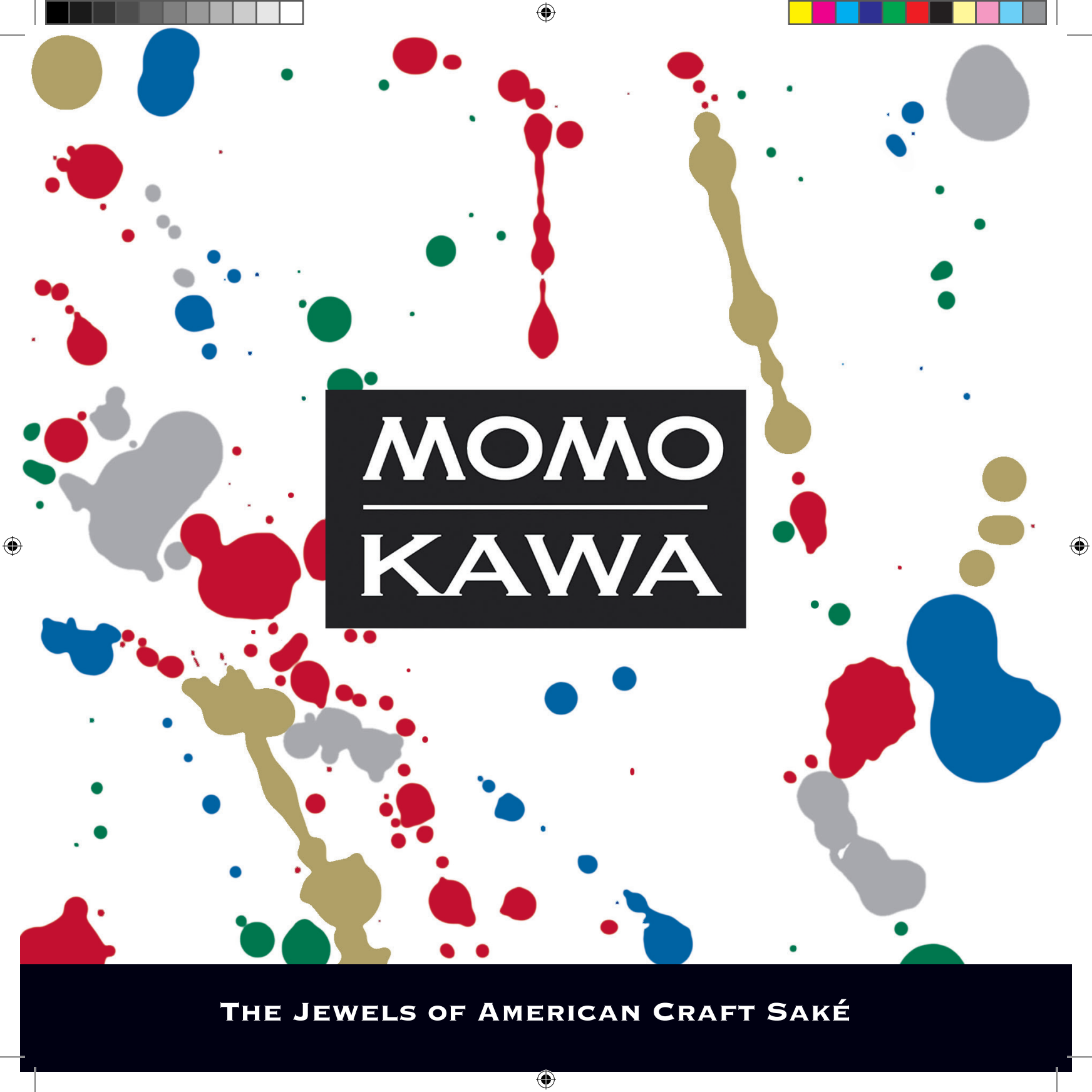


The background is a white canvas covered with numerous colorful ink splatters and blotches in shades of red, blue, green, gold, and grey. In the center, a black rectangular box contains the text 'MOMO KAWA' in white, serif, all-caps font. A thin white horizontal line separates the two words. The overall aesthetic is artistic and handcrafted.

