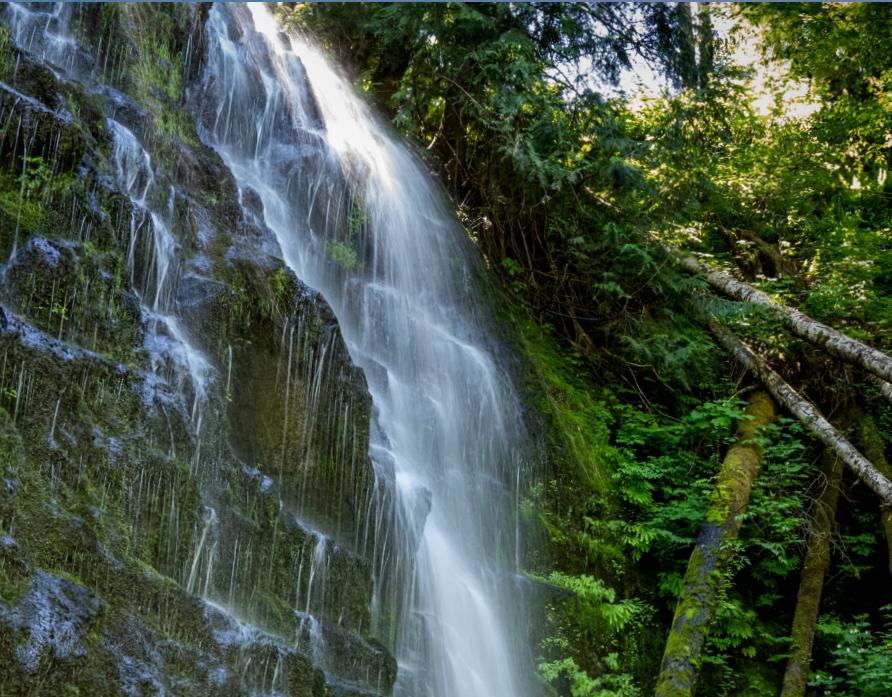


Where Japanese Tradition Meets American Innovation



Our Toji

In 2018, we welcomed Takumi Kuwabara as our Toji (Master Brewer). Bringing more than 27 years of saké brewing experience in Japan and the U.S., he succeeded James Beard Award semifinalist Greg Lorenz. Widely respected for crafting daiginjo outside Japan, Takumi was drawn to SakéOne's commitment to craft America's finest saké.

Our History

SakéOne is the pioneer of American craft saké, founded on the belief that where saké is made defines its quality. After beginning to import saké from Japan in 1992, SakéOne established its brewery in Forest Grove, Oregon, and began brewing in 1997. The brewery draws on pristine Coast Range water, naturally filtered through basalt, whose clean, balanced character is ideal for brewing elegant ginjo-style saké. SakéOne unites Japanese brewing tradition with Oregon's culture of craftsmanship and natural abundance to produce award-winning saké of exceptional character.



Our Firsts

1997 With Momokawa, SakéOne became the first premium craft saké producer in America

1999 Moonstone became the first fruit-infused American saké

2017 G Fifty and G Joy became the first American saké exported to Japan

2019 Yomi becomes the first canned saké in America