

TOJI-KAN

Brewer's Pride

HAKUTSURU kobe, japan

720ml UPC ■ 7 47846 04720 1 ■ 6 btls per case

1.8L UPC ■ 7 47846 04018 9 ■ 6 btls per case

BREWERY

Hakutsuru is located in the famed Nada district of Kobe, a leading saké production area. The name Hakutsuru means “white crane”. The crane’s reserved character and graceful appearance along with

the cultural association of seeing a crane in flight as an auspicious sign, makes the crane an ideal symbol to represent the excellent quality of Hakutsuru’s saké.

ABOUT TOJI-KAN

Crafted by the kurabito (brewery workers) under the direction of Hakutsuru’s acclaimed TOJI-KAN (head brewmaster with revered brewing skills), 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-Kan and kurabito can look forward to enjoying together at the end of a long brewing day. *This surprising blending of super premium Yamada Nishiki rice into an everyday saké style is meant for every saké enthusiast ready to raise a glass with friends while celebrating the finish of a day’s hard work. Kanpai!*

TASTING NOTES

Mellow, aromatic, very smooth and slightly dry with a medium body. Serve at room temperature or *lightly* chilled to enjoy its lively complexity, or serve warm to hot for a delightfully delicious and luxurious flavor.

SUGGESTED PAIRINGS

Sushi, fried chicken, ramen or noodle soups, and savory quiche



SUSHI



NOODLE SOUP



FRIED CHICKEN

PRODUCT SPECIFICATIONS

Grade	Futsushu
Rice	Yamada Nishiki
Polish Rate	70%
Alcohol	15.3%
SMV	+2
Acidity	1.4%
Amino Acidity	1.0
Yeast	Hakutsuru Yeast

Press	Yabuta
Profile	Slightly Dry
Serving Temp	Chilled/Warm/Hot
Sizes	720ml, 1.8L

BREWERY DETAILS

Location	Hyogo Prefecture
Founded Date	1743
Toji-Kan	Masao Nakazawa



720ml Dimensions 11.73" H x 3.1" W

1.8L Dimensions 15.8" H x 4.1" W



HAKUTSURU SAKE Crafted by Hakutsuru Brewing of Japan | Kobe, Japan | Product of Japan

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