

THE ONLY USDA CERTIFIED ORGANIC SAKÉ IN THE WORLD



Despite what other bottles of saké may say they are not USDA certified organic which means you don't know what you're getting. Some are made with organically grown rice but the finished saké is not certified.

Momokawa Organic saké are the first and only USDA certified saké. From the rice paddy through the brewery, every step is certified. Rice, yeast, koji, every element including our rice mill and brewing equipment. And, to make this sake even more exciting we are offering two distinct styles (each in two sizes) including a Junmai Ginjo and a Nigori (Junmai Ginjo). Both saké are exceptional, among the very finest saké we have ever crafted. The Nigori is elegantly creamy with rich flavors, and the Junmai Ginjo is fruit forward, lush and purely delightful.

Organic. USDA certifiably so.

Plus:

- Green bottle maximizes recyclability.
- Screwcap uses recyclable materials and no capsule which minimizes waste.
- Label is printed on "Tree Free" paper that is made from renewable fibers including bamboo and grasses.



Ginjo (Junmai)
Alc. 14.5%
SMV: +2

Size	UPC
750 ML	7 47846 40050 1
375 ML	7 47846 40051 8



Nigori (Junmai Ginjo)
Alc. 16%
SMV: -12

Size	UPC
750 ML	7 47846 4001 3
375 ML	7 47846 4002 0



Certified by Oregon Tilth.

