



ORIGAMI
— S A K E —

W H I T E
L O T U S
Nigori

WHITE LOTUS

Silky-smooth, White Lotus is simultaneously the most dynamic, drinkable, and versatile nigori (hazy)-style sake on the market – period. Its profile adapts to the flavors, feelings and temperatures of every season.

TASTING NOTES

Vibrant with balanced sweetness, hints of citrus, and pineapple as a chilled sessionable summer staple. Or soothing with notes of coconut, sweet potato, and apple when warmed in winter months.

PAIRINGS

Excels alongside tacos, buffalo wings, pork roast, and caprese.

AWARDS

Silver, Sommeliers Choice Awards, 2024
WSWA – Silver 2024
SBANA – Platinum, People's Choice, 2023

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	JUNMAI
STYLE	JUNMAI NIGORI
ABV	12.5%
RICE SOURCE	ISBELL FARMS
KOJI RICE	YAMADA NISHIKI
KOJI RICE POLISHING	70%
KOJI KIN	HI-G/HIKAMI
KAKEMAI RICE	AR MEDIUM GRAIN
KAKEMAI POLISHING	70%
YEAST	701
SMV	-25
ACIDITY	2.7
AMINO ACIDS	1.4
WATER PROFILE	SOFT - PH 7.2
SERVING TEMP	CHILLED OR WARM
UPC	

