

saké ONE

Pacific NW 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 FOUR
DISTINCT SAKÉ
BRANDS:

MOMOKAWA
G
MOONSTONE
YOMI



Momokawa

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

New 250ml Cans!



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 - Junmai Ginjo

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

AWARDS Silver Medal - London Saké Challenge '19;
Silver Medal - Tokyo Saké Competition '19

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 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

Ruby - Junmai Ginjo

Mildly sweet with hints of red berries, cherry, guava and mochi. Hints of tropical fruit, melon and grapes on the nose.

Polish 58% **ABV** 14.8% **SMV** -3
Rice Exclusive California Calrose
Yeast Proprietary **Enjoy** chilled

AWARD 90pts, Exceptional, Best Buy, Gold Medal - World Saké Challenge '17

UPC: 750ML 7 47846 13720 9



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** -10
Rice Exclusive California Calrose
Yeast Proprietary **Shake and enjoy** chilled

AWARDS Reserve Class Champion, Silver Medal - Rodeo Uncorked Int'l Wine Competition '19; 89pts, Best Buy, Silver Medal - World Saké Challenge '19

UPC: 300ML 7 47846 17200 2, 750ML 7 47846 17720 5



Diamond Mojito Cocktail

Ingredients:

- 1 ounce lime juice
- 2 teaspoons sugar
- 1 cup crushed ice
- 10 fresh mint leaves, set aside a few sprigs for garnish
- 3 ounces Momokawa Diamond Saké
- 1 ounce club soda

In a highball glass, stir sugar into lime juice until dissolved.

Add 1/4th cup ice.

Tear mint leaves in half and add to mixture.

Gently stir for 15 seconds.

Add saké, remaining crushed ice, and club soda.

Stir once more for a few seconds before garnishing with mint sprigs.

USDA Certified Organic



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

AWARD Silver Medal - Rodeo Uncorked Int'l Wine Competition '19

UPC: 300ML 7 47846 40051 8
750ML 7 47846 40050 1
19.5 L Keg 7 47846 40052 5



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 16% 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

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

FOR MORE INFO VISIT TRYSAKEONTAP.COM

Momokawa Gift Set



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



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** 18% **SMV** +4

Rice Exclusive California Calrose **Yeast** Proprietary **Enjoy chilled**

AWARDS 93pts, Best Buy, Gold Medal - World Saké Challenge '19; Gold Medal - London 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, Double Gold Medal - HLSR Int'l Wine Competition '17; Gold Medal - HLSR Int'l Wine Competition '19; Silver Medal - London Saké Challenge '19

UPC: 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.

New 250ml Cans!



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 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

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.



RECIPE: SAKEONE.COM/COCKTAILS/TANGERINE-SAKE-SOUR



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** -12

Rice Exclusive California Calrose

Yeast Proprietary **Enjoy** chilled

AWARDS Reserve Class Champion, Gold Medal - HLSR Int'l Wine Competition '16; Silver Medal - HLSR Int'l Wine Competition '18

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** -88

Rice Exclusive California Calrose

Yeast Proprietary **Enjoy** chilled

AWARD Bronze Medal - Rodeo Uncorked Int'l Wine Competition '19

UPC: 300ML 7 47846 29200 7, 750ML 7 47846 29750 7



MOONSTONE

Cucumber Mint - Infused Craft Saké

Crisp and refreshing. Elegant flavors of cucumber and mint are complemented by subtle hints of melon and soft water notes.

Polish 58% **ABV** 12% **SMV** -6

Rice Exclusive California Calrose

Yeast Proprietary **Enjoy** chilled

AWARDS 94pts - Tasting Panel '19; 88pts, Best Buy, Silver Medal - World Saké Challenge '19

UPC: 750ML 7 47846 28750 8



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** -33

Rice Exclusive California Calrose

Yeast Proprietary **Shake and enjoy** chilled

AWARDS 86pts, Best Buy, Silver Medal - World Saké Challenge '17; Silver Medal - HLSR Int'l Wine Competition '19

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 -12 | -33 | -88

Rice Exclusive California Calrose

Yeast Proprietary **Enjoy** chilled

UPC: Gift Set 7 47846 32203 2



Exclusive Japanese Imports

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

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

Our Exclusive Import Partners:

- ① **SAKÉMOTO**
HYOGO Prefecture

KASUMI TSURU
HYOGO Prefecture
- ② **YOSHI NO GAWA**
NIIGATA Prefecture
- ③ **MURAI FAMILY**
AOMORI 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

