



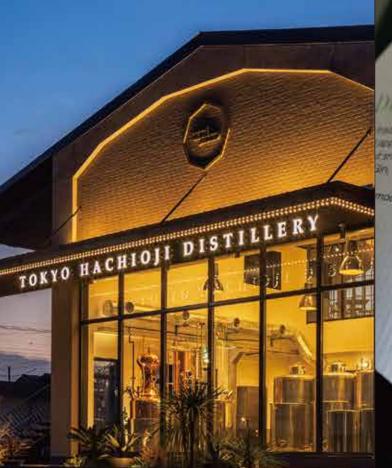
Daishin Co., Ltd. Tokyo Hachioji Distillery

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Commitment

We have passion and commitment to make Dry Gin in a traditional way in Tokyo with carefully selected botanicals. In addition to that, we are privilledged to collaborate with "Made in Japan" ingredients such as Japanese Lemon and Sweet Summer Orange peels (Amanatsu), and you can enjoy floral flavour by the rich aroma coming from Elderflower.

We at Tokyo Hachioji Distillery use corn base spirit imported from Europe, that is not only giving you a unique sweet scent of corn and soft texture, but also certified Non-GMO, and Gluten Free so that everyone can feel safe to enjoy every sip of our Gin.

TOKYO HACHIO GIN CLASSIC

TOKYO HACHIO GIN CLASSIC is made by respecting and keeping the original standard of London Dry Gin, but in addition to that, desired to bring a new standard here from Tokyo; TOKYO DRY GIN. Having smooth and flavourful London Dry Gin with aroma of Juniper berries, TOKYO HACHIO GIN CLASSIC is balanced out by the Japanese Lemon, Sweet Summer Orange(Amanatsu) and herbs such as Coriander seed and Angelica Root.

It gives you zesty and some complex of subtle sweetness with floral flavours of Chamomile and Elderflower.

- Botanicals: Juniper Berry, Lemon Peel, Amanatsu Peel, Bitter Orange, Coriander seed, Angelica Root, Licorice Root, Cardamon, Cassiabark, Clove, German Chamomile & Elderflower.

TOKYO HACHIO GIN ELDERFLOWER

TOKYO HACHIO GIN ELDERFLOWER, produced after TOKYO HACHIO GIN CLASSIC, was born for everyone from GIN Lover to new drinkers in order to enjoy the smooth, fresh, and floral aroma of

It is crisp clean and well balanced, offering bright fruit notes from the juniper berry which is supported by blend of botanicals including Elderflower.

Elderflower has a distinctive floral aroma and flavours that marry beautifully with Gin botonicals and easy to drink.

[Product Profile]

- Botanicals: Juniper Berry, Lemon Peel, Amanatsu Peel, Coriender Seeds, Angelica Root, Licorice Root, Cardamon, Cassiabark, Clove & ElderFlower.
 Alcohol percentage: 40%
 Net content: 500ml





TOKYO SPICE GIN

TOKYO SPICE GIN is the unique craft gin with a touch of spice flavours and original Gin botanicals.

It is enjoyable with the freshness of Gin botonical flavours, adding hint of spice which is the unique to the TOKYO SPICE GIN. Without making spice taste too strong on the palate, you can enjoy a touch of pungent flavour of the mild spice.

With those harmonious, flavourful resonance, TOKYO SPICE GIN is beautifully designed not only for exclusive cocktails, but also meal paring drinks.

Once you take a sip of TOKYO SPICE GIN, it starts with gorgeous taste of sweet and fragnance coming from Marigold as a top note, followed by the middle note of clove, cardamon and cinnamon, then it will bring you to finishing with soft note of pepper and ginger which gives refreshing aroma of the GIN.

TOKYO SPICE GIN has been designed with a image of 2 colors. One is vibrant orange color which represents the Marigold flower used in the Gin, and it also resembles sweetness of the Marigold. The other one is black color representing the spices used in this Gin such as black pepper, which also represents the stimulating night life in Tokyo.

[Product Profile]

- Botonicals: Juniper Berry, MariGold Flower, Black Pepper, Chilli Pepper, Ginger, Clove, Cardamon, Cinnamon, Coriender seed, Cumin, Spearmint, Angelica Root, Liquorice, Lemon Peel & Amanatsu.
- Alcohol percentage: 41% Net content: 700ml