



# HAKUTSURU SAKE

## Toji-Kan

### HAKUTSURU | TOJI-KAN

Toji-Kan is crafted by the Hakutsuru kurabito (brewery workers) under the direction of Hakutsuru's legendary Toji (brewmaster) Masao Nakazawa.

Toji-Kan combines Mr. Nakazawa's masterful brewing techniques with 100% Yamada Nishiki rice to create a balanced and refreshing sake.

This is an everyday yet luxurious sake; a brew which the Toji and kurabito can look forward to enjoying together at the end of a long day's work.

### TASTING NOTES

Mellow, aromatic, very smooth, and slightly dry with a medium body. Great balance of umami and subtle sweetness.

### SUGGESTED PAIRINGS

Delicious with sushi, fried chicken, ramen or noodle soups, and savory quiche.

### 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

### TANBA TOJI ASSOCIATION

Mr. Nakazawa is a member of the Tanba Toji Association, located in the Nada area of the Hyogo prefecture. The highly skilled Tanba brewmasters helped solidify Nada's reputation as a great sake producing region in Japan as far back as 1775.

### PRODUCT SPECIFICATIONS

<b>GRADE</b>	FUTSUSHU
<b>MILLING PERCENTAGE</b>	70%
<b>ALCOHOL</b>	15.3%
<b>RICE</b>	YAMADA NISHIKI
<b>SMV</b>	+2
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	ENJOY CHILLED, ROOM TEMPERATURE, OR WARM
<b>UPC 6/720ML</b>	(DI ONLY) 7 47846 04720 1
6/1.8L	(DI OR FOR SELECT STATES) 7 47846 04018 9

