

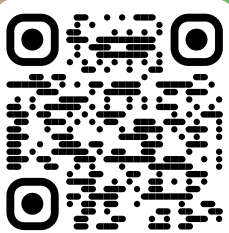
EXCLUSIVE IMPORT | HAKUTSURU Kobe, Japan  
HAKUTSURU: JAPAN'S #1 EXPORTED SAKE BRAND



HAKUTSURU

# UME PLUM

Hakutsuru's Ume Plum liqueur delivers a super-rich, bold, fruity flavor, in the traditional Genshu style. Asian countries have been huge consumers of this liqueur and now it is being showcased in the US. Ume Plum is made with 100% Nanko Plums from Japan and has no artificial flavor or color. The sweetness compliments bold spirits like bourbon, scotch, or gin. Hakutsuru's Ume Plum is a true catalyst for some amazing cocktails.



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### 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

## Cocktail Ideas



### Plum Yuzu Gimlet

1½ oz Gin  
¾ oz Hakutsuru Juicy Yuzu  
½ oz fresh lemon juice  
¾ oz Triple Sec  
¾ oz Hakutsuru Ume Plum  
Splash of Crème de Violette

Shake the first 5 ingredients with ice. Add a splash of Crème de Violette to the bottom of a glass with fresh ice. Strain shaker into the glass. Garnish with a lime wheel and a cherry.



### Yakuza

2 oz Hakutsuru Ume Plum  
1 oz whiskey  
2 dashes of orange bitters

Stir on the rocks, strain and serve on a big rock. Garnish with an orange peel and brandied cherry.