

KNOW YOUR SAKE

KEY INGREDIENTS IN SAKE MAKING



Rice

Sake Rice ≠ Food Rice

Appearance:

Larger than food rice

Core:

White core, less protein and fat, easy to melt, high viscosity

Brewing Stability:

Absorbency, good environment for Koji propagation



Water

Quality of water affect the quality of sake

Hard Water

Savory rich sake

Soft Water

Light & clean sake

Converts STARCH into SUGAR (glucose) during fermentation

Koji is a mold that produces enzymes

Rice Koji is used for sake making



Koji Mold



Yeast

Converts SUGAR into ALCOHOL during fermentation

Creates FLAVORS & AROMA



Lactic Acid

Kills unwanted bacteria and prevents the flavor of sake from deteriorating

Also gives Acidity to sake one of the important factors for sake flavor.

About 100 types of sake rice are grown in Japan

TYPE OF SAKE

No added alcohol

Junmai Daiginjo

Rice-polishing ratio: under 50% or Less

Great harmony of aroma and rice umami

Junmai Gingo

Rice-polishing ratio: under 60% or Less

Fruity & Mild Taste

Junmai

Rice-polishing ratio: under 70% or Less

Full-bodied terroir sake

JUNMAI SAKE Brewed with rice, water, and koji

Daiginjo

Rice-polishing ratio: under 50% or Less

High aromatic artisan work

Gingo

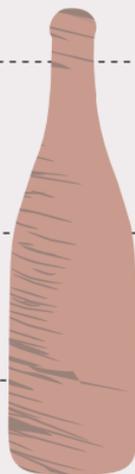
Rice-polishing ratio: under 60% or Less

Aromatic & clear taste

Honjozo

Rice-polishing ratio: under 70% or Less

Fresh & light allround sake

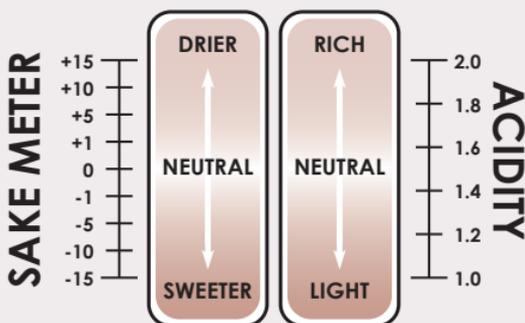


Futshu

No minimum milling requirement and with larger amounts of alcohol added (65% of the market)

Delicate herbal fragrance, light body and a clean and crisp finish

TASTING PROFILE



Sake Meter Value (SMV) is also known as nihonshu-do, and can roughly be translated as Japan Alcohol Degree.

It measures the density of sake relative to water, and this is the barometer for gauging the dryness or sweetness of the sake.

The higher the S.M.V., the drier the sake.

QUICK GUIDE

SAFEST	JUNMAI TYPE
SAFE	NON-JUNMAI TYPE
NON RECOMMENDED	NON-PREMIUM

Is sake Gluten Free?

Yes, The Premium Sake are Gluten Free

WAYS TO ENJOY SAKE



Warm Sake

Not all premium sake can be drunk warm, but there are some exceptions. Warming sake can smoothen out its strong characteristic, and it is often enjoyed this way by many sake enthusiasts. As more people experience and learn about sake, they will find that some premium sake can be enjoyed warm as well as chilled.



Chilled sake (in a Wine Glass?)

You can enjoy drinking chilled sake with a wine glass to expand not only the taste, but the aroma as well. Ginjo & Daiginjo style sake, in particular, have delicate fruity aromas and UMAMI sweetness that are greatly enhanced by wine glasses. Try it out! You will be amazed and satisfied.



Sake from a Masu Cup

A glass is placed inside the masu cup (cedar box), over which the host will pour sake until it overflows into the masu like a waterfall. The overflowing is an act of kindness and generosity by the host to show their appreciation for your friendship (or, in a restaurant setting, for your business). It also works as a little act of celebration, to lift the spirits and to enjoy the present state of life.

SAKE AND FOOD

HIGH FRAGRANCE

Fragrance (Daiginjo/Ginjo)

Food Pairing

Perfect aperitif; highly fragrant and flowery bouquet with crystal light flavor. Ideal with simple and fresh foods.

Ideal Items

Sauteed fish, raw oysters with lemons, fresh fruits
Steamed scallops, seafood salad, Panfried chicken, spring/summer rolls

FLAVOR LIGHT

Refreshing (Raw Sake/Junmai)

Food Pairing

Perfect for flavorful but crisp foods; NOT recommended for greasy foods.

Ideal Items

Soba noodles, udon, pho, curry, tofu dishes Basil pasta, omelets, pork tenderloins Steamed dumplings, seafood boils

Aged (Koshu = Specially Matured Sake)

Food Pairing

Generally for desserts; contains powerful and rich aroma. Perfect for foods with rich, distinct flavors.

Ideal Items

Fried catfish, pork cutlets, teriyaki fish lamb steak, beef stew, sauteed foie gras, meat sauce, blue cheese Peking duck, sweet & sour chicken, sesame chicken

FLAVOR RICH

Full-Bodied (Tokubetsu Jutunai)

Food Pairing

Great sake for solidly flavored foods, even heavy and rich foods such as butter or cream based sauces.

Ideal Items

Teriyaki chicken, sukiyaki, Oyster Rockefeller Meatloaf, clam chowder, fried chicken, escargo Fried dumplings, sweet & sour pork, shrimp with spicy sauce



LOW FRAGRANCE

3 THINGS TO CONSIDER WHEN BUYING SAKE FOR THE FIRST TIME

FRUITY AROMA

Which one do you like?



Fruity Aroma



Non-Fruity Aroma

BODY

Which one do you like?



Full-Bodies



Light Bodies

AFTERTASTE

Which one do you like?



Long Aftertaste



Short Aftertaste