



ORIGAMI
— S A K E —

THOUSAND CRANES

Junmai

THOUSAND CRANES

Thousand Cranes, a traditional symbol of good luck, is our most versatile food-pairing sake that is equally enjoyable on its own. The combination of Arkansas-grown rice and Hot Springs' famous mineral water creates the perfect backdrop for our flagship style.

TASTING NOTES

Ripe cantaloupe, honeydew, and pear notes with a subtle umami backbone. Slightly higher acidity finishes crisp and refreshing.

PAIRINGS

Pair with Gouda, smoked salmon, smash burgers and ramen.

AWARDS

89 points – IWSC, 2024
Silver, Sommeliers Choice Awards, 2024
SBANA – Platinum, People's Choice, 2023
Silver, 88 points – Beverage Tasting Institute, 2024

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
ABV	14.5%
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	AK24
SMV	-7
ACIDITY	2.5
AMINO ACIDS	1.3
WATER PROFILE	SOFT - PH 7.2
SERVING TEMP	CHILLED

UPC

