



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

Rice 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

Rice 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