

HAKUSHIKA CHOKARA

A distinctly dry sake with a sharp and refreshing finish. Chokara Junmai is a pleasant compliment to Junmai is a pleasant compliment to bolder flavors. Excellent for pairing bolder flavors. Excellent for pairing with nigiri sushi, makizushi rolled sushi, katsu breaded and deep fried recipes, Japanese style wafu hamburger steak, gyoza, ramen, and robatayaki grilled dishes.









and robatayaki grilled dishes. namburger steak, gyoza, ramen, tried recipes, Japanese style watu sushi, katsu breaded and deep with nigiri sushi, makizushi rolled polder flavors. Excellent for pairing Jummai is a pleasant compliment to and refreshing finish. Chokara A distinctly dey sake with a sharp





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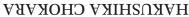
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