%. It is quite sour, but the taste is satisfying.



Tangerine Orange Sour Base

Newtral Spirits, mandarin oranges (Aimadate), Onshu mandarins, sugar (sugar, glucose-fructose liquid sugar), grapefruit, juice of Onshu mandarins, antioxidant (vitamin C), acidifier, flavor, sweetener (acesulfame K, sucralose)

No additional fruit is needed!

By adding the pulp from whole grated mandarin oranges and the mandarin juice, the pulp floats to the surface when the soda is added. Of course, there is no need to add additional mandarin slices or combed fruit.plentiful.



Red Grapefruit Sour Base

Newtral Spirits, grapefruit, grapefruit juice/acidifier, flavor, sweetener (acesulfame K, sucralose), color (carotenoids, red cabbage)

No additional fruit needed!

By adding grated whole grapefruit pulp and grapefruit juice, the pulp floats to the surface when you mix it with soda. Of course, there is no need to add additional fruit slices or combed fruit.



Product Specifications

Size :

1800ml : 100 × 100 × 400mm 2,800g / 1case : 6bottles 270 × 400 × 430mm 18,600g

720ml : 75 × 75 × 300 / 1,200g / 1case : 12bottles 265 × 355 × 325mm 15,400g

*Can be changed to 750ml bottle.

500ml : 70 × 70 × 300 / 900g / 1case : 12bottles 220 × 290 × 320mm 12,000g

25% Vol,

Tangerine



Neutral spirits, mandarin orange, sugar (sugar, glucose fructose), grapefruit, mandarin orange juice, antioxidant (vitamin C), acidulant, flavoring, sweetener (acesulfame K, sucralose).

The pulp, juice, and of course the peel are all grated and used whole. You can taste the tangerine itself. You can drink it with soda, or with yogurt to make it more like a lassi.

Lemon



Neutral spirits, lemon, sugar, lemon juice / acidulant, flavoring

The whole lemon, including the pulp, juice, peel and seeds, is grated. You can taste the lemon itself. It can be drunk with soda, or with hot water and honey if you like.

Plum



Neutral spirits, ume, glucose fructose, ume paste, salt / acidulant, flavoring, color (lycopene), sweetener (acesulfame K, sucralose)

The pulp, juice, and even the pulp are grated and used whole. You can taste the plums themselves. You can drink it with soda or with hot water.

Lime



Neutral spirits, lime, grapefruit, lemon peel, acidulant, flavoring, coloring (gardenia, turmeric), sweetener (acesulfame K, sucralose).

The whole lime, including the pulp, juice, and even the peel, is grated. You can taste the lime itself. It can be drunk with soda or ginger ale to make a Moscow Mule.

Red Grapefruit



Neutral spirits, grapefruit, grapefruit juice / acidulant, flavoring, sweetener (acesulfame K, sucralose), color (carotinoids, red cabbage)

The pulp and pulp are grated and used whole. You can taste the grapefruit itself. Enjoy it with soda.

Pineapple



Neutral spirits, pineapple, glucose fructose sugar / acidulant, flavoring, sweetener (acesulfame K, sucralose), color (safflower)

The whole fruit pulp is grated. You can taste the pineapple itself. It can be drunk with soda, or with yogurt.

吉野物語

special order Sakura Series

A pale pink liqueur with cherry blossom petals in it.

Product Specifications

Size :

180ml : 80 × 80 × 120mm 400g / 1case : 20bottles 345 × 430 × 135mm 8,500g

360ml : 100 × 100 × 127 / 700g / 1case : 12bottles 415 × 313 × 142mm 9,000g

500ml : 70 × 70 × 300 / 900g / 1case : 12bottles 290 × 290 × 320mm 12,000g

11% Vol,

Raw material labeling :

Neutral spirits, sugar (sugar, fructose), cherry blossoms, apple juice / acidulant, flavoring, antioxidant (enzyme-treated rutin), color (red cabbage)



Sakura Kirakira (500ml)



Sakura Sarasara (360ml)



Sakura Sarasara(180ml)

Strawberry Yogurt



The flavor of the mash, made by slowly saccharifying domestic rice, and the elegant sweet and sour taste of domestic strawberries have created a "premium makkoli" that has never been drunk before. It is especially popular among women. It is often used at barbecue restaurants.

Yogurt



The goodness of high-quality, rich BOCCA yogurt from Hokkaido has been made into a liqueur. It has a well-balanced taste with light sweetness, creamy texture, and refreshing sourness. Enjoy it on the rocks or with fruit juice.

Sweet Potato



The liqueur is made from 100% "Beniharu-imo", which is also known as the princess of sweet potatoes, and is made by grinding the baked sweet potatoes into a paste and adding soy milk and sugar.

The aroma of baked sweet potato rises from the moment it is poured into a glass, and the smooth taste of baked sweet potato can be enjoyed on the tongue. Pour it into a teacup and warm it in a microwave oven to about 60 degrees Celsius, and you can enjoy the flavor of freshly baked sweet potato in your mouth. The flavor of freshly baked sweet potato will spread in your mouth.

