



Size: 375 ML / 750 ML

HANA Sake is a premium *sake* that exudes refreshing fruit aromas and flavors. It all begins with TAKARA's traditional *sake* brewing technique, utilizing the finest rice from the fertile Sacramento Valley and pure water from the Sierra Nevada mountains. After carefully blending the *junmai sake* with natural fruit flavors, **HANA** is packaged in a smoky wine bottle with a label inspired by the beautiful patterns of Japanese *kimono*. **HANA** is a silky smooth blend of *sake* and ambrosia, of essence and elegance, of tradition and modernity.

Hana means "flower" in Japanese, a simple and beautiful word that conjures images of *sakura* (cherry blossoms,) the epitome of beauty in Japan.

Produced in Berkeley, CA
 Type: *Sake with natural flavors*
 Alcohol: 8%

HANA Fuji Apple

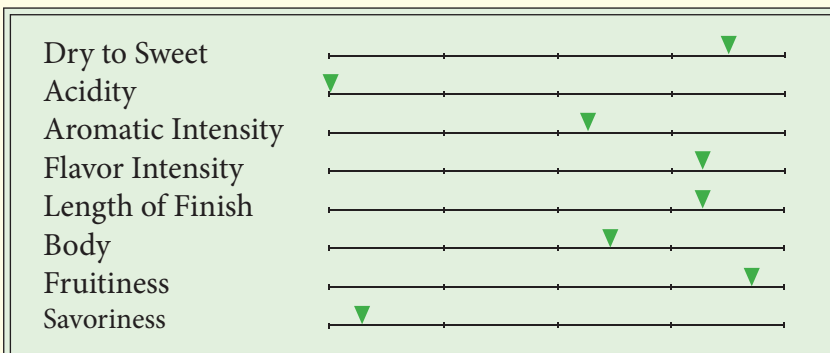
Personality: Like biting into a perfect Fuji apple

Description: This is a highly aromatic *sake*, overflowing with ripe *Fuji* apple and marzipan. The delicious *Fuji* apple is complemented by white chocolate on the round, sweet and silky palate.

Recommended Temperature & Serving: Chilled or on the rocks. To best enjoy **HANA Fuji Apple**, serve it chilled at about 50°F, slightly colder than room temperature, to enhance its pleasant aroma and smooth taste. It will be also the perfect base for other cocktails of your choosing, including frozen cocktails.

Food Pairing Suggestions: Drink on its own for dessert, soaked into sponge cake. Try adding a few drops as flavorful sweetener when you make whipped cream. It is also great as a palate cleanser (like sorbet) between strongly flavored savory courses.

Taste Profile: HANA Fuji Apple



 Kosher Certified

 No Sulfitess

 Gluten Free

HANA
FLAVORED SAKE

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