saké ONE

Oregon Craft Saké | Hakutsuru | Japanese Import Partners



NAGINATA Junmai Daiginjo

An extremely limited production Junmai Daiginjo saké brewed in SakéOne's Forest Grove Kura. Bright and fruity aromas are balanced by a subtle dryness and hints of liquorice and pepper in the backdrop. **Polish** 40% **ABV** 15.5% **SMV** +2 **Rice** American Grown Yamada Nishiki Yeast Proprietary **Enjoy chilled AWARDS** Gold Medal - TEXSOM Awards '23; 96pts, Best of Class, Best of Show - American Fine Wine Competition '21; Commended

Best of Show - American Fine Wine Competition '21; Commended Award - International Wine Challenge '20 UPC: **750ML** 7 47846 39060 4



MOMOKAWA

Junmai Ginjo Craft Can

A medium-dry, crisp saké with fresh aromas of melon, green apple and anise and subtle hints of citrus and honeydew.

Polish 58% ABV 14.1% SMV +4 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled AWARD 92pts, Great Value, Gold Medal - Ultimate Wine Challenge '19 UPC: 250ml 7 47846 12250 2



MOMOKAWA

Diamond - Junmai Ginjo Medium-dry and crisp with a balance of soft

water notes and fall flavors of apple and pear. Melon and mild anise on the nose.

Polish 58% ABV 14.8% SMV +4 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled

AWARDS Double Gold - American Fine Wine Invitational '21; 92pts, Great Value, Gold Medal - Ultimate Wine Challenge '19; 94pts - Tasting Panel '19 UPC: **300ML** 7 47846 23200 3, **750ML** 7 47846 23750 3





MOMOKAWA Organic - Junmai Ginjo

Notes of refreshing melon and lime combine with delicate pineapple and cola flavors.

Polish 58% ABV 14.5% SMV -2 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled

USDA CERTIFIED ORGANIC

UPC: **300ML** 7 47846 40051 8, **750ML** 7 47846 40050 1, **19.5 L Keg** 7 47846 40052 5



YOMI

Junmai Ginjo Craft Can

Refreshing and hedonistic with delicious notes of melon, cherry, red berries, light cream and subtle mochi. Medium body with purity of flavor and plenty of attitude.

Polish 58% ABV 13% SMV ±0 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled

AWARDS 93pts, Best in Class - American Fine Wine Competition '22; Gold Medal, 91 Points - Los Angeles International Wine Awards '19; Gold Medal - Rodeo Uncorked Int'l Wine Competition '19 UPC: **250ml** 7 47846 90250 0



MOMOKAWA

Silver - Tokubetsu Junmai

Light, crisp and dry mouthfeel with hints of mineral and citrus. Green apple, melon and spice on the nose.

Polish 58% ABV 14.8% SMV +7 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled UPC: 750ML 7 47846 12720 0

MOMOKAWA Pearl - Junmai Ginjo Nigori

Rich and creamy with bright and bold tropical notes of banana, pineapple and coconut. Vanilla and pineapple on the nose.

Polish 58% ABV 14.8% SMV -5 Rice Exclusive California Calrose Yeast Proprietary Shake and enjoy chilled UPC: 300ML 7 47846 17200 2, 750ML 7 47846 17720 5



MOMOKAWA Organic - Junmai Ginjo Nigori

Rich and silky layers of coconut and cream with a big burst of fresh pineapple and a hint of banana.

Polish 58% ABV 14.5% SMV -12 Rice Exclusive California Calrose Yeast Proprietary Shake and enjoy chilled

USDA CERTIFIED ORGANIC

AWARD 94pts - Tasting Panel '19 UPC: 300ML 7 47846 40002 0, 750ML 7 47846 40001 3





CRAFT BREWED IN THE PACIFIC NW





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Joy - Junmai Ginjo Genshu

Rich, Genshu style saké that is big and bold with fruit aromas supported on the palate with a velvety, dense body featuring melon, cherry and a pepper finish.

