



PLATINUM

TEXSOM
AWARDS

AWARD: Platinum Medal — TEXSOM Awards 2026

"Silvery straw color. Aromas of papaya, pickled mango, allspice, shiso, and creme caramel with a satiny, vibrant, fruity medium body and a smooth, layered, long tamarind chutney, lime, and yogurt finish. A fruity, vibrant and outgoing Sake."



NAGINATA

SAKÉONE, AMERICA'S FOREMOST PREMIUM SAKÉ BREWER AND IMPORTER OF FINE JAPANESE SAKÉ, ANNOUNCES THE INAUGURAL RELEASE OF ITS "TÊTE DE CUVÉE" SAKÉ - NAGINATA. NAGINATA (PRONOUNCED NAH-GHEE-NAH-TAH) IS A NEW BRAND FROM SAKÉONE CREATED SPECIFICALLY FOR THIS PROJECT WHOSE SOLE PURPOSE WAS TO CREATE THE GREATEST SAKÉ EVER PRODUCED OUTSIDE OF JAPAN. "EXPERIENCE IS EVERYTHING IN SAKÉ BREWING. AFTER TWENTY-PLUS YEARS OF BREWING SAKÉ IN THE PACIFIC NORTHWEST, WE FELT THE TIME HAD COME TO RELEASE OUR BEST-OF-THE BEST EXPRESSION OF WHAT IS POSSIBLE IN U.S. SAKÉ-MAKING," SAYS BREWERY PRESIDENT STEVE VUYLSTEKE.

NAGINATA IS AN EXTREMELY LIMITED PRODUCTION JUNMAI DAIGINJO SAKÉ BREWED BY BREWMASTER TAKUMI KUWABARA IN SAKÉONE'S FOREST GROVE KURA (BREWERY) UTILIZING THE ABUNDANT, SOFT WATER OF OREGON'S BEAUTIFUL COASTAL RANGE. A SAKÉ SPECIFIC RICE CALLED YAMADA NISHIKI, GROWN BY A SINGLE GROWER IN ARKANSAS, WAS CHOSEN FOR THIS PROJECT. THE RICE WAS MILLED TO 40%, MEANING THE OUTER 60% OF EACH GRAIN WAS REMOVED IN ORDER TO UTILIZE THE STARCH-RICH CENTER OF THE GRAIN CALLED THE SHINPAKU. POLISHING RICE IN THIS FASHION RESULTS IN A CLEAN, FOCUSED SAKÉ WITH FRUITY AND FLORAL CHARACTERISTICS. A PROPRIETARY YEAST WAS USED FOR FERMENTATION TO FURTHER HIGHLIGHT THE FRUIT AND FLORAL NOTES. "WE MADE MANY TEST BATCHES BEFORE DECIDING ON A FINAL APPROACH," SAYS BREWMASTER TAKUMI KUWABARA. "WE EXPERIMENTED WITH MULTIPLE RICE POLISH LEVELS, YEASTS, AND BREWING TECHNIQUES UNTIL WE GOT IT JUST RIGHT. WE'VE WAITED OVER 20 YEARS FOR THIS, SO WE WEREN'T GOING TO RUSH ANYTHING."

Takumi Kuwabara



SMALL BATCH | CRAFT BREWED
JUNMAI DAIGINJO SAKÉ

TOJI / BREWMASTER
TAKUMI KUWABARA

AMERICAN GROWN: YAMADA NISHIKI RICE	POLISH: 40%
YEAST: PROPRIETARY YEAST	VOLUME: 750 ML
ALCOHOL BY VOLUME: 15.5%	SAKÉ METER VALUE: ±0.0
SERVING TEMP: ENJOY CHILLED	UPC 6/750ML: 7 47846 39060 4

NAGINATA

HAND-CRAFTED JUNMAI DAIGINJO



SMALL BATCH / HAND SIGNED & NUMBERED

NAGINATA

Naginata is a limited production Junmai Daiginjo saké brewed by brewmaster Takumi Kuwabara in SakéOne's Forest Grove kura (brewery) utilizing the abundant, soft water of Oregon's beautiful coastal range.

A saké specific rice called Yamada Nishiki, grown by a single grower in Arkansas, was chosen for this project. The rice was milled to 40%, meaning the outer 60% of each grain was removed in order to utilize the starch-rich center of the grain called the shinpaku. Polishing rice in this fashion results in a clean, focused saké with fruity and floral characteristics. A proprietary yeast was used for fermentation to further highlight the fruit and floral notes.

"We made many test batches before deciding on a final approach," says brewmaster Takumi Kuwabara. "We experimented with multiple rice polish levels, yeasts, and brewing techniques until we got it just right. We've waited over 20 years for this, so we weren't going to rush anything."

TASTING NOTES

Bright, fruity aromas of blueberry, banana, and grape with a touch of orange blossom, balanced by a subtle dryness and flavors of Fuji apple, melon and guava. With the spices of pepper and hints of liquorice layered in the backdrop leading to a smooth and lingering finish, this is a Junmai Daiginjo that is elegant and complex.

SUGGESTED PAIRINGS

Delicious by itself or enjoy with Salmon and Hamachi sashimi/sushi, fried chicken and cheese burgers.

AWARDS

Platinum Medal – TEXSOM Awards '26
Gold Medal – San Francisco Int'l Wine Competition '26
Gold Medal – TEXSOM Awards '23
Best of Year – American Fine Wine Invitational '21
Best of Show – American Fine Wine Invitational '21

BREWERY

SakéOne is America's first craft saké producer and complements its own fine products with a growing portfolio of imported premium Japanese saké. Takumi Kuwabara brings more than 28 years of sake brewing experience to SakéOne. A leader committed to saké education at the wholesale, retail and consumer levels, SakéOne is focused on expanding the enjoyment of premium saké in the United States.



Brewery Location Forest Grove, OR
Founding Date 1992
Master Brewer Takumi Kuwabara

JUNMAI DAIGINJO DEFINED

Saké made with rice milled to at least 50% of its original size, and brewed using only rice, water, yeast and koji.

PRODUCT SPECIFICATIONS



GRADE	JUNMAI DAIGINJO
POLISH	40%
ALCOHOL	15.5%
RICE	YAMADA NISHIKI GROWN IN ARKANSAS
SMV	±0.0
YEAST	PROPRIETARY YEAST
SERVE	ENJOY CHILLED
UPC	6/750ML 7 47846 39060 4