

## CHOYA drinks

### Enjoy CHOYA when you want to relax!

#### CHOYA fruit

##### Refreshing sweetness

Put one part of Umesu 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 Umesu in a glass filled with finely crushed ice and there you go! Both the Umesu and ice can be enjoyed together.



#### CHOYA energy

##### After-a-hard-day drink

Put any proportion of Umesu 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 Umesu 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 Umesu 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 Umesu 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 Umesu harmony

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



#### CHOYA red wine

##### Warmth and relaxation

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

