

# saké ONE

Exclusive Imports from Hakusturu Saké  
#1 Selling Saké Brand in Japan



**HAKUTSURU: THE #1 SELLING BRAND IN JAPAN**

Driven to create a one of a kind saké rice strain to rival Yamada-Nishiki ("the king of rice"), Hakutsuru spent over 10 years developing their own exceptional HAKUTSURU NISHIKI rice, becoming the first successful crossbreed of Yamadaho and Wataribune in 70 years.

**HAKUTSURU****Hakutsuru Nishiki\* - Junmai Daiginjo**

A luxurious saké, 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

**AWARD** 96pts - Tasting Panel '19

**UPC:** \*720ML (DI or for Select States) 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

**AWARDS** 94pts, Gold Medal - World Saké Challenge '19;

Silver Medal - S.F. Int'l Wine Competition '18

**UPC:** 300ML 7 47846 01010 6, 720ML 7 47846 01011 3,

\*1.8L (DI Only) 7 47846 01012 0

**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 saké.

**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 '19; 89pts - Tasting Panel '19;

Silver Medal - L.A. Int'l Wine Competition '19

**UPC:** 300ML 7 47846 02001 3, 720ML 7 47846 02002 0

**HAKUTSURU****Superior - Junmai Ginjo**

A flowery and fragrant saké 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

**AWARDS** 92pts, Gold Medal - S.F. Int'l Wine Competition '19;

Gold Medal, Exceptional, Best Buy - World Saké Challenge '18

**UPC:** 300ML 7 47846 01002 1, 720ML 7 47846 01001 4

**HAKUTSURU****Organic - Junmai**

Light, exhilarating and crisp 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

**AWARD** Gold Medal, Reserve Class Champion - HLSR Int'l Wine Competition '19

**UPC:** 300ML 7 47846 01005 2, 720ML 7 47846 01006 9

**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:** \*720ML (DI Only) 7 47846 04720 1,

\*1.8L (DI or for Select States) 7 47846 04018 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**

**AWARD** Gold Medal - HLSR Int'l Wine Competition '16

**UPC:** 720ML 7 47846 01014 4

1.8L 7 47846 01016 8

\*900ML CARTON (DI Only) 7 47846 01018 2

\*1.8L CARTON (DI or for Select States) 7 47846 01015 1

\*18L CUBE (DI or for Select States) 7 47846 01017 5



### 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**

**AWARD** Bronze Medal - Rodeo Uncorked Int'l Wine Competition '19

**UPC:** 180ML 7 47846 01007 6, 300ML 7 47846 01008 3,

720ML 7 47846 01009 0



### 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:** \*180ML (DI Only) 7 47846 01004 5

### 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**

**AWARD** Gold Medal - Ultimate Wine Challenge '19

**UPC:** 300ML 7 47846 04001 1



### HAKUTSURU

#### Gift Set - Three 300ML Bottles

This gift set contains the best sellers: Sayuri Nigori, Draft Saké 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

#### 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:** 750ML 7 47846 03002 9



### HAKUTSURU

#### Plum Wine "Slim"\*

With delicate plum aromas, pleasant fruit tones and slightly tangy notes, this wine presents an ideal balance of sweetness and tart, perfect as an aperitif or dessert wine.

**ABV 10.5%**  
**Plums Japanese Domestic**  
**Enjoy chilled**

\*UPC: 500ML (DI Only) 7 47846 03001 2



# Hakutsuru Saké

## JAPAN'S TOP SELLING BRAND

**Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling saké brand in Japan. Elegant, thoughtful and delicious saké 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 saké-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.**