MOMO KAWA

THE JEWELS OF AMERICAN CRAFT SAKÉ

SHINING THE SPOTLIGHT ON MOMOKAWA



DIAMOND JUNMAI GINJO SAKÉ

GOLD MEDAL

2011 San Francisco International
Wine Competition

HIGHLY RECOMMENDED SILVER MEDAL

BEST BUY

Tastings 2014



SILVER JUNMAI GINJO SAKÉ

SILVER MEDAL

2011 San Francisco International
Wine Competition



RUBY JUNMAI GINJO SAKÉ

SILVER MEDAL

2011 San Francisco International
Wine Competition and Los Angeles
International Wine & Spirits Competition



PEARL NIGORI JUNMAI GINJO SAKÉ

DOUBLE GOLD MEDAL

2011 San Francisco International
Wine Competition



ORGANIC JUNMAI GINJO SAKÉ

91 PTS.

EXCEPTIONAL GOLD MEDAL BEST BUY

Tastings 2014

DOUBLE GOLD MEDAL

2011 San Francisco International
Wine Competition

SILVER MEDAL

2014 International Wine Competition,
HLSR Rodeo Uncorked

SILVER MEDAL

2014 Los Angeles International
Wine & Spirits Competition



ORGANIC NIGORI JUNMAI GINJO SAKÉ

HIGHLY RECOMMENDED

SILVER MEDAL BEST BUY

Tastings 2014

SILVER MEDAL

2012 Los Angeles International
Wine & Spirits Competition

OREGON CRAFT SAKÉ

Momokawa is Oregon craft saké, brewed with time-honored techniques and the pioneering spirit of the Pacific Northwest. Every Momokawa is Junmai Ginjo quality – pure saké made with rice polished to 58%, koji, yeast and pristine Oregon water.

New Color Differentiated Labels

We've recently updated Momokawa's eye-catching design by introducing new color coordinated labels and closures to better differentiate between our four standard varieties of Diamond, Silver, Ruby and Pearl.

- Our #1 selling Momokawa Diamond remains in the same package for ease of consumer identification.
- Silver, Ruby and Pearl are clothed in new colors representative of their jewel names, including matching screw caps.
- Shippers remain the same; blue for our standard products and green for our organic products.
- Except for Momokawa's new color-enhanced packaging, all products remain unchanged. Inside the bottle you'll still find our same award-winning saké—why mess with perfection?

Category Leader

As Oregon's first and only craft-brewed Junmai Ginjo saké, Momokawa saké continues to lead the Ultra Premium saké category in sales across the United States. Its bold, yet refined style makes Momokawa America's preferred saké choice for both on- and off-premise consumers alike.

Momokawa Diamond
Junmai Ginjo
Milling: 58%
SMV: +4, ALC: 14.8%
750 ml - UPC: 7 47846 23750 3
300 ml - UPC: 7 47846 23200 3



Diamond Junmai Ginjo Saké
America's #1 Ultra Premium Saké*

Pearl Nigori Saké
America's #1 Ultra Premium Nigori Saké*

Organic Junmai Ginjo Saké - America's #1 Organic Saké, Organic Nigori Saké and only Organic Saké In Keg*

Off-dry with melon and tropical fruit and a hint of spice and mineral.

Pairs with shellfish, grilled rosemary chicken, aged gouda and mixed wild greens.

*AC Nielsen \$Vol, 52 weeks ending 01/03/2015



Momokawa Silver
Junmai Ginjo,
Milling: 58%
SMV: +7
ALC: 14.8%
750 ml - UPC:
7 47846 12720 0



Momokawa Ruby
Junmai Ginjo
Milling: 58%
SMV: 0
ALC: 14.8%
750 ml - UPC:
7 47846 13720 9



Momokawa Pearl
Nigori Genshu
Milling: 58%
SMV: -18
ALC: 18%
750 ml - UPC:
7 47846 17720 5
300 ml - UPC:
7 47846 17200 2

Crisp and dry. Hints of mineral and steel with green apple and pear.

Pairs with oysters, Japanese noodle dishes, seared halibut, and gorgonzola stuffed chicken breasts.

Slightly sweet with a lush mouthfeel that lasts on the palate. Tropical flavors of mango, guava and cantaloupe.

Pairs with grilled salmon & chanterelles, roasted acorn squash and fresh fruit.

Partially filtered leaving a rich creamy character with hints of banana, coconut and cream.

Pairs with spicy Thai, BBQ, sriracha potato chips and dark chocolate cake.





Organic Junmai Ginjo
USDA certified organic
Calrose rice
Milling: 58%
SMV: -1
ALC: 14.5%
750 ml - UPC: 7 47846 40050 1
300 ml - UPC: 7 47846 40051 8

Also available in Keg
19.57 L/662 ounces - UPC:
7 47846 40052 5



Organic Nigori Junmai Ginjo
USDA certified organic
Calrose rice
Milling: 58%
SMV: -12
ALC: 16%
750 ml - UPC: 7 47846 40001 3
300 ml - UPC: 7 47846 40002 0

Exotic floral aromas and lush flavors of
tropical fruits with a hint of honey.

Pairs with wild salmon and morels, mixed
greens with chèvre, fruit salads, and
savory grilled chicken.

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

Pairs with spicy Thai, chicken in
molé sauce, or a dark flourless chocolate
torte.





*"Momokawa saké, brewed in Oregon, is considered
by some to be the best saké made outside of Japan."*

- Smithsonian.com

"Momokawa is as good as any imported Junmai Ginjo."

- Randy Caparoso, Sommelier Journal

Momokawa is America's #1 Craft Saké Brewer

- AC Nielsen \$Vol, 52 weeks ending 01/03/15

saké
ONE

www.sakeone.com

820 Elm Street, Forest Grove, Oregon

1.800.550.SAKE

Join Us

