

# DAIYAME

HAMADA SYUZOU  
JAPANESE  
TRADITIONAL SHOCHU

香  
熟  
芋

BRAND BOOK

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## ABOUT THE DISILLERY



## Where does the product name DAIYAME came from?

DAIYAME means in the Kagoshima dialect ‘a refresher after a hard day.’ The expression refers to a traditional habit in which you enjoy an evening drink with family or colleagues to give thanks for the day that has ended and refresh yourself for the coming day. We chose the word DAIYAME for our new product with the hope of sharing the wonderful habit with men and women of various ages in different countries through this shochu that is easily available and enjoyable in different styles.

### “大伊雅美”是什么意思？ ~有关商品名的由来

“大伊雅美”是鹿儿岛方言的音译，是表示“晚餐时喝杯酒，消除一天疲劳”的意思。

它是鹿儿岛的传统饮食文化。是和家人或朋友一起共进晚餐，一边喝酒，一边感谢平安祥和地度过了一天，同时也准备迎接新的一天的到来。

正宗烧酒的饮用方式多种多样。为让不同国籍、不同年代、不同性别的人们在轻松愉快地品尝正宗番薯烧酒的同时，体验这独特的传统饮食文化，我们把这烧酒命名为“大伊雅美”。



### DAIYAME 25



**IWSC  
2019**  
SHOCHU Category  
TOP AWARD  
TROPHY



**ISC  
2020**  
SHOCHU Category  
DOUBLE  
GOLD



**SFWSC  
2023**  
SHOCHU Category  
DOUBLE  
GOLD



### DAIYAME 40



**IWSC  
2023**  
SHOCHU Category  
GOLD  
OUTSTANDING



**ISC  
2023**  
SHOCHU Category  
DOUBLE  
GOLD



**SFWSC  
2022**  
SHOCHU Category  
DOUBLE  
GOLD

# What is Honkaku Shochu?

**An authentic single-distilled spirit  
and produced mainly  
in southern Japan**

日本传统的蒸馏酒，  
有名的产地是南九州



**Made from several  
different base ingredients**

多种多样的原材料

Sweet  
Potato



wheat

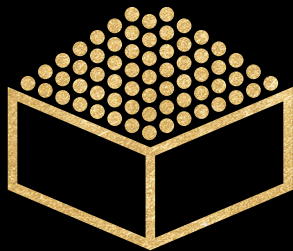


rice

etc....

**Made with Koji**

烧酒采用曲菌精酿而成



**Retains the flavor of  
the base ingredients**

基本配料的风味



**Pairs well with a  
variety of mixers**

适合搭配各种调酒



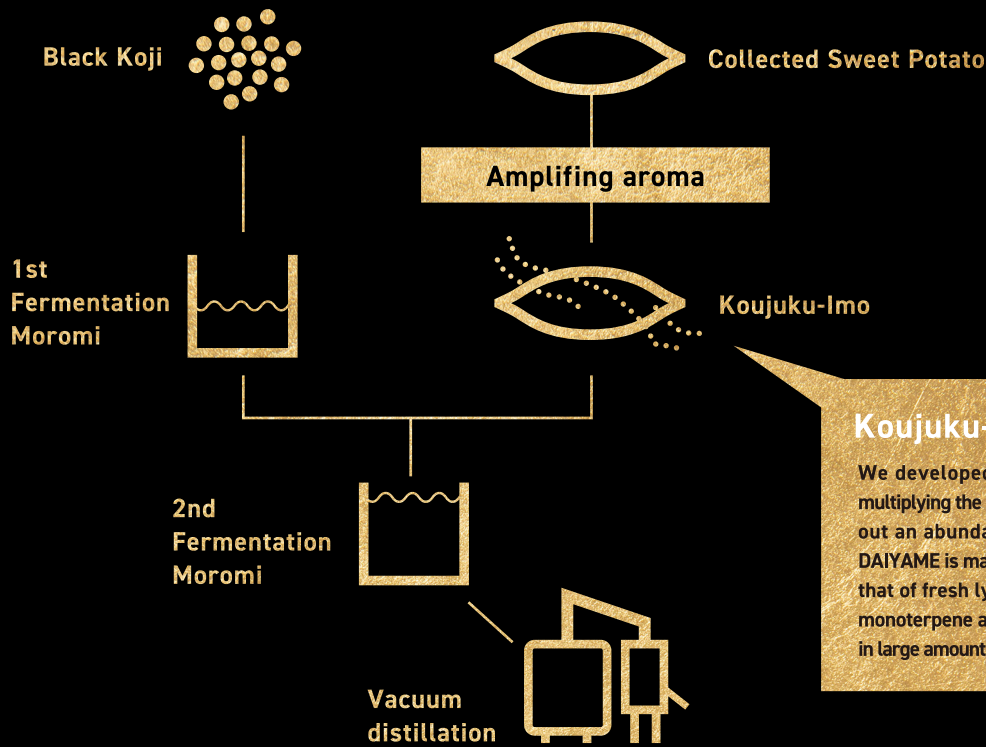
**Has been in production  
for over 500 years**

烧酒有500年以上的历史

over  
**500**  
YEARS

**The Basic Guide of Shochu** 烧酒的基本指南 <https://honkakushochu-awamori.jp/english/>

# DAIYAME Production Process Key Points



## Koujuku-Imo

We developed it independently by multiplying the components which bring out an abundant amount of aroma. DAIYAME is marked by a fragrance like that of fresh lychee coming from the monoterpene alcohol (MTA) contained in large amounts in Koujuku-imo.

## Carefully Selected Cutting

The best cut extracted during distillation

Blended for Drinking with Food

Special blend that awakens the creativity of the mixologist

## DAIYAME 25

The crisp, sharp taste makes it the best match for richly flavored cuisine.

