



HAKUTSURU SAKE

Excellent

JUNMAI

HAKUTSURU | EXCELLENT

Authentic – Brewed with a 250-year-old traditional technique and Nada's famed natural spring water from Mount Rokko, this boxed sake rises above the competition.

Versatile – Perfect at any temperature: chilled, room temperature, or warm. Can be served by the glass or tokkuri.

TASTING NOTES

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

SUGGESTED PAIRINGS

Delicious with Chinese food, grilled meat, and creamy pasta dishes.

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 DEFINED

Junmai indicates the sake is brewed with only rice, water, yeast and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	70%
ALCOHOL	15%
RICE	JAPANESE DOMESTIC
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
UPC 6/1.8L CARTON	(DI OR FOR SELECT STATES) 7 47846 01015 1
ALSO AVAILABLE-NOT PICTURED	
12/720ML BOTTLE	7 47846 01014 4
6/1.8L BOTTLE	7 47846 01016 8
1/18L CUBE	(DI OR FOR SELECT STATES) 7 47846 01017 5

