

saké ONE



OREGON CRAFT SAKÉ +
EXCLUSIVE JAPANESE IMPORTS



CRAFT BREWING

Tapping into the idyllic waters of the Willamette Valley and exclusive rice grown in the renowned Sacramento Valley, Toji/Master Brewer Takumi Kuwabara brings together a diversity of cultures into dynamic handcrafted saké.



SAKÉONE:
AMERICA'S ORIGINAL
CRAFT SAKÉ BREWERY

TAKUMI AND HIS
TALENTED TEAM BREW
DISTINCT SAKÉ BRANDS:

NAGINATA
MOMOKAWA
MOONSTONE
YOMI
G

NAGINATA

JUNMAI DAIGINJO

Naginata is an extremely limited production Junmai Daiginjo saké brewed by brewmaster Takumi Kuwabara in SakéOne's Forest Grove kura (brewery) utilizing the abundant, soft water of Oregon's beautiful coastal range. A saké specific rice called Yamada Nishiki, grown by a single grower in Arkansas, was chosen for this project.



Bright, fruity aromas of blueberry, banana, and grape with a touch of orange blossom, balanced by a subtle dryness and flavors of Fuji apple, melon and guava. With the spices of pepper and hints of liquorice layered in the backdrop leading to a smooth and lingering finish, this is a Junmai Daiginjo that is elegant and complex.

AMERICAN GROWN: YAMADA NISHIKI RICE	POLISH: 40%
YEAST: PROPRIETARY YEAST	VOLUME: 750 ML
ALCOHOL BY VOLUME: 15.5%	SAKÉ METER VALUE +2.0
SERVING TEMP: ENJOY CHILLED	UPC 6/750ML: 7 47846 39060 4

Momokawa

It's an idea.

An attitude.

A belief that there is something more just waiting to be discovered. It drove our micro-brew and winery friends to change laws and start a revolution in craft beverage that has become a hallmark for Oregon. It's what drove Momokawa to become America's premier craft saké brand, brewed with that revolutionary passion to create the greatest possible expression of what we love.



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 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 or slightly warmed

UPC: 750ML 7 47846 12720 0



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 90pts, Gold Medal - Beverage Tasting Institute '21; 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 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

SAKÉ ON TAP

MOMOKAWA ORGANIC JUNMAI GINJO



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



ORGANIC JUNMAI GINJO KEG WITH UNRIVALED VALUE & FLAVOR

America's #1 premium organic craft saké in a 19.5L Keg. It's easy to store and pour perfectly chilled Momokawa Organic Junmai Ginjo saké in its most flavorful and freshest form.

EASY TO TRY: If you already pour wine on tap, you are set up to serve saké on tap

WHY KEG?

Freshness: guaranteed from the first 1 oz. pour to the last glass
No wasted saké: no oxidation, stainless steel is airtight
No trash to landfill: nothing to recycle or throw away
Eco friendly: all kegs are 100% reusable

SETUP: THE SAME AS WINE ON TAP WITH ONE EASY CHANGE*

*Gas mixture = 100% nitrogen (instead of 75% nitrogen, 25% CO2 for wine)
Fittings: Standard Sankey D Fitting
Lines: Wine-grade, non-oxidizing "flavorlock" tubing
Line Cleaning Frequency: Quarterly
Pressure: 4 - 10 PSI
Serving Temperature: 40° F to 45° F

DRAFT COMPONENTS: (Use 304-grade for all stainless steel components)

Faucet: 304 grade stainless steel flow control faucet (recommended)
Shank: 304 grade stainless steel for any parts that come in contact with the saké.
Lines: Wine-grade, non-oxidizing "flavorlock" tubing
Gas & Regulator: use 100% nitrogen.
(An in-line gas regulator may also be needed)

KEG SPECIFICATIONS:

Size: 24" x 9.5"
Weight: about 58 pounds when full
Volume: 19.5L (5.16 gallons), equivalent to 26 bottles
Freshness: 12 months untapped, 3-4 months tapped



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

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



Moonstone

The first of its kind, Moonstone begins with premium Junmai Ginjo saké and is transformed into a delicious treat with the infusion of aromatic and bright natural flavors. Delicately sweet, this family lineup makes the perfect introduction to saké, then keeps you hooked and coming back for more. Whether poured straight into a glass or used to create a new expressive cocktail, Moonstone couldn't be easier to enjoy, providing the flavorful starting point to any occasion. Grab a glass, kick back and enjoy this simple pleasure.



