

# BLUE STAG 7

JUNMAI SAKE

KIKUSUI BREWERY

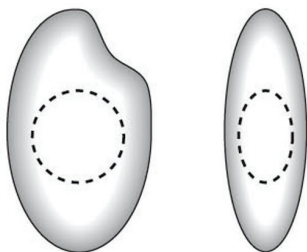
IIDA-CITY  
NAGANO  
JAPAN

RICH AND SAVORY WITH FULL OF  
UMAMI, FULL BODY, SEMI-DRY

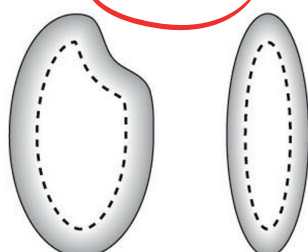
**ORDER NOW!**



Regular Polishing Style



Our Polishing Style



**Less Waste, Eco-Friendly**

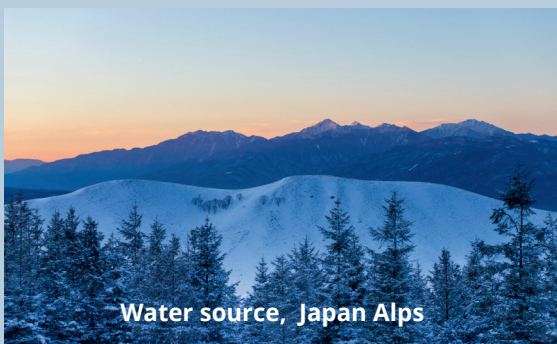
## What makes us unique

### 1. Unique Polishing Method

Henpei Seimai is a unique rice milling method used for Blue Stag 7. The Henpei method effectively removes the unnecessary parts while retaining as much starch as possible. This milling method takes longer, but it makes Blue Stag 7 rich & clear and leaves it full of Umami flavor.

### 2. Local Sake Rice from Nagano

Blue Stag 7 is made from local sake rice called Takane Nishiki. The safety and quality of the rice are guaranteed. Takane Nishiki, Henpei Seimai, and the water from Japan Alps make Blue Stag 7 unique and tasty, yet it's reasonably priced!



Water source, Japan Alps



Sunrise from our own rice field



Our own rice field

## ABOUT US

<https://bluestag7sake.com>

## ORDER TO

SAKE-HANA Wholesale & Imports in TX,  
[info@sake-hana.com](mailto:info@sake-hana.com)

# Spec Sheet

<b>Product</b>	Sake
<b>Product Name</b>	Blue Stag 7, Junmai
<b>Brewery</b>	Kikusui Brewery
<b>Region</b>	Nagano, Japan
<b>Net Contents</b>	720ML and 300ML
<b>ALC</b>	15%
<b>Rice Polish Ratio</b>	82%
<b>SMV</b>	+1.6
<b>Acidity</b>	1.8
<b>Bottles/CS</b>	12Bottles/CS (720ML) 20Bottles/CS (300ML)
<b>Rice</b>	Takane Nishiki
<b>Ingredients</b>	Rice, Rice Koji
<b>Serve</b>	Cold or Warm
<b>Paring Food Suggestion</b>	Tempura, Meat, and Seafood
<b>Tasting Notes</b>	Rich and savory with full of Umami, Full Body, Semi-Dry
<b>Distributor</b>	SAKE-HANA Wholesale & Imports in TX, info@sake-hana.com