



**Natural crimson plum liqueur** made from “Tsuyuakane” grown in Wakayama.

“Tsuyuakane”, which was registered as a new variety in 2009, is delicate and difficult to cultivate, so its production is small and not easily distributed in the market.

“MIYAYOSHI” is a genuine plum liqueur made from the rare ‘Tsuyuakane’ plum, which is grown on our own farm in Arida City, Wakayama Prefecture, and is bright crimson all the way through to the inside of the fruit. It is characterized by its unique sourness that refreshes the aftertaste despite its rich flavor.



MIYAYOSHI

online shop



instagram



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MIYAYOSHI



Luxury to be savored  
with all five senses.



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## LINE UP



### MIYAYOSHI No. 03

Sweetness Level 3

The taste is moderately sweet and refreshingly sour.

small bottle 2,600- JPY ex.  
large bottle 5,000- JPY ex.



### MIYAYOSHI No. 06

Sweetness Level 6

The flavor has just the right balance of sweetness and acidity.

small bottle 2,600- JPY ex.  
large bottle 5,000- JPY ex.



### MIYAYOSHI No. 09

Sweetness Level 9

It has a sweet and sour, mildly fruity taste with the combination of plenty of crystal sugar and the sourness of Tsuyuakane.

small bottle 2,600- JPY ex.  
large bottle 5,000- JPY ex.



No.03 No.09 2P SET  
small bottle 5,200- JPY ex.



No.03 No.09 2P SET  
large bottle 10,000- JPY ex.



No.03 No.06 No.09 3P SET  
small bottle 7,800- JPY ex.



No.03 No.06 No.09 3P SET  
large bottle 15,000- JPY ex.