



白鶴

HAKITSURU SAKE SINCE 1743

Superior



Flavor & Texture Profile



AWARDS: 93pts, GOLD MEDAL - World Sake Challenge '17;
SILVER MEDAL - HLSR Rodeo Uncorked International Wine Competition '17

Superior Junmai Ginjo

TASTING NOTES

A floral and fragrant saké with silky, well-balanced smoothness. Notes of blueberry and melon with flavors of pear and strawberry. Pair with Light & salty dishes such as seafood & grilled veggies

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 60% **ABV** 14.5%



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HAKUTSURU SAKE SINCE 1743

Sayuri



Flavor & Texture Profile



Sayuri Nigori

TASTING NOTES

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. Pair with spicy food and your favorite dessert.

NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

POLISH 70% **ABV** 12.5%



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HAKUTSURI SAKÉ SINCE 1743

Excellent



Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, GOLD MEDAL
- HLSR International Wine Competition '16

Excellent Junmai

TASTING NOTES

A full-bodied off dry junmai with robust flavors of toasted cereal, natural rice sweetness and a dry finish. Delicious whether chilled, room temperature or warm. Pair with Chinese food, grilled meat & creamy pasta dishes.

JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

POLISH 70% ABV 15%



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HAKUTSURI SAKE SINCE 1743

Tanrei



Flavor & Texture Profile



Savory

Spice

Fruity

Floral



Dry

Crisp

Smooth

Lush

Tanrei Junmai

TASTING NOTES

A slightly dry junmai with subtle aromas of honey and pear with flavors of cashews and toasted cereal. Complimented by hints of minerality from Mt. Rokko's natural spring water. Pair with tacos, ramen and pot stickers.

JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

POLISH 70% **ABV** 13.5%



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Draft



Flavor & Texture Profile



Draft Junmai

TASTING NOTES

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.

JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

POLISH 70% **ABV** 14%



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HAKUTSURI SAKÉ SINCE 1743

Organic Junmai



Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, GOLD MEDAL - HLSR Rodeo Uncorked
International Wine Competition '19

Organic Junmai

TASTING NOTES

Light, exhilarating and crisp with hints of aromatic citrus and robust bran flavors. USDA certified organic. Can be enjoyed slightly warm or chilled. Pair with your favorite pub food: fried chicken, burgers and fish & chips.

JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

POLISH 70% ABV 14.5%



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HAKUTSURI SAKE SINCE 1743

Hakutsuru Nishiki



Flavor & Texture Profile



AWARD: SILVER MEDAL - TEXSOM International Wine Awards '17

Hakutsurunishiki Junmai Daiginjo

TASTING NOTES

Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra long finish. Pair with sushi, sashimi, raw oysters and calamari.

JUNMAI DAIGINJO DEFINED

Made with rice polished at least 50%, junmai daiginjo saké is made with just rice, water, koji and yeast. An ultra-premium grade saké.

POLISH 50% **ABV** 15.5%



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HAKUTSURI SAKE SINCE 1743

Toji-Kan



Flavor & Texture Profile



Savory

Spice

Fruity

Floral

Dry

Crisp

Smooth

Lush

Toji-Kan

TASTING NOTES

Using 100% Yamadanishiki rice, Toji-Kan is versatile, aromatic, smooth and off dry with a medium body. Enjoy notes of honey, light citrus and a savory umami finish. Pair with sushi, fried chicken, a savory quiche or ramen/noodle soups.

FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

POLISH 70% **ABV** 15.3%



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ShoUne



Flavor & Texture Profile



AWARD: SILVER MEDAL - San Francisco International Wine Competition '18

ShoUne Junmai Daiginjo

TASTING NOTES

Sho-Une, meaning “soaring clouds,” uses Yamadanishiki rice and renowned water. Delicate notes of apple and pear balance with lush strawberry & nectarine. Pair with rich, cheesy and salty dishes

JUNMAI DAIGINJO DEFINED

Made with rice polished at least 50%, junmai daiginjo saké is made with just rice, water, koji and yeast. An ultra-premium grade saké.

POLISH 50% **ABV** 15.5%



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AwaYuki



Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, SILVER MEDAL -
HLSR International Wine Competition '17

AwaYuki Sparkling

TASTING NOTES

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

Carbonated bliss. Pair with desserts, snacks and spicy food.

SPARKLING SAKÉ DEFINED

Lightly sweet and full of bubbly vibrance, sparkling saké is a lightly alcoholic blend of fruity and floral notes punctuated by a cold and crisp effervescence.

ABV 5%



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AwaYuki



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AWARD: RESERVE CLASS CHAMPION, SILVER MEDAL -
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Plum Wine



Plum Wine

TASTING NOTES

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes. A perfect aperitif or dessert wine.

About Plum Wine

Hakutsuru Plum Wine is produced from choice Japanese plums, called "ume". Crafted using a highly developed fermentation technique.

Serving Suggestions

Serve chilled with desserts and pungent, creamy cheeses like Roquefort or Stilton.

ABV 12.5%



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Plum Wine Slim

