Hyogo Dry Gin Style crafting process

Each botanical is sourced from local farmers or specialized vendors, and is distilled separately to preserve the botanicals characteristics. This process allows better control of the final blend process. During that step sake spirit is added. Once distilled, it has a typical soft sweetness, gently wraps up and accompanies the five Japanese botanicals.

Family Yonezawa heritage & honor since 1856

The Yonezawa family settled in Akashi City in 1856. There, they started the family distillery and by 1917 had mastered rice spirit distillation. From one generation to the next, they kept their legacy alive, continuing developing their spirits expertise. A 100 year later, to honor his family heritage and to celebrate the centennial of the family business, Kimio Yonezawa, our master distiller launched 135° EAST.

Our gin draws its name from the 135° East meridian East which crosses Akashi City in the Hyogo prefecture, the home of our Kaikyo Distillery. The meridian line perfectly represents our passion for discovering what lies beyond borders. Our Hyogo style artisan gin, is also inspired by the Taisho period. An era where Japan was merging its eastern culture with western customs.

Like during this period, our ingredients complement and enhance one another. Traditional London Dry Gin botanicals mingle with Japanese botanicals, crowned by a touch of sake. 135° East boldly and expertly weaves together East and West. Spicy Sansho Pepper and floral, citrus notes of Yuzu awakening the senses and stimulating the unexpected.

The perfect balance of dry gin, with the citrus and the spice notes of yuzu and sansho pepper. 135° East blends in:

- Angelica
- Coriander
- Juniper
- Sencha
- Yuzu
- Shiso Leaf
- Ume
- Sansho Pepper

PACK SIZE | ABV  | UPC  
---|------|------
(6x750ml) | 42%  | *80368 58003 1

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