



50 STATE DINNERS (PLUS ONE): Food Treks Worth Taking This Summer

MAY 23rd, 2011

38.

Oregon

THE DESTINATION:
SAKÉONE SAKÉ BREWERY
in Forest Grove, Oregon

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[SakéOne Saké Brewery](#)
in Forest Grove, Oregon

HOW TO GET THERE:
Forest Grove is about a 45-minute drive southwest of Portland.

WHEN TO GO:
The third Saturday of each month is Saketini Saturday, where guests learn how to make sake cocktails; in August, the annual Pacific Rim Festival celebrates Japanese food, crafts, performance, and, of course, sake.

Oregon's Willamette valley is best known for wine, but it also happens to be home to country's only kura (brewery) for junmai ginjo (premium) sake. Founded in 1992 by Greg Lorenz, SakeOne now produces a dozen varieties of sake. Free tours of the kura (at 1, 2, and 3 p.m. daily) teach guests about rice milling and the water used in sake as well as the mold known as "koji" that's instrumental in fermentation. Sample the finished products in the tasting room: Flights start at \$3, and for \$10 you'll get to pair various sakes with complementary foods.

SakeOne, 820 Elm St. (off Hwy. 47), Forest Grove, OR; 503-357-7056

