



HAKUTSURU SAKE

Superior

JUNMAI GINJO



HAKUTSURU | SUPERIOR

Hakutsuru Superior is brewed solely to export outside Japan. Brewed with traditional methods and meticulous care using only the finest rice and Nada's famed natural spring water from Mount Rokko, in this Junmai Ginjo Hakutsuru has crafted a truly superior sake.

TASTING NOTES

A flowery and fragrant sake with silky, well-balanced smoothness. Notes of blueberry and melon with flavors of pear and strawberry.

SUGGESTED PAIRINGS

Delicious with light and salty dishes such as seafood and grilled veggies.

AWARDS

DOUBLE GOLD MEDAL

- Milano Sake Challenge '25

SILVER MEDAL

- TEXSOM Awards '24

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 GINJO DEFINED

Junmai Ginjo indicates that the rice is polished to 51-60% of its original size and only made with water, koji, and yeast.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
MILLING PERCENTAGE	60%
ALCOHOL	14.5%
RICE	JAPANESE DOMESTIC
SMV	+3
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 01002 1
6/720ML	7 47846 01001 4