

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.

SAKEONE:
AMERICA'S ORIGINAL
CRAFT SAKÉ BREWERY

TAKUMI AND HIS TALENTED
TEAM BREW
DISTINCT SAKÉ BRANDS:

NAGINATA
MOMOKAWA
MOONSTONE
YOMI
G



NAGINATA

JUNMAI DAIGINJO

Our goal with Naginata is simple - to craft the best saké brewed outside of Japan, period. This uncompromising saké is crafted by brewmaster Takumi Kuwabara in our Oregon Kura 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:	POLISH:
YAMADA NISHIKI RICE	40%
YEAST:	VOLUME:
PROPRIETARY YEAST	750 ML
ALCOHOL BY VOLUME:	SAKÉ METER VALUE
15.5%	±0.0
SERVING TEMP:	UPC 6/750ML:
ENJOY CHILLED	7 47846 39060 4

momo kawa

HANDCRAFTED SAKÉ

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**
UPC: 24/250ML 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
AWARD Silver Medal - US National Sake Appraisal '25
UPC: 12/750ML 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 Silver Medal - US National Sake Appraisal '25; 90pts, Gold Medal - Beverage Tasting Institute '21; Double Gold - American Fine Wine invitational '21
UPC: 12/300ML 7 47846 23200 3, 12/750ML 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: 12/300ML 7 47846 17200 2, 12/750ML 7 47846 17720 5



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: 12/300ML 7 47846 40051 8, 12/750ML 7 47846 40050 1,
19.5 L Keg 7 47846 40052 5

SAKÉ ON TAP

MOMOKAWA ORGANIC JUNMAI GINJO



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

UPC: 12/300ML 7 47846 40002 0, 12/750ML 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

HANDCRAFTED
+ SINCE 1997 +

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: 12/300ML 7 47846 24200 2, 12/750ML 7 47846 24750 2



MOONSTONE

Summer 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: 12/300ML 7 47846 29200 7, 12/750ML 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: 12/300ML 7 47846 25200 1, 12/750ML 7 47846 25000 7



MOONSTONE

Gift Set - Three 300ML Bottles

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

Polish 58% | 58% | 58%

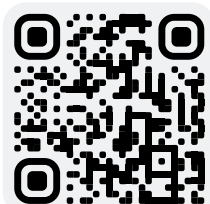
ABV 12% | 13.5% | 7%

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.

VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER



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

UPC: 12/300ML 7 47846 56375 6 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

UPC: 12/300ML 7 47846 50300 4 6/750ML 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.

VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER



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

UPC: 24/250ML 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.

Daikoku Masamune

Hyogo Prefecture

Kasumi Tsuru

Hyogo Prefecture

SakéMoto

Hyogo Prefecture

Murai Family

Aomori Prefecture

Yuki Tora

Aomori Prefecture

Suisen

Iwate Prefecture

Yoshi No Gawa

Niigata Prefecture

SHEZEN

Nara 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: 12/300ML 7 47846 81300 4, 6/720ML 7 47846 81720 0, 6/1.8L 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

UPC: 6/720ML 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: 6/720ML 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

UPC: 12/720ML 7 47846 91720 7

Daikoku Masamune

Daikoku Masamune has always had a cult-like following in Kobe, Japan. In 1995, the Kobe earthquake destroyed nearly everything at the brewery. When the president of Hakutsuru learned what befell Daikoku Masamune's brewery, he offered to let them use the Hakutsuru Brewery in Hyogo.



DAIKOKU MASAMUNE

Infinite Wisdom - Junmai Ginjo

This is a special kind of Ginjo, brewed to be paired with your favorite meal. The nose has a touch of fresh flower bouquet and a hint of honeydew. The body is smooth with a soft mouthfeel and a refreshing, dry finish with compliments of spices. It is an easy-drinking ginjo.

Polish 60% **ABV** 15% **SMV** +4

Rice Hyogo Yume Nishiki **Yeast** 901

Enjoy chilled

UPC: 12/300ML 7 47846 09250 8
6/720ML 7 47846 09200 3

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: 6/720ML 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**

AWARD Gold Medal - LA Int'l Wine Competition '25

UPC: 12/300ML 7 47846 63751 8, 6/720ML 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: 12/300ML 7 47846 65755 4, 6/720ML 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 Gold Medal - LA Int'l Wine Competition '25

UPC: 12/300ML 7 47846 66751 5, 6/720ML 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

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: 12/300ML 7 47846 78300 0, 12/720ML 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: 12/720ML 7 47846 73720 1



YOSHI NO GAWA

"Brewmaster's Choice" Toji No Banshaku Honjozo

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

AWARD Gold Medal - National Japan Kanzake Warm Sake Competition, Best Value Category '25

UPC: 12/720ML 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: 30/180ML 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: 12/750ML 7 47846 60003 1



Founded in 1868, Kitaoka Honten is a seventh generation, family brewery that has been carrying on traditional saké brewing for more than 150 years.

Fast forward to the year 2000, Kitaoka Honten began working with farmers across Japan to source fruit for a brand new style of sake. This new sake maintains the freshness and juiciness of the fruit. Most of our fruit is washed, peeled, seeded and grated or diced by hand. Then, using Joule heating sterilization, we maintain the flavor and color of the fruit.

Now, we bring SHEZEN to the world. SHEZEN takes inspiration from Shizen, the Japanese word for nature.



SHEZEN
Real Strawberry

Made with fully ripened, freshly cut fruit, the rich flavor of strawberries has been brought out to create a harmonious drink.

ABV 7%
Shake well & enjoy chilled
UPC: 6/500ML 7 47846 00014 5



SHEZEN
Real Peach

The taste of Japanese white peaches is preserved in this creamy sake, full of juice and rich flavor. Mashed peaches create a nectar-like experience.

ABV 7%
Shake well & enjoy chilled
UPC: 6/500ML 7 47846 00015 2



SHEZEN
Real Kiwi

A perfect balance of the refreshing, unique sourness and sweetness of kiwi. Distinct and nuanced, featuring real kiwi texture.

ABV 7%
Shake well & enjoy chilled
UPC: 6/500ML 7 47846 00012 1



SHEZEN
Real Mango

We used the flesh and juice of fresh mango after removing the skin and seeds, for a rich, juicy flavor that is sure to captivate.

ABV 7%
Shake well & enjoy chilled
UPC: 6/500ML 7 47846 00011 4



SHEZEN
Real Shiso

Made with fully ripened, freshly cut fruit, the rich flavor of strawberries has been brought out to create a harmonious drink.

ABV 7%
Shake well & enjoy chilled
UPC: 6/500ML 7 47846 00014 5

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**



America's Original Craft Saké Brewery
Est. 1992