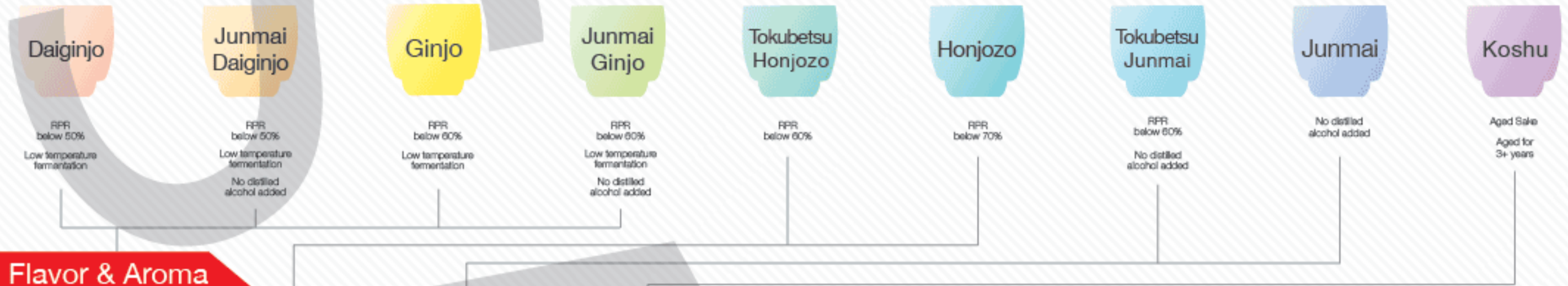


# BASIC GUIDE TO SAKE

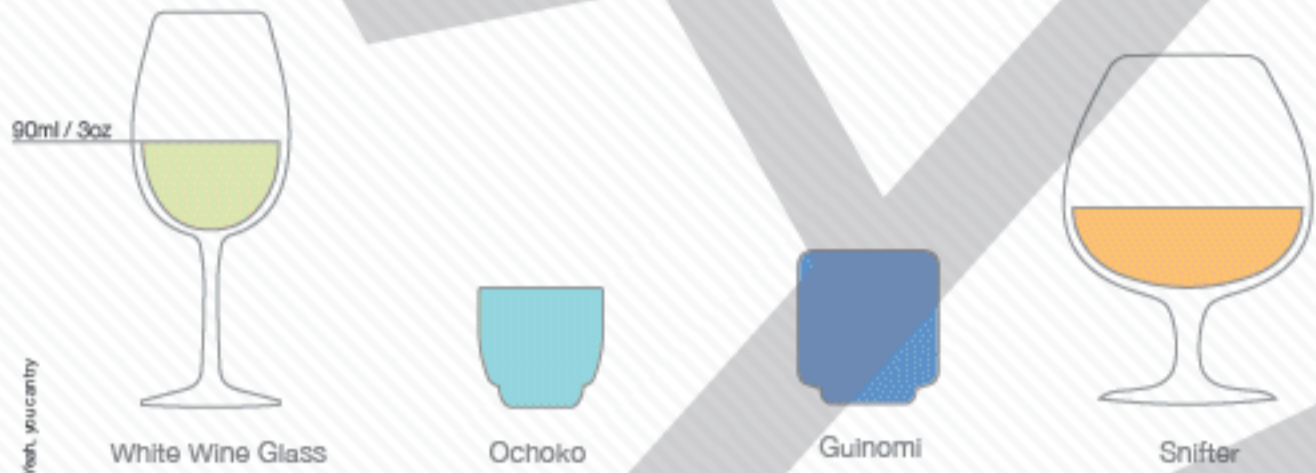
## Basic Types of Sake

RPR = Rice Polishing Ratio (How much of a rice remains after polishing)



## Flavor & Aroma

Light + Fragrant    Light + Subtle    Rich + Subtle    Rich + Fragrant



## Manner & Etiquette

### Serve Sake to your company

Hold the body of a tokuri/bottle, with the front side facing up. Then attach the other hand to the bottom side of the tokuri as you pour. Don't leave someone's cup empty, offer a refill.



### When someone pours you Sake...

Now it's your turn. Hold the cup in the air using both hands. One hand to hold the cup and attach the other hand to the bottom of the cup. Make sure to have a sip before you put the cup back on the table.

### Real Sake drinkers NEVER...



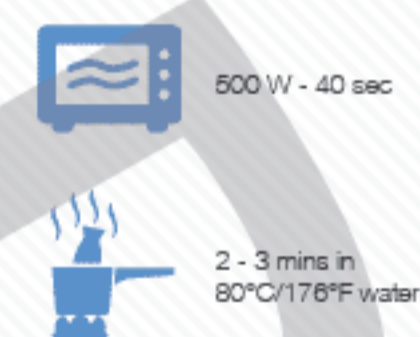
## Food Match

Food Match	Flavor & Aroma	Temperature
<b>Aromatic Dishes</b> VEGETABLES: fresh vegetables, fresh herbs, fruits, caprese SEAFOOD: seafood salad, steamed white fish/scallop MEAT: prosciutto, beef carpaccio SUSHI: vege sushi, scallop, snapper <i>Often consumed before meal or with appetizers.</i>	Light + Fragrant	Cold
<b>Light &amp; Simple Dishes</b> VEGETABLES: fresh/cooked vegetables, tofu SEAFOOD: white fish, shellfish, crustaceans MEAT: lightly seasoned chicken e.g. salt, lemon SUSHI: egg, squid, octopus, shrimp, machani, crab <i>Matches with the widest range of food.</i>	Light + Subtle	Room Temp
<b>Rich Food with Umami</b> SEAFOOD: tuna (toro) sashimi, salmon, seafood gyoza, grilled oyster MEAT: beef steak, roast pork OTHERS: mushrooms, creamy dishes, fermented food e.g. miso, soy sauce, cheese SUSHI: tuna, salmon, seaweed, eel, toro (tuna belly) <i>Matches well with full-flavored main dishes.</i>	Rich + Subtle	Room Temp
<b>Rich Food with Layered Flavor</b> SEAFOOD: grilled eel, botargo MEAT: foie gras, shish kebab, lamb steak OTHERS: hard cheese, aged beet, miso, curry, spices, sweets SUSHI: eel <i>Often consumed after meal.</i>	Rich + Fragrant	Hot

## Storage



## Hot Sake



## Expiry date

Condition	Pasteurized Sake	Unpasteurized Sake
OPEN	2 weeks - 3 months	2 weeks
UNOPEN	8 - 12 months	6 months

## Aromas



## How to Read Labels

✓ = Legally required

