



PROFESSIONAL BAR TOOL FROM TOKYO

## Hotel Delivery Service

**Liqueurs/Bitters/Spirits**

Please order by e-mail.  
[info@bar-times-store.com](mailto:info@bar-times-store.com)

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Liquor sold in the BAR TIMES STORE is only available in Japan.  
International shipping is not available.

Japanese liqueur

## BAR TIMES BOTTLED COCKTAIL



**Product Name**

**BenFiddich Manhattan**

**Item No.**

**977**

**Price**

**6,600 JPY (tax not included)**

Item: Liqueur

Alcohol content: 41%.

Volume: 500ml

Country of origin: Japan

## BenFiddich Manhattan

Supervised by HIROYASU KAYAMA of Bar BenFiddich in Nishi-Shinjuku, Tokyo, who has a deep knowledge of herbal drinks. It has a three-dimensional taste with a whisky core, bitter herbal liquor, and fruit-flavored cassis liqueur. Recommended to drink straight, on the rocks, or with soda.

Japanese liqueur

## BAR TIMES BOTTLED COCKTAIL



**Product Name**

**ORI-GiN A (B) Viation**

**Item No.**

**996**

**Price**

**3,600 JPY (tax not included)**

Item: Liqueur

Alcohol content: 25%.

Volume: 500ml

Country of origin: Japan

## ORI-GiN A (B) Viation

Drink creator Sorato Nomura and Akira Nakazato, a young master of Okinawa's long-established brewery, Mizuho Sake Brewery, have teamed up to create "ORI-GiN A(B)Viation (AViation)," a tropical cocktail that evokes a tropical breeze. The more you sip and sip, the more your heart will be free to roam the land.

Japanese liqueur

## BAR TIMES BOTTLED COCKTAIL



### Product Name

**Bottled Cocktail  
Travel Bottle**

### Item No.

**929**

### Price

**4,500 JPY (tax not included)**

Item: Liqueur

Alcohol content:

BENFIDDICH MANHATTAN-41%.

TIGRATO COFFEE-34%

ORI-GIN A(B)Viation-25%

Volume: 100ml

Country of origin: Japan

## Bottled Cocktail Travel Bottle

The set includes "BenFiddich Manhattan" supervised by Hiroyasu Kayama of Bar BenFiddich, "Tigrato Coffee" supervised by Yusuke Takamiya of TIGRATO, and "Origin Aviation" created by drink creator Sorato Nomura and Akira Nakazato of Mizuho Shuzo in Okinawa. It comes in a small 100ml bottle, perfect for souvenirs.

Japanese liqueur

## THE JAPANESE LIQUEUR



### Product Name

**The Japanese Liqueur  
YUZU-KOSHO**

### Item No.

**1034**

### Price

**2,980 JPY** (tax not included)

Item: Liqueur

Alcohol content: 25%.

Volume: 500ml

Country of origin: Japan

## The Japanese Liqueur YUZU-KOSHO

Yuzu-kosho is a seasoning paste made from the peel of the Japanese citrus, yuzu, and chili peppers, and has a very hot flavor. This flavor has been perfectly reproduced as a liqueur. It is an unlikely spicy liqueur that matches the spiciness of chili peppers with the Kigashira yuzu, produced in Tokushima Prefecture, which is known for its high aroma among yuzu citruses. This liqueur was developed for use with soda.

Japanese liqueur

## THE JAPANESE LIQUEUR



**Product Name**

**The Japanese Liqueur  
MIZUNARA**

**Item No.**

**1035**

**Price**

**2,980 JPY (tax not included)**

Item: Liqueur

Alcohol content: 23%.

Volume: 500ml

Country of origin: Japan

## The Japanese Liqueur MIZUNARA

Mizunara oak, a traditional Japanese wood, and kazusaki wormwood, which is also used in grass cakes, are used. Each is individually and slowly extracted and blended. The herbal, smoky flavor is reminiscent of Japanese sweets. This liqueur was developed for use with soda.

## Japanese liqueur

### WAKA



#### Product Name

**WAKA MINORI**

#### Item No.

**1044**

#### Price

**2,700 JPY** (tax not included)

Item: Liqueur

Alcohol content: 20~25%.

Volume: 500ml

Country of origin: Japan

Alcohol content varies depending on the production batch.

