
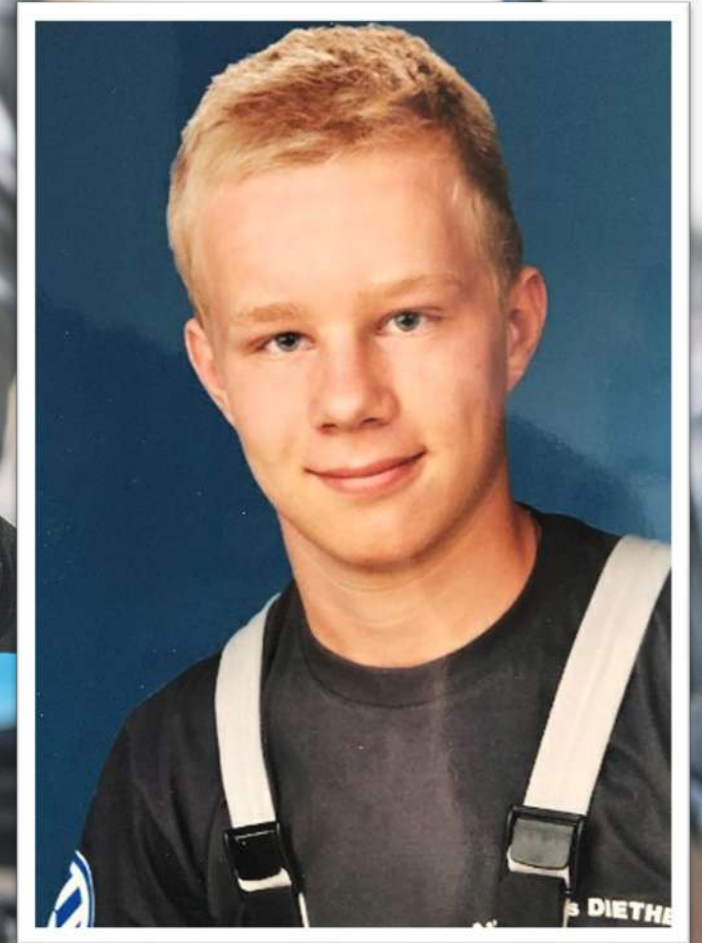


WELCOME
こんにちはわ



A close-up photograph of a mechanic wearing blue overalls and black gloves, using a wrench to work on a car engine. The background is a blurred workshop.

