



ORIGAMI
— S A K E —

ZERO
*Non-Alcoholic
Sake*

ZERO

Zero is non-alcoholic sake made with traditional methods. It's all of the same ingredients minus the alcohol-producing yeast, making it an ideal option for those seeking a naturally sweet, non-alcoholic alternative to traditional sake. Zero boasts a delightful sweetness complimented with deep umami.

TASTING NOTES

Notes of ripe apple and savory chestnuts balanced with refreshing acidity

Non-Alcoholic Sake offers digestive benefits due to the presence of active enzymes, which can aid in nutrient absorption. The low-calorie content and absence of added sugars also make it a healthy alternative to sugary drinks.

BREWERY

Located in Hot Springs, Arkansas, Origami Sake is nestled amidst the Ouachita Mountains, sourcing its famous mineral water.

The brewery is located within miles of our grower in the heartland of U.S. rice country.

Using 100% Arkansas-grown rice varieties selected for quality and character, every bottle of Origami Sake reflects our commitment to sustainability from farm to bottle.

Origami Sake is proud to be brewing a 100% Arkansas-made product and is determined to lead the rediscovery of sake in America. They believe that being based in a small state is no hindrance and that their passion and commitment to quality will make Origami Sake a compelling choice for customers.

ABOUT THE BREWMASTER (TOJI)

Justin Potts, Certified Sakasho (Master of Sake,) Japan Sake Service Institute
Nihonshu Gakukoshi (Japan Sake Service Institute Sake Instructor,) Japan Sake Service Institute Certified Kikizakeshi

Kosher Certified
Gluten Free
Sulfite Free
Vegan



SPECIFICATIONS

CLASSIFICATION	NON-ALCOHOLIC
ABV	0.3%
RICE SOURCE	ISBELL FARMS
KOJI RICE	100% ARKANSAS RICE
KOJI RICE POLISHING	70%
SMV	-115
WATER PROFILE	SOFT - PH 7.2
SERVING TEMP	CHILLED OR WARM
UPC	