## WAKA MINORI

Japanese Herb Liqueur Wahana is produced by Kanegasaki Yakuso Brewery in Iwate Prefecture. It is a blend of various fruits and vegetables of the four seasons and herbs grown in-house. MINORI is made from ingredients such as apple, red shiso, wikyo, ginger, raspberry, cinnamon, and hojicha. The savory aroma of hojicha and cinnamon is followed by lingering notes of shiso and raspberry. It has a sweet-and-bitter flavor that is somewhat nostalgic like autumn leaves illuminated by the setting sun.

## Japanese liqueur

**ITSUKI**



**Product Name**

**WAKA ITSUKI**

**Item No.**

**1043**

**Price**

**2,700 JPY (tax not included)**

Item: Liqueur

Alcohol content: 20~25%.

Volume: 500ml

Country of origin: Japan

Alcohol content varies depending on the production batch.

## WAKA ITSUKI

Japanese Herb Liqueur Wahana is produced by Kanegasaki Yakuso Brewery in Iwate Prefecture. It is a blend of various fruits and vegetables of the four seasons and herbs grown in-house. ITSUKI uses ingredients such as apple, yuzu, cypress, burdock root, southernwood, rose geranium uiyou, and ginger. The forest fragrance derived from cypress and southernwood reminds us of the coming of spring. The refreshing aroma of geranium and yuzu is refreshing.



## Japanese Bitters

### THE JAPANESE BITTERS



#### Product Name

**Japanese Bitters YUZU**

#### Item No.

**941**

#### Price

**2,780 JPY** (tax not included)

Item: Liqueur

Alcohol content: 27%.

Volume: 100ml

Country of origin: Japan

## Japanese Bitters YUZU

Yuzu bitters are a Japanese citrus. We use "Kigashira Yuzu" produced in Tokushima Prefecture, which is characterized by its unparalleled aroma and strong acidity. The most important point is the cool freshness of the yuzu, which is purchased directly from the farmers who grow it. It goes great with beer, highballs, and gin and tonics.

## Japanese Bitters

### THE JAPANESE BITTERS



#### Product Name

**Japanese Bitters SHISO**

#### Item No.

**943**

#### Price

**2,780 JPY** (tax not included)

Item: Liqueur

Alcohol content: 28%.

Volume: 100ml

Country of origin: Japan

## Japanese Bitters SHISO

Shiso bitters, a Japanese herb. Only green shiso grown in the fertile fields of Chiba Prefecture's Chousei Aoba Farm, which is fertilized with organic manure, is used. Its fresh aroma, as if the green shiso were chopped directly, is popular overseas as a Japanese herb. Recommended for gin and tonic and shochu high.

## Japanese Bitters

### THE JAPANESE BITTERS



#### Product Name

**Japanese Bitters UMAMI**

#### Item No.

**942**

#### Price

**2,780 JPY** (tax not included)

Item: Liqueur

Alcohol content: 28%.

Volume: 100ml

Country of origin: Japan

## Japanese Bitters UMAMI

The umami extracted from bonito, kelp, and shiitake mushrooms is indispensable to Japanese cuisine. We use Hokkaido's Rishiri kelp, which is synonymous with high grade kelp, Hiroshima Prefecture's Kansekikogen shiitake mushrooms, which are full of umami ingredients, and Kagoshima Prefecture's Makurazaki dried bonito flakes, which boast 300 years of tradition. The depth of flavor that Japan prides itself on is beautifully reproduced. Ideal for a Bloody Mary or smoky whiskey.

## Japanese Bitters

### THE JAPANESE BITTERS



#### Product Name

**Japanese Bitters SAKURA**

#### Item No.

**965**

#### Price

**2,780 JPY** (tax not included)

Item: Liqueur

Alcohol content: 27%.

Volume: 100ml

Country of origin: Japan

## Japanese Bitters SAKURA

Bitters made with cherry blossoms, the spring flower that Japanese people love. Cherry blossoms from the Yaezakura cherry trees that bloom in the southern part of Nagano Prefecture and cherry leaves from the Oshima cherry trees in Nagano Prefecture, soaked in natural salt, are used. It has an elegant sweetness and herbal aroma like sakura mochi (cherry blossom cake), and a subtle salty taste that enhances the overall flavor. When paired with a carbonated cocktail, you can smell the cherry blossoms on the tip of your nose.

