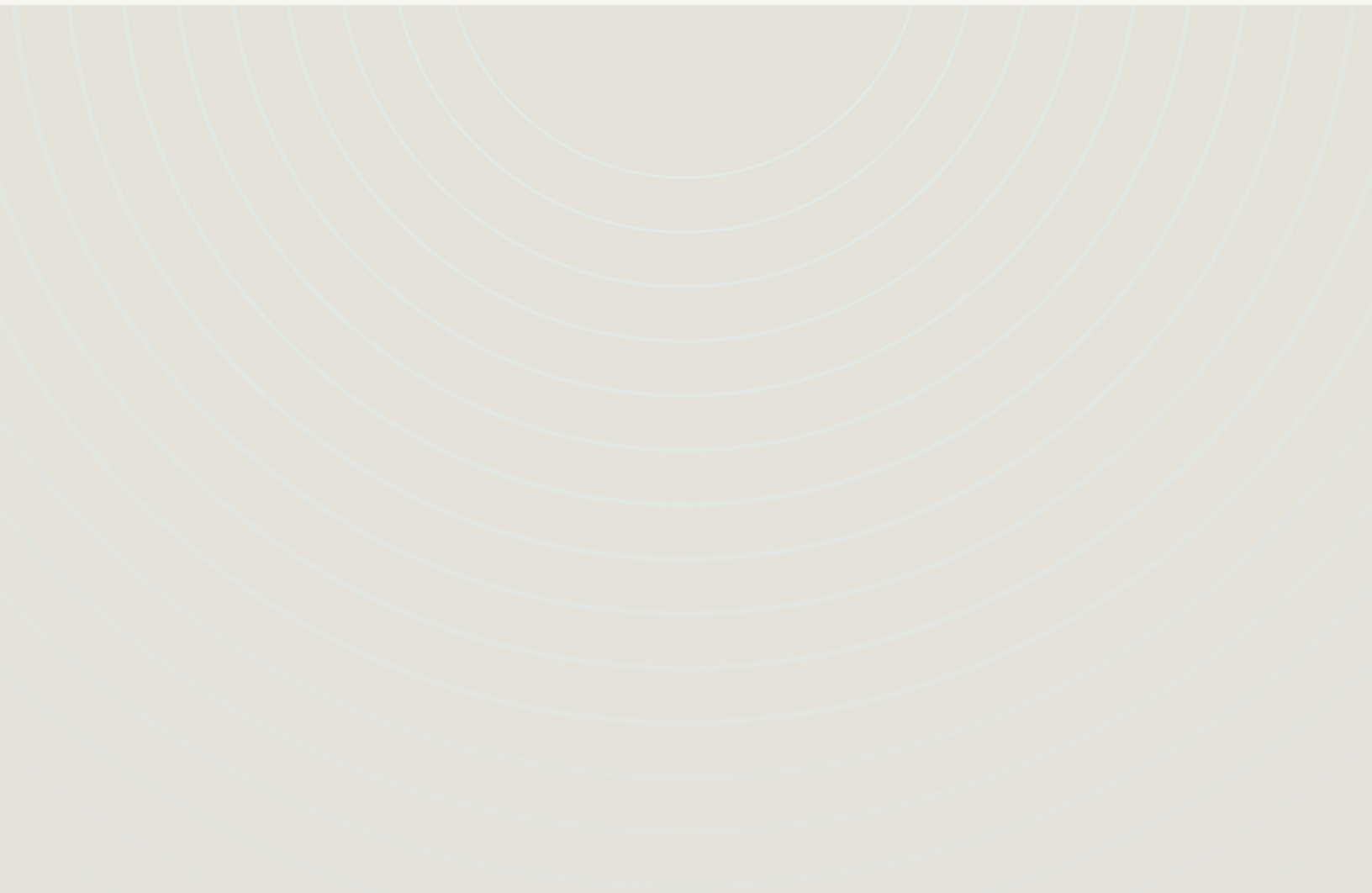




HAKUTSURU SAKE SINCE 1743





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**

**AWARD** 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**

**AWARD** 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, crisp, and exhilarating 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  
\*18L 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**  
**AWARDS** 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 white flowers.

**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: 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: 700ML 7 47846 07002 5