

SOJU – A Distilled Spirit

Soju is a distilled beverage native to Korea and most brands of modern Soju are made in South Korea. Soju is traditionally made from rice, though some brands replace the rice with other starches such as potato, wheat barley, sweet potato, or tapioca. The taste is comparable to vodka, often sweeter because of the sugars added in the manufacturing process.



Although the liquor licensing laws in some states classify Soju in the same category as beer and wine, that is not the case in Utah.

Under Utah law, *Soju is a distilled spirit* or a "spirituous liquor." Because of that, for retail businesses, Soju can only be sold in license types that allow distilled liquor. These would be businesses that have a full-service restaurant license, a bar license, banquet license, or reception center license.

32B-1-102 (122)

- (a) "Spirituous liquor" means liquor that is distilled.
- (b) "Spirituous liquor" includes an alcohol product defined as a "distilled spirit" by 27 U.S.C. 211 and 27 C.F.R. Sections 5.11 through 5.23.

Full-service restaurants, bars, and on-premises licensees that may sell Soju need to dispense it through a metered dispensing system in quantities not exceeding 1.5 ounces. (32B-5-304)

In order to be able to provide Soju, a retail business must have a full-service restaurant license, a bar license, banquet, or reception center license.