



AJIFUKU

You can enjoy delicious fish and sake at this restaurant. Shabu-shabu and sukiyaki are also available!

We do not just "cook" or "serve good sake", but we value the interaction and connection with our customers through "Ajifuku" the most.

We cherish our encounters with each and every one of our customers,

and hope to be a restaurant where staff and customers can have a good relationship and where smiles abound!

Category	Shabu-shabu/Sukiyaki/Izakaya
Budget	From ¥5000
Address	Dyna Plaza Building Annex, 1-8-2 Nibancho, Matsuyama City, Ehime Prefecture
Business hours	*Usually 18:00-0:00 (L.O. 23:00)
Regular holiday	Monday
method of payment	Card accepted(VISA, Master, JCB, AMEX, Diners)

① Say "Sumimasenn" to the store clerk.

② If there is a push button on the desk, try pushing it. A clerk will come to you.

How to pay

There's a slip on the desk, so I take it to the cash register.

If you don't know what to do, just call the store clerk and tell them that you would like to pay.

In Japanese, payment is called "OKAIKEI".



Shabu-shabu

Shabu-shabu is one of the Japanese hotpot dishes.

Thinly sliced, bite-sized ingredients are cooked by dipping them into boiling water or soup in a pot on the table, and then eaten by dipping them in a small bowl of sauce.

When the meat changes color, it's time to eat. Be careful not to leave the meat in the pot for too long as it will become tough! Enjoy with ponzu sauce.

Shabu-shabu is not just meat, there is also a fish version! The famous one is ``Buri Shabu'', which uses a fish called ``Buri''.

* English name for yellowtail

Beef shabu-shabu for one person

(Imported beef rib roast and assorted vegetables)

牛しゃぶしゃぶ 一人前

¥2,750 yen

(tax included)

Pork shabu-shabu for one person

(Saijo Hiuchi Beppin Pork and Assorted Vegetables)

豚しゃぶしゃぶ 一人前

¥3,300 yen

(tax included)

****Vegetables per person***

野菜 一人前

¥550yen

(tax included)

****One serving of udon***

うどん 一人前

¥220yen

(tax included)

****Rice for one person***

ごはん 一人前

¥ 220yen

(tax included)

****1 egg***

卵1つ

¥ 55yen

(tax included)



Sukiyaki

Sukiyaki is a dish in which beef is simmered with ingredients such as green onions, garland chrysanthemums, and grilled tofu, mixed with soy sauce, sugar, and sake-based warishita. Vegetables and tofu are delicious when boiled well before eating. This is eaten by dipping it in well-beaten raw eggs. Be careful not to overcook the meat as it will become tough! If you are worried about eating raw eggs, you can eat them as is because the flavor is already added to the soup stock. Japanese people add udon or rice to the leftover dashi soup and enjoy it until the end.

(Imported beef rib roast and assorted vegetables)

¥2,750 yen

牛すきやき 一人前

Addition(追加)

***Additional meat Specially selected beef (1 serving) Frosted Kuroge Wagyu beef** ¥6,930yen(tax included)

追加肉 特選牛肉 一人前 (霜ふり黒毛和牛)

***Additional meat (1 serving) premium beef (domestic loin)** ¥3,960yen(tax included)

追加肉 上牛肉 一人前 (国産ロース)

***Additional meat (1 serving) imported beef rib roast**

追加肉 並牛肉 一人前 (輸入牛リブロース)

¥2,200yen(tax included)

***Additional meat pork (1 serving) Saijo Hiuchi Beppin Pork**

追加肉 豚肉 一人前 (西条ひうちべっぴんポーク)

¥2,750yen(tax included)

***Vegetables per person**

野菜 一人前

¥550yen(tax included)

***One serving of udon**

うどん 一人前

¥220yen(tax included)

***Rice for one person**

ごはん 一人前

¥220yen(tax included)

