

**UKA DRY**  
**ORGANIC JUNMAI DAIGINJO**

羽化ドライ オーガニック純米大吟醸



[www.ukasake.us](http://www.ukasake.us)

Pleasantly intense aromas of green apple, pear, and hints of anise. Smooth, dry, and light entry with honeysuckle, mineral notes, and a long finish -- a delicious sake that beckons food.

/ bottle

/ glass

**UKA DRY**  
**ORGANIC JUNMAI DAIGINJO**

羽化ドライ オーガニック純米大吟醸



[www.ukasake.us](http://www.ukasake.us)

Pleasantly intense aromas of green apple, pear, and hints of anise. Smooth, dry, and light entry with honeysuckle, mineral notes, and a long finish -- a delicious sake that beckons food.

/ bottle

/ glass

**UKA DRY**  
**ORGANIC JUNMAI DAIGINJO**

羽化ドライ オーガニック純米大吟醸



[www.ukasake.us](http://www.ukasake.us)

Pleasantly intense aromas of green apple, pear, and hints of anise. Smooth, dry, and light entry with honeysuckle, mineral notes, and a long finish -- a delicious sake that beckons food.

/ bottle

/ glass

**UKA DRY**  
**ORGANIC JUNMAI DAIGINJO**

羽化ドライ オーガニック純米大吟醸



[www.ukasake.us](http://www.ukasake.us)

Pleasantly intense aromas of green apple, pear, and hints of anise. Smooth, dry, and light entry with honeysuckle, mineral notes, and a long finish -- a delicious sake that beckons food.

/ bottle

/ glass

## THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

---

## THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

## THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

---

## THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.