



KAIDO



Purely domestic raw materials,
traditional fermentation with Kuro koji mold
Honkaku Imo Shochu.

This Shochu is made from special sweet potatoes called Koganesengan,
which are grown in Kagoshima prefecture. It is fermented with
Kuro koji mold and distilled by an atmospheric distillation method.

With its fresh taste, Kaido goes well not only with
Japanese cuisine but also with meat, fish and noodles.

The taste of your meal will be greatly enhanced when enjoyed
with Shochu. This shochu features

the full fragrance of sweet potatoes and
the full bodied sweetness unique to Kuro koji mold.

Please refer to website
for more details.



GOVERNMENT WARNING : (1) Under-aged drinking is prohibited by law. Please drink responsibly.
(2) Careful not to drink too much. (3) According to the Surgeon General, women should not drink alcoholic
beverages during pregnancy because of the risk of birth defects. (4) Consumption of alcoholic beverages
impairs your ability to drive a car or operate machinery, and may cause health problems.

 **HAMADA
SYUZOU**

Established in 1868