***1 egg** 卵1つ

¥55yen(tax included)

<p><i>*All-you-can-eat upper beef shabu-shabu</i></p> <p>Domestic loin, assorted vegetables, udon, rice</p>	<p>¥5830yen</p> <p>(tax included)</p>
<p><i>*All-you-can-eat beef shabu-shabu</i></p> <p>Imported beef loin, assorted vegetables, udon, rice</p>	<p>¥3850yen</p> <p>(tax included)</p>
<p><i>*All-you-can-eat pork shabu-shabu</i></p> <p>Saijo Hiuchi Beppin pork, assorted vegetables, udon, rice</p>	<p>¥4510yen</p> <p>(tax included)</p>
<p><i>*All-you-can-eat beef sukiyaki</i></p> <p>Domestic loin, assorted vegetables, rice, udon</p>	<p>¥5830yen</p> <p>(tax included)</p>
<p><i>*All-you-can-eat beef sukiyaki</i></p> <p>Imported beef rib roast, assorted vegetables, rice, udon</p>	<p>¥3850yen</p> <p>(tax included)</p>
<p><i>*Upper beefshabu-shabu all-you-can-eat and drink course</i> <i>(2 hours all-you-can-drink included)</i></p> <p>* 4 dishes (Domestic beef loin · Assorted vegetables · Udon · rice)</p> <p>*1 person ~ Same day OK</p>	<p>¥8250yen</p> <p>(tax included)</p>
<p><i>*Upper beef sukiyaki all-you-can-eat and drink course</i> <i>(2 hours all-you-can-drink included)</i></p> <p>(2 hours all-you-can-drink included)</p> <p>* 4 dishes (Domestic beef loin · Assorted vegetables · Udon · rice)</p> <p>*1 person ~ Same day OK</p>	<p>¥8250yen</p> <p>(tax included)</p>
<p><i>*Beef shabu-shabu all-you-can-eat and drink course</i> <i>(2 hours all-you-can-drink included)</i></p> <p>* 4 dishes (imported beef rib roast · Assorted vegetables · Udon · rice)</p> <p>*1 person ~ Same day OK</p>	<p>¥6270yen</p> <p>(tax included)</p>
<p><i>*Beef Suki-yaki All-you-can-eat and drink course</i> <i>(2 hours all-you-can-drink included)</i></p> <p>* 4 dishes (imported beef rib roast · Assorted vegetables · Udon · rice)</p> <p>*1 person ~ Same day OK</p>	<p>¥6270yen</p> <p>(tax included)</p>

Recommended izakaya menu

(Photos are for illustration purposes only. Actual dishes may differ)



【Edamame】 枝豆

¥440yen(tax included)

Japanese people love drinking alcohol while eating salty edamame.

You can't eat the skin, so just eat the beans inside.



【Morokiyuu】 もろきゅう

¥440yen(tax included)

Cucumbers are eaten with miso called ``moromi."

Miso is a food made from fermented soybeans and has a salty taste.



【Yam Tanzaku】 山芋短冊

¥440yen(tax included)

Sticky potatoes called ``yams"

are eaten by pouring soy sauce on them.

if you are concerned about your physical condition or have allergies.



【tomato slices】 トマトスライス

¥440yen(tax included)

You can eat it as is.

It's delicious even when eaten with salt.



【Grilled stingray fin】 エイヒレ炙り

¥550yen(tax included)

This is the fin part of a fish called a stingray.

It's delicious when eaten with mayonnaise.

If you see red grains on top of mayonnaise, they are Japanese spices called ``ichimi" or ``shichimi."It's spicy.



【Assorted sashimi of the day from ¥1,760~】 刺身盛り合せ

¥1760~(tax included)

Fish has a season.

The platter is filled with delicious fish that are in season.

In addition to fish, you may also find shellfish, squid, shrimp, etc.

*Please see the attached sheet for the introduction of fish.



