



IKEGAME · IKEGAME SHUZO · KURUME, FUKUOKA · EST. 1875

JELLY UMESHU

Umeshu made from ripe large ume and honkaku rice shochu is set into a jelly that loosens when shaken, turning one motion into a soft, pourable texture.

8%

ABV

500 ml

VOLUME

SHAKE-TO-SERVE JELLY UMESHU

● SPECIFICATION

CATEGORY Jelly-textured umeshu	ORIGIN Kurume, Fukuoka
UME Ripe large ume from Oita and Fukuoka	BASE Honkaku rice shochu
ABV 8%	VOLUME 500 ml

PRODUCER

Ikegame Shuzo

Founded in Kurume, Fukuoka, in 1875, Ikegame Shuzo draws on its sake and honkaku-shochu craft for this jelly-textured umeshu, first released in 2007.