AWARDS 92pts, Gold Medal - World Saké Challenge '17; Best in Class, Gold Medal - LA International Wine & Spirits '17

UPC: 300ML 7 47846 81300 4, 720ML 7 47846 81720 0, 1.8L 7 47846 81018 8



KASUMI TSURU Yamahai Tokubetsu Junmai

Bold with a full body, noticeable acidity and a dry finish. Distinctly complex aroma with notes of mochi rice cake and toasted nuts leads to balanced and mature flavors of savory richness complemented by a nutty and light sweetness in the mouth.

Polish 63% **ABV** 15% **SMV** +4
Rice Hyogo Kita Nishiki **Yeast** 901
Enjoy lightly chilled or slightly warm

AWARDS Gold Medal - TEXSOM Int'l Wine Awards '17
Silver Medal - Int'l Wine Challenge '19

UPC: 720ML 7 47846 84720 7



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

AWARD Gold Medal - Int'l Wine Challenge '19

UPC: 720ML 7 47846 83720 8



KASUMI TSURU Yamahai Shiboritate Namachozo (Seasonal / Limited Availability)

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** 18.6% **SMV** +3
Rice Gohyakumangoku **Yeast** 701
Enjoy chilled

UPC: 720ML 7 47846 82720 9

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

AWARDS 94pts, Exceptional, Gold Medal - World Saké Challenge '17; Gold Medal - HLSR Int'l Wine Competition '18; Gold Medal - US Saké Appraisals '18

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**

AWARDS Grand Prix, Gold Medal - US Saké Appraisals '18; 89pts - Ultimate Beverage Challenge '18

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

AWARDS Gold Medal - HLSR Int'l Wine Competition '18; Gold Medal - US Saké Appraisals '18

UPC: 300ML 7 47846 65755 4, 720ML 7 47846 65750 9



MURAI FAMILY Noble Warrior - Tokubetsu Honjozo

Complex with aromatic notes of banana, nectarine and dairy and layered with melon, toffee and light aniseed flavors. Enjoy the intensity of aroma and flavor.

Polish 60% **ABV** 15.5% **SMV** +2
Rice Masshigura **Yeast** Proprietary
Enjoy chilled, room temperature or warm

AWARDS 92pts, Gold Medal - London Saké Challenge '18; Class Champion, Double Gold Medal - HLSR Int'l Wine Competition '18

UPC: 300ML 7 47846 61751 0, 720ML 7 47846 69750 5



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 - Kura Master/Le Grand Concours de Saké Japonais de Paris '18; 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 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** 16.5% **SMV** +3
Rice Gohyakumangoku & Koshitanrei
Yeast Hiroshima Ginjo Yeast
Enjoy chilled

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;
Silver Medal - Rodeo Uncorked Int'l Wine Competition '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

AWARD Gold Medal - HLSR Rodeo Uncorked Int'l Wine Competition '18
UPC: 720ML 7 47846 73720 1



YOSHI NO GAWA Golden Horizon - Echigo Junmai

Lovely water notes express the rich agricultural region of Niigata while citrus and spice overtones give a glimpse into the brewer's craft. A balance of savory and sweet marks this truly expressive yet subtle saké.

Polish 65% **ABV** 13.7% **SMV** +2
Rice Gohyakumangoku **Yeast** 901
Enjoy chilled, room temperature or warm

AWARD Silver Medal - San Francisco Int'l Wine Competition '19
UPC: 300ML 7 47846 79300 9, 720ML 7 47846 79720 5

