

infused with the aroma of fine Dominican cacao, is suitable for drinking straight, on the rocks or hot. Milk or cream can be added to make a cocktail. It can also be used as an ingredient to make sweets such as ice cream or tiramisu. It contains 17.5 percent alcohol.

Obata Shuzo, established in 1892 on Sado Island, has a high reputation, especially with its line of Manotsuru sake, and provides products for Air France's first-class cabin.

The chocolate liqueur costs ¥2,310 for a 500-milliliter bottle. To purchase, visit the brewery's Web site at [www.obata-shuzo.com](http://www.obata-shuzo.com)

## Sake cacao liqueur

Obata Shuzo, a sake brewer in Niigata Prefecture, has created a sake-based chocolate liqueur.

The Manotsuru Shucolat,

