



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 Yuzu

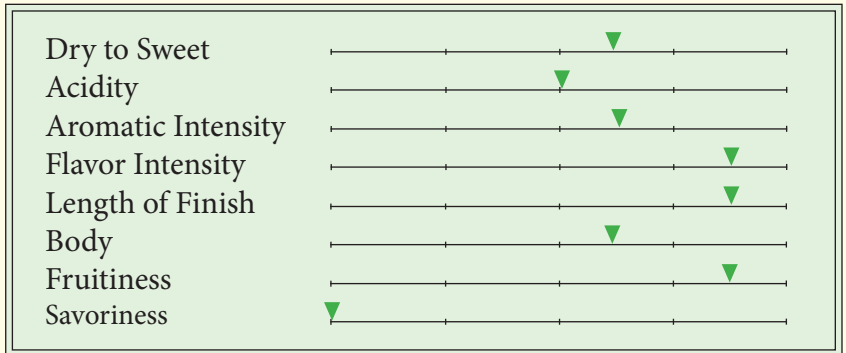
Personality: Bright and Palate-Cleansing

Description: This exotic sake bursts with aromas of tangy yuzu and tropical flowers. The finely silky palate refreshes with sweet-sour yuzu and undertones of grapefruit and green apple.

Recommended Temperature & Serving: Drink well-chilled in a wine glass or over one large cube of ice in a rocks glass. In cocktails, use it to flavor a wide range of citrusy drinks, including Margaritas, Daiquiris, Gimlets, and more.

Food Pairing Suggestions: Drink on its own, for dessert, or anytime you’d drink lemonade or a tangy cocktail. When cooking, use it to flavor cakes or sorbet.

Taste Profile: HANA Yuzu



Kosher
Certified



No
Sulfitos



Gluten
Free

HANA
FLAVORED SAKE

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