

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](http://www.wismettacsake.com)

Distributed by



**Wismettac**  
Wismettac Asian Foods, Inc.

[www.shochumugio.com](http://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.



**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.

## 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.



**SEA ISLAND**  
40 ml Mugio  
125ml LEONA SPARKLING YUZU  
Lemon slice  
Glass rimmed with salt half rim

Serve with ice and lemon slices.



**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.