

The Beauty of Saké with SakéOne

Tuesday, September 10, 2013

Sometimes it takes only a taste to transform your world.

Saké can be such a taste—especially if you are a skeptic. I was such a skeptic, preferring to avoid sake for the most part, only occasionally coerced into sharing a carafe at a Japanese restaurant, already anticipating the next morning's headache. I found sake very sweet and one note, feeling cottony in the mouth.

Then I tasted **SakéOne** and my mind was blown. Truth be told, I was lucky introduction to the saké: four course pairing menu, surrounded by gregarious and luxuriously classic, San Francisco Victorian home (a pop up event venue c



Based out of Portland, Oregon, **SakéOne** as a company has the unique approach of adhering to the ancient and stringent Japanese practice of distilling the rice-based, fermented beverage, while simultaneously harnessing the spirit of invention and exuberance. Thus, the product embodies this approach, yielding a line of sakés that has a such nuanced depth of flavor and a shockingly diverse spectrum, as to reverse all preconceived notions of sake as merely a novelty “wine” reserved for ethnic restaurants. Our night of saké awakening at the Naked Kitchen began,

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watermelon with a briny, crispy fried caperberry and a shaved curl of aged goat cheese. So enamoured of this pairing, I was already completely won over and could easily have stopped there, but the night was young and my world was only partially rocked.