Polish 58% ABV 17% SMV +4 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled

AWARDS 90pts, Double Gold - American Fine Wine Competition '22; 93pts, Best Buy, Gold Medal - World Saké Challenge '19; 93pts - Tasting Panel '19

UPC: 300ML 7 47846 56375 6 750ML 7 47846 56750 1



MOONSTONE

Asian Pear - Infused Craft Saké A pleasant balance of crisp Ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.

Polish 58% ABV 12% SMV -5 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled UPC: 300ML 7 47846 24200 2, 750ML 7 47846 24750 2



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Fifty - Junmai Ginjo Genshu

Medium-dry on the palate, featuring a silky texture with subtle notes suggestive of nectarine, grape and pear with a balanced finish.

Polish 50% ABV 18% SMV ±0 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled AWARD Gold Medal - HLSR Int'I Wine Competition '19 UPC: 300ML 7 47846 50300 4 750ML 7 47846 50750 7



MOONSTONE Plum - Infused Craft Saké

Rich and ripe plum flavor accented with a hint of almond and a decadent sweetness with a pronounced aroma and color to match.

Polish 58% ABV 7% SMV -30 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled UPC: 300ML 7 47846 29200 7, 750ML 7 47846 29750 7



MOONSTONE Gift Set - Three 300ML Bottles

A 300ML bottle each of Asian Pear, Coconut Lemongrass and Plum.

 Polish 58% | 58% | 58%

 ABV 12% | 13.5% | 7%

 SMV -5 | -15 | -30

 Rice Exclusive California Calrose

 Yeast Proprietary Enjoy chilled

 UPC: Gift Set 7 47846 32203 2



MOONSTONE Coconut Lemongrass - Infused Craft Saké

This velvety Nigori saké is a fun blend of premium Ginjo saké and lush, all-natural creamy coconut and tangy exotic lemongrass infused flavor.

Polish 58% ABV 13.5% SMV -15 Rice Exclusive California Calrose Yeast Proprietary Shake and enjoy chilled UPC: 300ML 7 47846 25200 1, 750ML 7 47846 25000 7



MOMOKAWA Gift Set - Three 300ML Bottles

A 300ML bottle each of Diamond Junmai Ginjo, Organic Junmai Ginjo and Pearl Nigori.

Polish 58% | 58% | 58% ABV 14.8% | 14.5% | 14.8% SMV +4 | -2 | -10 Rice Exclusive California Calrose Yeast Proprietary Enjoy chilled UPC: Gift Set 7 47846 32202 5



Driven to create a one of a kind sake rice strain to rival Yamada-Nishiki ("the king of rice"), Hakutsuru spent over 10 years developing their own exceptional HAKUTSURU NISHIKI rice, becoming the first successful crossbreed of Yamadaho and Wataribune in 70 years.

HAKUTSURU Hakutsuru Nishiki* - Junmai Daiginjo

A luxurious sake, mouth-filling and full of flavor, yet delicately refined. Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra-long finish.

Polish 50% ABV 15.5% SMV +4 Rice Hakutsuru Nishiki Yeast Proprietary Enjoy chilled AWARD 96pts - Tasting Panel '19 UPC: *720ML (DI or for Select States) 7 47846 06720 9



HAKUTSURU

Sho-Une - Junmai Daiginjo

Sho-Une, meaning "soaring clouds," uses only the finest rice and renowned water. Delicate notes of apple and pear balance with lush strawberry and nectarine.

Polish 50% ABV 15.5% SMV +2 Rice Yamada Nishiki Yeast Proprietary Enjoy chilled UPC: 300ML 7 47846 01010 6, 720ML 7 47846 01011 3



HAKUTSURU Savuri - Nigori

Sayuri means "little lily" in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy sake.

