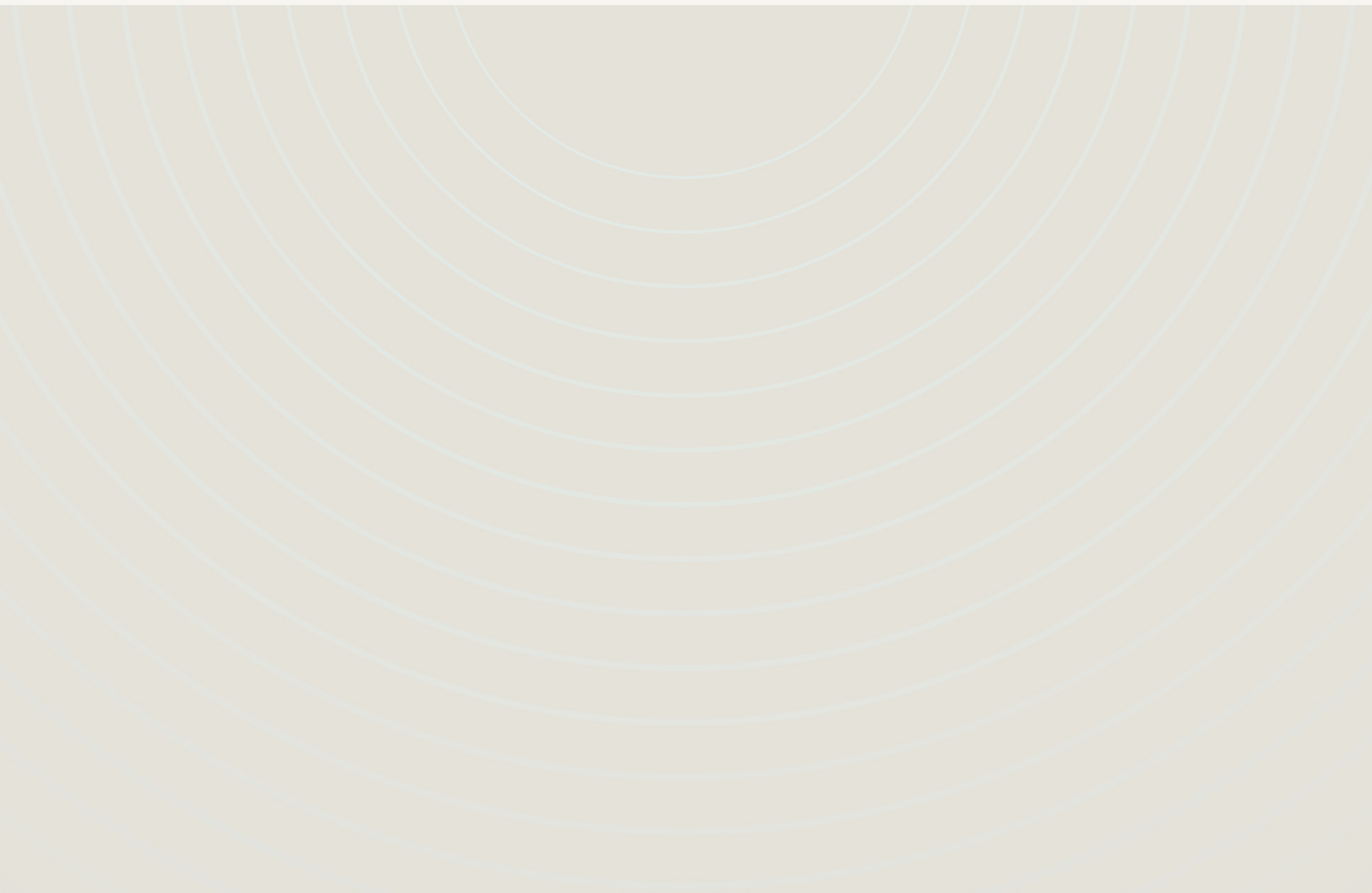




HAKUTSURU SAKE SINCE 1743





Driven to create a one of a kind sake rice strain to rival Yamada-Nishiki (“the king of 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.

HAKUTSURU
Hakutsuru Nishiki* - Junmai Daiginjo

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.

Polish 50% ABV 15.5% SMV +4
Rice Hakutsuru Nishiki
Yeast Proprietary Enjoy chilled
AWARD 96pts - Tasting Panel '19
UPC: *720ML (DI or for Select States) 7 47846 06720 9



HAKUTSURU
Sho-Une - Junmai Daiginjo

Sho-Une, meaning “soaring clouds,” uses only the finest rice and renowned water. Delicate notes of apple and pear balance with lush strawberry and nectarine.

Polish 50% ABV 15.5% SMV +2
Rice Yamada Nishiki Yeast Proprietary
Enjoy chilled
UPC: 300ML 7 47846 01010 6, 720ML 7 47846 01011 3



HAKUTSURU
Sayuri - Nigori

Sayuri means “little lily” in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy sake.

Polish 70% ABV 12.5% SMV -11
Rice Japanese Domestic
Yeast Proprietary Shake and enjoy chilled
AWARDS Class Champion, Gold Medal - Rodeo Uncorked Int'l Wine Competition '19
UPC: 300ML 7 47846 02001 3, 720ML 7 47846 02002 0



HAKUTSURU
Superior - Junmai Ginjo

A flowery and fragrant sake with silky, well-balanced smoothness. Notes of blueberry and melon with well balanced flavors of pear and strawberry.

