

4X6" TABLE TENT
WHEN FOLDED

FOLDS IN THE CENTER
AND
1.75" FROM EACH END

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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.

\$

季節限定

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

Uniquely Brewed. Incredibly Delicious.



YAMAHAI SHIBORITATE NAMACHOZO

山廃しぼりたて生貯蔵酒

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

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