

YOMI 黃泉

JUNMAI GINJO - 250ML CAN



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

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, and refreshing, 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.

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.

SUGGESTED PAIRINGS

Delicious with street tacos, tapas, paella, artisan sandwiches, and of course, sushi.

AWARDS

93pts, Best in Class
- American Fine Wine Competition '22

BREWERY

Yomi is brewed by SakéOne, America's foremost producer and importer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose rice grown in the renowned region of Sacramento Valley, CA, SakéOne is driven by an uncompromised spirit to produce the highest quality saké possible.

Brewery Location Forest Grove, OR
Founding Date 1992
Brewmaster Takumi Kuwabara

JUNMAI GINJO DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
POLISH	58%
ALCOHOL	13%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	±0
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 24/250ML	7 47846 90250 0