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FOLDS IN THE CENTER
AND
1.75" FROM EACH END

4X6" TABLE TENT
WHEN FOLDED

BREWED BY KASUMI TSURU | ABV 18% | 720ML

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EXCLUSIVELY IMPORTED
BY SAKÉONE

SAKÉ
ONE

季節限定

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Robust with flavors of lychee

and pineapple, paired with

umami of roasted nuts and

cashews, complemented

by subtle sweet notes of

caramel and sugarcane.

KASUMI TSURU

YAMAHAI SHIBORITATE

NAMACHOZO

山廃しぼりたて生貯蔵酒

Uniquely Brewed. Incredibly Delicious.



山廃しぼりたて生貯蔵酒

YAMAHAI SHIBORITATE NAMACHOZO

KASUMI TSURU

Founded in 1725 in Hyogo Prefecture, Kasumi Tsuru is one of the rarest

breweries in Japan, only brewing in Yamahai & Kimoto methods.



Uniquely Brewed. Incredibly Delicious.

山廃しぼりたて生貯蔵酒 季節限定

YAMAHAI SHIBORITATE NAMACHOZO

This Yamahai sake is the result of a very laborious and
time-consuming brewing technique, creating lactic acid naturally, and
complexity that no modern technology can match.

After being freshly-pressed and pasteurized once, the aroma and
flavors for this Shiboritate Namachozo are incredibly robust and
delicious. Say hello to a very special, crisp, and dry saké that is clean
and bright and as fresh as saké gets.

Limited Seasonal Release

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