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



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

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



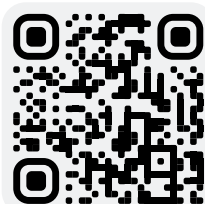
MOONSTONE

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



**Cocktail recipes
for these bottles and more**

scan this code or visit sakeone.com/cocktails

g Saké

Premium and American craft. Where the ideas and flavors of the past meet a dynamic present, in g we created something wonderful that brings joy to the purist and new American consumer. The “g” stands for Genshu (undiluted), meaning this style of powerful yet elegant saké is full cask strength with no additional water, retaining the rich depth of flavor. Although brewed in a customary Japanese style, using traditional equipment, g saké is complex yet smooth and harmoniously melds Japanese and American cultures and tastes.



g

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



g

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

AWARDS Reserve Class Champion, Gold Medal - HLSR Int'l Wine

Competition '19UPC: 300ML 7 47846 50300 4 750ML 7 47846 50750 7

Yomi

According to Shinto mythology, Yomi means “World of Darkness” or “an Afterlife” where one goes after death. This story inspired us to craft a saké meant to be consumed each day as the sun sets, when we seek refuge from our daily responsibilities and burdens and revel unchained and uninhibited. Introduced in early 2019 as the first canned saké in America, this premium level saké is innovative, bright, refreshing and hedonistic and will complement almost any food or occasion. Both approachable and complex, Yomi is always ready to be enjoyed in your desired World of Darkness.



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

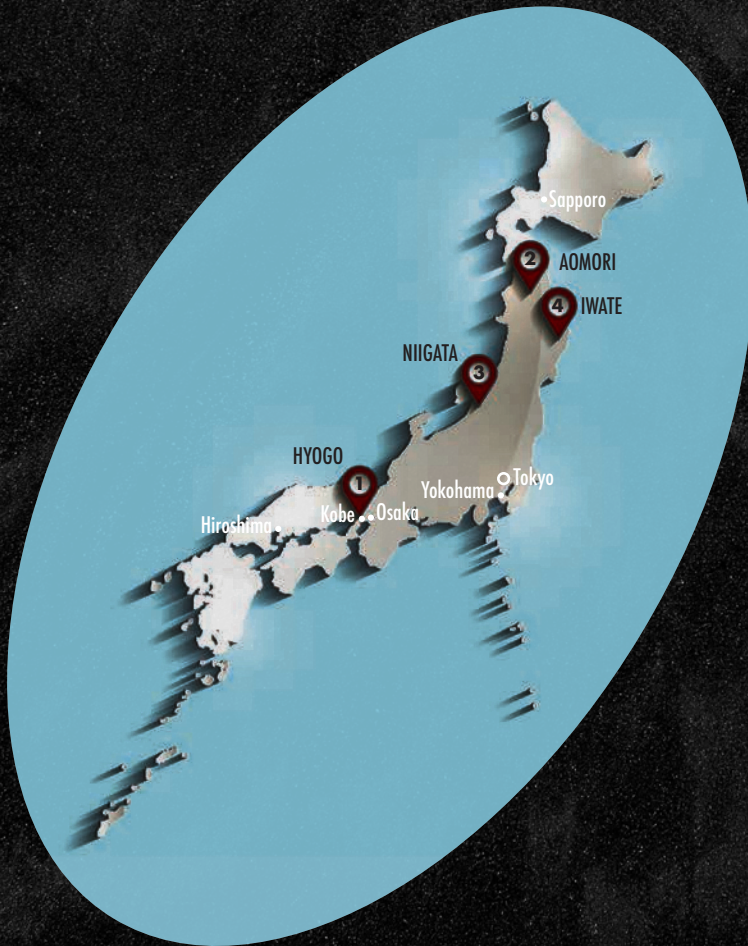
UPC: 250ml 7 47846 90250 0



Exclusive Japanese Imports

SakéOne was established in 1992 as a premium Japanese saké importer.

For nearly three decades, SakéOne has continued its dedication to importing some of the finest saké from producers representing many of Japan's acclaimed saké-producing prefectures.



1 KASUMI TSURU
HYOGO Prefecture

SAKÉMOTO
HYOGO Prefecture

2 YUKI TORA
AOMORI Prefecture

MURAI FAMILY
AOMORI Prefecture

3 YOSHI NO GAWA
NIIGATA Prefecture

4 SUISEN
IWATE Prefecture

Kasumi Tsuru

Founded in 1725, Kasumi Tsuru is one of the rarest breweries in Japan, only brewing in Kimoto and Yamahai methods. Master Brewer Matsumoto embraces these meticulous and laborious methods of brewing, creating lactic acid 100% naturally by hand, a process that takes more than twice the time but locks in much more depth and rich umami flavors. This produces a complexity that no modern technology can match, creating a line of distinctive, premium saké. To Kasumi Tsuru, being the local pride of the Tajima region is very important. The company creed is “Tajima no Hokori tare” (Do Tajima proud), and their policy is “quality first, community first, and cordiality first.”