【dashimaki egg】 だし巻き卵

¥550yen(tax included)

A Japanese-style omelet.

It's moist and juicy because it's baked with dashi stock.

You can eat it with soy sauce or mayonnaise.



【Meat and potatoes】 肉じゃが

¥550yen(tax included)

A dish made with meat, potatoes, and vegetables.

This dish is a Japanese home-cooked dish and has become

synonymous with the taste of home cooking.



【Savory egg custard】 茶碗蒸し

¥550yen(tax included)

A Japanese dish in which ingredients are placed in a steaming bowl,

beaten eggs are added to the soup stock, and the combined egg liquid

is poured in and steamed.



【Sake Steamed Clam】 あさりの酒蒸し

¥880yen(tax included)

Ideal for snacks with alcohol.

The juice from the clams is also delicious.



【clam butter】 アサリバター

¥880yen(tax included)

Ideal for snacks with alcohol.

The juice from the clams is also delicious.



【Beef tendon ponzu sauce】 牛すじポン酢

(Wagyu beef cheek) ¥770yen(tax included)

Eat beef tendon with ponzu sauce.

Light taste.

If there's something like a white cloud on top, that's grated radish.



【beef skirt steak】 牛ハラミステーキ

¥1870yen(tax included)

A light and easy-to-eat part with low fat content.

A rare part that can only be harvested from one cow at around 2 kg.



【Deep-fried tofu】 揚げ出し豆腐

¥440yen(tax included)

It is a dish in which tofu is coated in batter and fried,

then drizzled with dashi soup or a dipping sauce flavored with



【Fried burdock root】 ごぼうの唐揚げ

¥440yen(tax included)

This is a burdock version of fried chicken.

It is a standard snack in Japan.



【Fried chicken】 鶏の唐揚げ

¥660yen(tax included)

Everyone in Japan loves it!

Japanese style fried chicken. It is seasoned with garlic, ginger, and soy sauce.



【french fries】 ポテトフライ

¥440yen(tax included)

fried potatoes. I hear it tastes salty, so please enjoy it with alcohol.



【Jakoten in Ainan Town】愛南町のじゃこ天

¥440yen(tax included)

Jakoten is a type of minced fish fried in oil.

Jakoten is a local dish from Ehime Prefecture.

Try it with soy sauce and grated radish.



【Assorted tempura】天ぷら盛り合わせ

¥1320yen(tax included)

Fried vegetables and fish.

It is eaten either with salt or with a sauce called ``tentsuyu."



【Shrimp tempura (5 shrimp)】エビの天ぷら

¥1100yen(tax included)

It is eaten either with salt or with a sauce called ``tentsuyu."



【Tofu Salad】豆腐サラダ

¥660yen

Tofu is made from soybeans,
so it is healthy and good for the body.



【Caesar salad】シーザーサラダ

¥880yen



【Chirimen salad】ちりめんサラダ

¥880yen

Chirimen is made by boiling young sardines.
and then drying them in the sun.



【Cold shabu salad (beef/pork)】冷しゃぶサラダ

¥1320yen

Rei-shabu is meat that is boiled and then soaked in cold water.
The meat is already blanched, so it's easy to eat.



【seafood salad】海の幸のサラダ

¥1100yen



【Rice ball (1 piece)】 ※Plum, salmon, Okaka おにぎり

¥220yen

Plum...Salty, spicy and sour

Salmon...Contains grilled meat that has been loosened

Okaka...Bonito flakes seasoned with soy sauce and sugar



【Grilled rice balls (1 piece)】 焼きおにぎり

¥330yen

The surface of the rice ball is fried slightly crispy and then covered with soy sauce.

Fragrant on the outside and soft on the inside!



【Ochazuke】 ※Plum, salmon お茶漬け

¥550yen

A dish made by pouring tea or dashi soup over rice.

Japanese people often eat ochazuke as a final meal.