Umeshu



It is made as a liqueur expressing matured flavor by adding brewing alcohol and rum to a base of ume juice.

The alcohol content is set a little low at 10 degrees, and the price is kept low so that it can be enjoyed casually on the rocks or with soda.

The aroma of plums derived from plum juice and the slightly tart sourness are maximized and the sweetness is kept to a minimum.

Chocolate / Cocoa



It can be served on the rocks with ice or over vanilla ice cream. You can also enjoy the fine sweetness of cocoa by mixing it with milk.

吉野物語

special order

Product Specifications

Size :

1800ml : 100 × 100 × 400mm 2,800g / 1case : 6bottles 270 × 400 × 430mm 18,600g

720ml : 75 × 75 × 300 / 1,200g / 1case : 12bottles 265 × 355 × 325mm 15,400g

*Can be changed to 750ml bottle.

Soy Milk Tea



The aroma of Uva, one of the world's three most famous teas, is slowly extracted to its fullest, and soy milk is added to create a royal milk tea. It has a refreshing aroma and a subtle astringent taste unique to Uva, which matches the mild flavor of the soy milk.

The alcohol content is purposely kept low at 5 degrees Celsius, so please enjoy it slightly warm during the cold season. In the hot summer season, chill the entire bottle and pour it into a large glass with crushed ice to enjoy its refreshing aroma.

Water Melon



Watermelon, the flavor of summer, is made into a liqueur as it is. It expresses a firm ripe sweet taste with a crunchy texture and the slight sweetness of eating it while sweating in the hot summer sun. Please enjoy it refreshingly with a little soda.

吉野物語

special order



Fruit Chocolate

A mellow chocolate drink made into a liqueur. The orangette-like atmosphere of the orange seals in the pulp and zest, while the sweet banana and strawberry pulp make this liqueur a great gift idea.

Vanilla



Freshly squeezed milk and vanilla beans are added to give it a soft cream-like flavor. It can also be frozen in an ice dish and served as a sorbet.

Papaya



It is a refreshing and slightly sweet liqueur that retains the texture of green papaya as if eaten in a salad.

Tomato



Using "Eco Tomato," a brand-name tomato produced in Tottori Prefecture, this liqueur expresses the sweetness and subtle acidity of tomatoes.

吉野物語

special order

A Japanese liqueur used in bars and hotels.
This liqueur has a natural flavor with minimal flavoring and coloring.

Product Specifications

Size : 720ml : 75 × 75 × 300 / 1,200g / 1case : 12bottles 265 × 355 × 325mm 15,400g

*Can be changed to 750ml bottle.

butterfly pie Tea



Butterfly pea is a natural blue herb produced by legume flowers to protect their fruits from ultraviolet rays. It has an orange scent and a moderately sweet taste, and when acidified by lemon, the blue color turns reddish purple. The blue color turns reddish-purple when acidified with lemon, etc. It can also be enjoyed visually by creating a gradation.



Sakura



A bright pink liqueur with a perfect balance of the gentle fragrance of cherry blossoms and the aroma of salted cherry leaves.

It is recommended to drink it with carbonated water or milk.

jasmine tea



We macerate fragrant jasmine flowers and high-quality green tea leaves to extract the gorgeous fragrance of jasmine and the intense flavor of green tea to create a liqueur. No colorants, flavors, or preservatives are added. It is recommended to drink it with carbonated water or milk.

black tea



This luxurious black tea liqueur is a well-balanced blend of three of the world's greatest teas: Darjeeling, Uva, and Keeman. The unique aroma and flavor of each tea leaf has been brought out to the fullest. No preservatives, coloring, or flavoring added. It is recommended to drink with carbonated water or milk.

roasted green tea



The green tea is roasted in-house to bring out its full aroma before steeping, resulting in a long-lasting, very rich and expansive aroma. No colorants, flavors, or preservatives are added. It can be enjoyed straight or on the rocks, or with milk or carbonated water.

吉野物語

Non Alcohol

Conch juice with plenty of juice and pulp.
Use it as a diluting agent to dilute it 3 to 4 times.
The pulpy content eliminates the need to add lemon slices or other fruits to chu-hi drinks.



Size : 1780ml, 710ml
Alc. : 0 %Vol.



YATAGARASU JUNMAIGINJO YOSHINO

A low-alcohol sake with a sweet and sour taste reminiscent of cherry blossoms, made with a yeast extracted from cherry blossoms and developed in-house.

Made with in-house developed yeast extracted from cherry blossoms Yoshinoyama, located in Yoshino Town, Nara Prefecture, is famous throughout Japan as a cherry blossom viewing spot with its 30,000 white cherry trees in full bloom in spring. As an old song goes, "Yoshino means cherry blossoms. The yeast developed in Yoshino is our own cherry blossom yeast extracted from cherry blossoms. We developed this yeast with the idea of "creating a yeast that is unique to Yoshino.

