**Baíjíu -** Folklore says that the origin of Baíjíu is found in the story of Du Kang who lived during then Zhou Dynasty 1046BC-256BC. Kang was an exile who left sorghum which is a core grain used in modern day Baíjíu production, hidden inside a tree. Upon returning a week later he found a sweet, fragrant aroma & had discovered the technique of solid state fermentation, which is used in most styles of Baíjíu.

Baijiu is one of the oldest distilled spirits in the world, with the name first used in 1271, though it is possible it predates this time by 600 years. Famous poets such as Li Bai referenced a distilled spirit similar to modern Baijiu in stories that date back to as early as 618AD!

Modern Baijiu is categorised into 12 styles or aromas. Here at Golden Crane, we have acquired 3 Aromas across 4 brands to demonstrate what Baijiu is all about.

	15ml	75ml
Hong Xing Ergoutou, light aroma, Beijing 56%	3	14
Ming River, strong aroma, Sichuan 45%	4	15
Fen Chiew Fenjiu, light aroma, Fengyang 48%	5	17
Moutaí Prince, source aroma, Guizhou 53%	6	22
Maotaízen 3yo, source aroma, Guízhou 53%	7	25
Maotaízen 740, source aroma, Guízhou 53%	8	27
Maotaizen 940, source aroma, Guízhou 53%	9	29

Want to learn more about Baïjiu? Ask your server about Ganbei shots

## Other Asian Spirits 50ml

Damsoul Pine <b>Soju</b> , South Korea, 40%	12
Ryukyu <b>Awamorí</b> 5yo, Japan, 43%	14
Mujen <b>Shochu</b> , Japan, 35%	17
Okukuma <b>Shochu</b> 7yo Sherry Cask, Japan, 40%	25