Polish 70% ABV 12.5% SMV -11 Rice Japanese Domestic Yeast Proprietary Shake and enjoy chilled AWARD Class Champion, Gold Medal - Rodeo Uncorked Int'l Wine Competition '19

UPC: **300ML** 7 47846 02001 3, **720ML** 7 47846 02002 0



HAKUTSURU Superior Junmai (

Superior - Junmai Ginjo

A flowery and fragrant sake with silky, well-balanced smoothness. Notes of blueberry and melon with well balanced flavors of pear and strawberry.

Polish 60% ABV 14.5% SMV +3 Rice Japanese Domestic Yeast Proprietary Enjoy chilled

AWARD 92pts, Gold Medal - S.F. Int'l Wine Competition '19 UPC: 300ML 7 47846 01002 1, 720ML 7 47846 01001 4



HAKUTSURU

Organic - Junmai

Light, crisp, and exhilarating with hints of aromatic citrus and robust bran flavors. USDA certified organic.

Polish 70% ABV 14.5% SMV +5 Rice Organic Calrose Yeast Proprietary Enjoy chilled or slightly warm

AWARD Gold Medal, Reserve Class Champion - HLSR Int'l Wine Competition '19

UPC: 300ML 7 47846 01005 2, 720ML 7 47846 01006 9



HAKUTSURU Toji-Kan*

Mellow, aromatic, very smooth and slightly dry with a medium body. Great balance of umami and subtle sweetness.

Polish 70% ABV 15.3% SMV +2 Rice Yamada Nishiki Yeast Proprietary Enjoy chilled, room temperature or warm UPC: *720ML (DI Only) 7 47846 04720 1, *1.8L (DI or for Select States) 7 47846 04018 9



HAKUTSURU Draft - Junmai Namachozo

Fruity yet dry in a classic style. Aromas of sweet rice, nuts and vibrant barely-ripe pear, with green melon and light cream on the palate.

 Polish 70%
 ABV 14%
 SMV +4

 Rice Japanese Domestic
 Yeast Proprietary

 Enjoy chilled
 UPC: 180ML 7 47846 01007 6, 300ML 7 47846 01008 3,

UPC: **180ML** 7 47846 01007 6, **300ML** 7 47846 01008 3, **720ML** 7 47846 01009 0



HAKUTSURU Tanrei - Junmai

A slightly dry junmai with subtle aromas of honey and pear with flavors of cashews and toasted cereal complemented by hints of minerality from Mt. Rokko's natural spring water.

Polish 70% ABV 13.5% SMV +4 Rice Hakutsuru Nishiki & Nakate Shinsenbon Yeast Proprietary Enjoy chilled UPC: 180ML 7 47846 01004 5



HAKUTSURU Awa Yuki - Sparkling Sake

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

ABV 5.5% SMV -58 Rice Japanese Domestic Yeast Proprietary Enjoy chilled AWARD Gold Medal - Ultimate Wine Challenge '19 UPC: 300ML 7 47846 04001 1



HAKUTSURU Plum Wine

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes.

ABV 12.5% Plums Japanese Domestic Enjoy chilled UPC: 750ML 7 47846 03002 9



Polish 70% | 70% | 60% ABV 12.5% | 14% | 14.5% SMV -11 | +4 | +3 Rice Japanese Domestic Yeast Proprietary Enjoy chilled UPC: Gift Box 7 47846 01013 7

HAKUTSURU

Chika Sake Cup - Junmai

Chika is adventurous and passionate about spreading joy to all she meets. A smooth and refreshing sake from start to finish. Light aroma of honey and sugarcane, layered with roasted almonds.

Polish 78% ABV 13.5% SMV +4 Rice Japanese Domestic Yeast Proprietary Enjoy chilled, room temperature or warm UPC: 5/200ML 7 47846 08205 9 1/200ML 7 47846 08200 4











HAKUTSURU Excellent* - Junmai

A full-bodied off dry junmai with robust flavors of toasted cereal, natural rice sweetness and a dry finish.

