

SHISO Liqueur



Food Pairing

Tempura

The shiso liqueur soda is the perfect accompaniment to the crispy fried tempura with shrimp served with salt and seasonal vegetables. It refreshes the palate and makes the meal more enjoyable.

Tuna Steak

The surface of the medium fatty tuna is lightly grilled in butter to a tataki-like state, and the flavor of the buttery tuna with a squeeze of lemon, etc., and the refreshing shiso flavor are well matched.

Marinated Eggplant

The flavor of the marinade, which is steamed and tossed in olive oil, goes very well with the flavor of the shiitake mushrooms, and is even more delicious when served with soda or other drinks that let the aroma stand out.

Sardine Nuggets

Shiso liqueur goes well with vegetable- and herb-infused snacks that even those who don't like fish can enjoy.

Grilled Pork with Cheese

This rich and hearty meal of sweet and spicy grilled pork topped with cheese is refreshing and delicious when served on the rocks or with shiso liqueur with just a little soda.

