



HAKU PREMIUM VODKA

100% Japanese White Rice | Suntori

A premium Japanese vodka created through a unique process that starts in Kagoshima, where the rice is fermented and ends in Osaka, Japan. Haku means white in Japanese but it also means brilliant. The name pays tribute to the mastering of a clean, clear vodka made with 100% Japanese rice. The vodka is filtered through bamboo charcoal for a soft, round, and subtly sweet taste.

Tasting notes

Aroma

The nose is soft followed by sweet, delicate floral rice aromas

Taste

A rich taste that gradually overflows the palate with the natural sweetness and creamy texture of the rice.

Finish

A smooth lingering sweetness.