

FOLD

HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 



HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 



HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 



FOLD

HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 



HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 



HAKUTSURU SAKE

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.

Pair with seafood, hearty salads, soups and broths.

ENJOY CHILLED

©2020 SAKEONE, FOREST GROVE, OR | sakeone.com 

