

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

BREWED BY KASUMI TSURU | ABV 18% | 720ML
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SAKÉ
ONE

EXCLUSIVELY IMPORTED
BY SAKÉONE

YAMAHAI SHIBORITATE NAMACHOZO

山廃しぼりたて生貯蔵酒



香住鶴

Uniquely Brewed. Incredibly Delicious.

KASUMI TSURU

YAMAHAI SHIBORITATE
NAMACHOZO

山廃しぼりたて生貯蔵酒

Robust with flavors of lychee and pineapple, paired with umami of roasted nuts and cashews, complemented by subtle sweet notes of caramel and sugarcane.

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季節限定

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SAKE
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