

# Dean & Co. CRAFT SODA & GINGER ALE

Crafted in Kochi Pref, where is well known for the Citrus Fruits production.  
The carbonation process takes about 2 to 3 days and these are smooth, easy and delicate drink which goes down easy. Please enjoy fresh citrus aroma and odoriferous spices.



## CRAFT SODA AOGIRI + SANSHO

"Aogiri", early harvested type of  
Unshu Mikan (Satsuma Orange) which is  
grown by Nishigomi Citrus Orchard.  
Sansho (Japanese Pepper)  
gives unique tangy flavor.  
Goes well with any meals, especially fish.



## GINGER ALE KONATSU + CINNAMON

"Konatsu", a Japanese original  
citrus known also as "Hyuga" which is  
grown by Nishigomi Citrus Orchard.  
Ginger, cinnamon and clove  
give exotic flavor.  
Goes well with any meals, especially meat.

## GINGER ALE YUZU

"Yuzu" from the Niyodogawa-river  
basin in Kochi, is gently squeezed with  
ginger which is also grown in Kochi.  
Its aromatic flavor, slightly sweet taste  
and smooth sparkling goes well  
with any meals, also desserts.

Production in small batches. Please ask your distributor for availability.