



Size: 375 ML / 750 ML

HANA Sake is a premium *sake* that exudes refreshing fruit aromas and flavor. 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 flavor, **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 Pineapple

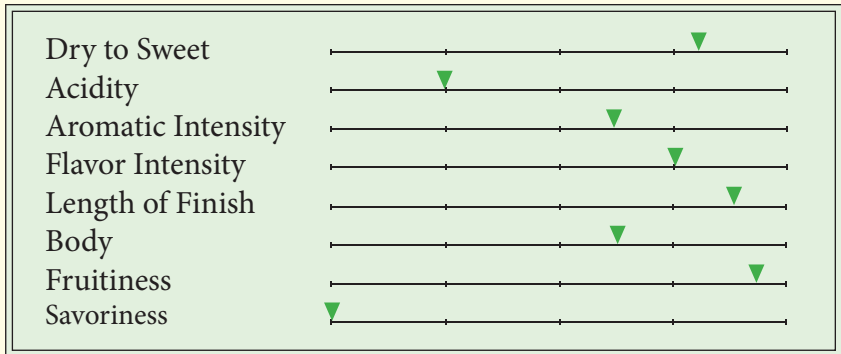
Personality: Tropically delicious

Description: An engaging flavored sake with the aroma and flavor of perfectly ripe, freshly cut pineapple. Lightly sweet with a rich mouthfeel.

Recommended Temperature & Serving: Serve **HANA Pineapple** chilled, on ice, or as a spritzer (on ice with soda water). For the best combination of aroma, flavor and mouthfeel, serve it chilled at 50°F. Reduce calories while adding body to tropical cocktails by replacing pineapple juice with **HANA Pineapple**.

Food Pairing Suggestions: Enjoy on its own for dessert or poured over traditional desserts, such as panna cotta or sponge cake. Add a small amount of **HANA Pineapple** when making *creme brûlée* or whipped cream to give a tangy boost.

Taste Profile: HANA Pineapple



HANA
 FLAVORED SAKE

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