【Egg rice porridge】 卵雑炊

¥550yen

This is also a dish that is often eaten as a final meal.

【Chicken porridge】 鶏雑炊

¥660yen

This is also a dish that is often eaten as a final meal.

【Fried chicken bowl】 とりから丼

¥770yen

Fried chicken is on top of rice.

Fried chicken and rice go perfectly together.

【Rice (large, medium, small)】 ごはん

¥220yen



【Mori Soba】 もりそば

¥880yen

Eat soba noodles by dipping them in soup stock.

Try adding sesame seeds, green onions, and wasabi to the soup stock.



【Seafood sushi rolls】 海鮮巻き寿司

¥1320yen



【Green onion and mashed tuna roll】 ネギトロ巻き

¥1210yen



【Tuna roll mashed with Takuan】 トロたく巻き

¥1210yen

Takuan is a pickled radish.

drink

◆ *Draft beer (medium)* * *(Small) also available*

Asahi Super Dry/Kirin Ichiban Shibori ¥600yen
アサヒスーパードライ/キリン一番搾り

Ebisu beer (エビス) ¥700yen

◆ *Bottled beer*

Asahi Superdry (アサヒスーパードライ) ¥660yen

Kirin lager beer (キリンラガー) ¥660yen

Kirin Classic Lager Beer (キリンクラシックラガー) ¥660yen

Ebisu beer (エビス) ¥770yen

Ebisu beer (dark beer) (エビス黒) ¥600yen

◆ *non alcohol beer*

Kirin Zeroichi (キリンゼロイチ) ¥462yen

Asahi dry zero (アサヒドライゼロ) ¥462yen

◆ *Fruit wine (果実酒)* ¥572yen

(Plum, apricot, grape, apple, mandarin orange)

* With water, on the rocks, with carbonated water

◆ *Sour (サワー)* ¥462yen

(Plum, lemon, lime, peach, calpis, cassis, lychee, grapefruit, green apple, grape)

◆ *Cocktail (カクテル)*

Cassis Soda, Gin and Tonic, Moscow Mule, Screwdriver, Cassis Oolong ¥572yen

Madame Rochas, Greyhound, Cassis Orange

◆**Whiskey (Bourbon or Scotch)** (ウイスキー) ¥600yen

* With water, on the rocks, with carbonated water

◆**Brandy (ブランデー)** ¥600yen

* With water, on the rocks, with carbonated water

◆**Wine red/white (sweet/dry)** (ワイン) ¥660yen

*** Jacob's Creek Chardonnay & Noir White <Slightly Dry>**

ジェイコブス・クリーク シャルドネ&ノワール 白<やや辛口>

Australian-born sparkling wine is the most consumed sparkling wine in the world.

Authentic dry sparkling!

750ml full bottle...3850 yen

*** Pinot Chardonnay White (slightly sweet)**

ピノ シャルドネ 白<やや甘口>

The result is a sparkling wine that is very easy to drink.

It has a refreshing fresh feel, is never too dry, and has a soft fruit flavor.

750ml full bottle...3410 yen

375ml half size...2035 yen

200ml mini bottle...1265 yen

*** Jacobs (white & red) Bottle** ¥3080yen

ジェイコブス (白&赤)

*** Jacobs (white & red) Glass** ¥627yen

*** Wyndham Estate (white & red) Bottle** ¥4400yen

ウインダムエステイト (白&赤)

*** Chablis (white) Bottle** ¥7040yen

シャブリ (白)

*** Liebfraumilch (white) Bottle** ¥3080yen

リープフラウミルヒ (白)

*** conosle cabernet sauvignon Bottle** ¥4180yen

コノスル・カベルネ・ソーヴィニヨン

*** montepulciano Bottle** ¥3080yen

モンテプルティアーノ

◆*Sparkling wine* (スパークリングワイン)

*** Angel's Asti White (Slightly sweet)**

天使のアスティ 白 <やや甘口>

A sweet low-malt beer that combines the brightness and freshness of Muscat.

