

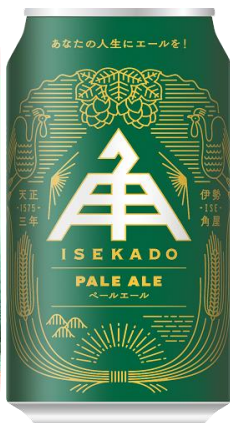
ISE KADOYA BREWERY

No heat sterilization
Bottling with non-filter

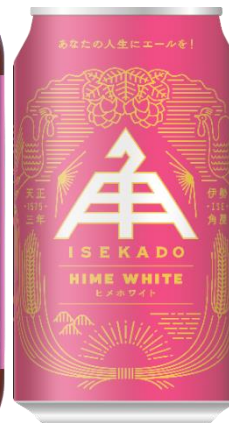


Shelf life is one year

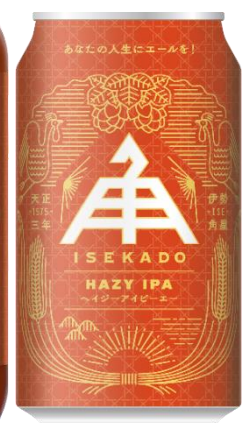
The Great Japanese Craft Beer



ISEKADO PALE ALE
(Alc. 5.0%)
Bottle:330ml / Can:350ml



ISEKADO HIME WHITE
(Alc. 5.0%)
Bottle:330ml / Can:350ml



ISEKADO HAZY IPA
(Alc. 6.5%)
Bottle:330ml / Can:350ml

Quantity per Case: 24 cans / Shelf life: 365 days after bottling / Transport: Dry Container

The Story of ISE KADOYA BREWERY

Ise Kadoya was founded in 1575 as a tea house, was started to produce Miso & Soy sauce, which were fermented seasonings. The current president is Narihiro Suzuki, the 21st generation. When he had joined to his family company, he realized that he had a talent & also its technology to master yeast. Then he started to produce his own Craft Beer in 1997. He decided to make the most delicious Craft Beer in the world. In the next 20years, his Craft beer got many gold medals & prizes at numerous domestic & international competitions. He built a new beer factory in 2019, and he is heading towards his dream.



President Mr. Narihiro Suzuki

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