

Creative Use Guide: Onyx Sake Cup (910-71069A)

Product Overview

The Onyx Sake Cup combines traditional Japanese design with contemporary aesthetics, creating a sophisticated vessel for authentic beverage service. This elegantly proportioned cup 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

Sake Cup (910-71069A) - Capacity: 2 oz (60 ml) - Dimensions: 2-3/8" x 1-3/8" (H) - Case Pack: 6 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:** Perfect for traditional ochoko-style sake presentation
- **Flight Presentations:** Create sake tasting flights with multiple varieties
- **Temperature Versatility:** Ideal for both chilled and warm sake service
- **Ceremonial Use:** Enhance formal dining experiences with ritualistic sake pouring

Beyond Sake

- **Specialty Spirits:** Present premium whiskey, bourbon, or aged spirits
- **Amuse-bouche:** Serve small liquid-based appetizers or palate cleansers
- **Dessert Applications:** Offer small portions of dessert liqueurs or sweet wines
- **Specialty Sauces:** Present individual portions of signature dipping sauces

Signature Plating Techniques

Minimalist Presentation

- Place the sake cup on a small rectangular plate with complementary garnish
- Pair with a matching sake bottle for complete service presentation
- Maintain negative space around the arrangement for visual impact

Immersive Experience

- Create a complete sake flight with multiple cups arranged on a serving board
- Include descriptive cards detailing sake varieties and flavor profiles
- Add seasonal elements that complement the beverage selection

Contemporary Service

- Nestle the cup in a bed of decorative elements (river stones, bamboo, etc.)
- Incorporate dramatic lighting elements to highlight the matte black finish
- Pair with contrasting colored elements to enhance visual appeal

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 in a dry location with protective dividers to prevent chipping
- 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 Cup. The versatile design and premium finish make it an essential addition to establishments seeking to elevate beverage service with sophisticated, durable serveware.