



Uikyo-e

JUNMAI

UKIYO-E

Ukiyo-e (ooh-kee-yoh-eh) is a Japanese woodblock print or painting of famous kabuki actors, beautiful women, travel landscapes and city life from the Edo period. Ukiyo-e is significant in expressing the sensual attributes of Japanese culture from 17th to 19th century.

ARTIST/CHARACTER

This painting is the work of Kitagawa Utamaro in 1793, portraying Naniwaya O-kita, one of the most beautiful women in Edo. It is said that her beauty attracted customers to flock to the Naniwaya teahouse to catch a glimpse of her every day.

JUNMAI

Just like Ukiyo-e, sake has an age-old tradition of cultural significance, and some say it is an art to craft beautiful sake, such as this smooth and balanced Junmai.

TASTING NOTES

This Junmai is medium dry with wellbalanced umami and spice, with a subtle fruit tone. Flavors of roasted nuts, toasted cereal, banana, dried dates, hints of clove and cinnamon. The natural sweetness of steamed rice opens up when warmed.

SUGGESTED PAIRINGS

Gourmet cheese platter, carne asada, carnitas, pollo tacos, chicken tikka masala, and spiced curries.

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	Mitsuhiro Kosa

JUNMAI DEFINED

Junmai indicates the sake is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	70%
ALCOHOL	15.5%
RICE	JAPANESE DOMESTIC
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMPERATURE OR WARM
UPC 720ML	7 47846 05001 0

VEGAN FRIENDLY I GLUTEN FREE



HAKUTSURU UKIYO-E