

We wish you all good luck and hope you enjoy LUCKY CUP SAKE!

In Japan, both Mt. Fuji and the sun are considered symbols of Good Luck. And a sunrise seen over the top of a mountain is believed to bring good fortune.

The higher the mountain is, the good fortune it will bring.

As the old Japanese saying goes, "If the sun rising over Mt. Fuji appears to you in a dream, then all your goals and dreams will come true."

Made by one of the top sake breweries in Japan, using a combination of both traditional and new methods, LUCKY CUP SAKE (ABV 13.5%) is lighter than regular sake (ABV 15-16%).

Tasting Notes:

Clean aroma with a hint of rice. Smooth, dry yet creamy body with faint elements of melon & vanilla on the finish. Soft, cool and refreshing.

Recommended Dishes:

Excellent casual drink by itself, or as an aperitif due to its light body and flavor. Can also be paired with various food to absorb and enhance the overall flavor of meals.

ABV: 13.5%

SMV: +2

SIZE: 30 / 180ml

SERVING: Cold or Hot

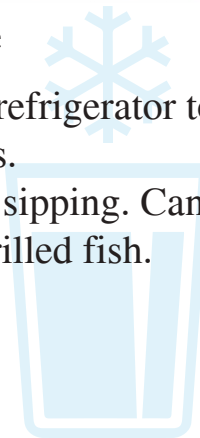


How to enjoy LUCKY CUP SAKE



Chilled Sake

Chill on ice or in refrigerator to enjoy light and refreshing dryness. Perfect for casual sipping. Can also be paired with sushi, ramen or grilled fish.



Hot Sake

Serve LUCKY CUP SAKE hot to bring out the rich, Umami flavors in your favorite savory meat and fatty seafood dishes.

Whether you enjoy toro, salmon, or even steak, this hot sake will be the perfect companion to your meal.

CAUTION: make sure to remove the lid before warming for safety.