**Aroma**  
Lychee, Rose,  
Lavender

**Flavour**  
Sharp, Light,  
Sweetness



## DAIYAME 40

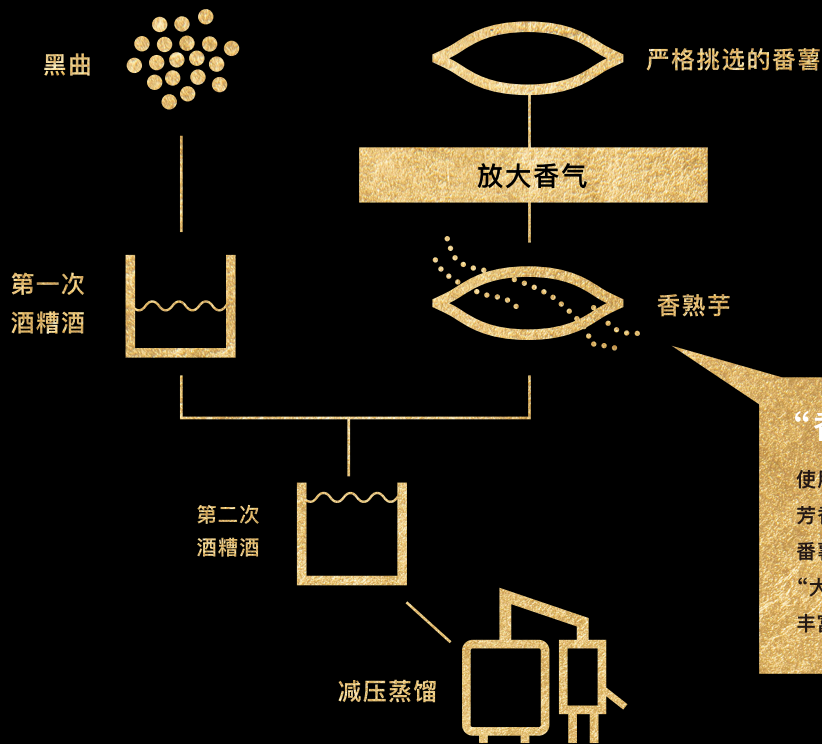
Rich flavor profile, powerful, full lychee-like aroma, and long finish, it is sure to inspire creativity in bartenders and mixologists everywhere.

**Aroma**  
Lychee,  
Citrusfruit zest,  
Peach, Rose

**Flavour**  
Sharp, Light,  
Sweetness,  
long on the palate



# DAIYAME Production Process Key Points



## “香熟芋”

使用本公司独创的技术，使番薯其芳香成分倍增，形成了“香熟芋”番薯。使用这种番薯酿制的“大伊雅美”烧酒，其芳香成分MTA丰富，具有像新鲜荔枝一样的香味。

## 蒸馏阶段严格控制取酒部分

### 和饮食相配的调和酒

## DAIYAME 25

轻快爽口的烧酒很适合就着与味道较浓的菜边用一起餐边饮用。

### Aroma

荔枝一，玫瑰，  
薰衣草

### Flavour

甘醇，爽口



### 发挥鸡尾酒创造力的特别调和酒

## DAIYAME 40

蕴含丰富的香味成分，可让人品尝到荔枝华丽，浓厚的香气，饮用后唇齿留香，旨在生产可激发调酒师创造力的烧酒品质。

### Aroma

芳醇，花香

### Flavour

酸爽，醇厚，花香



# DAIYAME Creators Interview



## A spirit that would illuminate the future of Honkaku Shochu

把正宗烧酒发扬光大的美酒

DAIYAME, a sweet potato-based shochu, designed around the concept of “Experience the distinctive aroma”, was launched in September 2018 to celebrate the then upcoming 150th anniversary of the founding of the distiller Hamada Syuzou. Over five years after its debut, DAIYAME continues to evolve and captivate the global audiences with its unique aromas and flavors.

We sat down with the team behind the birth of this phenomenal Japanese spirit.

2018年9月，正值庆祝滨田酒造创业150周年之际，以“未有之香”为主题的正宗甘薯烧酒“大伊雅美（DAIYAME）”就此诞生。

即使在推出了五年多的现在，为了保持令世人着迷的酒香和风味，仍在不断改进发展。为此，我们采访了开发大伊雅美产品的负责人。



## Making a new breed of shochu, overcoming hardship

跨越困阻，定要酿造出崭新的美酒。

DAIYAME’s iconic lychee fruit scent is actually a unique aroma derived from sweet potatoes. Within the shochu industry, this specific aroma was considered unappealing to customers, and by practice, efforts were made to suppress the effect. Meanwhile, our interest in this aroma began and grew over the past decade or more, and we have done a lot of research.

大伊雅美有着荔枝般的香气，其实是源自萨摩甘薯特有的香味。然而，在烧酒业内，这香气一直被以为是不怎么受顾客欢迎的，所以以往都被压制和摒弃。然而我们对这种特有的香味产生了浓厚的兴趣，从十多年前便开始了研究。

Sweet potatoes possess little of the compounds producing the target aroma, especially when they’re just picked from the ground. Our studies have shown that the sweet potato’s aging process makes this specific aroma stronger. We also knew we couldn’t just crank up the strength of this aroma alone; it had to go with meals and cocktails so that customers would appreciate the drink for hopefully many years.

其实这种特有的香味，能散发出像荔枝般香味的成分，在刚收获后的红薯中所含不多。研究显示随着收获时间的推移，越成熟的香味会变得更浓。不过，重要的不仅是诱人的酒香，还要适合配搭各种用餐，才能让人长久喜欢。



# DAIYAME Creators Interview

So, we continued our research and eventually developed a proprietary aging process for sweet potatoes. Kojuku-imo, or “aroma-enhanced aged sweet potato with enhanced aroma”, is the result of this process, in which the aged sweet potatoes have a good aroma balance. This research on kojuku-imo turned out to be like a challenge in the unknown because no one had ever published a paper on this subject.

We are still tackling this type of challenge dedicated as we are to improving the quality of our product.

滨田酒造经过反复研究，开发出独特的陈酿方法，酿制出香气恰到好处的“香熟薯”。研究这种“香熟薯”是一项未知的挑战，因为世上任何地方都没有记载关于它的资料。时至今日为了作出改良，这项挑战仍在不断继续。

Aside from this specially aged sweet potato, there are many more techniques that went into the creation of DAIYAME. In our pursuit of the “Experience the distinctive aroma”, we made a couple of strategic decisions on particulars, such as the use of black koji, and implementation of a specialized fermentation process and a vacuum distillation method, the latter of which, in particular, is a technically difficult process for sweet potato-based shochu. Furthermore, during distillation, the range of distillate that is extracted is kept within a stricter limit compared to regular shochu products. Then, after prototyping over 100 samples, we finally reached the aroma we were looking for.

除了“香熟薯”之外，大伊雅美还做出了许多其他的创新。为了追求“未有之香”，我们选用了黑曲，讲究的发酵方法，蒸馏过程也是用了减压蒸馏法，而这项技术其实是难以用于甘薯烧酒制作中的。此外，与其他烧酒相比，在蒸馏过程中能提取的原酒的比例也是有限。在尝试了 100 多次试验后，最终才得到了现在的酒香。

## Fostering DAIYAME and envisioning the future

研发大伊雅美，绘出光明的未来。

The driving force behind our shochu making is the desire to make our customers happy and satisfied. Producing shochu drinks is an extremely difficult job. It often doesn't turn out in the expected way. But what's interesting is that, if you work really hard at the craft, strangely enough, you end up with good shochu.

酿酒原动力是来自客户的欣喜和接受。

酿製的过程极其困难，诸事往往并不如意。

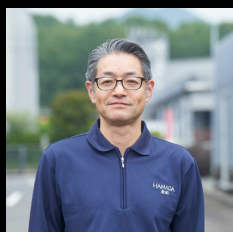
但只要付出努力，终能神奇地酿造出好酒，真是很有意思的呢。



DAIYAME has been praised by people all over the world, and it has become a huge influence for us. Yet, we still wish more people will have a chance to try a cup of honkaku shochu. Our goal now is to surpass DAIYAME. That's our motivation and we will continue to pass on the torch of shochu craftsmanship.

