

SakéMoto

“INFINITE SPIRIT” JUNMAI



SAKÉMOTO | INFINITE SPIRIT

This Junmai saké is brewed exclusively for SakéOne and made entirely from specialty rice and pristine water sourced from Japan’s famous Nada saké region. Imported from the Hyogo prefecture of Japan, SakéMoto delivers quality and value in a taste profile that took two years to fine tune and perfect. In Japan, dragons are commonly considered water deities, holding dominion over the ocean, sea, river, and rain. Some say their “Infinite Spirit” not only makes the production of saké possible, but that their essence is in every bottle of saké crafted in Japan and is imparted to those who consume it.

TASTING NOTES

Aromas and flavors of pineapple, apple, and papaya. Satiny smooth with a bright, long finish.

SUGGESTED PAIRINGS

Romano cheese, fish tacos, and crispy fried crab puffs.

AWARDS

GOLD MEDAL

– Houston Rodeo Uncorked ‘25

87PTS, SILVER MEDAL

– American Fine Wine Competition ‘22

BREWERY

Moto means “one” in Japanese so SakéMoto translates to SakéOne. This saké was developed by SakéOne for the US market and is brewed in partnership with Hakutsuru of Japan. Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling saké brand in Japan. Elegant, thoughtful, and delicious saké defines Hakutsuru, but tireless innovation places it in a class of its own. Whether it’s understanding water sources at the molecular level, building a facility to create one-of-a-kind yeast, or developing its own saké-specific rice, Hakutsuru Nishiki, it’s the deep dive into research and development that explains Hakutsuru’s ascension to the top of a centuries-old craft.

Brewery Location Hyogo Prefecture

Founding Date 1743

Brewmaster Mitsuhiro Kosa

JUNMAI DEFINED

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

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	70%
ALCOHOL	14.7%
RICE	JAPANESE DOMESTIC
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/720ML	7 47846 91720 7