

IIVE



Chika Sake Cup

JUNMAI

HAKUTSURU | CHIKA SAKE CUP

Chika Sake Cup is a new way to sip. Chika was born and raised in Kobe, Japan in 1997. She is adventurous and passionate about spreading joy to all she meets. It is through Chika Sake Cup that she brings a smile to all.

TASTING NOTES

Smooth and refreshing from start to finish. Light aroma of honey and sugarcane, layered with roasted almonds. The flavor profile has subtle hints of pear, grapefruit, aniseed and dark chocolate.

SUGGESTED PAIRINGS

Delicious with ramen, sushi, pesto pasta, roasted chicken or even ricotta toast.

AWARDS

SILVER MEDAL

 HLSR Rodeo Uncorked International Wine Competition '22

89PTS, SILVER MEDAL - American Fine Wine Competition '22



BREWERY

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling sake brand in Japan.

Elegant, thoughtful and delicious sake defines Hakutsuru, but tireless innovation places it in a class of its own. Whether it's understanding water sources at the molecular level, building a facility to create one-of-a-kind yeast, or developing its own sake-specific rice, Hakutsuru Nishiki, it's the deep dive into research and development that explains Hakutsuru's ascension to the top of a centuries-old craft.

Brewery LocationHyogo PrefectureFounding Date1743BrewmasterTanba Toji

JUNMAI DEFINED

Junmai indicates the sake is brewed with only rice, water, yeast and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	78%
ALCOHOL	13.5%
RICE	JAPANESE DOMESTIC
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC 5/200ML (SLEEVE) 200ML (SINGLE)	