It has a gentle taste and is popular all over the world, especially among women.

750ml full bottle...3190 yen

375ml half size...2310 yen

200ml mini bottle...1265 yen

*** Angel's Asti Red (slightly sweet)**

天使のアスティ 赤 <やや甘口>

Red Asti Subumante brought to us by an angel from Italy.

The sweetness of the grapes spreads like a fluffy sugar candy.

750ml full bottle...3190 yen

Half bottle 2310 yen

200ml mini bottle...1265 yen

■*Sake (hot/cold)* (日本酒) ¥682yen

Sake is an alcoholic beverage made from rice. It's fragrant and fruity.

It's not just a one-shot meal, it's enjoyed in small portions with the food.

■*Shochu (barley, potato, rice, soba, shiso)* (焼酎) ¥572yen

Shochu is a Japanese alcoholic beverage. It is made from potatoes, wheat, rice, etc.

There are several ways to drink it, including on the rocks, with water, with hot water, and with soda.

★*Soft drinks*

Orange juice · Grapefruit juice · Cola ¥330yen

Oolong tea · Grapefruit juice · Green Tea

malpis (Japanese lactic acid bacteria drink, sweet.)

Barley shochu

Takachiho(Miyazaki Prefecture) Alcohol content 25% 550 yen (tax included)

This is a famous shochu brand in Miyazaki Prefecture.

Hitotsubunomugi (Kagoshima prefecture)) Alcohol content 25% 605 yen (tax included)

The name comes from a passage in the Old Testament that says, ``Though it is just a single grain of wheat, it sprouts in the earth and brings forth a great harvest."''

This barley is characterized by its mellow taste without sacrificing the original flavor of the barley.

Bakkann nasakejima(Tokyo (Hachijojima))Alcohol content 25% 660 yen (tax included)

Its taste, which brings out the sweetness of the barley with an exquisite balance, can be enjoyed in any way you like, whether you drink it on the rocks, with hot water, or with water.It's very sweet and easy to drink.

Nakanaka(Miyazaki Prefecture) Alcohol content 25% 660 yen (tax included)

With its sweet aroma of barley and elegant taste, it has a taste that will make barley shochu lovers say, ``This is barley shochu."''

Iki Super Gold(Nagasaki Prefecture)Alcohol content 22% 660 yen (tax included)

The rich, gorgeous aroma and amber color are due to storage in oak barrels.

By carbonating the shochu, it becomes more aromatic and makes it easier to feel the flavor of the shochu. If you like, you can squeeze out lemon etc. to change the flavor and enjoy it in a different way.

Cyaya(Kumamoto Prefecture)Alcohol content 25% 550 yen (tax included)

A mellow mouthfeel and gentle barley flavor due to long aging. You can enjoy the deep flavor of barley.

Kannoko (Kagoshima prefecture)) Alcohol content 25% 550 yen (tax included)

Long-term storage barley shochu. This shochu is characterized by its amber color due to long-term storage, and has many fans for its aroma and taste due to aging.

By storing it in white oak barrels, it has a sweet scent like vanilla essence and a mellow taste.

Ichiko(Oita Prefecture)) Alcohol content 25% 550 yen (tax included)

Brewed with only carefully selected barley, barley malt, and pure, high-quality water.

This is a best-selling authentic shochu that is mellow and never gets tired of drinking.

Nikaidou(Oita Prefecture)) Alcohol content 25% 550 yen (tax included)

Barley shochu.A classic sake that goes well with meals.

Fukurou(Fukuoka Prefecture)Alcohol content 25% 1,210 yen (tax included)

It has a pleasant oak aroma and sweetness.

The creamy sweetness goes down your throat with a mellowness. The aftertaste is also pleasant.

