



HAKUTSURU SAKE SINCE 1743

## Superior



### Flavor & Texture Profile



AWARDS: 93pts, GOLD MEDAL - World Saké Challenge '17;  
SILVER MEDAL - HLSR Rodeo Uncorked International Wine Competition '17

## Superior Junmai Ginjo

### TASTING NOTES

A floral and fragrant saké with silky, well-balanced smoothness. Notes of blueberry and melon with flavors of pear and strawberry. Pair with Light & salty dishes such as seafood & grilled veggies

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH 60% ABV 14.5%**



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# 白鶴

HAKUTSURU SAKE SINCE 1743

## Sayuri



### Flavor & Texture Profile



## Sayuri Nigori

### TASTING NOTES

Sayuri means "little lily" in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy saké. Pair with spicy food and your favorite dessert.

### NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

**POLISH** 70%    **ABV** 12.5%



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HAKUTSURU SAKE SINCE 1743

Excellent



## Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, GOLD MEDAL  
- HLSR International Wine Competition '16

## Excellent Junmai

### TASTING NOTES

A full-bodied off dry junmai with robust flavors of toasted cereal, natural rice sweetness and a dry finish. Delicious whether chilled, room temperature or warm. Pair with Chinese food, grilled meat & creamy pasta dishes.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH 70% ABV 15%**



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# 白鶴

HAKUTSURU SAKE SINCE 1743

## Tanrei



### Flavor & Texture Profile



## Tanrei Junmai

### TASTING NOTES

A slightly dry junmai with subtle aromas of honey and pear with flavors of cashews and toasted cereal. Complimented by hints of minerality from Mt. Rokko's natural spring water. Pair with tacos, ramen and pot stickers.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 70% **ABV** 13.5%



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# 白鶴

HAKUTSURU SAKE SINCE 1743

## Draft



### Flavor & Texture Profile



## Draft Junmai

### TASTING NOTES

Fruity yet dry in a classic style. Aromas of sweet rice, nuts and vibrant barely-ripe pear, with green melon and light cream on the palate. Pair with seafood, hearty salads, soups and broths.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH 70% ABV 14%**



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HAKUTSURI SAKE SINCE 1743

## Organic Junmai



### Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, GOLD MEDAL - HLSR Rodeo Uncorked  
International Wine Competition '19

## Organic Junmai

### TASTING NOTES

Light, exhilarating and crisp with hints of aromatic citrus and robust bran flavors. USDA certified organic. Can be enjoyed slightly warm or chilled. Pair with your favorite pub food: fried chicken, burgers and fish & chips.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 70% **ABV** 14.5%



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HAKUTSURU SAKE SINCE 1743

## Hakutsuru Nishiki



### Flavor & Texture Profile



AWARD: SILVER MEDAL - TEXSOM International Wine Awards '17

## Hakutsurunishiki Junmai Daiginjo

### TASTING NOTES

Enjoy the elegance of refreshing floral notes of jasmine and orange blossom and savor a hint of vanilla sweetness in the extra long finish. Pair with sushi, sashimi, raw oysters and calamari.

### JUNMAI DAIGINJO DEFINED

Made with rice polished at least 50%, junmai daiginjo saké is made with just rice, water, koji and yeast. An ultra-premium grade saké.

**POLISH** 50%    **ABV** 15.5%



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HAKUTSURU SAKE SINCE 1743

## Toji-Kan



### Flavor & Texture Profile



## Toji-Kan

### TASTING NOTES

Using 100% Yamadanishiki rice, Toji-Kan is versatile, aromatic, smooth and off dry with a medium body. Enjoy notes of honey, light citrus and a savory umami finish. Pair with sushi, fried chicken, a savory quiche or ramen/noodle soups.

### FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

**POLISH** 70% **ABV** 15.3%



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HAKUTSURU SAKE SINCE 1743

ShoUne



## Flavor & Texture Profile



AWARD: SILVER MEDAL - San Francisco International Wine Competition '18

## ShoUne Junmai Daiginjo

### TASTING NOTES

Sho-Une, meaning "soaring clouds," uses Yamadanishiki rice and renowned water. Delicate notes of apple and pear balance with lush strawberry & nectarine. Pair with rich, cheesy and salty dishes

### JUNMAI DAIGINJO DEFINED

Made with rice polished at least 50%, junmai daiginjo saké is made with just rice, water, koji and yeast. An ultra-premium grade saké.

