

Creative Use Guide: Onyx Sake Bottle Short (910-71036 / 71036N)

Product Overview

The Onyx Sake Bottle Short combines traditional Japanese sake service with contemporary design elements, creating a sophisticated vessel for authentic beverage presentation. Available in two practical sizes (4 oz and 8 oz), this bottle features our innovative scratch-resistant and fingerprint-resistant matte black finish that maintains its pristine appearance throughout service while dramatically showcasing the clarity and color of sake and other premium beverages.

Product Specifications

Small (4 oz) - 910-71036 - Capacity: 4 fluid ounces (118 ml) - Case Pack: 4 dozen per case - Material: Premium Vitrified China and Alumina Body - Finish: Scratch-resistant and fingerprint-resistant matte black - Special Order: Available with 20-case minimum

Large (8 oz) - 910-71036N - Capacity: 8 fluid ounces (236 ml) - Case Pack: 3 dozen per case - Material: Premium Vitrified China and Alumina Body - Finish: Scratch-resistant and fingerprint-resistant matte black - Special Order: Available with 20-case minimum

Creative Applications

Traditional Sake Service

- **Individual Service:** The 4 oz bottle provides perfect individual portions for premium sake tasting experiences
- **Table Service:** The 8 oz bottle offers ideal sharing size for intimate table service
- **Temperature Presentation:** Serve chilled sake in the vessel to maintain temperature longer than glass alternatives
- **Warming Display:** Pre-warm bottles for hot sake service, utilizing the heat-retention properties of the ceramic body

Beyond Sake

- **Specialty Oils:** Present infused oils and premium vinegars tableside

- **Craft Syrups:** Serve house-made syrups for coffee, tea, or dessert applications
- **Dessert Sauces:** Deliver warm chocolate, caramel, or fruit coulis in an elegant vessel
- **Craft Cocktails:** Use for tableside pouring of pre-batched signature cocktail components

Signature Plating Techniques

Minimalist Presentation

- Place the sake bottle on a small rectangular plate with a single complementary sake cup
- Enhance with a small folded oshibori (hand towel) and seasonal garnish
- Maintain negative space around the arrangement for visual impact

Immersive Experience

- Create a complete sake flight with the bottle accompanied by 2-3 different sake cups
- Include a small dish of complementary snacks (edamame, rice crackers, or toasted nori)
- Add a handwritten note describing the sake's origin, flavor profile, and brewing method

Contemporary Service

- Nestle the bottle in a bed of crushed ice for chilled sake
- Place on a wooden platform with a tea light underneath for warmed sake
- Incorporate seasonal elements like cherry blossoms in spring or maple leaves in autumn

Culinary Style Pairings

Traditional Japanese

- Pair with sushi, sashimi, tempura, and other classic Japanese dishes
- Complement with small plates of pickled vegetables and fermented specialties
- Enhance izakaya-style dining experiences with shareable small plates

Pan-Asian Fusion

- Accompany Korean, Chinese, or Southeast Asian inspired dishes
- Serve alongside spicy cuisine where the clean flavor profile of sake provides balance
- Use with raw bar selections and seafood preparations

Contemporary Global

- Integrate into modern tasting menus for beverage pairings beyond wine
- Complement charcuterie and cheese presentations
- Pair with dessert courses featuring fruit, chocolate, or caramel elements

Seasonal Applications

Spring

- Feature with cherry blossom-infused sake and seasonal seafood
- Pair with fresh spring vegetables and delicate herbs
- Incorporate into Mother's Day and graduation celebration menus

Summer

- Serve chilled fruit-infused sake for refreshing summer options
- Pair with grilled items and outdoor dining experiences
- Feature in summer festival and special event menus

Autumn

- Offer warm sake options as temperatures cool
- Pair with mushroom dishes, root vegetables, and heartier fare
- Incorporate into harvest celebrations and seasonal tasting menus

Winter

- Highlight hot sake service for cold weather comfort
- Feature in holiday dining experiences and special occasion menus
- Pair with rich, warming dishes and winter ingredients

Care and Maintenance

- Hand washing recommended to preserve the matte finish
- Avoid abrasive cleaners that may damage the fingerprint-resistant surface
- Store upright in a dry location
- The durable construction resists chipping and maintains its appearance with proper care
- Pre-warm with hot water before adding hot sake to prevent thermal shock

Special Order Information

Transform any regular white Cameo dinnerware into the sophisticated Onyx finish with our special order program: - 20 cases minimum initial order - 3-4 month production timeline - Premium black textured finish with scratch-resistant and fingerprint-resistant properties - Contact sales@us.cameochina.com for consultation and ordering details

This Creative Use Guide is designed to inspire culinary professionals in maximizing the presentation potential of the Onyx Sake Bottle Short. The versatile design and premium finish make it an essential addition to establishments seeking to elevate beverage service with sophisticated, durable serveware.