

STRAWBERRY Liqueur



Food Pairing

Red King Crab

The moment you put the boiled meat in your mouth and bite into it, the fibers will unravel and the sweetness of the crab will be unleashed at once. It goes perfectly with the sweetness and sourness of strawberries.

Sauteed Flatfish

The savory flavor of the crispy grilled skin and the flavor of the flatfish, which is light but has a concentrated flavor, should be enjoyed with a Pinot Noir or Chardonnay, which have a rich flavor, or with strawberry liqueur, which enhances the acidity and sweetness.

German Chamomile

Enjoy this sweet apple-like aroma and refreshing chamomile tea with strawberry sweet and sour liqueur as an after-dinner aperitif.

Grilled Chicken

We think a dry Riesling or full-bodied red wine would go well with the chicken, which is slowly grilled with only olive oil, salt and pepper, but it would also be a great match with strawberry liqueur, which is also sweet.

Carpaccio of Sea Bream

A dry white wine with a lively acidity and minerality or a soft-flavored pinot noir from Alsace would be a good match for carpaccio that brings out the flavor of the ingredients, but it is also an excellent partner for strawberry liqueur, which also has a sweet taste.

Anko (red bean paste), Yokan (sweet bean jelly), Daifuku (sweet bean cake)

Japanese sweets and strawberry liqueur go very well together and are highly recommended.