**POLISH 50% ABV 15.5%**



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HAKUTSURU SAKE SINCE 1743

## AwaYuki



### Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, SILVER MEDAL -  
HLSR International Wine Competition '17

## AwaYuki Sparkling

### TASTING NOTES

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

Carbonated bliss. Pair with desserts, snacks and spicy food.

### SPARKLING SAKÉ DEFINED

Lightly sweet and full of bubbly vibrance, sparkling saké is a lightly alcoholic blend of fruity and floral notes punctuated by a cold and crisp effervescence.

**ABV** 5%



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## AwaYuki



### Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, SILVER MEDAL -  
HLSR International Wine Competition '17

## AwaYuki Sparkling

### TASTING NOTES

Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

Carbonated bliss. Pair with desserts, snacks and spicy food.

### SPARKLING SAKÉ DEFINED

Lightly sweet and full of bubbly vibrance, sparkling saké is a lightly alcoholic blend of fruity and floral notes punctuated by a cold and crisp effervescence.

**ABV** 5%



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白鶴

HAKUTSURU SAKE SINCE 1743

## Plum Wine



## Plum Wine

### **TASTING NOTES**

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes. A perfect aperitif or dessert wine.

### **About Plum Wine**

Hakutsuru Plum Wine is produced from choice Japanese plums, called "ume". Crafted using a highly developed fermentation technique.

### **Serving Suggestions**

Serve chilled with desserts and pungent, creamy cheeses like Roquefort or Stilton.

**ABV 12.5%**



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HAKUTSURI SAKE SINCE 1743

## Plum Wine Slim



## Plum Wine

### **TASTING NOTES**

With delicate plum aromas, pleasant fruit tones and slightly tangy notes, this wine presents an ideal balance of sweetness and tart, perfect as an aperitif or dessert wine.

### **About Plum Wine**

Hakutsuru Plum Wine is produced from choice Japanese plums, called "ume". Crafted using a highly developed fermentation technique.

### **Serving Suggestions**

Serve chilled and pair with artisan cheeses & breads or desserts.

**ABV** 10.5%



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# MURAI FAMILY

## Daiginjo



### Flavor & Texture Profile



AWARDS: 94pts, EXCEPTIONAL, GOLD MEDAL - World Sake Challenge '17;  
GOLD MEDAL - U.S. National Sake Appraisal '18;  
GOLD MEDAL, 2nd Grand Prix - U.S. National Sake Appraisal '17;  
GOLD MEDAL - HLSR International Wine Competition '18

## Daiginjo

### TASTING NOTES

Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamadanishiki rice, complemented by subtle notes of white flowers and apricot.

### DAIGINJO DEFINED

Made with rice polished at least 50% and sometimes much more, daiginjo saké has distilled alcohol added for artisanal purposes. An ultra-premium grade saké.

**POLISH** 45%    **ABV** 16%



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MURAI  FAMILY

## Nigori Genshu



### Flavor & Texture Profile



AWARD: GOLD MEDAL, Kura Master/  
*Le grand concours de saké japonais de Paris '18*

## Nigori Genshu

### TASTING NOTES

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream and spice with a velvety finish. Layered and bold, round and robust.

### NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

**POLISH** 75% **ABV** 19.8%



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MURAI  FAMILY

## Sugidama Junmai Ginjo



### Flavor & Texture Profile



AWARDS: GOLD MEDAL, Grand Prix U.S. National Sake Appraisal '18;  
GOLD MEDAL, 2nd Grand Prix U.S. National Sake Appraisal '17

## Sugidama Junmai Ginjo

### TASTING NOTES

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.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 60%    **ABV** 14.4%



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MURAI  FAMILY

## Tanrei Junmai



### Flavor & Texture Profile



AWARDS: GOLD MEDAL - U.S. National Sake Appraisal '18;  
GOLD MEDAL - HLSR International Wine Competition '18;  
GOLD MEDAL - S.F. International Wine Competition '17;  
GOLD MEDAL - U.S. National Sake Appraisal '17

## Tanrei Junmai

### TASTING NOTES

Tanrei means “light” or “mellow,” apt descriptions of this elegant, crisp and dry saké featuring sweet aromas and flavors of cantaloupe, pear and a hint of spice.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 65%    **ABV** 14.5%



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MURAI  FAMILY

## Tokubetsu Honjozo



### Flavor & Texture Profile



AWARD: CLASS CHAMPION, DOUBLE GOLD MEDAL  
- HLSR International Wine Competition '18

## Tokubetsu Honjozo

### TASTING NOTES

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

### HONJOZO DEFINED

Saké brewed with limited distilled alcohol added to enhance flavor and/or aroma. With rice polished to 70% or lower, Honjozo is a premium grade saké.

