

UKA SPARKLING SAKE
ORGANIC JUNMAI DAIGINJO

羽化スパークリング オーガニック純米大吟醸



www.ukasake.us

Dreamlike mist in a glass graced with
aromas of white flower, pear, and anise.

Silky texture with a citrus fruitiness
heightened by a delicate effervescence.

/ bottle

/ glass

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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.

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