



# HAAMONII

JAPANESE FOR HARMONY

HAAMONII<sup>™</sup>  
SHOCHU

[www.haamoniismooth.com](http://www.haamoniismooth.com)



# “The World’s smoothest shochu”

IF YOU HAVEN’T HEARD OF SHOCHU, YOU WILL. SHOCHU IS AN ANCIENT JAPANESE DISTILLED SPIRIT OVER 400 YEARS OLD. TO EVERYONE’S SURPRISE, IT IS ONE OF THE MOST POPULAR DISTILLED SPIRITS IN THE WORLD AND HAS SURPASSED SAKE CONSUMPTION IN JAPAN.

Shochu is now the second fastest growing spirit category behind vodka worldwide. As shochu quickly gains popularity in America and Europe, we are proud to introduce **Haamonii Shochu**, the world’s smoothest shochu. Haamonii is made from a blend of premium grains, including wheat and barley. Thanks to quality ingredients and quadruple distillation, Haamonii Smooth has a cleaner aroma and a smoother, purer taste than traditional Japanese shochu.

Haamonii is enjoyed just like vodka in your favourite cocktail. Traditionally it is sipped on ice.

Haamonii is the Japanese word for harmony. After opening a bottle of Haamonii Smooth ultra premium shochu, be sure to pour for others first and then someone will return the favour by pouring for you (an ancient Japanese tradition to ensure so that you’ll never drink alone).



**Haamonii Smooth Pure**  
Pure ultra premium shochu



**Haamonii Smooth Lemon**  
Pure ultra premium shochu blended with 100% natural lemon juices

## AWARDS

*Gold medalist*  
Chicago Beverage Institute  
*6 times Silver medalist*  
San Francisco  
World’s Spirits competition



## SERVING SUGGESTIONS

### Haamonii Straight



Delicious sipped on ice or as a chilled shot.

For a more traditional approach, try it mixed with cold (for summer) or hot (for winter) pure water.

### Haamonii Peach Cooler



Haamonii Smooth Pure, muddled mint, peach nectar and fresh lime. A summer treat!

### Haamonii Kiss



Haamonii Smooth Lemon, fresh squeezed lemon and champagne. A sparkling and refreshing champagne cocktail.

### Haamonii Lemon Lemonade



2 parts Haamonii Smooth Lemon.  
1 part Blue Curacao.  
Fill with Lemonade.  
Serve over ice.