



HAKUTSURU SAKE

Sayuri

NIGORI



HAKUTSURU | SAYURI

America's #1 selling imported Nigori sake in retail, Sayuri is perfect for sake fans and newcomers alike.

Sayuri, which means "little lily" in Japanese, is appropriately named for its soft floral notes and its iconic cherry-blossom-adorned pink bottle. These cues not only embody the delicateness of this sake, but reflect the gracefulness of Japan.

TASTING NOTES

Hints of white grape and elements of cherry blossom create a lush, creamy sake.

SUGGESTED PAIRINGS

Delicious with spicy food or your favorite dessert.

AWARDS

- SILVER MEDAL**
- TEXSOM Awards '24
- CLASS CHAMPION, GOLD MEDAL**
- Rodeo Uncorked Int'l Wine Competition '19
- SILVER MEDAL**
- L.A. Int'l Wine Competition '19
- 89PTS, SILVER MEDAL**
- Tasting Panel '19

BREWERY

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling sake brand in Japan.

Elegant, thoughtful, and delicious sake defines Hakutsuru, but tireless innovation places it in a class of its own. Whether it's understanding water sources at the molecular level, building a facility to create one-of-a-kind yeast, or developing its own sake-specific rice, Hakutsuru Nishiki, it's the deep dive into research and development that explains Hakutsuru's ascension to the top of a centuries-old craft.

Brewery Location Hyogo Prefecture
Founding Date 1743
Brewmaster Tanba Toji

NIGORI DEFINED

Nigori style sake is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a creamy, cloudy, and generally sweeter sake.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI NIGORI
MILLING PERCENTAGE	70%
ALCOHOL	12.5%
RICE	JAPANESE DOMESTIC
SMV	-11
YEAST	PROPRIETARY
SERVING TEMP	SHAKE AND ENJOY CHILLED
UPC 12/300ML	7 47846 02001 3
6/720ML	7 47846 02002 0