Polish 70% ABV 15% SMV +4 Rice Japanese Domestic Yeast Proprietary Enjoy chilled, room temperature or warm UPC: 720ML 7 47846 01014 4 1.8L 7 47846 01016 8 *1.8L CARTON (DI or for Select States) 7 47846 01015 1 *18L CUBE (DI or for Select States) 7 47846 01017 5



HAKUTSURU

Ukiyo-e - Junmai Daiginjo Smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice.

Polish 50% ABV 15.3% SMV +1 Kake Rice Japanese Domestic Koji Rice Yamada Nishiki or Hakutsuru Nishiki

Yeast Proprietary Enjoy chilled

AWARDS Double Gold - Rodeo Uncorked Int'l Wine Competition '22; '21 Worldstar Global Packaging Awards UPC: **720ML** 7 47846 05003 4



HAKUTSURU

Ukiyo-e - Daiginjo Bright, pronounced aroma of strawberry, raspberry, and fresh white flowers.

Polish 50% ABV 15.5% SMV +3 Kake Rice Japanese Domestic Koji Rice Yamada Nishiki or Hakutsuru Nishiki Yeast Proprietary Enjoy chilled AWARD '21 Worldstar Global Packaging Awards in the beverage category UPC: 720ML 7 47846 05002 7



HAKUTSURU Ume Plum - Liqueur

The complex sweetness is well paired with robust cheeses including parmesan, pecorino, and most charcuterie, especially aged Iberico ham and chorizo. A great accompaniment to hearty casseroles, beef bourguignon and cassoulet, and desserts especially vanilla based, panna cotta, or cheesecake.

ABV 19.7% Enjoy chilled or in a cocktail UPC: **720ML** 7 47846 07001 8



HAKUTSURU

Juicy Yuzu - Liqueur

Works well as an aperitif, with cold meats, mortadella, prosciutto, and salted nuts. An ideal digestif to settle the palate after dinner, or a dessert wine accompanied with panettone or chocolate mousse.

ABV 9.5% Enjoy chilled or in a cocktail UPC: 700ML 7 47846 07002 5



MURAI FAMILY Daiginjo

Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamada Nishiki rice, complemented by subtle notes of white flowers and apricot.

Polish 45% ABV 16% SMV+5 Rice Yamada Nishiki Yeast Proprietary Enjoy chilled UPC: 720ML 7 47846 68750 6



KASUMI TSURU Kimoto Extra Dry

Rich, complex, elegant and layered - a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit.

Polish 68% ABV 16% SMV +7 Rice Gohyakumangoku Yeast 701 Enjoy chilled, room temperature or warm UPC: 300ML 7 47846 81300 4, 720ML 7 47846 81720 0, 1.8L 7 47846 81018 8



MURAI FAMILY Sugidama - Junmai Ginjo

Smooth and fruity with a light and refreshing finish. Aromas of tropical fruits, ripe pineapple and banana are followed by flavors of dried pear and kiwi.

Polish 60% ABV 14.5% SMV +2 Rice Gohyakumangoku & Masshigura Yeast Proprietary Enjoy chilled UPC: 300ML 7 47846 63751 8, 720ML 7 47846 63750 1



KASUMI TSURU Yamahai Junmai Ginjo

Superbly smooth and soft with fresh cheese or yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

Polish 55% ABV 15% SMV +4 Rice Yamada Nishiki Yeast 1401 & 901 Enjoy chilled AWARD Gold Medal - Int'l Wine Challenge '19 UPC: 720ML 7 47846 83720 8



MURAI FAMILY Tanrei Junmai

Tanrei, meaning "light" and "mellow", is an apt descriptor of this saké which is elegant, crisp and dry with melon and apple aromas and subtle flavors of cantaloupe and pear.

Polish 65% ABV 14.5% SMV +5 Rice Masshigura Yeast 901 & Mahorobagin Enjoy chilled

UPC: 300ML 7 47846 65755 4, 720ML 7 47846 65750 9



KASUMI TSURU Yamahai Shiboritate Namachozo (Seasonal)

Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews, complemented by subtle sweet notes of caramel and sugarcane.

