

Non-GMO  
Vegan-Friendly  
Gluten-Free  
Kosher

saké  
ONE



# YOMI 黄泉

## JUNMAI GINJO - 250ML CAN

UPC: 250ml - 7 47846 90250 0

24 Cans per Case

### BREWERY

This bright, refreshing and hedonistic saké was inspired by Yomi – the World of Darkness or Afterlife in Shinto Mythology. It is produced by SakéOne, America’s foremost producer and importer of craft saké.

Each day, as the sun sets, the night presents us with a World of Darkness, with endless opportunities for escape. Yomi saké was crafted to be enjoyed as we seek refuge from our daily responsibilities and burdens and revel unchained, uninhibited.

Our delicious Junmai Ginjo is brewed using premium rice milled to 58% of its original size and pristine, abundant Pacific Northwest water. The result is a bright, fresh saké that will complement almost any food or occasion. Yomi saké is both approachable and complex and ready to be consumed in your desired World of Darkness.

### JUNMAI GINJO DEFINED

*Pure saké made with rice polished 51-60% with no distilled alcohol added. Junmai Ginjo is a super premium level saké.*

### TASTING NOTES

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.

### SUGGESTED PAIRINGS

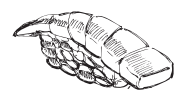
Street Tacos, Artisan Sandwiches, Tapas, Paella and, of course, Sushi.



Street Tacos



Artisan Sandwiches



Sushi



250ml Dimensions 5.1 in x 2 in

### PRODUCT SPECIFICATIONS

Grade	Junmai Ginjo
Milling Percentage	58%
Alcohol	13%
Rice	Exclusive Calrose
SMV	0
Profile	Lightly Sweet
Yeast	1801
Serving Temperature	Chilled
Size	250ml

### PRODUCTION DETAILS

Pasteurization	Twice Pasteurized
Pressing	Yabuta

### BREWERY DETAILS

Location	Forest Grove, OR
Founded Date	1992
Master Brewer	Takumi Kuwabara

