



HAKUTSURU SAKE

Hakutsuru Nishiki

JUNMAI DAIGINJO

HAKUTSURU | HAKUTSURU NISHIKI

Driven to create a one-of-a-kind sake rice strain to rival Yamada-Nishiki (the “king of sake rice”), Hakutsuru spent over 10 years developing their own exceptional “Hakutsuru Nishiki” rice, becoming the first successful crossbreed of Yamadaho and Wataribune in 70 years. Brewmaster Tanba Toji expertly brewed this remarkable sake with this exceptional Hakutsuru Nishiki rice, Nada’s famed natural spring water from Mount Rokko, and state-of-the-art brewing technology. Hakutsuru Nishiki Junmai Daiginjo is a masterpiece unlike any other.

TASTING NOTES

A luxurious sake, mouth-filling and full of flavor, yet delicately refined. Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra-long finish.

SUGGESTED PAIRINGS

Delicious with sushi, sashimi, raw oysters, calamari, and apricot tarts.

AWARD

96PTS, GOLD MEDAL
- Tasting Panel '19

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 Location Hyogo Prefecture
Founding Date 1743
Brewmaster Tanba Toji

JUNMAI DAIGINJO DEFINED

Junmai Daiginjo indicates that the rice is polished to at least 50% of its original size and only made with water, koji, and yeast.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI DAIGINJO
MILLING PERCENTAGE	50%
ALCOHOL	15.5%
RICE	HAKUTSURU NISHIKI
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 6/720ML	(DI OR FOR SELECT STATES) 7 47846 06720 9

