Experience How Distinct Japan's Native Spirit Can Be

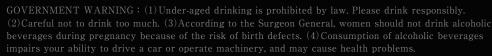
The unmistakable fragrance of lychee originates entirely from shochu's natural ingredients of sweet potato and rice koji.

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THE WORLD'S BEST 3 ALCOHOLS COMPETITION

SFWSC2023

DAIYAME HAMADA SYUZOU JAPANESE TRADITIONAL SHOCHU



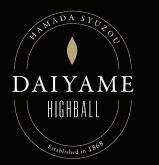




Cheers with a hint of lychee.

Made from 'Koujuku-imo' sweet potato with a rich aroma brought out by our original aging method. With a sweet aroma like that of fresh lychee you find in no other imo (sweet potato) shochu, the new product is a crystallization of

the techniques developed over the 150 years since our foundation!





Enjoy refreshing taste with SODA

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 the drink and meal together from start to end.

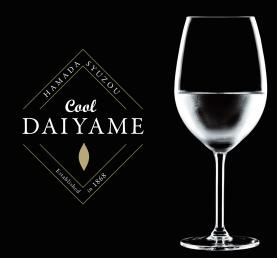




Mapo tofu



Fried chicken



Enjoy chilled and straight.

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







Gratin

Chocolate

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.



Raw ingredients: Sweet potato (produced in Kagoshima Prefecture), rice koji mold (rice produced domestically) Alcohol content:25%

Please refer to website for more details.



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