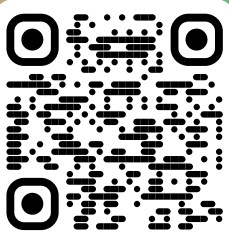


EXCLUSIVE IMPORT | HAKUTSURU Kobe, Japan
HAKUTSURU: JAPAN'S #1 EXPORTED SAKE BRAND



UME PLUM

Hakutsuru's Ume Plum liqueur delivers a super-rich, bold, fruity flavor, in the traditional Genshu style. Asian countries have been huge consumers of this liqueur and now it is being showcased in the US. Ume Plum is made with 100% Nanko Plums from Japan and has no artificial flavor or color. The sweetness compliments bold spirits like bourbon, scotch, or gin. Hakutsuru's Ume Plum is a true catalyst for some amazing cocktails.



Learn More



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

UPC: 6/720ML 7 47846 07001 8

Cocktail Ideas



Plum Yuzu Gimlet

1½ oz Gin
¾ oz Hakutsuru Juicy Yuzu
½ oz fresh lemon juice
¾ oz Triple Sec
¾ oz Hakutsuru Ume Plum
Splash of Crème de Violette

Shake the first 5 ingredients with ice. Strain over fresh ice and float in the Crème de Violette. Garnish with a lime wheel and brandied cherry.



Yakuza

2 oz Hakutsuru Ume Plum
1 oz whiskey
2 dashes of orange bitters

Stir on the rocks, strain and serve on a big rock. Garnish with an orange peel and brandied cherry.