**POLISH** 60%    **ABV** 15.5%



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# SakéMoto

## Junmai



### Flavor & Texture Profile



AWARDS: 90pts, 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

## SakéMoto Junmai

### TASTING NOTES

Lively aromas and flavors of melon, Asian pear, white flowers and aniseed with balanced acidity. Slightly dry with a touch of honey sweetness.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH 70% ABV 14.7%**



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# YOSHI•NO•GAWA

## Gokujo



### Flavor & Texture Profile



AWARDS: 93pts, BEST IN CLASS, GOLD MEDAL - LA International Wine & Spirits '17;

92pts, DOUBLE GOLD MEDAL - World Saké Challenge '17;

DOUBLE GOLD MEDAL - S.F. International Wine Comp '17

## Gokujo Ginjo

### TASTING NOTES

Delicate, dry and fragrant with a crisp finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs, and stone fruits like peach and nectarine.

### GINJO DEFINED

Made with rice polished between 51-60%, brewers may add a small amount of distilled alcohol to enhance flavor and/or aroma. A super premium grade saké.

**POLISH** 55%    **ABV** 15.5%



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# YOSHI•NO•GAWA

## Daiginjo



### Flavor & Texture Profile



## Daiginjo

### TASTING NOTES

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.

### DAIGINJO DEFINED

Made with rice polished at least 50% and sometimes much more, daiginjo saké has distilled alcohol added for artisanal purposes. An ultra-premium grade saké.

**POLISH** 40%    **ABV** 15.6%



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# YOSHI•NO•GAWA

## Golden Horizon (ECHIGO JUNMAI)



### Flavor & Texture Profile



## Golden Horizon ECHIGO JUNMAI

### TASTING NOTES

Delicate, dry and fragrant with a crisp finish. Soft acidity and subtle complexity are noted before hints of anise, fresh herbs, bran and light spices.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 65%    **ABV** 13.7%



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# YOSHI•NO•GAWA

## Shogun Road

(GENSEN KARAKUCHI)



### Flavor & Texture Profile



AWARD: GOLD MEDAL - International Wine Challenge '18

## Shogun Road

### GENSEN KARAKUCHI

#### TASTING NOTES

Delicate, dry and fragrant with a long finish. Perfect balance of umami and spice suggestive of fresh mushrooms, dark chocolate, juniper and cloves.

#### FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

**POLISH** 65% **ABV** 15.6%



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# YOSHI•NO•GAWA

## Winter Warrior



### Flavor & Texture Profile



AWARD: 91pts, EXCEPTIONAL, GOLD MEDAL - World Saké Challenge '17

## Winter Warrior Junmai Ginjo

### TASTING NOTES

Delightful tropical notes with melon, lightly floral aromatics, and a medium body that is refreshingly clean with honeydew and lychee on the palate.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 60%    **ABV** 14%



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# YOSHI•NO•GAWA

## Gensen Karakuchi



### Flavor & Texture Profile



AWARD: GOLD MEDAL - International Wine Challenge '18

## Gensen Karakuchi

### TASTING NOTES

Delicate, dry and fragrant with a long finish. Perfect balance of umami and spice suggestive of fresh mushrooms, dark chocolate, juniper and cloves.

### FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

**POLISH** 65%    **ABV** 15.5%



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# KIBO

## Junmai



### Flavor & Texture Profile



AWARDS: 85pts - SILVER MEDAL- World Saké Challenge '17;  
SILVER MEDAL- HLSR International Wine Competition '17

## Kibo Junmai

### TASTING NOTES

A medium bodied saké with aromatic and floral honey notes balanced with hints of almond and a dry finish. Ideal both warm and chilled.

### JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH 70% ABV 15.5%**



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# KASUMI TSURU

## Yamahai Junmai Ginjo



### Flavor & Texture Profile



AWARD: 92pts, EXCEPTIONAL, GOLD MEDAL - World Sake Challenge '17

## Yamahai Junmai Ginjo

### TASTING NOTES

Superbly smooth and soft with fresh cheese and yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 55% **ABV** 15%



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# KASUMI TSURU

## Kimoto Extra Dry



### Flavor & Texture Profile



AWARDS: 93pts, GOLD MEDAL - World Sake Challenge '17,  
BEST IN CLASS, GOLD MEDAL - Los Angeles International Wine & Spirits '17

## Kimoto Extra Dry

### TASTING NOTES

Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit. Dry with a refreshing, crisp and lasting finish.

### FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

**POLISH** 68% **ABV** 16%



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# KASUMI TSURU

Yamahai Tokubetsu Junmai



## Flavor & Texture Profile



AWARD: GOLD MEDAL - TEXSOM International Wine Awards '17

Yamahai Tokubetsu Junmai

## TASTING NOTES

Distinctly complex aroma with notes of mochi and honeydew. Slight acidity leads to a delicately balanced saké that is semi-dry with compliments that are lightly sweet and tart.

## JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

**POLISH** 63%    **ABV** 15%



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# KASUMI TSURU

Shiboritate Namachozo



## Flavor & Texture Profile



Shiboritate Namachozo

### TASTING NOTES

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

### FUTSU DEFINED

Saké without restrictions on rice grade or polish level and may also contain a higher level of distilled alcohol. Premium futsu brewers use this freedom to craft incredibly expressive saké.

**POLISH** 68%    **ABV** 18%



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# MOMOKAWA

## Diamond



### Flavor & Texture Profile



AWARD: 89pts, *HIGHLY RECOMMENDED, BEST BUY, SILVER MEDAL*  
- World Sake Challenge '17

## Diamond Junmai Ginjo

### TASTING NOTES

A medium-dry and crisp saké with a balance of soft water, melon and anise on the nose with flavors of apple and pear.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH 58% ABV 14.8%**

saké  
**ONE**

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# MOMOKAWA

## Ruby



### Flavor & Texture Profile



AWARD: 90pts, EXCEPTIONAL, BEST BUY, GOLD MEDAL  
- World Sake Challenge '17

## Ruby Junmai Ginjo

### TASTING NOTES

Mildly sweet and lush with hints of red berries, cherry, guava and mochi complemented by refreshing tropical fruit, melon and grape on the nose.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 58%    **ABV** 14.8%

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# MOMOKAWA

Silver



## Flavor & Texture Profile



AWARD: SILVER MEDAL - S.F. International Wine Competition '17

## Silver Junmai Ginjo

### TASTING NOTES

Momokawa Silver features a light, crisp and dry mouth feel with hints of mineral and citrus. Green apple, melon and spice on the nose.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 58%    **ABV** 14.8%

saké  
**ONE**

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# MOMOKAWA

## Pearl



### Flavor & Texture Profile



AWARDS: SILVER MEDAL- San Francisco International Wine Competition '17;  
SILVER MEDAL- Great International Sake Competition '17

## Pearl Nigori

### TASTING NOTES

Rich and creamy with bright and bold tropical notes of banana, pineapple and coconut. Soft vanilla and pineapple on the nose.

### NIGORI GENSU DEFINED

Coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture. As a genshu, Pearl is also undiluted.

**POLISH** 58%    **ABV** 14.8%

sake  
**ONE**

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# MOMOKAWA

## Organic Junmai Ginjo



### Flavor & Texture Profile



AWARDS: SILVER MEDAL- London Saké Challenge '16

## Organic Junmai Ginjo

### TASTING NOTES

Notes of refreshing lime, combined with delicate pineapple and cola flavors, make Momokawa Organic Junmai Ginjo a versatile pairing for a variety of meals.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 58%    **ABV** 14.8%

saké  
**ONE**

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# MOMOKAWA

## Organic Nigori



### Flavor & Texture Profile



AWARD: GOLD MEDAL- London Sake Challenge '16

## Organic Nigori Junmai Ginjo

### TASTING NOTES

Rich and silky layers of coconut and cream with a big burst of fresh pineapple and a hint of banana. Shake well and serve chilled.

### NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

**POLISH** 58% **ABV** 16%

saké  
**ONE**

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# MOMOKAWA

## Junmai Ginjo



### Flavor & Texture Profile



AWARD: 92 Points, Finalist, Great Value, GOLD MEDAL  
- Ultimate Wine Challenge '19

## Momokawa Junmai Ginjo

### TASTING NOTES

A medium-dry and crisp saké with fresh aromas of melon, green apple and anise. Subtle hints of citrus and honeydew.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 58%

**ABV** 14.1%

**SIZE** 250ml

saké  
**ONE**

**FIND THIS SAKÉ**  
[sakeone.com/locator](http://sakeone.com/locator)

# YOMI 黄泉

Junmai Ginjo



## Flavor & Texture Profile



AWARD: 91 Points, GOLD MEDAL  
- Los Angeles International Wine Competition '19

## YOMI Junmai Ginjo

### 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.

### JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

**POLISH** 58%

**ABV** 13%

**SIZE** 250ml

saké  
**ONE**

**FIND THIS SAKÉ**  
[yomisake.com](http://yomisake.com)

g

fifty



## Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, DOUBLE GOLD MEDAL  
- HLSR International Wine Competition '17

## Junmai Ginjo Genshu

### TASTING NOTES

Medium-dry on the palate with a balanced finish. Ultra-premium G Fifty features a silky texture with subtle notes suggestive of nectarine, grape and mint.

### GENSHU DEFINED

Undiluted, around 18-20% ABV saké. Genshu have no added water and are typically heartier in flavor and body.

**POLISH 50% ABV 18%**

saké  
**ONE**

**FIND THIS SAKÉ**  
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g

joy



## Flavor & Texture Profile



AWARD: GOLD MEDAL - Northwest Wine Summit '16

## Junmai Ginjo Genshu

### TASTING NOTES

A 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.

### GENSHU DEFINED

Undiluted, around 18-20% ABV saké. Genshu have no added water and are typically heartier in flavor and body.

**POLISH** 58% **ABV** 18%

saké  
**ONE**

**FIND THIS SAKÉ**  
[sakeone.com/locator](http://sakeone.com/locator)



# moonstone

Cucumber Mint



## Flavor & Texture Profile



## Infused Ginjo

### TASTING NOTES

Crisp and refreshing, our Cucumber Mint infused saké displays relaxing aromas of freshly sliced cucumber and clean mint. Elegant flavors of cucumber and mint are complemented by subtle hints of melon and soft water notes.

### INFUSED GINJO DEFINED

Moonstone Cucumber Mint begins as a pure junmai ginjo saké and is infused with natural flavors prior to bottling, creating a unique specialty style.

**POLISH** 58%    **ABV** 12%

saké  
**ONE**

**FIND THIS SAKÉ**  
[sakeone.com/locator](https://sakeone.com/locator)

# moonstone

Asian Pear



## Flavor & Texture Profile



AWARD: RESERVE CLASS CHAMPION, GOLD MEDAL  
- HLSR International Wine Competition '16

## Infused Ginjo

### TASTING NOTES

A pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth, flavorful finish.

### INFUSED GINJO DEFINED

Moonstone Asian Pear begins as a pure junmai ginjo saké and is infused with natural flavors prior to bottling, creating a unique specialty style.

**POLISH** 58%    **ABV** 12%

saké  
**ONE**

**FIND THIS SAKÉ**  
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# moonstone

Plum



## Flavor & Texture Profile



AWARD: SILVER MEDAL- Northwest Wine Summit '16

## Infused Ginjo

### TASTING NOTES

Rich and ripe plum flavor accented with a hint of almond and a decadent sweetness with a pronounced aroma and color to match.

### INFUSED GINJO DEFINED

Moonstone Plum begins as a pure junmai ginjo saké and is infused with natural flavors prior to bottling, creating a unique specialty style.

**POLISH** 58% **ABV** 7%

saké  
**ONE**

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# moonstone

Coconut Lemongrass



## Flavor & Texture Profile



AWARD: 86pts, BEST BUY, SILVER MEDAL - World Saké Challenge '17

## Infused Nigori

### TASTING NOTES

This velvety nigori saké is a fun blend of premium ginjo saké, lush, natural, creamy coconut and tangy, exotic lemongrass-infused flavor.

### NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture.

**POLISH** 58%    **ABV** 16.5%

saké  
**ONE**

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# TOMBO

Shochu



## Flavor & Texture Profile



## Shochu

### TASTING NOTES

Pronounced aroma of freshly harvested barley with a hint of smokiness on the nose, complemented by bold flavors of grain, minerality, anise, licorice, and a touch of earthiness with a distinctive, long finish.

### SHOCHU DEFINED

Japanese distilled spirit mainly made from rice, barley, or sweet potato with a wide range of distinct flavors and aromas.

**ABV 24%    PROOF 48%**



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