

Dean & Co.
Delicious, Enjoy, Active, Natural & Company



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.



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.

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 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.