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



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

AWARDS Gold Medal - Int'l Wine Challenge '19
UPC: 720ML 7 47846 83720 8



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



SakéMoto

Fresh, floral, smooth and beautiful. This Junmai saké is brewed exclusively for SakéOne and made entirely from specialty rice and pristine water sourced from Japan's famous Nada saké region. Imported from the Hyogo prefecture of Japan, SakéMoto delivers quality and value in a taste profile that took two years to fine tune and perfect.



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

AWARDS 90pts - Tasting Panel '19

UPC: 720ML 7 47846 91720 7

雪虎

Yuki Tora (Snow Tiger)

When crafting our nigori saké, our Toji's goal was to create a saké possessing both elegance and power. Our inspiration was the softness and beauty of Yuki (the snow) and the power and strength of Tora (the tiger). The result was exactly as desired - a beautiful, elegant and softly sweet saké with the potential to stand up to strong, flavorful, spicy foods.



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: 30/200ML 7 47846 66751 5
6/720ML 7 47846 64027 3

Murai Family

Murai Family's passion is shown in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture under the name Momokawa Brewing Japan.

The Murai Family inherited brewing rights from Miura, a brewery that ushered in the modern era of saké in the 1800's, at the end of the Edo (Samurai) Period. In the U.S. their saké is presented under the Murai Family name and each bottle is recognized by the Nebuta Warrior image, widely known from the famous Aomori Summer festival.

Like that warrior emblazoned on their bottles, the Murai Family portfolio is fueled by a fierce, multi-generational passion for re-defining perfection.



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



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



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



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

Dating back to 1548, Yoshi No Gawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture. Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world. Using this legendary rice, Master Brewer Fujino focuses his team's efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.



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

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



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

AWARDS 90pts - Tasting Panel '19
UPC: 300ML 7 47846 78300 0, 720ML 7 47846 78720 6



YOSHI NO GAWA Gokujo Ginjo

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



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

Suisen

Suisen Shuzo is in the Southern region of the Iwate Prefecture. It was established in 1944, when eight saké brewers merged; the oldest established over 200 years ago. The name Suisen comes from the Japanese words “drunken” and “enchanted land”, which was inspired by the famous painter Sato Kagakusai, who said his soul was enhanced to an enchanted land with the taste of Suisen saké. In 2011 a devastating Tsunami destroyed the original Suisen kura/brewery. Soon after the kura was rebuilt, SakéOne and Suisen created Kibo saké for the U.S. market as a symbol of the resilience to begin anew. Appropriately named, in Japanese, Kibo means “hope.”



SUISEN
KIBO - Junmai

A medium-bodied saké 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
UPC: 180ML 7 47846 00180 7

Tombo {Shochu}

LET YOUR INNER DRAGON FLY

Ages ago, Japan was called Akitsushima, “Land of Dragonflies” and Samurai armor was often adorned with dragonflies to symbolize strength. It is from this history and lore that Tombo rises. An authentic Honkaku Shochu, Tombo is single pot distilled from North American barley and white koji. Drawn from the head and body of the distillation process and aged six months in stainless steel tanks, Tombo retains full flavor yet is mellow and easy to sip. Despite similarities, Tombo Shochu is not vodka and you may find it more refined than its Korean relative known as soju. Tombo Shochu is best enjoyed slightly chilled and served neat, on the rocks, or mixed in a cocktail.



RASPBERRY LEMON DROP

Put 3 ounces Tombo Shochu in a cocktail shaker with ice, add 6 raspberries, 2 teaspoons simple syrup, and juice from 1/2 lemon; shake and strain.

This versatile skinny alternative to vodka makes a 100-calorie cocktail!

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



saké ONE

AN IMPORT PARTNERER

Importing Japanese Saké Brands
{ Est. 1992 }



saké ONE

A CRAFT BREWERY

America's Original Craft Saké Brewery
{ Since 1997 }

SakéOne is two things:

Established in 1992 as a premium Japanese saké importer, SakéOne has committed to exclusively importing some of the finest Japanese saké offerings from producers representing many of Japan's acclaimed saké producing prefectures.

In 1997 SakéOne tapped into the idyllic waters of the Willamette Valley and exclusive rice grown in the renowned Sacramento Valley and began brewing saké in Forest Grove, Oregon. With an uncompromised spirit to produce the highest quality saké possible, SakéOne soon became America's first successful craft saké producer. Twenty-three years later, Master Brewer Takumi Kuwabara continues to expand on that brewing expertise, melding a diversity of cultures into dynamic award-winning handcrafted saké.

From the very beginning, SakéOne has been committed to broadening the enjoyment of premium Japanese and American saké worldwide.

sakeone.com



Scan to learn
more about saké