大伊雅美能够得到大家的认可，对于我们来说也是很大的鼓舞。但是，我们希望能有更多的人来品尝正宗烧酒，所以我们会向着这个目标继续努力，力求制出更胜大伊雅美的好酒。

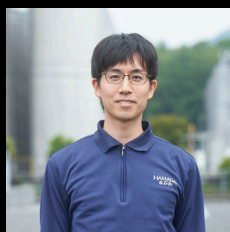
## Product Developers 研发人员



**KENJIRO HARA**

原 健二郎

Product Laboratory Director  
商品开发研究室室长



**HAYATA SHIRAIISHI**

白石 隼大

Product Laboratory Manager  
商品开发研究室主任



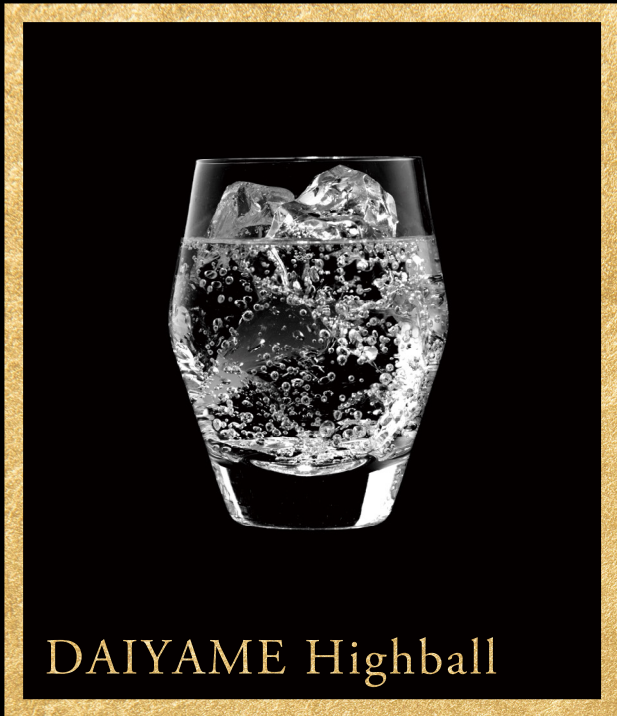
HOW TO DRINK



BASIC

## Basic serve

Enjoy the fragrant aroma and the meal together from the beginning to end.  
非常适用于在欣赏其独特香气的同时，边用餐边饮用。



Enjoy refreshing taste with soda  
兑入清爽的碳酸水

4 part DAIYAME to  
6 part fizzy carbonated water  
in the glass with ice

烧酒：碳酸水 = 4:6 是最值得推荐的比例

The combination of soda's fizziness  
and the crisp, sharp taste of DAIYAME  
makes it the best match for richly flavored  
cuisine. You can enjoy it from aperitif to  
after-dinner drink with meals.

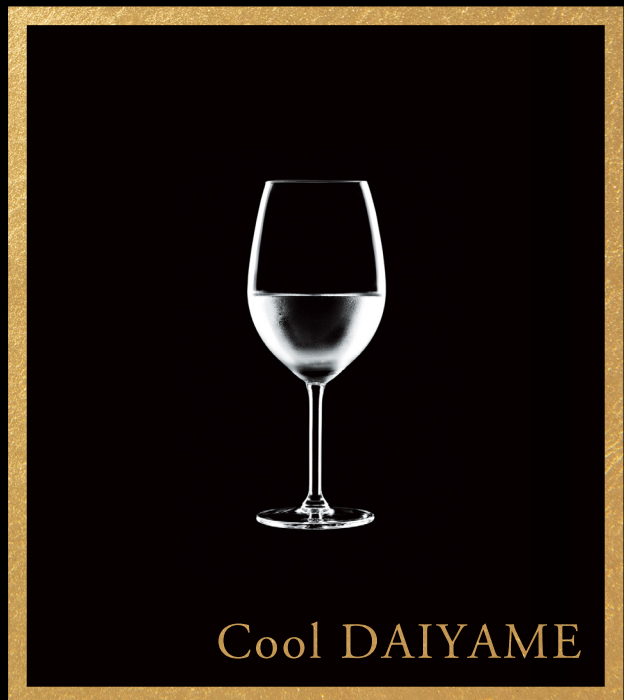
轻快爽口的汽水烧酒很适合就着与味道较浓的  
菜边用一起餐边饮用。

Enjoy chilled and straight  
冰镇后直接饮用

Chill the bottle in a refrigerator  
or wine cooler (about 4°C).  
将酒瓶放入冰箱或酒柜中冷却(约 4°C)。

Excellent as an after-dinner drink,  
sweet, mellow, and thick.

入口甘甜醇厚而浓郁的风味，  
也是餐后酒的最佳之选。



# DAIYAME Low ABV Cocktails

Cocktail based on DAIYAME Highball and fused with fruit juice

以 DAIYAME 加冰威士忌为基调，加入果汁的鸡尾酒。



cocktail  
01

## DAIYAME Mystery

The strong carbonation, chilled to perfection, delivers a refreshing aftertaste. With its restrained sweetness, it is recommended for pairing with various cuisines.

冰镇后的浓郁碳酸味让人回味无穷。

由于甜味内敛，建议与各种美食搭配饮用。

One part DAIYAME to one part fizzy carbonated water  
Mix in some frozen mixed berries

DAIYAME : 强碳酸水 = 5 : 5, 冰冻混合浆果适量

## DAIYAME Heart

Fizzy carbonated water and citrus create a refreshing kick in every sip. Feel the juxtaposition of citrusy grapefruit and fruity lychee aroma.

强碳酸水和柑橘的清爽味道是它的特长。

葡萄柚的清香中透出微微香甜的荔枝的味道。

Five parts DAIYAME to three parts grapefruit juice to two parts fizzy carbonated water

DAIYAME : 葡萄柚果汁 : 强碳酸水 = 5 : 3 : 2



cocktail  
02

## DAIYAME Mystery

DAIYAME's signature lychee character is complemented with fruity, tart orange note.

A pleasant mouthfeel enhances this exceptional libation.

橙汁的香气和酸味中渗入DAIYAME的荔枝般的香甜，清新润滑，口感柔顺的鸡尾酒。

Five parts DAIYAME to three parts orange juice to two parts fizzy carbonated water

DAIYAME : 橙汁 : 强碳酸水 = 5 : 3 : 2



cocktail  
03

HOW TO DRINK



CREATIVE  
COCKTAILS

# Silky & Navy

The result is a classic Army & Navy with a twist.  
The bouquet derived from Almond's white flowers complements  
DAIYAME's nature, creating a simple yet deep flavor.