Koujiya Dennbei(Oita Prefecture)) Alcohol content41% 1,100 yen (tax included)

The natural mellowness of barley is born, and you can feel the rich flavor.

It is rich and flavorful, with a smooth texture and a sweet vanilla scent.

PotatoShochu

Sakurai (Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

This shochu allows you to enjoy the aroma and sweetness of potatoes to the fullest.

Ikenotsuru (Kagoshima prefecture) Alcohol content 28% 660 yen (tax included)

This is a satisfying shochu that pursues delicious flavor.

A deep shochu with a dry and powerful overtones, followed by a sweetness that is mellow and sharp.

Tominohouzan (Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

This shochu is characterized by a refreshing citrus aroma and a crisp mouthfeel.

This shochu is said to have opened up a new world of potato shochu.

Kiccyouhouzan(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

When mixed with hot water, you can enjoy a rich aroma and deep taste.

The aroma that tickles your nose along with the steam rising from the glass is refreshing and refreshing, as is the aftertaste.

Kurokirishima(Miyazaki Prefecture)Alcohol content 25%

Kuro Kirishima is one of the most popular potato shochus in Japan.

550 yen (tax included)

It has a sweet scent that escapes from the nose and a smooth umami that gently clings to the tongue.

It's characterized by a dry taste that seems to have zero sugar and a sharpness that slides down the throat crisply.

Rokudaimeyuri (Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

This is potato shochu! It is characterized by its light texture and strong flavor.

First of all, straight. After that, mix it with water or hot water, depending on your preference.

Motomi(Miyazaki Prefecture)Alcohol content 25% 660 yen (tax included)

It has a strong and thick flavor, but has a mellow and gentle finish.This shochu has a deep flavor and a pleasant lingering aftertaste.

Satsumashimabijin (Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

It has the deep flavor of sweet potatoes, a mellow sweetness, and an elegant aftertaste that you won't get tired of drinking.

``Satsumashimabijin" was named with the hope that ``this sake will be loved forever by the men of the world."

Akaruinouson (Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

Sweet potato scent, soft and mellow with just the right amount of flavor! The overall taste is well balanced, making it easy to drink!

Tekkan (Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

The shochu has a rich aroma and a surprisingly mellow taste, but it has a thick and deep flavor.It is full-bodied and leaves a long aftertaste.

Satsumafuji(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

Feel the soft texture of white koji and the faint sweetness of sweet potato.It is characterized by its light taste.

Kuyou(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

It has a mellow texture and a rich, deep flavor.

It is brewed with pure Takenota spring water with low iron content, which was pumped up from the bottom of the Paleogene layer approximately 3,000 years ago.

Onibi(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

“Onibi” is a shochu made from grilled sweet potatoes to increase its sweetness and aroma.

Shimamurasaki(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

Please enjoy the soft sweetness and refreshing taste that blends the unique flavor of Tanegashima purple sweet potatoes.

Kuroisanishiki(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

Enjoy the gorgeous aroma, richness, and sweetness unique to black koji. Enjoy it with hot water, water, or on the rocks as you like.

Kurokame(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

Authentic potato shochu made using traditional black koji and brewed in traditional pots.

It is characterized by a rich taste and complex aroma due to the black koji and turtle brewing.

Kuranoshikon(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

It is characterized by a rich aroma due to aging, a gentle texture, and a deep lingering finish.

Tsukinonaka(Miyazaki Prefecture)Alcohol content 25% 605 yen (tax included)

We make shochu in small quantities, with great care in selecting the raw materials and all work done by hand.

This is a popular potato shochu that has a sweet potato aroma and is both firm and light. You can fully enjoy the flavor and richness.

Kaiou(Kagoshima prefecture) Alcohol content 25% 605 yen (tax included)

This shochu has a smooth taste and brings out the sweetness and richness of sweet potatoes.

Kujira(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

It is the standard for potato shochu, and is characterized by its rich sweet potato aroma and soft texture.

