



HAKUTSURU SAKE

Excellent

JUNMAI | 18L CUBIC CONTAINER

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.

Convenient – Allows for the perfect pour and its bag-in-a-box packaging creates lasting freshness and reduces waste.

Smart Buy – Excellent price per volume allows you to increase sales by tempting your customers with a Junmai sake that is delicious from the first sip to the last drop.

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

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	1/18L CUBIC CONTAINER (DI OR FOR SELECT STATES) 7 47846 01017 5

