

HIMEBAYASHI

HAYASHI

Ingredients : Chestnuts/ Naked Barley / Naked Baley Koji (white koji)

*all ingredients come from Ehime prefecture

Distillation: Vacuum distillation

ABV : 25%

Best served with: ice or water or hot water

Ehime Prefecture is Japan's leading producer of chestnuts. Hayashi uses quality chestnuts from the area including Shirokawa, and the local naked barley. The resulting Shochu is nicely balanced with refreshing sweetness from chestnuts and roasted aroma and rich mouthfeel from the barley.

It can be served with ice to enjoy the sweetness, with hot water to feel the aroma, with cold water to simply enjoy the flavor, and even with soda for the refreshing moment. It goes well with Salt-flavoured yakitori (skewered chicken), fish a la meuniere, Thai noodles – wide ranges of meals.