经典鸡尾酒Army & Navy的柠檬油香鸡尾酒，  
DAIYAME中散发着类似杏仁白色花的香气，看似简朴，实则蕴味深长。




---

40 ml	DAIYAME
12.5 ml	Lemon Juice 柠檬汁
7.5 ml	Almond Syrup 扁桃仁糖
1 ml	Angostura Bitters
Garnish	Rose petal 玫瑰花瓣
Glass	Nick & Nora
Ice	No ice 无

---

Shake all ingredients and strain  
into a glass. Finish with a sprinkling  
of rose petals on top.

全部材料混合搅拌过滤后，注入杯中，  
加入玫瑰花瓣点缀便完成。

---



Bartender

**SHUN KOSAKA** 小坂 駿

Dedicated to entertaining guests with a fresh take on cocktails at Soran Nomura's cocktail bar and art gallery, Quarter Room where art and cocktails merge. Winner of the Honkaku Shochu and Awamori Cocktail Competition 2022. Overall runner-up of the World Class Japan final 2023.

有过著名酒店酒吧的从业经历，着眼于艺术和鸡尾酒的新的融合，野村空人率领的鸡尾酒吧及艺术走廊“Quarter Room”向您展示着新的篇章。在“Honkaku Shochu and Awamori Cocktail Competition 2022年”中喜得优胜。又在“WORLD CLASS 2023 JAPAN FINAL”中荣获综合第2名。

For more Info



# Hokusai

The recipe is inspired by Katsushika Hokusai's artwork, Fine Wind, Clear Morning, also known as Red Fuji, and exemplifies our bar's concept of fusing art and cocktails. The drink's special aroma is attributed to the boosted sharpness of DAIYAME, enhanced with the sweet potato shochu's unique after-note and mezcal's pleasant scent. 这款鸡尾酒的灵感来自葛饰北斋的“卡普凯发”，以酒吧将艺术与鸡尾酒融合的理念为基础。大烧的尖锐感被激发出来，甘薯烧酒的余香与马斯卡尔酒的芬芳交织在一起。




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40 ml	DAIYAME
10 ml	Siso Mexcal 紫苏泡梅斯卡爾酒
20 ml	Coconuts Water 椰子水
1 ml	Chartreuse Yellow 查特黄香甜酒
Ganish	Aperol Jelly 阿佩罗果冻
Glass	Nick & Nora 马天尼杯
Ice	No ice 无

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Stir all ingredients together, pour into a glass, and serve it in glass with Aperol jelly pierced in the pick. 所有材料搅拌后，注入杯中。最后放入 Aperol 果冻插在挑子上并放入杯中。

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For more Info



# Shiso Chu-hai

Low ABV highball with veggie and woody notes.  
拥有蔬菜清香和木香的酒精度数低的鸡尾酒。



- 
- 20 ml DAIYAME  
20 ml Shiso shochu  
紫苏烧酒  
20 ml Mizunara liqueur The Japanese Bitter  
Top Jasmine soda  
茉莉苏打水  
Garnish Shiso  
紫苏  
Glass Highball glass  
嗨棒玻璃杯  
Ice one
- 

Build all ingredients in a tall glass  
and garnish with shiso leaf.  
所有材料注入高脚杯中，紫苏叶装饰。

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Bartender & Beverage Consultant

## FRANCESCO BRAUN

London based photographer specialised in food and drinks.

I shot for Digital & Social Media, Editorial, PR and Hospitality Events.

One of the London's leading bartenders.

活动据点在伦敦，以食品、饮料为主的摄影家。有过在数字和社交媒体、社论、公关、招待活动等的摄影经验。是伦敦代表性的调酒师之一。

For more Info



# Dai-Ginjo

A Fresh and fizzy cocktail with a fruity hint of honeydew and lychee.  
具有蜜汁和荔枝果香味儿的，清爽发泡型鸡尾酒。



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40 ml	Sakekasu DAIYAME
10 ml	Honeydew Syrup 蜂蜜糖浆
2.5 ml	Tartaric Acid Solution 石酸
45 ml	Soda 苏打水
Garnish	Sakura Flower 樱花
Glass	Stemless Wine 无柄酒杯
Ice	No Ice 无

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Sakekasu DAIYAME\*, Honeydew Syrup, and Tartaric acid are stirred and poured into a glass, adding soda, garnish with Sakura flower.

将酒糟 DAIYAME\*、蜜汁、酒石酸等搅拌，注入玻璃杯中，加入苏打水、用樱花点缀。

\*Sakekasu DAIYAME is a mixture of sakekasu and daiyame that is redistilled.

\* 将 DAIYAME 和清酒酒糟混合，重新蒸馏。

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Bartender / Mixologist

**GENTO TORIGATA** 鳥瀧 彦人

He was the head bartender and bar manager at Gibson, a member of the Jigger & Pony group.

He relocated to the UK and now works at Kwānt Mayfair.

于Jigger & Pony集团伞下的Gibson担任首席调酒师以及酒吧经理等，积累了在国内外工作过的经验，将工作据点移到英国，2023年开始在Kwānt Mayfair展露他的本领。

For more Info





# DAIYAME Spumoni

Spumoni is one of the most popular and well known cocktail in Japan, so we twist it with DAIYAME to make it even more aromatic.

Spumoni 是日本最受歡迎和知名的雞尾酒之一，  
我們在這款變奏版中添加的Daiyame 25%使其更具芳香。




---

30 ml	DAIYAME
15 ml	Campari 金巴利
30 ml	Fresh Grapefruit Juice 新鮮西柚汁
60 ml	Tonic Water 湯力水
Garnish	Twist Grapefruit Peel 西柚皮
Glass	Collins Glass 高球玻璃杯
Ice	A few Ice cubes 少許冰塊

---

Pour DAIYAME, Campari and grapefruit juice into a Collins Glass with a few ice cubes and stir. Top up with tonic water and stir once gently. Twist grapefruit peel on the glass and drop into it.

將 DAIYAME、Campari 和葡萄柚汁倒入裝有一些冰塊的 Collins Glass 中攪拌使其冷卻。加滿湯力水後再輕輕攪拌一次。最後將葡萄柚皮扭擠以釋放精油並留在杯中裝飾。



BARTENDER / General Manager and Bartender-In-Chief of Mizunara: The Library Hong Kong

## MASSIMO PETOVELLO

An award winning bartender from Northern Italy, honed his craft at leading hospitality groups in Europe before finally arriving in Hong Kong in 2017. Work extensively with Japanese ingredients and spirits including Japanese Shochu & Awamori.

