

Produced by HAKKAISAN



Oh, you don't know?! OKAN is premium sake served warm!

I thought good sake should be served cold, right?

Oh, well, I recommend warm sake. By serving sake OKAN, the sake's aroma and flavor open up and create a rich and savory experience. Clean and lightly dry sake such as HAKKAISAN is great for serving OKAN style.

Wow, that sounds delicious...

Yeah, OKAN sake makes food taste better, too. OKAN can pair with food flavors that don't match as well with chilled sake. OKAN style warm sake can expand your sake and food pairing horizons!

So, OKAN will pair with my whole meal?

Absolutely! Especially on a cold day, OKAN will make you feel warm and cozy. Also, it is a sophisticated way of enjoying sake. When you experiment with temperature, you can enjoy different flavors at each temperature. Find the temperature you like best!

I want try different sake temperatures!

In Japan, it is common for people to share OKAN sake together, and it helps facilitate communication. It is a great way to get to know each other.

Oooh, that sounds great! I have a date next week! We can go out for OKAN sake and get to know each other over warm sake!

That's a great idea!! For more information, scan this QR code or visit:

www.hakkaisan.com/okan



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