Polish 68% ABV 17% SMV +3 Koji Rice Hyogo Yamada Nishiki Kake Rice Tsukiakari Yeast 701 Enjoy chilled UPC: 720ML 7 47846 82720 9



MURAI FAMILY Nigori Genshu

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream and spice with a velvety, lingering finish. Layered and bold, round and robust.

Polish 75% ABV 19.8% SMV -22 Rice Masshigura Yeast 901 Shake and enjoy chilled AWARDS 90pts - Tasting Panel '19 UPC: 300ML 7 47846 66751 5, 720ML 7 47846 66750 8





YOSHI NO GAWA Golden Gourd - Daiginjo

Hints of white flower, strawberry, fresh mint and green herbs in the aroma. Tastes of strawberry, melon and a kiss of ginger, lead to a rich and lingering finish. **Polish** 40% **ABV** 15.5% **SMV** ± 0

Rice Gohyakumangoku & Koshitanrei Yeast 1801, Hiroshima Ginjo Yeast Enjoy chilled

AWARD Platinum Medal - TEXSOM Awards '23 UPC: **720ML** 7 47846 75720 9



SAKÉMOTO

Infinite Spirit - Junmai Aromas and flavors of pineapple, apple and papaya. Satiny smooth with a bright, long finish.

Polish 70% ABV 14.7% SMV +4 Rice Japanese Domestic Yeast Proprietary Enjoy chilled AWARD 90pts - Tasting Panel '19 UPC: 720ML 7 47846 91720 7



YOSHI NO GAWA

Winter Warrior - Junmai Ginjo Delightful tropical notes with melon, lightly floral aromatics, and a medium body that is refreshing and clean, with honeydew and lychee on the palate.

Polish 60% ABV 14% SMV -1 Rice Gohyakumangoku Yeast Niigata Ginjo Yeast Enjoy chilled

UPC: 300ML 7 47846 78300 0, 720ML 7 47846 78720 6



YUKI TORA Snow Tiger - Nigori

Slightly sweet scent with notes of vanilla followed by flavors of coconut, cream and spice, with a smooth and soft finish. Layered with mellow and round flavors.

Polish 75% ABV 14.5% SMV -18 Rice Masshigura Yeast 901 Shake and enjoy chilled

UPC: 200ML 7 47846 66751 5 720ML 7 47846 64027 3



YOSHI NO GAWA Gokuio Ginio

Delicate, dry and fragrant with a crisp, clean finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs, and stone fruits. A lingering finish provides a silky, smooth mouthfeel.

Polish 55% ABV 15.5% SMV +7 Rice Gohyakumangoku Yeast Niigata Ginjo Yeast Enjoy chilled UPC: 720ML 7 47846 73720 1



SUISEN KIBO - Junmai

A medium-bodied sake with aromatic and floral honey notes balanced with hints of almond and a dry finish.

Polish 70% ABV 15.5% SMV +2 Rice Local Iwate Prefecture Rice Yeast 901 Enjoy chilled, room temperature or warm AWARD Silver Medal - Rodeo Uncorked Int'l Wine Competition '23 UPC: 180ML 7 47846 00180 7



YOSHI NO GAWA

"Brewmaster's Choice" Toji No Banshaku The Brewmaster's preferred sake for sipping in the

evening. Dry yet soft-bodied and robust umami of roasted nuts and cereal, with hints of toffee.

Polish 65% ABV 15.5% SMV +6 Rice Gohyakumangoku Yeast 701 Enjoy chilled or warmed UPC: 720ML 7 47846 76720 8



TOMBO

Shochu - Spirit distilled from barley Lush grain aroma followed by hints of pear and citrus flavors accented by tropical spice. The finish is clean and long with notes of spice, steel and green olive.

Proof 48% ABV 24% Grain North American barley Koji White Enjoy on the rocks, with seltzer or soda & mixed in cocktails UPC: **750ML** 7 47846 60003 1