Massimo Petovello先生來自義大利北部，是一位屢獲殊榮的調酒師，在歐洲領先的餐飲集團磨練了自己的技藝，最終於2017年來到香港。他廣泛研究日本材料和烈酒，例如日本燒酎和泡盛

For more Info



# DAIYAME Earl Grey Sour

DAIYAME's aromatic flavour matches very well with Earl Grey Tea's elegant and floral notes. Both ingredients enhance each other's aroma and flavour beyond their own dimension.

DAIYAME的芳香與伯爵茶的優雅花香是最佳搭配。兩種成分結合可將彼此的芳香風味提升到新的層次。



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30 ml	DAIYAME
20 ml	Earl Grey Tea 伯爵茶
15 ml	Fresh Lemon Juice 新鮮檸檬汁
5 ml	Honey Syrup (honey 1: sugar syrup 1) 蜂蜜糖漿 (蜂蜜和糖漿 1:1)
Garnish	Lemon Wedge 檸檬角
Glass	Sour Glass with Ice 沙瓦杯加冰

---

Pour all the ingredients into the shaker and shake well to make foam. Pour into a sour glass with a few ice cubes. Put a lemon wedge on the edge of the glass.  
將所有材料倒入 shaker 中，搖勻以形成泡沫。倒入裝有少量冰塊的 sour glass 後，將檸檬角扣上杯邊裝飾。

---



Bartender / Group Beverage Director, Mizunara Group

**MASAHIKO ENDO** 遠藤真彥

An award-winning bartender from Japan,  
with over 20 years of bartending experience.

Also a judge for several cocktail contests and whisky & spirits competitions.

Endo-San (遠藤真彥) 先生是一位來自日本、屢獲殊榮的調酒師，  
擁有 20 多年的調酒經驗，目前擔任多項雞尾酒比賽以及威士忌/烈酒比賽的評審。

For more Info



# DAIYAME & Tonic with Kisui

DAIYAME's lychee-like aroma and dryness go perfectly with "KISUI" fresh rosemary distilled water, A twist of lemon zest further tightens the whole thing. Creating a refreshing taste.

DAIYAME荔枝般的香味和辛辣口感和清爽的“喜水”迷迭香蒸馏水十分搭配。

添加一些挤出的柠檬皮汁，使整体感更强。清爽味道的完美实现。




---

30 ml	DAIYAME
15 ml	Rosemary Kisui (Rosemary distilled water) 迷迭香蒸馏水
	Tonic Water (as needed) 奎宁水（如有必要）
	Twist Lemon Peel 挤捻柠檬皮
Garnish	Lemon Peel 柠檬皮
Glass	Sour Glass
Ice	1 ~ 2 Ice 1 ~ 2 块

---

Combine all ingredients in a glass with ice, and top up with tonic water.

Finish with a zest of lemon peel.

将所有材料倒入放有冰块玻璃杯中，

搅拌后，注入奎宁水。

最后以柠檬皮作点缀。



Bartender / RPM by D. Bespoke Bar Manager

**SHINYA SATO** 佐藤 心也

After working at a prominent hotel bar in Tokyo, he now serves creative cocktails with Japanese liquors at RPM by D. Bespoke in Singapore, focusing on audiophiles who appreciate traditional Japanese spirits, cocktails, and soothing vinyl music.

有在东京著名酒店的酒吧工作过的经历，现在在新加坡的 RPM by D. Bespoke 工作，为顾客提供使用日本酒的独创鸡尾酒。主要顾客层为喜欢日本传统蒸馏酒、鸡尾酒、热爱唱片音乐的高保真音响爱好者。

For more Info





# Bulls on Parade

The citrus hint of DAIYAME combined with Jamaican rum.  
A twist on a punky classic cocktail.

DAIYAME的柑橘味与牙买加朗姆酒相融,变身为新款朋克经典鸡尾酒。



---

30 ml	DAIYAME
22.5 ml	Transcontinental Rum Line D&C Cask Jamaican Rum*
7.5 ml	Luxardo Maraschino
22.5 ml	Lime juice 青柠汁
15 ml	Grapefruit juice 葡萄柚果汁
15 ml	Honey syrup 蜂蜜糖浆
1 dash	Peychaud bitters 佩寿 (Peychaud) 苦味酒
Glass	Coupe glass

\*We are using a single cask Jamaican rum,  
but any higher-proof, aged Jamaican rum would  
work well here.

\*我们选用单桶牙买加朗姆酒,  
但任何度数更高的陈年牙买加朗姆酒都可以的。

---

Combine all ingredients in a cocktail  
shaker with plenty of ice.  
Shake until blisteringly cold. Strain into  
a chilled coupe glass.  
将所有酒放入鸡尾酒调酒器中,  
加入适量的冰块。摇晃至冰凉。  
滤入冰镇的鸡尾酒杯中。

---



Bartender

**MATTHEW BELANGER DEATH & Co LA**

Multi-Awarded D&C LA Manager.

A lover of rock music, he creates cocktails with a touch of punk art.

D&C 洛杉矶经理。他热爱摇滚音乐,调制的鸡尾酒带有朋克艺术风格。

For more Info



# Lychee-ish Martini

Inspired by lychee martinis served in Asian restaurants in the late 90s. Used DAIYAME as a vermouth-like ingredient and added a little dessert wine to balance it out. The result is a dry martini with the aroma and taste of like-lychee, but not lychee martini.

灵感来自90年代末亚洲餐厅供应的荔枝马天尼。这款酒使用了类似苦艾酒的成分，并加入了少许甜酒来平衡。结果，这款干马天尼的香气和口感都很像荔枝，但又不是荔枝马天尼。



---

60 ml Vodka (Truman)  
4 tsp DAIYAME  
2 tsp Quarts de Chaume  
(Domain de Baumard)  
Glass Nick&Nora

---

Combine all ingredients in a mixing glass Stir 40-60 times (depends on the type of ice), Strain into a martini glass (approx 6 oz size).

将所有调酒配料放入杯中，加入冰块。

搅拌 40 至 60 次（取决于冰块的形状大小），倒入约 6 盎司大小的马天尼酒杯中。

---



Bartender

**KENTA GOTO** 后藤健太

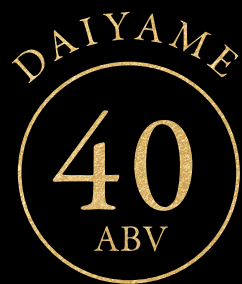
A Tokyo native, renowned bartender Kenta Goto was a recipient of the "U.S. Bartender of the Year" award at the 2011 Tales of the Cocktail Spirited Awards. After a seven-year tenure at famous New York cocktail bar, Pegu Club, he opened his own bar, BAR GOTO, in New York City in 2015. And Kenta opened his second bar, BAR GOTO NIBAN, in Brooklyn in 2020. Winner of numerous restaurant and bar awards.

