



**Sekai Itto**  
*Ryujin no Yuzu*  
(Yuzu Citrus Sake)

Yuzu is prized for its fragrant aroma, thick juicy skin, and zesty pulp, often paired with seafood by Japanese chefs. Its juice is blended with sake, creating a refreshing, balanced drink. Enjoy chilled, on the rocks, or as a spritzer.



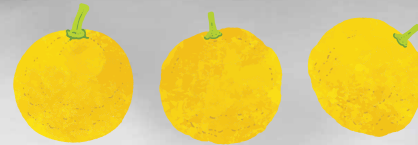
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