



HAKUTSURU SAKE

Toji-Kan



HAKUTSURU | TOJI-KAN

Toji-Kan is crafted by the Hakutsuru kurabito (brewery workers) under the direction of Hakutsuru's legendary Toji (brewmaster) Masao Nakazawa.

Toji-Kan combines Mr. Nakazawa's masterful brewing techniques with 100% Yamada Nishiki rice to create a balanced and refreshing sake.

This is an everyday yet luxurious sake; a brew which the Toji and kurabito can look forward to enjoying together at the end of a long day's work.

TASTING NOTES

Mellow, aromatic, very smooth, and slightly dry with a medium body. Great balance of umami and subtle sweetness.

SUGGESTED PAIRINGS

Delicious with sushi, fried chicken, ramen or noodle soups, and savory quiche.

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

TANBA TOJI ASSOCIATION

Mr. Nakazawa is a member of the Tanba Toji Association, located in the Nada area of the Hyogo prefecture. The highly skilled Tanba brewmasters helped solidify Nada's reputation as a great sake producing region in Japan as far back as 1775.

PRODUCT SPECIFICATIONS

GRADE	FUTSUSHU
MILLING PERCENTAGE	70%
ALCOHOL	15.3%
RICE	YAMADA NISHIKI
SMV	+2
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC 6/720ML	(DI ONLY) 7 47846 04720 1
6/1.8L	(DI OR FOR SELECT STATES) 7 47846 04018 9