ABV	12%	Acidity	1.7	Polish rate	60%
SMV	-17	Rice	Nara Rice	Yeast	SAKURA





清酒 やたがらす 純米吟醸 生酒

純米吟醸
山田錦
60

原材料名	米(国産)、米こうじ(国産米)
原料米	兵庫県産 山田錦
精米歩合	60%
内容量	720ml
アルコール分	15度
日本酒度	-4
酸度	2.1
酵母	M310
製造者	株式会社 北岡本店 奈良県吉野郡吉野町 上市61
杜氏	夏目大輔
製造年月	

開栓後要冷蔵

●お酒は20歳になってから。
●妊娠中や授乳期の飲酒は胎児・乳児に悪い影響を与える恐れがあります。

YATAGARASU JUNMAIGINJO YAMADANISHIKI

Different from the first impression on the palate, it has a refreshing standing aroma like honeydew or muscat, and a soft sweetness like apricot or passion fruit and a refreshing acidity.

After a slight strawberry and blackcurrant-like nuance on the throat, juicy and full sweetness and acidity like American cherries and mangoes remain, leaving you wanting another sip of this junmai ginjo.

Chill it crisply, pour it into a white wine glass, and serve it with celery, bell peppers, and other vegetable sticks with salt. It would go well with radish, baby potatoes with starchy sauce, or duck roast while brought to room temperature.

ABV	15%	Acidity	2.1	Polish rate	60%
SMV	-4	Rice	Nara Rice	Yeast	M310



YOSHINO K701 Junmai Sake

Junmai sake has been brewed since 1868 in the mountains of Yoshino, Nara Prefecture, a World Heritage site, during the coldest months of the year. We brewed this junmai sake with the aim of creating a sake that complements the flavors of food, with an orange-like nuance when poured into a glass and a dry but concentrated taste in the mouth.

Enjoy it in a wide-mouthed glass at room temperature, not too chilled, with dishes such as stir-fried shrimp and avocado with garlic, or steamed pork in a seiro (Japanese style) pot.

After opening the bottle of this junmai sake, let it sit for a while before enjoying it in a wine glass with hamburgers, grilled fish, or vongolebianco. When served slightly warm (about 40°C), it has a moderate acidity and umami flavor that goes well with blue cheese and steamed white onions.

ABV	15%	Acidity	1.8	Polish rate	68%
SMV	+6	Rice	Nara Rice	Yeast	K701



Junmai Sake Cedar Barrel Aged

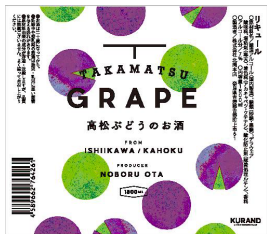
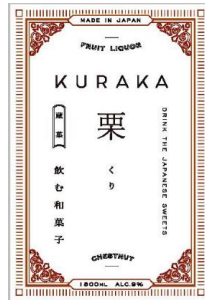
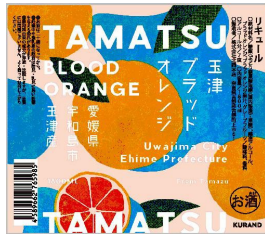
This junmai Sake is aged in casks made of brand-name cedar called "Yoshino Sugi," which is native to Yoshino.

The aging process differs from that of whisky in that the junmai sake in the barrel is slowly warmed to the human body temperature, thus reflecting the mellow aroma of the Yoshino cedar in the junmai sake.

This process allows the sake to be enjoyed with a fresh Yoshinosugi aroma. This Junmai sake aged in Yoshinosugi barrels goes very well with fish dishes. By slightly warming the barrel-aged Junmai sake, the flavor of the Junmai sake and the aroma of the Yoshinosugi cedar will blend together and match the flavor of grilled fish and sashimi very well.

Or, if you drink it in a wine glass, you can enjoy the clean, dry taste of junmai sake and the fresh aroma of Yoshinosugi at the same time.

ABV	14%	Acidity	1.2	Polish rate	68%
SMV	+2.5	Rice	Nara Rice	Yeast	K701



Why don't we work together to create new products that don't exist yet?

private label

You can choose your favorite liqueur from our existing products, and we will deliver it with a designed label. No minimum lot size will be set for the test sales period.

OEM manufacturing

Do you have a liqueur in your head that you've been imagining?

We are happy to respond to such requests. Please feel free to ask us any questions you may have.

After a thorough hearing, we will repeat trial production to create a product that satisfies your needs.

We can manufacture products from a minimum lot of 600 liters.

It is possible to be particular about the shape of the bottles and labels.

Size of the Original label

Size for 1800ml
H : 140mm
W : 160mm



* Labeling image

Please design so that all the information is within the paper size.

Size for 720ml
H : 95mm
W : 135mm



【 Paper quality of the label 】

- A : Glossy Paper
- B : Mirror coating Paper
- C : Japanese paper style (thick)
- D : Japanese paper style (thin)
- E : Film method synthetic paper

- It is also possible to cut the margins of the paper or use special size labels, but this may incur additional costs.
- Please submit your design data in two formats: ai files with all text and other data saved as outline data, and PDF data.
- Bottle shoulders and sealing labels are also available, but at an additional cost.



Back label
H : 70mm
W : 50mm

A label can be attached to the back of the bottle.

* Additional costs will be incurred.

Thank you

株式会社 北岡本店