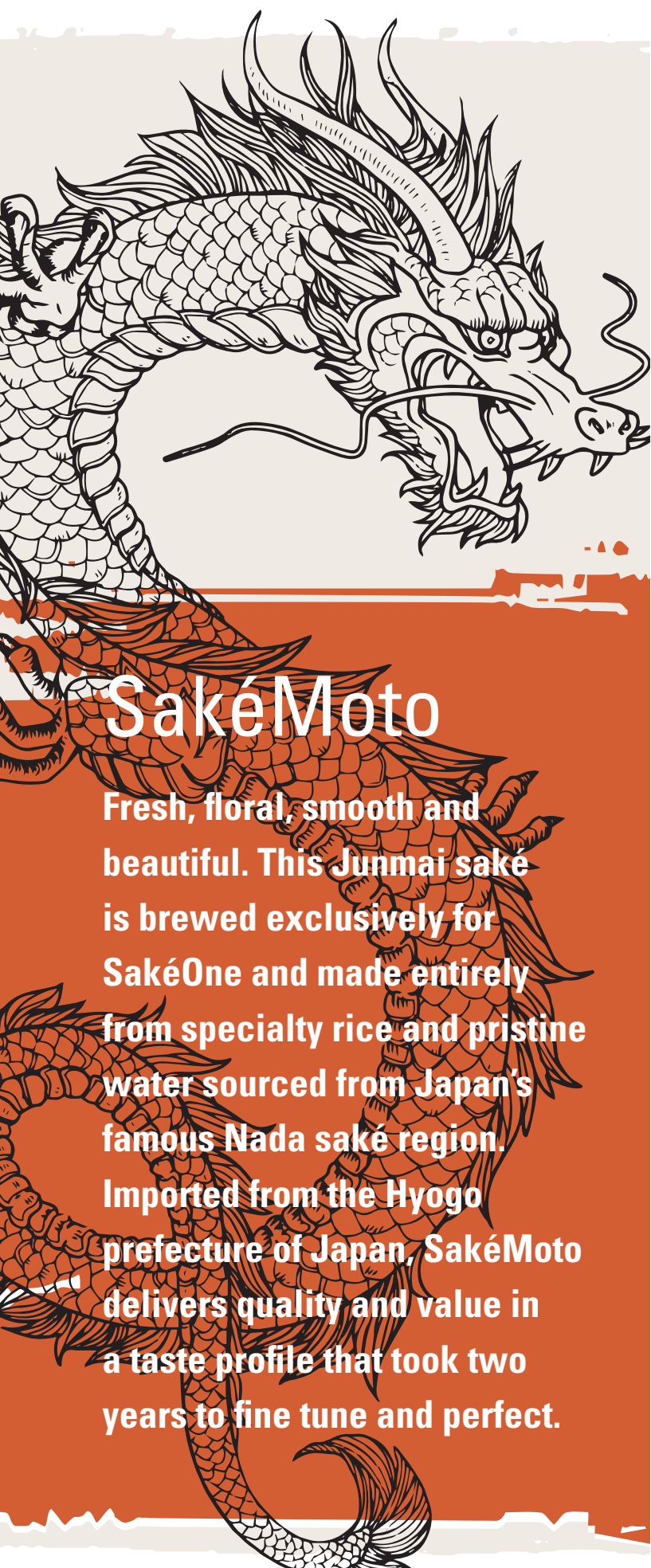


YOSHI NO GAWA Shogun Road - Gensen Karakuchi

Dry, clean and crisp with layers of subtle fruit flavors and hints of earth and water portraying its Niigata home.

Polish 65% **ABV** 15.6% **SMV** +7
Rice Gohyakumangoku **Yeast** 701
Enjoy chilled, room temperature or warm

AWARDS 93pts, Gold Medal - Los Angeles Int'l Wine Competition '19; Gold Medal - International Wine Challenge '18
UPC: 720ML 7 47846 71720 3, 1.8L 7 47846 71018 1



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;

90pts, Exceptional, Best Buy, Gold Medal - World Saké Challenge '17; Double Gold Medal - S.F. International Wine Competition '17; Class Champion, Gold Medal - HLSR International Wine Competition '17

UPC: 720ML 7 47846 91720 7



SAKÉMOTO SUNRISE

Ingredients:

- 1 part SakéMoto
- 2 parts Pineapple Juice
- 1 dash of Grenadine

In a highball glass, over ice, add saké and pineapple juice and stir.

Slowly add the grenadine down the middle of the glass without stirring and serve.

Kanpai!

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.”



180ML CAN | ACTUAL SIZE!

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

AWARDS 85pts, Best Buy, Silver Medal - World Saké Challenge '17; Silver Medal - HLSR Int'l Wine Competition '17

UPC: 180ML 7 47846 00180 7

EXCLUSIVE IMPORT | TOMBO

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.

sake
ONE



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 EXCLUSIVE IMPORTER

Importing Six Japanese Saké Brands
{ Est. 1992 }

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.



saké ONE

A CRAFT BREWERY

America's Original Craft Saké Brewery
{ Since 1997 }

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

sakeone.com

©2020 SAKÉONE, FOREST GROVE, OR | V1-12.19