



HAKUTSURU SAKE SINCE 1743



**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

UPC: 6/720ML 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: 12/300ML 7 47846 01010 6, 6/720ML 7 47846 01011 3

**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: 6/720ML 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: 6/720ML 7 47846 05002 7

**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** Double Gold - Milano Sake Challenge '25

UPC: 12/300ML 7 47846 01002 1, 6/720ML 7 47846 01001 4

**HAKUTSURU****Ukiyo-e\*** - Junmai

Medium-dry with well-balanced umami and spice, and a subtle fruit tone. Sweetness opens up when warmed.

**Polish** 70% **ABV** 15.5% **SMV** +4

**Rice** Japanese Domestic

**Yeast** Proprietary

**Enjoy** chilled, room temperature or warm

**AWARD** '21 Worldstar Global Packaging Awards in the beverage category

UPC: 6/720ML (DI only) 7 47846 05001 0

**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: 30/180ML 7 47846 01007 6, 20/300ML 7 47846 01008 3,  
6/720ML 7 47846 01009 0

**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

UPC: 12/300ML 7 47846 01005 2, 6/720ML 7 47846 01006 9

**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: 12/720ML 7 47846 01014 4

6/1.8L 7 47846 01016 8

6/1.8L CARTON 7 47846 01015 1

1/18L CUBE 7 47846 01017 5

**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: 20/180ML 7 47846 01004 5

**HAKUTSURU****Chika Sake Cup - Junmai**

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, 30/200ML 7 47846 08200 4

**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: 6/720ML 7 47846 04720 1,

\*6/1.8L (DI only) 7 47846 04018 9

**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 '20

UPC: 12/300ML 7 47846 02001 3, 6/720ML 7 47846 02002 0

**HAKUTSURU****Gift Set - Three 300ML Bottles**

This gift set contains the best sellers: Sayuri Nigori, Draft Sake 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****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**

UPC: 12/300ML 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: 12/750ML 7 47846 03002 9

**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

**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**

**AWARD** Double Gold - Milano Sake Challenge '25

UPC: 6/720ML 7 47846 07001 8





HAKUTSURU SAKE SINCE 1743

Hakutsuru was founded in 1743 by Jihei Kano. Originally sold locally for decades, the Hakutsuru brand slowly built recognition and prestige throughout the years and found its spotlight on the world stage by being exhibited at the 1900 Paris World Fair. Since the 1900's, Hakutsuru has continually expanded, from a single brewing facility to three (with one solely dedicated to hand crafted daiginjo and exclusive limited releases). It is currently the world's largest sake producer.

Kobe, particularly its Nada District, is famous for being the hub of sake brewing. About 10% of all sake production in Japan is brewed in Nada because of its water sources, ideal climate cycles, and proximity to large ports in Kobe and Osaka. Among these various sake breweries stands Hakutsuru, the largest sake producer in Japan.



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