

KITAOKA HONTEN Co., Ltd.
NARA, JAPAN
Since 1868



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Around 2000, We began developing fruit liqueurs and started selling them.



Initiatives for food loss

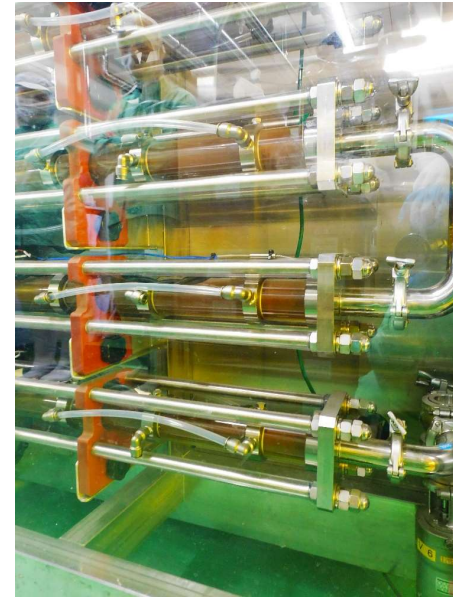
We use Japanese ingredients as much as possible.
We use only fruits whose producers are visible.
We accept B-grade, surplus, and slightly damaged fruit from farmers and agricultural cooperatives.

We produce safe and reliable liqueurs and soft drinks by using seasonal fruits as ingredients.

Safe and secure facilities

We are committed to bold manufacturing based on careful attention to detail.

Introduction of Joule heating sterilizer and pasteurizer
All products are tested for bacteria in our own laboratory.



Manufacturing with originality

The fruits are processed one by one by hand.

We have introduced a variety of processing methods to suit our products.

Cold-pressing, grating, dicing, etc.

TEAra JASMINE tea liqueur



Shangri-La

• TEAra JASMINE Tea Liqueur : 40ml • Grapefruit Juice : 40ml • Lychee Liqueur : 1 tsp • Grenadine syrup : 1 tsp • Tonic Water : 60ml

Pour all ingredients into Glass and mix.✳ A cocktail inspired from Utopia, appearing in the novel "The Lost Horizon" of James Hilton, set in Tibet. The harmony of the scent of Jasmine and Lychee feels Orientalism.



Jasmin Soda

• TEAra JASMINE Tea Liqueur : 40ml • Soda : 120ml

Pour all ingredients into Tumbler and mix.✳ We recommend this cocktail if you are not good at sweet cocktails. You can enjoy the colorful scent of jasmine purely.

TEAra HOJICHA tea liqueur



Hojicha Moscow Mule

- TEAra hojicha tea liqueur : 30ml
- Ginger ale : 120ml

Pour all ingredients into rock glass and mix. New proposal for popular cocktail "Moscow Mule". The compatibility of Hojicha and ginger is very good, a cocktail feels that the first person is also new and tasty. Easy to make is just dividing by the 1: 4 ratio. Also, in order to harm the aroma of Hojicha, it is good to choose a ginger ale with a weak taste of ginger.



Hojicha Milk tea

- TEAra hojicha tea liqueur : 30ml
- Milk : 60ml

Pour all the ingredients into the rock glass and mix. It is a Hojicha liqueur made considering compatibility with milk. The taste of Hojicha is moderately comfortable and it has become a pleasant taste. The ratio is also 1: 2, which is very good for operation.

TEAra BLACKTEA liqueur



TEAra Royal Milk Tea

- TEAra tea liqueur: 30ml
- Milk: 90ml

Put ice in a rock glass and pour TEAra tea liqueur. Add milk there and stir.



TEAra Mint Julep

- TEAra tea liqueur: 40ml
- Soda: 30ml
- Mint leaves: 10 sheets

Pour a TEAra tea liqueur into the Jules cup (Tumbler is also acceptable). Add soda and mint and crush with pestle. Put crushed ice and muddle and add straw.

TEAra SAKURA tea liqueur



Sakura Spumoni

TEAra cherry blossom 30ml
Grapefruit juice 60ml
60ml tonic water

*Decorate with salted cherry blossoms or cherry leaves, if desired.



Sakura Negroni

TEAra Sakura 30ml
Gin 30ml
Umeshu (plum wine) 10ml
5ml Campari

Garnish with salted cherry blossoms or cherry leaves, if desired.

MATCHA LATTE



Have you ever wanted to taste the authentic flavor of Japanese matcha, made with only the finest ingredients? Look no further than "Matcha Rate," the perfect low-calorie liqueur for those who crave deliciousness and healthy ingredients.

Made with matcha from Nishio City, Aichi Prefecture, known for producing about 20% of Japan's matcha thanks to its warm climate, rich soil brought by the Yahagi River, and river mist. Its history dates back to 1271 when the founder, Seiichikokushi, planted tea seeds on the grounds of Jissoji Temple.

Our liqueur is made with non-genetically modified soy milk, without the use of cow's milk, to create a smooth and silky texture that perfectly complements the natural matcha flavor. You will experience a hint of sweetness with a touch of bitterness from the matcha.

Are you ready to taste the authentic flavor of Japanese matcha in a delicious and healthy liqueur? Try "Matcha Rate" today and experience the taste of Nishio matcha in every sip.

Soy Milky Chai

This liqueur is made from a wonderful blend of Uva tea, "one of the three most famous teas in the world," and is made into a royal milk tea by adding soymilk.

It has a refreshing aroma and a subtle astringent taste unique to Uva tea, which is matched by the mild flavor of soy milk.

The alcohol content is purposely kept low at 5 degrees C. It can be enjoyed slightly warm in the cold season, or crisp and cool in the summer. It is a luxurious and aromatic drink that is perfect for any season.



Sweet Potato "Yaki-imo" Liqueur

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.

It can be served as a dessert in a variety of ways, such as drizzled over ice cream, or warmed slightly and mixed with a little tapioca or coconut milk to make a cocktail for adults.



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.

Sweet and sour taste reminiscent of cherry blossoms
Junmai Ginjo Yoshino has a low alcohol content of 12% and a refreshing taste that balances the sweetness of rice with a white wine-like acidity. Please enjoy its originality and new taste, which reminds you of the pink color of the double-flowered cherry trees that adorn the mountains of Yoshino.

Our commitment to "Yoshino's local sake
The brewery uses the soft and smooth water from Mt. Yoshino as brewing water and Yamada-Nishiki rice, which was produced by a team of rice farmers and the brewery with the aim of creating sake from Yoshino. This Yoshino sake is made with rice and water nurtured by the climate of Yoshino, and is made with the utmost care for the local area.

Rice : Yoshino, Nara Prefecture (Koji rice : Yamadanishiki, Kake rice : Kinuhikari)

Polishing Ratio : 60%, ABV : 12%

SMV : -17.5, Acidity : 1.7

Yeast: Cherry blossom yeast (developed in-house)After bottling, it is stored at a constant temperature in a refrigerated cellar (-3°C).