

吉野物語

JAPANESE PREMIUM FRUIT  
MATCHA SAKE



Nishio blessed with a mild climate, rich soil provided by the Yahagigawa River, and river mist, is one of the leading matcha producing areas in Japan, accounting for about 20% of the nation's total production.

Its history dates back to 1271, when tea seeds were sown in the precincts of Jisso-ji Temple, which was founded in 1271.

At that time, monks and aristocrats were the favorite drinkers. Later, in the early Edo period, tea cultivation was encouraged and spread.

Matcha production did not really take off until the Meiji period (1868-1912), when the abbot of Benjuin Master Jundo Adachi, introduced tea seeds and tea-making techniques from Uji, and local farmers began growing matcha.

Matcha green tea from Nishio, Aichi Prefecture, is made into a paste based on soymilk, which is then made into a liqueur.

The rich flavor of matcha is used to create a liqueur with a hint of bitterness. We also produce a liqueur with white chocolate added and a straight matcha liqueur without soy milk.

Size	720ml	Bottle per Case	12 Bottle
ABV	15% ABV	Best Before	20 months
Bottle Size	75× 75× 300 mm	Bottle Weight	1,200 g
Box Size	265× 355× 325 mm	Box Weight	15.4 kg
Ingredient	Futsu-Shu, Soy Milk, Matcha Paste, Fructose, Matcha Flavor, Sodium Bicarbonate, Agar, Citric Acid, Yellow #5, Blue #1, Sucralose		

Name	
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