



KANPAI HANA YUZU FRUIT SAKE

375 ML | 14%



FRESH AND FRAGRANT YUZU FRUIT SAKE

KANPAI HANA Yuzu Fruit Sake is a pure, British-made junmai sake infused with real yuzu fruits and produced at the KANPAI brewery in South London. The infusion of the sake with the yuzu creates a fresh, fragrant and juicy sake that is fresh and clean with a zesty finish.

BRIGHT AND ZESTY WITH NOTES OF SHERBERT LEMONS AND LEMONGRASS

KANPAI HANA meaning 'flower' is a bright and zesty sake with notes of sherbert lemons, lemongrass and a melange of fresh citrus that jumps out of the glass. The palate is complex and citrus forward with yuzu and mandarin notes followed by a long and elegant finish with a touch of preserved lemon and umami.

REAL YUZU, STRAIGHT FROM JAPAN

KANPAI HANA Yuzu Fruit Sake is a pure junmai sake, meaning that only rice, water, koji and yeast were used in the brewing process. This creates an incredibly complex base for the sake. It is then blended with pure Japanese yuzu fruit from the latest harvest in Japan; the pith, skin, oils and juice are all infused giving HANA its unique aromatic profile and bright, zesty flavour.

CELEBRATING THE BEST OF JAPAN, IN LONDON

KANPAI London Craft Sake Brewery, was established in 2016 by Tom and Lucy Wilson and is the UK's first sake brewery. Inspired by their experiences in Kyoto, they began home-brewing sake. This dedication led to the creation of a microbrewery in London, where they produced award-winning, artisanal and modern sakes. The brewery relocated to Bermondsey in 2023 to increase production and introduce a visitors' experience.

BEST SERVED NEAT

KANPAI HANA Yuzu Fruit Sake is best served neat with fish, shellfish or soft cheeses to bring out the freshness in the sake or can be mixed into all manner of citrus forward cocktails.

