

CHOYA

for relaxation

CHOYA drinks

Enjoy CHOYA when you want to relax!

CHOYA fruit

Refreshing sweetness

Put one part of Umeshu and two parts of your favorite 100% fruit juice into an ice-filled glass and stir well. Garnish the glass with some fresh fruit.



CHOYA crushed ice

Bracing beauty

Pour Umeshu in a glass filled with finely crushed ice and there you go! Both the Umeshu and ice can be enjoyed together.



CHOYA energy

After-a-hard-day drink

Put any proportion of Umeshu and your favorite energy drink in an ice-filled glass and stir well. It will be a crisp taste that will totally refresh you.



CHOYA beer

Take a break with this

Put two parts chilled Umeshu and five parts beer in a tall glass and stir gently. This makes a perfect summertime beer cocktail.



CHOYA royale

Sparkling sensation

Put equal amounts of Umeshu and Champagne or dry sparkling wine in a glass filled with crushed ice and stir gently. This makes a zingy and classy cocktail.



CHOYA mint

Refreshing minty taste

One part Umeshu and two parts sparkling water. Add mint leaves to garnish. Yuzu might be added to make the flavor more crisp.



CHOYA tea

A tea and Umeshu harmony

Put any desired amount of Umeshu in a strongly brewed tea and stir well. The sweetness and aroma from Umeshu brings out the tea's flavor and leaves you with a warm and comfortable feeling.



CHOYA red wine

Warmth and relaxation

One part Umeshu and two parts warmed red wine. Stir with a cinnamon stick. Cold red wine might be substituted.