## Japanese Bitters

### THE JAPANESE BITTERS



#### Product Name

**Japanese Bitters HINOKI**

#### Item No.

**959**

#### Price

**2,780 JPY** (tax not included)

Item: Liqueur

Alcohol content: 27%.

Volume: 500ml

Country of origin: Japan

## Japanese Bitters HINOKI

100% Japanese cypress grown in the forests of Tama, Tokyo's forestry region, is used. Hinoki bitters are slowly extracted using a low-temperature vacuum extraction method, and you can enjoy the refreshing aroma as if you were in a forest. It goes great with gin and tonic, highballs, as well as beer and sake.

## Japanese Bitters

### CRAFT BITTERS



#### Product Name

**CRAFT BITTERS MIKAN**

#### Item No.

**964**

#### Price

**1,500 JPY** (tax not included)

Item: Liqueur

Alcohol content: 35%.

Volume: 50ml

Country of origin: Japan

## Craft Bitters MIKAN

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Bitters from Mizuho Brewery, a long-established sake brewery in Okinawa Prefecture. Okinawan tangerines and Onshu mandarins are used, and Okinawan brown sugar adds a deep sweetness and "kina" bitterness. The layered flavors are accented with island pepper and juniper berry and coriander seed spirits. Recommended for Old Fashioned.

## Japanese Bitters

### CRAFT BITTERS



#### Product Name

**CRAFT BITTERS CITRUS**

#### Item No.

**962**

#### Price

**1,500 JPY** (tax not included)

Item: Liqueur

Alcohol content: 40%.

Volume: 50ml

Country of origin: Japan

## Craft Bitters CITRUS

Bitters from Mizuho Brewery, a long-established sake brewery in Okinawa Prefecture. Lemongrass spirit is infused with shikwasa, lemon, and lime to extract the aroma. The natural bitterness of "Kina" is added to the citrus-based aroma to create a gorgeous and pleasant finish. We recommend adding a few drops to a highball or lemon sour.

## Japanese Spirits

### JAPANESE CRAFT GIN



#### Product Name

**Craft Gin Travel Bottle**

#### Item No.

**1052**

#### Price

**3,400 JPY** (tax not included)

Item: Spirits

Alcohol content:

AKITA SUGI GIN-46%.

Last Episode 0-Elegant-47%

Hokkaido Shakotan Gin kibo-45%

Volume: 100ml

Country of origin: Japan

## Craft Gin Travel Bottle

Travel bottle set of award-winning Japanese craft gin. Akita Cedar GIN is made with Akita cedar leaves and five botanicals. The refreshing aroma is as if you are taking a forest bath.

LAST EPISODE 0 -ELEGANT- is made from sake lees, which are discarded during the sake brewing process. It is characterized by its floral and spicy aroma.

Ho-no-Ho" uses suitable ingredients from more than 200 raw materials native to the Shakotan Peninsula and Hokkaido, including red Ezo spruce.



## Spirits

### EMPIRICAL



**Product Name**

**EMPIRICAL AYUUK**

**Item No.**

**1037**

**Price**

**9,500 JPY (tax not included)**

Item: Liqueur

Alcohol content: 43%.

Volume: 500ml

Country of origin: Denmark

## EMPIRICAL AYUUK

A one-of-a-kind spirit from the two creators of the world-renowned Danish restaurant Norma, AYUUK's main ingredient is Pasiyamiheto Capsicum, a special smoked dry chile grown 2,700 meters above sea level by a minority tribe in Mexico. It has a unique fruity and earthy flavor that is both whiskey-like and mezcal-like.

Spirits

**EMPIRICAL**



**Product Name**

**EMPIRICAL  
THE PLUM, I SUPPOSE**

**Item No.**

**1038**

**Price**

**8,900 JPY (tax not included)**

Item: Liqueur

Alcohol content: 32%.

Volume: 50ml

Country of origin: Denmark

## EMPIRICAL THE PLUM, I SUPPOSE

A one-of-a-kind spirit developed by the two creators from the world-renowned Danish restaurant Norma, THE PLUM, I SUPPOSE uses only the kernel of the plum, not its rind or pulp. By combining marigold kombucha, the nuances of the plum are given. The taste is similar to plum wine, which is familiar to the Japanese, and has a refreshing sweetness and floral quality.