



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 flavor*
 Alcohol: 8%

HANA Lychee

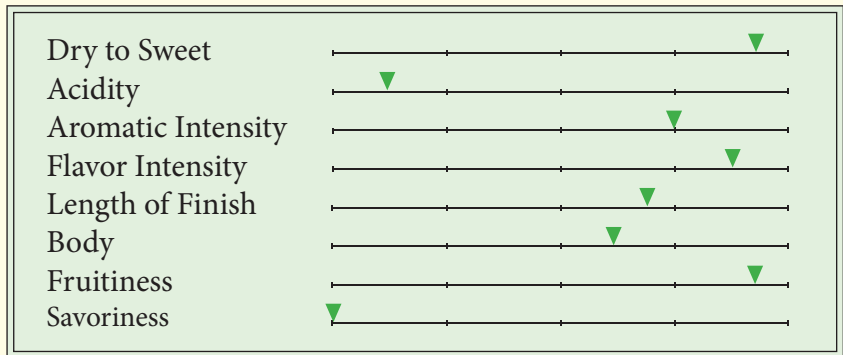
Personality: A mouthful of deliciously ripe lychee

Description: Captivating lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon-lime.

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

Food Pairing Suggestions: Enjoy on its own, mixed into iced tea for a Summer refresher, or with tropical fruit desserts. Great pairing with cheese cake.

Taste Profile: HANA Lychee



HANA
FLAVORED SAKE

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