

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

<b>Brewery</b>	TAKARA SAKE USA
<b>Founded</b>	1983
<b>Profile</b>	<p>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.</p> <p>Hana means "flower" in Japanese, a simple and beautiful word that conjures sakura cherry blossoms, the epitome of beauty in Japan.</p>

<b>Product Name</b>	Hana Fuji Apple
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<b>Item Number</b>	3141
<b>Case Contents</b>	12 bottles
<b>Size</b>	375ml
<b>Base</b>	Sake
<b>Ingredient</b>	Water, sake (water, rice, koji ( <i>Aspergillus oryzae</i> )), dextrose, sugar, flavor, citric acid, malic acid.
<b>Ingredient Origin</b>	
<b>Alcohol by Volume</b>	8%
<b>Aged</b>	-
<b>Introduced in</b>	2011
<b>Brewery Location</b>	Berkeley, CA
<b>Brewery Head</b>	Berkeley, CA



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>
O			

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
O			

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
O	O		O

<b>Food Pairings</b>
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.

<b>Tasting Notes</b>
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.

<b>Awards</b>