

IT'S NOT SAKE. IT'S NOT SOJU. IT'S

MUGIO SHOCHU



YUZU SHIO CHUHA!
1.5oz MugiO
3/4oz salted yuzu sherbet
Soda water

Build in a highball glass and top with soda water. Garnish with a dehydrated lemon wheel.



SEA-WARI
60ml MugiO
10ml Mezcal
15ml sea water
7ml dill syrup

Build over ice in a collins glass and top up with soda water.

MUGIO

DISTILLERY: YAMAMOTO
REGION: KYUSHU
PREFECTURE: KAGOSHIMA
ABV: 24%
BARLEY

SERVED: ICE, CHILLED, WARM, SELTZER
SKU: 05420 6/900ML



www.wismettacsake.com

Distributed by



Wismettac
Wismettac Asian Foods, Inc.

www.shochumugio.com

A SURPRISINGLY SMOOTH LIQUOR, PERFECT FOR ENJOYING ANYTIME.

THE NAME

Quite literally, Mugio means “barley man.” It’s both a nod to its recipe and a mission statement about how to enjoy it

Mugio breaks with tradition by forgoing Kagoshima’s shochu stand-by of sweet potato and using the hearty barley grain as its central ingredient, producing a distinctive smooth, dry flavor when distilled. It makes for the kind of drink that goes down easy and never gets boring, so Mugio isn’t the bottle you stash away “for a special occasion.” This is everyday refreshment for whenever and wherever..

THE DRINK

Mugio is a premium honkaku shochu, distilled in Japan’s world-famous Kyushu region.

Don’t be fooled by the smooth simplicity of this versatile drink. It’s crafted from long-standing tradition and with the obsessive attention to quality that Japan is famous for. Carefully selected barley grains are brought together with pristine mountain water collected from the base of Mount Kanmuri in Kagoshima.

The result? A uniquely refreshing liquor and your new go-to for mixing, toasting, sipping, and unwinding.

THE POSSIBILITIES

Like all fine liquors, Mugio has a versatility that makes it both a superb mixer and a stellar standalone beverage. Stir or shake it into any classic, clear-liquor cocktail for a refreshing twist on your old favorites. Or enjoy it in its simplest form, from bottle to glass, straight or on the rocks, so its unique flavor takes center stage.



KURI SPITZ

2 oz Mugio
0.5 oz Oloros sherry
0.5 oz chestnut orgeat
0.25 oz Mr. Black Coffee Liqueur
1.5 oz seltzer water
Orange twist and cherry as garnish

Combine all ingredients aside from the seltzer into a mixing glass. Add ice and give a short stir. Strain into a collins glass filled with ice and top with seltzer. Stir once to combine and garnish with an orange twist and cherry on a cocktail pick.



FOREST GOLD

200 ml Mugio
450 ml Forest Stock*
50 ml mirin

*Forest Stock
600ml cold water
5g dehydrated chanterelles
5g dehydrated rosemary leaves

Bring everything to a simmer and let the stock cool for 30 min before straining it. Bottle and keep at 65°C (149°F) in a circulator until you want to serve it in preheated cups.



EARTH ANGEL

45mL Mugio
90mL charred pineapple and Thai basil water (clarified juice)
5mL kokuto (black sugar) coconut syrup

Combine all ingredients into a cocktail shaker, then add ice. Shake vigorously to combine and aerate before straining into a chilled cocktail glass. Garnish with a small leaf of fresh Thai basil.



SANSHO MARTINI

40ml Mugio
10ml St. Germain
15ml Tio Pepe
3 dashes Cornish Pastis
1 stem Kinome Leaf

Muddle kinome leaf in the bottom of the mixing glass. Add all other ingredients and stir over ice. Double strain into a chilled martini glass and garnish with a stem of kinome leaf.