Tanabata(Kagoshima prefecture) Alcohol content 25% 605 yen (tax included)

It has a mellow, rich, and soft flavor that brings out the flavor of sweet potatoes.

This is an old-fashioned aged sweet potato shochu that you will never get tired of drinking no matter how much you drink it.

Yukari(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

It is an easy-to-drink dish with the fruity aroma of purple sweet potatoes and a slightly sweet taste.

Maedariemon(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

It has a refreshing taste with no bitterness, a rich aroma and a rich, mellow texture that gives it an elegant taste.

Fuu(Kagoshima prefecture) Alcohol content 25% 605 yen (tax included)

It is a light shochu with a smooth and gentle taste, and is recommended even for those who are not very fond of potato shochu.

Satsumakoduru Kuro(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

This is an authentic Satsuma shochu made with black koji that produces a rich and umami flavor.

Whether you drink it with hot water, water, or on the rocks, you can enjoy the plump sweet potato aroma, sweetness, and rich flavor.

Ikkomon(Kagoshima prefecture) Alcohol content 25% 550 yen (tax included)

Made with high-quality sweet potato koji, this product has the natural sweet aroma of sweet potatoes and a refreshing, elegant taste.

Umashisato(Kagoshima prefecture) Alcohol content 25% 605 yen (tax included)

It has a mellow aroma and a rich, deep taste. Although it is a dry type of shochu, it is refreshing and goes down smoothly.

Seikouudoku(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

Seiko Udoku is a sweet potato shochu that has been blended with a little bit of rice shochu,

so many people say that it is easy to drink and is also recommended for women. It has a mild and gentle taste that anyone can enjoy.

Genrouin(Kagoshima prefecture) Alcohol content 25% 660 yen (tax included)

The color of the alcohol is amber. It has a rich and expansive flavor, with a gentle taste that is mellow and sweet.

Rice shochu

Suzukaze (Tokyo) Alcohol content 25% 550 yen (tax included)

It has a subtle natural flavor and a mellow and light taste.

Torikai (Kumamoto Prefecture) Alcohol content 25% 660 yen (tax included)

The scent is reminiscent of gorgeous, ripe tropical fruits. Please enjoy the aroma of ginjo that rivals daiginjo (Japanese sake).

It is also famous as the favorite drink of Crown Princess Masako.

Kumasyouchu (Kumamoto Prefecture) Alcohol content 25% 550 yen (tax included)

Kuma shochu is a rice shochu produced in the Hitoyoshikuma region of southern Kumamoto Prefecture.

Rice from Kuma, Hitoyoshi is used as the raw material, and only shochu distilled in Kuma, Hitoyoshi can be called Kuma shochu.

It has a refreshing taste, but has a subtle richness similar to Western liquor.

Kudaime (Kumamoto Prefecture) Alcohol content 25% 550 yen (tax included)

Because this shochu is handmade, there are very few stores around the country that carry it.

The long-term aging gives it an outstanding richness and aroma. This is a very delicious rice shochu with a rich texture.

Ooishi (Kumamoto Prefecture) Alcohol content 25% 715 yen (tax included)

The abundant rice grown in the rich land and underground water from the Kuma River create a rich, mellow, and flavorful shochu.

brown sugar shochu

Asahi (Kagoshima Prefecture (Kikaijima)) Alcohol content 25% 605yen (tax included)

This is a brand that has been around since the company's founding, and is a product that has inherited the tradition of the sake brewery.

It is characterized by a rich flavor derived from the raw materials and a sharp aftertaste.

Takatara (Kagoshima Prefecture (Kikaijima)) Alcohol content 25% 605yen (tax included)

``Takatara" is an old dialect of Kikaijima, and is said to mean ``the clouds that rise in the sky at the end of the rainy season."`

Its fruity taste, with hints of fruits such as peaches, can be enjoyed in a wide variety of situations and with both Japanese and

Western dishes.