Polish 60% ABV 14.5% SMV +3
Rice Japanese Domestic Yeast Proprietary
Enjoy chilled
AWARDS 92pts, Gold Medal - S.F. Int'l Wine Competition '19
UPC: 300ML 7 47846 01002 1, 720ML 7 47846 01001 4



HAKUTSURU
Organic - Junmai

Light, exhilarating and crisp with hints of aromatic citrus and robust bran flavors. USDA certified organic.

Polish 70% ABV 14.5% SMV +5
Rice Organic Calrose Yeast Proprietary
Enjoy chilled or slightly warm
AWARD Gold Medal, Reserve Class Champion - HLSR Int'l Wine Competition '19
UPC: 300ML 7 47846 01005 2, 720ML 7 47846 01006 9



HAKUTSURU
Toji-Kan*

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

Polish 70% ABV 15.3% SMV +2
Rice Yamada Nishiki Yeast Proprietary
Enjoy chilled, room temperature or warm
UPC: *720ML (DI Only) 7 47846 04720 1,
*1.8L (DI or for Select States) 7 47846 04018 9



HAKUTSURU

Draft - Junmai Namachozo

Fruity yet dry in a classic style. Aromas of sweet rice, nuts and vibrant barely-ripe pear, with green melon and light cream on the palate.

Polish 70% ABV 14% SMV +4
Rice Japanese Domestic Yeast Proprietary
Enjoy chilled

UPC: **180ML** 7 47846 01007 6, **300ML** 7 47846 01008 3,
720ML 7 47846 01009 0



HAKUTSURU

Tanrei - Junmai

A slightly dry junmai with subtle aromas of honey and pear with flavors of cashews and toasted cereal complemented by hints of minerality from Mt. Rokko's natural spring water.

Polish 70% ABV 13.5% SMV +4
Rice Hakutsuru Nishiki & Nakate Shinsenbon
Yeast Proprietary Enjoy chilled

UPC: **180ML** 7 47846 01004 5



HAKUTSURU

Awa Yuki - Sparkling Sake

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

ABV 5.5% SMV -58
Rice Japanese Domestic Yeast Proprietary
Enjoy chilled

AWARD Gold Medal - Ultimate Wine Challenge '19
 UPC: **300ML** 7 47846 04001 1



HAKUTSURU

Plum Wine

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes.

ABV 12.5%
Plums Japanese Domestic
Enjoy chilled

UPC: **750ML** 7 47846 03002 9



HAKUTSURU

Gift Set - Three 300ML Bottles

This gift set contains the best sellers: **Sayuri Nigori, Draft Saké and Superior Junmai Ginjo**. Perfect not only as a gift but also as an introduction to the world of saké for beginners.

Polish 70% | 70% | 60%
ABV 12.5% | 14% | 14.5%
SMV -11 | +4 | +3
Rice Japanese Domestic
Yeast Proprietary Enjoy chilled

UPC: **Gift Box** 7 47846 01013 7



HAKUTSURU

Chika Sake Cup - Junmai

Chika is adventurous and passionate about spreading joy to all she meets. A smooth and refreshing sake from start to finish. Light aroma of honey and sugarcane, layered with roasted almonds.

Polish 78% ABV 13.5% SMV +4
Rice Japanese Domestic
Yeast Proprietary

Enjoy chilled, room temperature or warm

UPC: **5/200ML** 7 47846 08205 9

1/200ML 7 47846 08200 4



HAKUTSURU
Excellent* - Junmai

A full-bodied off dry junmai with robust flavors of toasted cereal, natural rice sweetness and a dry finish.

Polish 70% ABV 15% SMV +4
Rice Japanese Domestic Yeast Proprietary
Enjoy chilled, room temperature or warm

UPC: 720ML 7 47846 01014 4
1.8L 7 47846 01016 8
*1.8L CARTON (DI or for Select States) 7 47846 01015 1
*1.8L CUBE (DI or for Select States) 7 47846 01017 5



HAKUTSURU
Ukiyo-e - Junmai Daiginjo

Smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice.

Polish 50% ABV 15.3% SMV +1
Kake Rice Japanese Domestic
Koji Rice Yamada Nishiki
or Hakutsuru Nishiki
Yeast Proprietary

Enjoy chilled
AWARD Double Gold - Rodeo Uncorked Int'l Wine Competition '22; '21 Worldstar Global Packaging Awards
UPC: 720ML 7 47846 05003 4



HAKUTSURU
Ukiyo-e - Daiginjo

Bright, pronounced aroma of strawberry, raspberry, and fresh bouquet.

Polish 50% ABV 15.5% SMV +3
Kake Rice Japanese Domestic
Koji Rice Yamada Nishiki
or Hakutsuru Nishiki
Yeast Proprietary

Enjoy chilled
AWARD '21 Worldstar Global Packaging Awards in the beverage category
UPC: 720ML 7 47846 05002 7



HAKUTSURU
Ume Plum - Liqueur

The complex sweetness is well paired with robust cheeses including parmesan, pecorino, and most charcuterie, especially aged Iberico ham and chorizo. A great accompaniment to hearty casseroles, beef bourguignon and cassoulet, and desserts especially vanilla based, panna cotta, or cheesecake.

ABV 19.7%
Enjoy chilled or in a cocktail
UPC: 6/720ML 7 47846 07001 8



HAKUTSURU
Juicy Yuzu - Liqueur

Works well as an aperitif, with cold meats, mortadella, prosciutto, and salted nuts. An ideal digestif to settle the palate after dinner, or a dessert wine accompanied with panettone or chocolate mousse.

ABV 9.5%
Enjoy chilled or in a cocktail
UPC: 6/700ML 7 47846 07002 5