TRAINING AS
A CARMECHANIC:
**FROM THE WRENCH
TO
THE SHAKER**



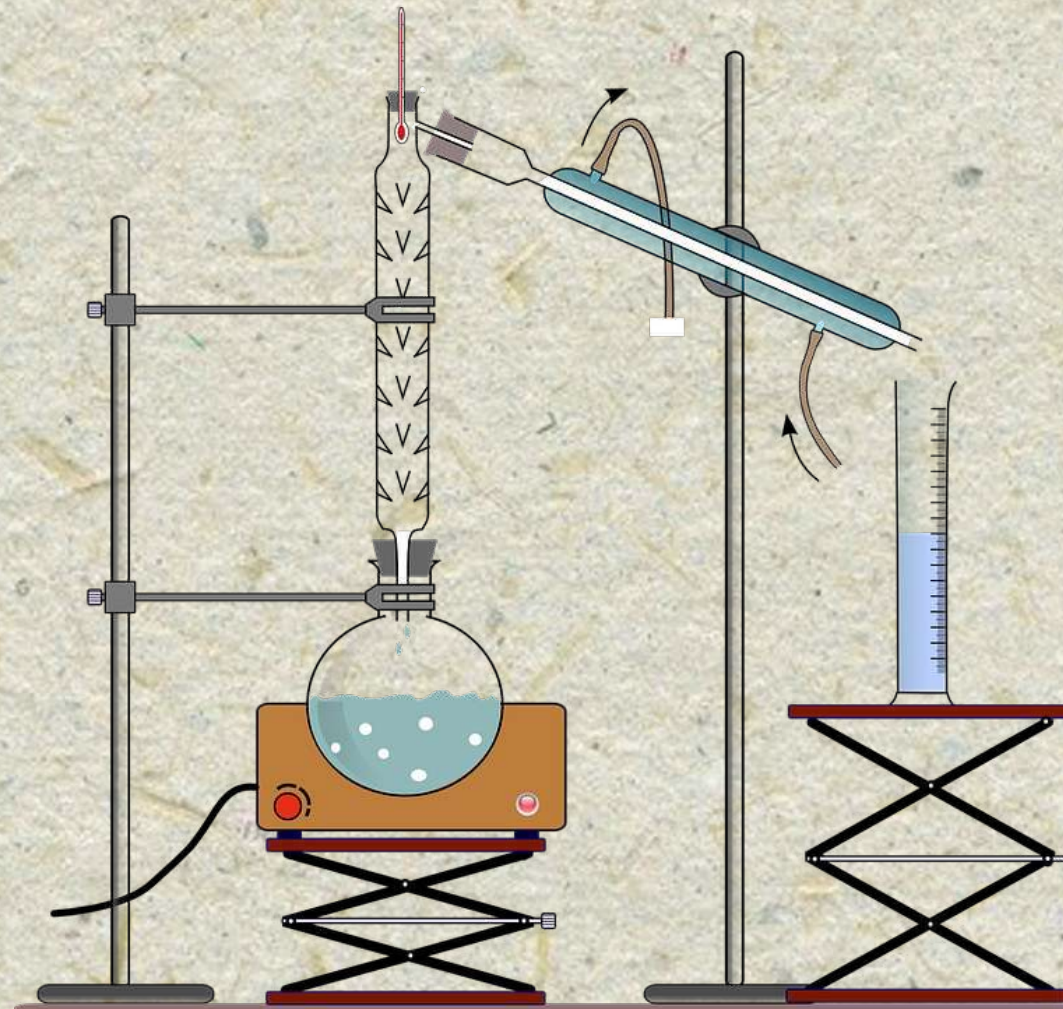
THE PERFECT MIXTURE:
**EXPLORING DIFFERENT
FLAVOURS**



STUDY AT THE HSNR : **FOODSCIENCE**



Hochschule Niederrhein
University of Applied Sciences



DÜSSELDORF: LITTLE TOKYO

First contact with Japanese cuisine and culture



LAUNCH: HELLO WORLD!

In January 2021, the first
official YOSHI NAMA Gin
on the market.



YOSHI NAMA IS MY DEDICATION TO:

**160 YEARS
GERMAN-JAPANESE
FRIENDSHIP
&
DÜSSELDORFS LITTLE TOKYO**

It stands for artisan spirits,
in which German and Japanese influences blend with each other.



GERMAN CRAFT MEETS JAPANESE WISDOM

- Produced in a German fruit brandy distillery
- Recipe development according to Japanese philosophy - nature as inspiration



A close-up photograph of a juniper branch. The branch is covered in small, green, needle-like leaves and numerous small, round, yellowish-green berries. Some berries are in sharp focus, while others are blurred in the background. The lighting is natural, highlighting the texture of the leaves and the smooth surface of the berries.

EVERY GIN CONTAINS
JUNIPER BERRY

”

WHAT GROWS
TOGETHER BELONGS
TOGETHER

”



THE FANTASTIC FOUR NATURAL NEIGHBOURS

- **Juniper**
- **Sloe**
- **Gentian**
- **Lingonberry**

They form the core of the recipe.

And are joined by nine other botanicals.



QUALITY IS THE KEY:

SELECTED RAW MATERIALS

- All botanicals from organic cultivation or wild collections
- Citrus fruits peeled by hand
- Only water is added after distillation (to dilute to drinking strength)
- No sugar, no additives or artificial flavours etc.
- Each flavour comes directly from the raw material



COCKTAILS WITH CHARACTER!



YOSHI NAMAS' VISION: 2022

- GOALS
 - Strengthen exports B2B and B2C
 - Cooperation with Japanese companies
 - Find distributors in other countries
 - Increase brand awareness and positioning
 - Increase visibility in social media
 - Cooperations with bartenders and restaurants
- EXPANSION OF THE PRODUCT RANGE
 - Further gin varieties & spirits
 - Production of various bottle sizes
 - Organic certification
 - Create new & innovative products



KEEP IN TOUCH



THANK YOU
ありがとうございます

