

## American Sake

### Don't Let National Sake Day Pass You By - Here Are The American Sakes You Should Be Sipping

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“ Americans are also making terrific examples of one of Japan's greatest contributions to the beverage world, sake. ”

Unless you've spent the last few years living under a rock, you have probably observed the recent rapid rise in the numbers of craft breweries in the United States.

However, it may come as more of a surprise to know, that some excellent whiskey, gin, vodka and brandy, Americans are also making terrific examples of one of Japan's greatest contributions to the beverage world, sake.

There are now a number of very fine sake makers in the United States. Many of these are offshoots of famous producers from the motherland, but some are the result of homegrown entrepreneurs seeing this as a way offer something new and different in a crowded market.

At around 20 million in the United States and spirits. It is which is currently

U.S. sake breweries. However, it is a that American counterparts. Improving in the

#### What Is Sake

In 2007, I was in the prefecture of Japan in Japan, the town

which are open to the public. They all allow you not only to sample their complete range of sakes, but also to see how their highly rated brews are produced.

Although it is often referred to as a fermented rice wine and its production process has more in common with making beer than it does with wines or spirits, sake really is in a category by itself, for both its variety and its quality.



**Saké One**  
America's Premium Sake Company

## Favorite American Sake Producers

### SakéOne, OR

Originally starting as a distributor, this company began brewing its own sake in the 1990s because of the superb quality of the water in the Northwest United States. It remains the only sake brewery in Oregon.

*What to Try: Moonstone Asian Pear*