著名调酒师-后藤健太(Kenta Goto)是东京本地人，曾荣获2011年Tales of the Cocktail Spirited Awards的“美国年度最佳调酒师”奖。他在纽约著名鸡尾酒酒吧 Pegu Club 任职七年后的2015年，在纽约开设了自己的酒吧 BAR GOTO。2020年，后藤健太在布鲁克林再开设了第二家酒吧 BAR GOTO NIBAN。曾多次荣获各家餐厅和酒吧的奖项。

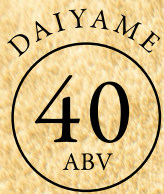
For more Info



HOW TO DRINK



BASIC



# Taste the real thing 享本来味道

Enjoy the superb uniqueness and deep appeal of genuine DAIYAME 40. Experience its aromatic scent and sharp yet complex flavour for yourself. 可品尝到DAIYAME 40原本的香气与口感。体会四溢的酒香与复杂醇厚的酸涩口感。



Serve straight up at room temperature and take in the full aroma. Then, take a small sip and let it roll around your mouth. Discern the smoothness in the throat and the aftertaste.

常温注入，先闻其香，少量饮入口中，感受它在口中的味道，并体验它喝下去时的清爽口感和口中余味。

#### Aroma

Fresh notes such as strong lychee, rose, grapefruit, peach

香气四溢的荔枝，玫瑰，葡萄柚，桃子等混合的清新香气

#### Flavour

Dry and sharp, fruity and concentrated  
酸涩不甜，果味浓郁

Mix with room temperature water (1:1) and further explore the hidden notes. 兑入常温水(1:1)，探寻它隐藏着的香气。

#### Aroma

Sweet bouquet reminiscent of honey and vanilla, with a hidden bittersweet aroma, reminiscent of yogurt and cheese

宛如蜂蜜与香草的甜香，隐隐透出酸奶与奶酪的酸甜气息。

#### Flavour

A pleasant taste with a slight bitter, sharp flavour

入口顺滑，微苦酸涩



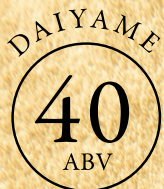
Here you can further your quest to learn more about DAIYAME 40's many qualities. 探求DAIYAME 40的深奥魅力。

HOW TO DRINK



CREATIVE  
COCKTAILS





# Supreme Fizz

The base is an arrangement of the classic cocktail Ramos Gin Fizz. Supreme

意为至高无上。基调是经典的拉莫斯杜松子费兹。



---

40 ml	DAIYAME 40
10 ml	St Germain 圣日耳曼
30 ml	Egg White 蛋清
22.5 ml	Fresh Cream 鲜奶油
25 ml	Lemon Juice 柠檬汁
15 ml	Eucalyptus Syrup 桉树糖浆
5 ml	Uberti Four Thieves Vinegar 3 drops Token whyte lavender bitters
60 ml	Soda 苏打水
Glass	Collins Glass 窄平底杯
Ice	Two pieces

---

Shake up everything except the soda and strain it through a strainer into a glass. Pour in the soda and serve.

混合摇动除苏打水外的其他材料，用细滤网筛入玻璃杯。最后倒入苏打水完成制作。



Mixologist

**SHUZO NAGUMO** 南雲 主于三

One of the best Japanese Mixologist who create totally new cocktails using sophisticated techniques and equipment.

Listed by The Drinks International Bar World 100 2023.

日本首屈一指的调酒师，通过巧妙运用最尖端技术与器材，不断创作新款鸡尾酒。入选 The Drinks International Bar World 100 2023。

For more Info



# Café de Plage

PlagePlage means beach in French.  
Espresso martini arrangement.Plage  
在法语中是海滨的意思。浓缩马天尼的配方。



---

40 ml	DAIYAME 40
1 piece	Chocolate tablet (ARHUACOS) 巧克力块
30 ml	Espresso (Kenya) 浓咖啡
10 ml	Cacao ferment Syrup 可可糖浆
Glass	Cocktail Glass 鸡尾酒杯
Ice	No ice 无

---

Cut the chocolate tablet into small pieces, put them in a freshly brewed espresso, mix well and melt. Add DAIYAME 40 and cacao ferment syrup and stir well with an electric frother. Shake well in a shaker, filter with a fine strainer and pour into a glass. 将巧克力切成小块，放入冲泡好的浓缩咖啡，溶解并搅拌均匀。加入 DAIYAME 40 与可可糖浆，用电动搅拌器充分搅拌。倒入调酒器并摇匀，再用细滤网筛入玻璃杯。

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Mixologist

**SHUZO NAGUMO** 南雲 主于三

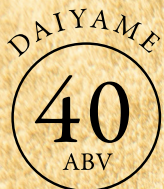
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入选 The Drinks International Bar World 100 2023。

For more Info





# Chest Martini

“Chesuto” is a word in Kagoshima dialect for “Let’s get psyched.”  
As a martini representing Kagoshima, Chest  
在鹿儿岛方言中代表“加油！”。这是鹿儿岛具有代表性的马天尼。



---

40 ml	DAIYAME 40
10 ml	Grey Goose 灰天鹅特加
10 ml	Lillet Blanc 利莱白利口酒
2 ml	Marienhof Rose
Glass	Martini Glass 马天尼杯
Ice	No ice 无

---

Mix well in a tasting glass. In a mixing glass filled with ice, pour in 5 ml of DAIYAME 40, mix lightly and discard. Steer in a mixing glass and pour into a martini glass to finish.

在试酒玻璃杯中倒入材料，充分混合均匀。  
在装有冰块的混合杯中倒入 5ml DAIYAME 40，轻轻混合后倒出 DAIYAME 40。将试酒杯的酒倒入混合杯，搅拌后再倒入马天尼杯中。

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Mixologist

**SHUZO NAGUMO** 南雲 主于三

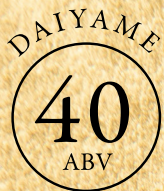
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入选 The Drinks International Bar World 100 2023。

For more Info





# Purple Martini

Recipe inspired by DAIYAME 40's uncharacteristic roundness despite its strong alcohol content, as well as the heightened fruity note of a diluted martini. A gorgeous aroma and an oily and slightly dry taste make DAIYAME 40 a special ingredient in creating a novel experience in the world of spirits.

这款鸡尾酒的灵感来自于加水的马提尼，在没有 DAIYAME 40 酒精含量的情况下，提高了酒的圆润度和果香。



---

30 ml	DAIYAME 40
10 ml	Dolin dry Vermouth
3 ml	Purple Syrup 薑菜糖浆
30 ml	Peach Water Twist Lemon Peel
Glass	Nick & Nora 马天尼杯
Ice	No ice 无

---

Throw all ingredients five times,  
and serve it in a glass. Lemon peel discard.

将所有配料搅拌 5 次，  
倒入玻璃杯中，完成。

---



Bartender

**SHUN KOSAKA** 小坂 骏

Dedicated to entertaining guests with a fresh take on cocktails at Soran Nomura's cocktail bar and art gallery, Quarter Room where art and cocktails merge. Winner of the Honkaku Shochu and Awamori Cocktail Competition 2022. Overall runner-up of the World Class Japan final 2023.

