

TYPES OF SAKE

EXAMPLE Recommended Serving Temperature: Cold (❄️) or Hot (🔥)

Name in Japanese:

Characteristics & Process Description

Illustration of Sake

Relevant Process Number: # #

PREMIUM SAKE

① Daiginjo 大吟醸 ❄️

Light-bodied & Fragrant aroma

Rice Polishing Ratio Under 50%

Distilled Alcohol Added

Low-temperature Fermentation

Alcohol RPR 50%

❄️ Under 50% YES

② Junmai Daiginjo 純米大吟醸 ❄️

Light-bodied & Fragrant aroma

Rice Polishing Ratio Under 50%

Low-temperature Fermentation

Alcohol RPR 50%

❄️ Under 50% NO

③ Ginjo 吟醸 ❄️

Light-bodied & Fragrant

Rice Polishing Ratio Under 60%

Distilled Alcohol Added

Alcohol RPR 60%

❄️ Under 60% YES

④ Junmai Ginjo 純米吟醸 ❄️

Light-bodied & Fragrant aroma

Rice Polishing Ratio Under 60%

Low-temperature Fermentation

Alcohol RPR 60%

❄️ Under 60% NO

⑤ Tokubetsu Junmai 特別純米 ❄️

Light or Rich bodied & Subtle aroma

Rice Polishing Ratio Under 60%

Junmai type has no added alcohol

Alcohol RPR 60%

❄️ Under 60% NO

⑥ Junmai 純米 🔥

Rich-bodied & Subtle aroma

Rice Polishing Ratio Unspecified

Junmai type has no added alcohol

Alcohol RPR Not Specified

NO

⑦ Tokubetsu Honjozo 特別本醸造 ❄️

Light-bodied & Subtle aroma

Rice Polishing Ratio Under 60%

Distilled Alcohol Added

Alcohol RPR 60%

❄️ Under 60% YES

⑧ Honjozo 本醸造 ❄️🔥

Light-bodied & Subtle aroma

Rice Polishing Ratio Under 70%

Distilled Alcohol Added

Alcohol RPR 70%

❄️ Under 70% YES

⑨ Futsu 普通 🔥

Any Sake that does not fall under the Premium Sake category

Normally contains additives such as sugar, acidulant and seasonings

Normally over 70% RPR

Alcohol RPR etc.

YES

BREWING

⑩ Kimoto 生酛 🔥

Rich in Amino acid

Natural Lactic Acid instead of adding Lactic Acid

Process: koji+rice, water, yamaoroshi (mashing), natural lactic acid bacteria, yeast, SHUBO

Natural Lactic Acid

SHUBO YES

⑪ Yamahai 山廃 🔥

Rich in Amino acid

Natural Lactic Acid instead of adding Lactic Acid

No mashing process required

Process: koji+water, rice, natural lactic acid bacteria, yeast, SHUBO

Natural Lactic Acid

SHUBO YES

⑫ Kijo Shu 貴醸酒 ❄️

Sweet and Rich Sake

Rather Full-bodied with edgy acidity

Sake is used instead of water in Moromi fermentation process.

Rice, Koji, Yeast, Sake

YES

PRESSING

⑬ Fune Shibori 樽搾り ❄️

Tend to bring out the true flavor of Sake without off-flavors.

This is the traditional method of pressing.

No pressures at first, Give pressures later to squeeze out the rest of Sake.

Traditional Method

⑭ Shizuku Shibori 雫搾り ❄️

a.k.a. Shizuku Dori 雫取り, Shizuku Zake 雫酒, Fukuro Tsuru 袋吊り

Drip method without any pressures on Sake.

Gives more elegant and complex flavor.

No Pressure

⑮ Arabashiri あらばしり ❄️

a.k.a. Hatsudori 初取り

First free-flowing Sake before without any pressure.

Slightly cloudy

Fresh and Crisp

Slightly low in alcohol

No Pressure

⑯ Nakagumi 中汲み ❄️

a.k.a. Nakadori 中取り, Nakadare 中垂れ

The Middle and Best batch of the three (Arabashiri, Nakagumi, Seme)

A little pressure is applied

Clear and most balanced

Light Pressure

⑰ Seme 責め ❄️

a.k.a. Oshikiri 押切り

The last bit of Sake pressed out with a hard pressure.

Higher alcohol content and off-flavors.

Full-bodied Sake

Hard Pressure

⑱ Nigori にがり ❄️

Sake is pressed using a coarse cloth, making Sake cloudy with sediments.

Rather Sweet and Rich

With a Coarse Cloth

⑲ Doburoku どぶろく ❄️

Sake without the process of pressing

Contains the whole lees.

Sweet and yoghurt-like flavor

Easy to drink

No Pressing

FILTERING

⑳ Ori Zake 濁酒(おり酒) ❄️

a.k.a. Ori Garami おりがらみ

Sake containing Ori (sediments)

More Umami of rice

Rather Rich body

NO

㉑ Muroka 無濾過 ❄️

Sake without filtering as carbon filtering removes flavors

More Umami

May contain off-flavors

NO

PASTEURIZING

㉒ Nama Zake 生酒 ❄️

Unpasteurized Sake

Fresh Sake

Enzymes and Bacteria are still alive.

NO YES

㉓ Nama Chozo 生貯蔵 ❄️

Unpasteurized when storing to mature but pasteurized before bottling.

Tends to have fresh aroma and flavor expressing the essence of Nama Zake.

