

Outside

LIVE BRAVELY

Drink

STRAIGHT, NO CHASER THREE TIPS FOR DRINKING SAKÉ THE RIGHT WAY

1. Quality saké should be served chilled, not warm—put it in the fridge.
2. Ditch the ceramic shot glass. Pour saké into a wine or rocks glass.
3. It's a good wine, not a bottom-shelf tequila. Sip it, don't shoot it.

have jumped 10 percent annually over the past decade. "All it takes is a few people to say, 'We can make good saké right here in the U.S.,' and it will grow the same way craft beer did," he says.

That's good news for...

Saké One
America's Premium Saké Company

Minneapolis, are the only two in the...

Texas Sake Tumbleweed (organic junmai) \$35; txsake.com

SakeOne G Fifty (junmai) \$25; sakeone.com

SakeOne Moonstone Plum (junmai) \$11; sakeone.com

Blue Current First Light (junmai) \$25; bluecurrent.net

SakeOne MomoKawa (organic nigori) \$14; sakeone.com

Spirited Away

THE BIGGEST TREND IN AMERICAN MICROBREWING IS HANGOVER-FREE, ADVENTURE-FRIENDLY SAKÉ. KANPAI! by Graham Averill

IN THE PAST year, the number of commercial makers of craft sake in the U.S. has doubled. The reason for the boom: American rice has

improved, and brewers, long stifled by a lack of industrial rice steamers and other traditional equipment, have gotten creative with

how they make it. "We've used wine tanks, beer vats, even a screen for filtering diesel," says Jonathan R. Ineson, who oversees production at

Tune Up, a sake pub and beer garden in Asheville, North Carolina.

Most of the new sake specialists are

Steve Vuylsteke, president of Oregon's SakéOne, the country's largest craft-sake brewer, says the industry is poised for growth; his company's sales have jumped 10 percent annually over the past decade.

SAKÉ SMARTS

BEFORE YOU ORDER YOUR NEXT ROUND, KNOW THESE THREE ESSENTIAL TYPES
Junmai: Pure rice sake, clear and earthy. Best for neophytes.
Nigori: Unfiltered, cloudy, and bold. Best for IPA lovers.
Namazake: Unpasteurized, wild, typically on draft and only at brewpubs. Best for the adventurous.

Stashes, Cocktails, AND MORE...