有过著名酒店酒吧的从业经历，着眼于艺术和鸡尾酒的新的融合，野村空人率领的鸡尾酒吧及艺术走廊“Quarter Room”向您展示着新的篇章。在“Honkaku Shochu and Awamori Cocktail Competition 2022年”中喜得优胜。又在“WORLD CLASS 2023 JAPAN FINAL”中荣获综合第2名。

For more Info



# The Yuzual

Light and refreshing cocktail with floral and vegetable notes from Daiyame and shishito pepper, complemented by a light spiciness given by theyusukosho liqueur.

DAIYAME和小青椒散发出的花香和蔬菜香味中，加入香橙胡椒利口酒，稍有辣味的同时，轻快又爽口。




---

20 ml	DAIYAME 40
20 ml	Yuzushu 柚子酒
7.5 ml	Yuzukosho liqueur Japanese Bitter
15 ml	Shishito pepper syrup
7.5 ml	Lemon juice 柠檬汁
Garnish	Lemon coin 柠檬皮
Glass	Tumbler Galss 窄平底杯
Ice	one piece 1 块

---

Add all ingredients in the shaker, dry shake it first then add ice and shake again. Double strain on the rocks or straight up. Shishito pepper liqueur: boil 4:1 water & shishito pepper for 20 minutes. Filter and dissolve same weight of sugar in the shishito pepper water. 所有材料加入摇混器，一次摇混之后，加冰进行二次摇混。双重过滤后注入杯中，加入冰块或直接饮用。可用挤掉汁液的柠檬皮作装饰。

---



Bartender & Beverage Consultant

## FRANCESCO BRAUN

London based photographer specialised in food and drinks.

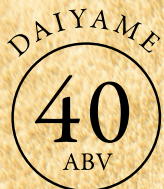
I shot for Digital & Social Media, Editorial, PR and Hospitality Events.

One of the London's leading bartenders.

活动据点在伦敦，以食品、饮料为主的摄影家。有过在数字和社交媒体、社论、公关、招待活动等的摄影经验。是伦敦代表性的调酒师之一。

For more Info





# DAIYAME Shiro Negroni

The classic NEGRONI with a twist.

Collaborate Sake, Gin with DAIYAME's aroma.

经典鸡尾酒NEGRONI.将清酒、杜松子酒与 DAIYAME 的香气相结合。



- 
- 20 ml DAIYAME 40
  - 25 ml Tonic & Sakura cordial
  - 15 ml Mancino Sakura vermouth
  - 5 ml Gin  
杜松子酒
  - Glass Coupe glass  
马天尼杯
  - Ice 1 ice block  
1 冰块
- 

Stir all ingredients and  
pour in a rock glass.

所有材料搅拌后，注入放有冰块的  
玻璃杯中。最后放入干李子装饰。

---



Bartender & Beverage Consultant

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For more Info



DAIYAME  
40  
ABV

# Imo Sakura Gimlet

Floral and refreshing, it is a journey to Japan in full blossom season.  
花香四溢，沁人心脾，让人仿佛置身于百花盛开的日本。



---

20 ml DAIYAME 40  
25 ml Tonic & Sakura cordial  
15 ml Mancino Sakura vermouth  
5 ml Gin  
杜松子酒  
Glass Coupe glass  
马天尼杯  
Ice No ice  
无

---

Stir all ingredients and  
pour in a chilled coupe glass.  
搅拌所有配料，倒入冰镇的双杯中。

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Bartender & Beverage Consultant

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One of the London's leading bartenders.

伦敦摄影师，擅长食品和饮料摄影。我为数字和社交媒体、社论、公关和酒店活动拍摄照片。我是伦敦一流的调酒师之一。

For more Info



# Corpse Reviver No.5

This cocktail is a twist of the famous classic Corpse Reviver No.2. We are using Daiyame 40 instead of Gin and adding fresh basil to make it more herbal in a refreshing style cocktail.

這款雞尾酒是著名經典Corpse Reviver No.2的變奏版。使用Daiyame 40代替Gin，並以新鮮羅勒增添清爽的草本風味。



30 ml	Daiyame 40
20 ml	Cointreau 君度白橙皮酒
15 ml	Lilet Blanc 利萊白苦艾酒
10 ml	Fresh Lemon Juice 新鮮檸檬汁
1 tsp	Honey syrup (Honey 1: Sugar Syrup 1) 蜂蜜糖漿 (蜂蜜和糖漿 1:1)
3 pcs	Basil leaf 羅勒葉
Garnish	Basil Leaf 羅勒葉
Glass	4oz Cocktail glass 雞尾酒杯
Ice	No Ice 沒有冰

Pour all the ingredients including basil leaves into the shaker and shake vigorously. Fine strain into a cocktail glass and put one basil leaf on top.  
將包括羅勒葉在內的所有材料倒入 shaker 中並劇烈搖盪。  
過濾到雞尾酒杯後，以一片羅勒葉作裝飾。



Bartender / Group Beverage Director, Mizunara Group

**MASAHIKO ENDO** 遠藤真彥

An award-winning bartender from Japan,  
with over 20 years of bartending experience.

Also a judge for several cocktail contests and whisky & spirits competitions.

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擁有 20 多年的調酒經驗，目前擔任多項雞尾酒比賽以及威士忌/烈酒比賽的評審。

For more Info





# Papa "DAI"-quiri

When I first tried 'DAIYAME,' especially 'DAIYAME 40,' I got the impression that it would be very good to use in cocktails. The cocktail I made this time is a twist on the 'Hemingway Daiquiri,' which is essential when talking about 'Daiquiris.'

第一次尝试“DAIYAME”，特别是“DAIYAME 40”时，我感觉它非常适合用来调制鸡尾酒。我第一次调制的鸡尾酒是“代基里酒”。这次调制的是“海明威代基里酒”的改良版鸡尾酒，提到“代基里酒”，“海明威”是必不可少的。




---

40 ml	DAIYAME 40
5 ml	Homemade Fermented Grapefruit Juice 自制发酵葡萄柚果汁
10 ml	Fresh Lemon Juice 新鲜柠檬汁
5 ml	Homemade Champagne Syrup
5 ml	Maraschino Cherry Liqueur
Garnish	Maraschino Cherry
Glass	Martini Glass

---

Combine all ingredients in a shaker and shake. Strain into a martini glass. Garnish with a rich-tasting maraschino cherry.

全部材料混合攪拌過濾后、注入杯中。  
用味道浓郁的马拉斯奇诺樱桃装饰。



Bartender

**KENTARO SATOH** 佐藤 健太郎

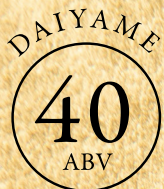
With over 25 years of experience behind the bar in Yokohama, a city at the forefront of Japan's bar scene. Bacardi Legacy Cocktail Competition 2017 Japan Winner & World Top 3.

