

# SHOCHU・SODA × LEMON

# Enjoy! LEMON SOUR



In Japanese izakayas, sours and chuhais, which are based on shochu korui (a type of distilled spirit known for its clean taste) and mixed with various fruits or teas, are widely enjoyed. Among them, lemon sour is one of the most popular choices.

Lemon sour is made with lemon, shochu korui, soda water, and ice.

At restaurants, you can find a variety of lemon sours, from the classic freshly squeezed lemon to those with plenty of cut lemons or even uniquely arranged lemon slices stacked like a tower.

This flyer introduces recipes for such lemon sours and tea-based drinks. Please give them a try!

What is

“Shochu Korui”?

Shochu korui is a type of alcohol made by repeatedly distilling fermented ingredients such as molasses or corn. It is colorless, transparent, and known for its clean taste. It can be enjoyed in various ways, such as on the rocks, in highballs, sours, cocktails, or mixed with tea.



CHECK!

焼酎  
SQUARE



<https://www.shochu.or.jp>

We offer a variety of content, including delicious ways to enjoy shochu korui, fun methods for making fruit liqueurs, and useful information.

Delicious!



# VARIOUS LEMON SOUR RECIPES



## Recipe.1 | Freshly Squeezed Lemon Sour

### Ingredients

- 50 ml shochu korui
- 125 ml strong soda water
- 1/2 lemon
- Ice (as needed)

### Recommended ratio

**2 : 5**  
shochu korui    soda water

### Instructions

- ❶ Cut the lemon in half and squeeze the juice.
- ❷ Fill a glass with ice, pour in the shochu korui, add the strong soda water, and stir lightly with a muddler.
- ❸ Add the lemon juice from step 1 to the glass and stir lightly again.

## Recipe.2 | Packed Lemon Sour

### Ingredients

- 60 ml shochu korui
- 150 ml strong soda water
- 2 lemons
- Ice (as needed)

### Recommended ratio

**2 : 5**  
shochu korui    soda water

### Instructions

- ❶ Cut the lemon into quarters, then cut each quarter in half to make 8 pieces per lemon, resulting in 16 pieces from 2 lemons.
- ❷ Freeze 12 of the lemon pieces and refrigerate the remaining 4 pieces.
- ❸ Add both the frozen and refrigerated lemon pieces to a glass, pour in the shochu korui, add the strong soda water, and stir lightly with a muddler.



## Recipe.3 | Lemon Tower Sour

### Ingredients

- 70 ml shochu korui
- 280 ml strong soda water
- 1 lemon
- 1 tablespoon honey

### Recommended ratio

**1 : 4**  
shochu korui    soda water

### Instructions

- ❶ Slice the lemon into slices thinner than 5 mm. Arrange the slices in a single row on a piece of plastic wrap, slightly overlapping each slice. Cover with another piece of plastic wrap and freeze.
- ❷ In a glass, add the shochu korui and honey, and stir well with a muddler. Insert the frozen lemon slices vertically into the glass to form a tower.
- ❸ Pour the strong soda water into the glass and stir lightly.

Delicious!



# VARIOUS SHOCHU MIXED TEA RECIPES

## Recipe.1 | Shochu Mixed Green Tea

### Ingredients

- shochu korui: 1/3 of a glass
- Green tea: add to taste

### Recommended ratio

**1 : 3**  
shochu korui    Green tea



### Instructions

- ❶ Put 3-4 ice cubes into a glass and pour shochu korui.
- ❷ Add cold green tea and stir lightly.  
(You can also add hot green tea for a warm version.)

## Recipe.2 | Shochu Mixed Oolong Tea

### Ingredients

- shochu korui: 1/3 of a glass
- Oolong tea: add to taste

### Recommended ratio

**1 : 3**  
shochu korui    Oolong tea



### Instructions

- ❶ Pour shochu korui into a glass.
- ❷ Add ice and well-chilled oolong tea, and stir lightly.  
(Hot oolong tea, bancha, black tea, and other teas also pair perfectly.)

Absolutely No Drinking and Driving! Alcohol should only be consumed by those aged 20 and over, if in Japan.  
Drinking alcohol during pregnancy and breastfeeding may adversely affect the development of the fetus and infant.  
Enjoy alcohol responsibly and in moderation. Please cooperate in recycling alcohol containers.

日本蒸留酒酒造組合  
Nippon Distillers Association