NO YES

㉔ Nama Zume 生詰め ❄️

Pasteurized when storing but unpasteurized when bottling.

Tends to have more complexity than Nama Chozo in terms of aroma and flavor.

NO YES

MATURING STORING

㉕ Shiboritate しぼりたて ❄️

a.k.a. Shinshu 新酒

The first batch of Sake brewed that year.

Not matured at all

Usually Nama Zake

Fresh aroma and flavor

NO No Maturing

㉖ Hiyaoroshi ひやおろし ❄️🔥

a.k.a. Akiagari 秋あがり

Matured for over 6 months through the summer.

Becomes available in Fall/Autumn

Nama Zume

Mellow and Well-balanced because of maturation

YES 6+ months NO

㉗ Taru Zake 樽酒 ❄️

Stored in a Taru, Cedar barrel, to infuse the wood aroma

The wood aroma makes Sake more fresh.

In a Taru (Cedar Barrel)

㉘ Jukusei Shu 熟成酒 ❄️🔥

a.k.a. Koshu 古酒

Matured for usually 3+ years

Rich and Mellow

The color tends to change to yellow/brown.

Distinct matured Sake flavor and aroma

Matured 6+ years

㉙ Tobin Gakoi 斗瓶用い ❄️

Pressed Sake is collected and matured in a 18L bottle.

The quality of Sake is more stable because of the less contact with oxygen than in a tank.

High quality Sake

Shizuku Shibori in 18L bottle

DILUTING

㉚ Genshu 原酒 ❄️

Undiluted Sake

Contains higher alcohol ranging from 18-22%

Powerful and Full-bodied

Alc. 18-22%

NO

SPARKLING

㉛ Kassei 活性 ❄️

Usually sparkling and nigori

Contains still active yeast, thus still fermenting, making the Sake Sparkling

This type of Sake has not yet completed fermentation

With a Coarse Cloth NO YES

㉜ Happo 発泡 ❄️

Sparkling Sake

Tend to be sweet and low alcohol

Carbonated or bottle-fermented (like Champagne)

Alc. Under 10%

YES

1 How much of the rice grain remains after polishing?

Relevant Types of Sake: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧

3 Is Sake used instead of water for Moromi fermentation?

Relevant Types of Sake: ⑫

5 How is it pressed?

Relevant Types of Sake: ⑬ ⑭ ⑮ ⑯ ⑰ ⑱ ⑲ ⑳

7 Is it carbon filtered?

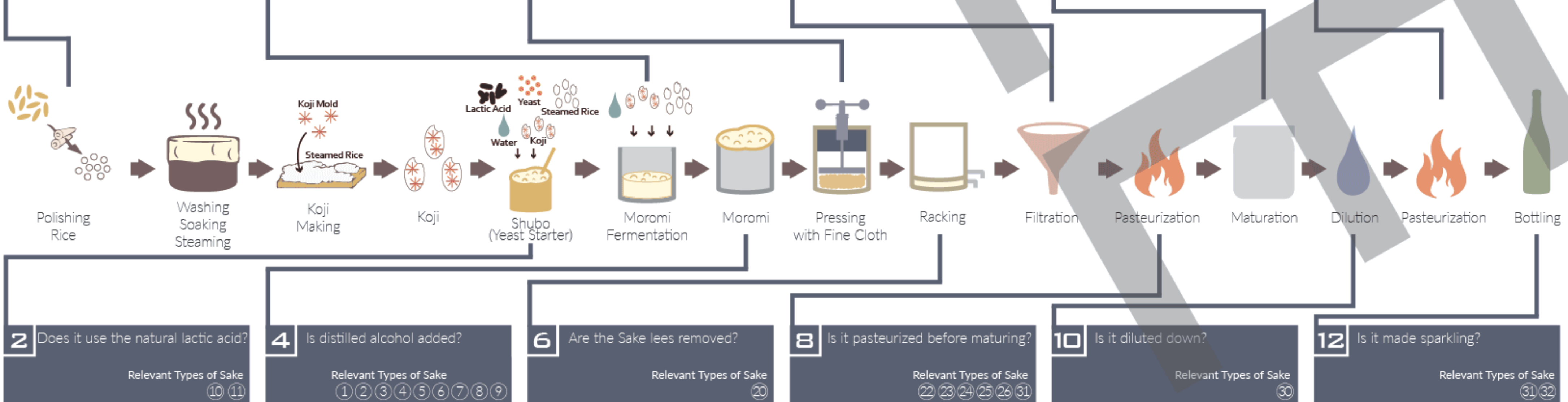
Relevant Types of Sake: ㉑

9 How is it matured?

Relevant Types of Sake: ㉕ ㉖ ㉗ ㉘ ㉙

11 Is it pasteurized before bottling?

Relevant Types of Sake: ㉒ ㉓ ㉔ ㉕ ㉖ ㉗ ㉘ ㉙



2 Does it use the natural lactic acid?

Relevant Types of Sake: ⑩ ⑪

4 Is distilled alcohol added?

Relevant Types of Sake: ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

6 Are the Sake lees removed?

Relevant Types of Sake: ㉒

8 Is it pasteurized before maturing?

Relevant Types of Sake: ㉒ ㉓ ㉔ ㉕ ㉖ ㉗ ㉘ ㉙

10 Is it diluted down?

Relevant Types of Sake: ③

12 Is it made sparkling?

Relevant Types of Sake: ㉛ ㉜