

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	TAKARA SAKE USA
Founded	1983
Profile	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 sakura cherry blossoms, the epitome of beauty in Japan.

Product Name	Hana Lychee
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Item Number	3140
Case Contents	12 bottles
Size	375ml
Base	Sake
Ingredient	Water, sake (water, rice, koji (<i>Aspergillus oryzae</i>)), dextrose, sugar, flavor, citric acid, malic acid.
Ingredient Origin	
Alcohol by Volume	8%
Aged	-
Introduced in	2011
Brewery Location	Berkeley, CA
Brewery Head	Berkeley, CA



SWEET	SEMI-SWEET	SEMI-DRY	DRY
O			

FRAGRANT	LIGHT	AGED	RICH
O			

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
O	O		O

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

Tasting Notes
Captivating lychee aromatics and sweet, full-bodied palate for lychee, yellow peach and lemon-lime.

Awards