



# Hana Kizakura

**Brewed with Kizakura's special yeast produced from real Sakura flower**



720ml: #05940  
300ml: #05941

Ingredient:  
Rice, Koji, Sakura yeast,  
Water

Category: Junmai Ginjo

Polishing ratio: 60%


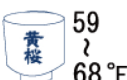
ABV: 11.5%

SMV: -8

Acidity: 1.1

Amino Acidity: 1.2

Volume:  
720ml ( 6bottles/case )  
300ml (12bottles/case)

The Way to Drink	
Chilled 	Room Temperature 

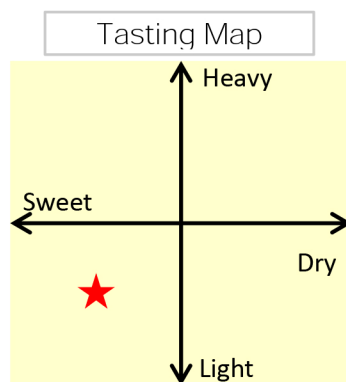
## ● Characteristics

- Has a concept of cherry blossom which embodies Japanese spirits
- Honeydew, melon and a hint of slightly chestnuts flavor
- Soft and gentle touch on our tongue
- Worldwide sake - Exported the most countries (15 countries) among Kizakura's portfolio

## ● Product Story

The company name "Kizakura" named after yellow cherry blossom. It's one of wild cherry blossoms and the company founder loved it very much.

Kizakura would like to make the flagship sake and due to the significant effort of R&D department, we finally succeeded in brewing this sake using with real Sakura yeast.



## ● Food Parings

Sweetness and floral aroma go well with seafood especially scallop. Pour this sake into a wine glass and enjoy like white wine.