



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.

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