He creates and serves cocktails in Singapore using Japanese shochu and Japanese ingredients.

我在横滨拥有超过25年的酒吧从业经验，而横滨是日本酒吧行业最前卫的城市之一。荣获2017年百加得经典鸡尾酒大赛日本冠军和世界前三名。在新加坡用日本烧酒和日本食材制作并供应鸡尾酒。

For more Info





# Steep Oolong Shochu Highball

We created this cocktail based on the popular cocktail in Japan, the highball and the oolong high. We combined both idea and used DAIYAME 40 with our carbonated oolong tea made in house. The unique lychee flavors of the DAIYAME and the oolong tea makes a perfect alcoholic rendition of a Lychee Oolong, a popular beverage in Taiwan.

以日本最流行的高球鸡尾酒和乌龙鸡尾酒为基础，创造了这款鸡尾酒。结合这两款创意，加上DAIYAME 40与自制的碳酸乌龙茶一起调制。DAIYAME独特的荔枝风味搭配乌龙茶，完美调制出荔枝乌龙这款台湾热门饮料的酒精版风味。



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45ml DAIYAME 40  
Top with carbonated  
oolong tea  
Glass Collins Glass  
Ice one long cube

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Add all ingredients into a glass.  
将所有配料加入玻璃杯中。

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Owner

**SAMUEL WANG & LYDIA LIN STEEP LA**

A modern tea room, bar, and eatery located in the heart of LA Chinatown. In late 2020, Steep LA began a popup series, Steep After Dark (S.A.D.), which came to life on Steep's outdoor patio. The goal: bring friends, family and the community together to experience tea-based cocktails and Asian-inspired bites at a time when many felt perilous - S.A.D. became a movement to bring light and joy through food and drinks.

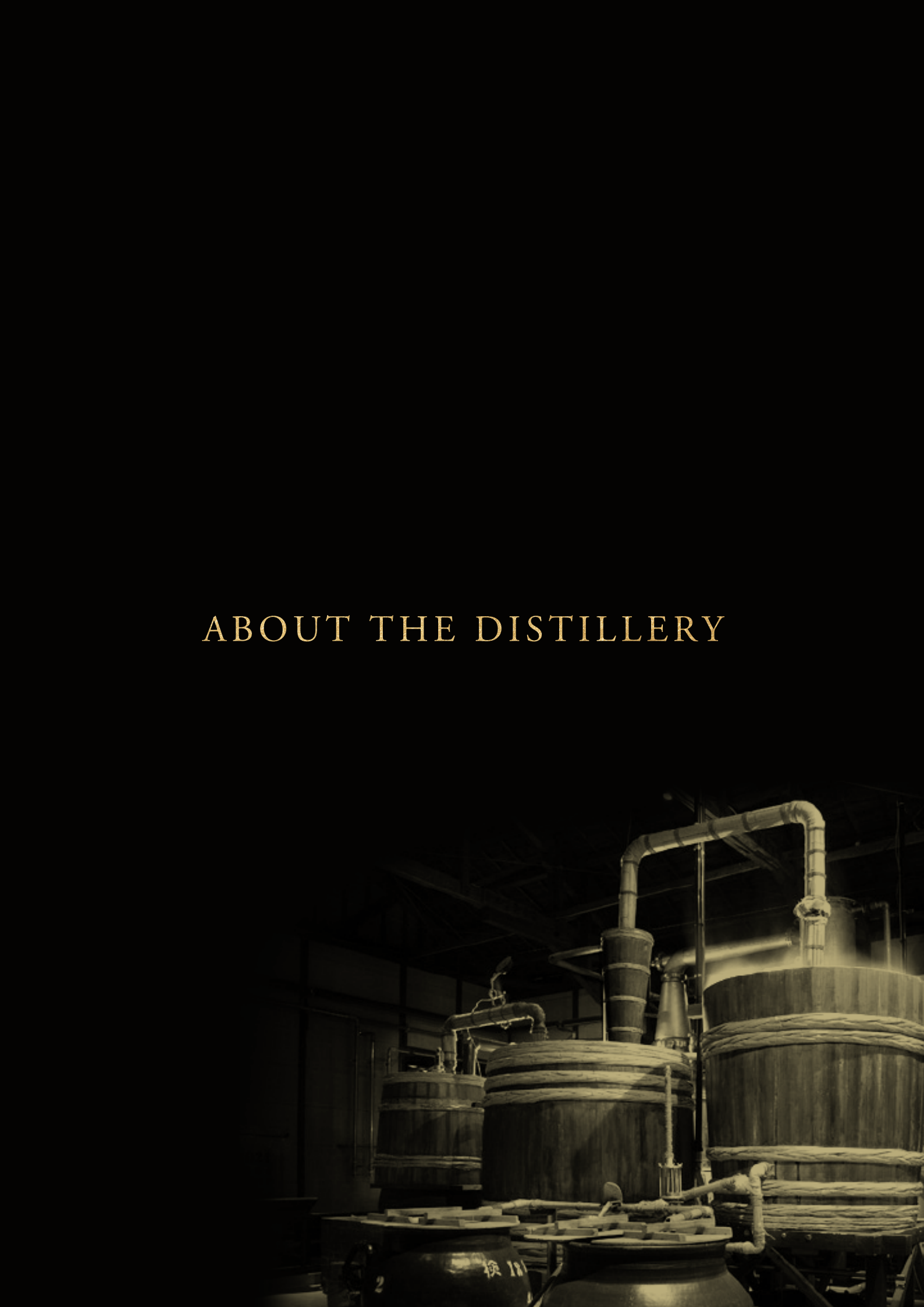
位于洛杉矶唐人街中心的现代茶室、酒吧和餐馆。

2020年末，Steep LA 开始在 Steep 的户外庭院上展开了一系列的“Steep After Dark” (S.A.D.) 的动感活动。

For more Info



# ABOUT THE DISTILLERY





Established in 1868, Hamada Syuzou is currently comprised of three production facilities: Denbee-gura, Denzouin-gura and Kinzan-gura each representing a pillar of the company's shochu-production ethos: tradition, innovation, heritage, respectively. Among these Denzouin-gura formulated under strict FSSC 22000 quality control, we are constantly in search of new possibilities that lie ahead.



### Traditional distillery

全田濱州蔵耐懐  
衛兵伝

The highly dedicated craftsmanship of Hamadaya has fostered the tradition of this distillery.



### Innovative distillery

蔵院蔵傳

The enterprising spirit of Ichikikushikino City gave rise to this innovative distillery.



### Inherited distillery

薩州學  
蔵山金  
SATSUMA KINZANGURA

The history of Satsuma remains vibrant in this traditional distillery.



**HAMADA SYUZOU CO., LTD.**

Established in 1868

