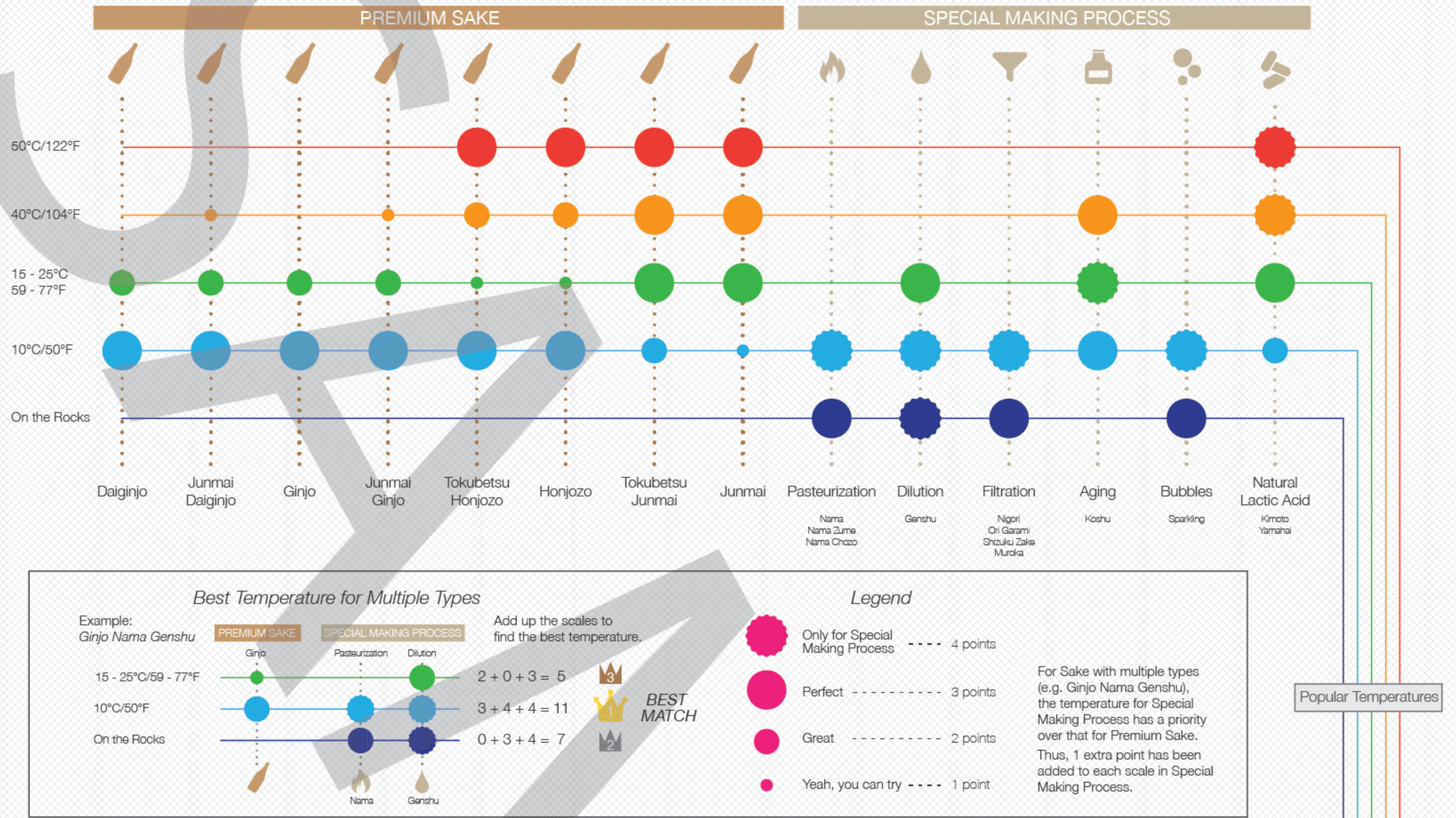


SAKE TEMPERATURE MATCH



Temperature Names



Temperature Effects
Makes flavors more refined
Reduce sweetness & off-flavor
Fragrant fruity aroma gets most prominent

When it gets too cold,
Flavors become unbalanced.
Characteristics of Sake die out.

Temperature Effects
Original aroma & flavor of Sake
Off-flavors can be detected clearly
if it is bad Sake.

This is a popular temperature with
Sake enthusiasts.
Also called 'Jouzon', literally meaning
'room temperature'.

Temperature Effects
Increases sweetness & umami
Reduces bitterness and off-flavor
Opens up savory aroma

When it gets too hot,
Increases intensity of alcohol
Eliminates delicate aroma & flavor
Alcohol starts evaporating

Suitable Sake Vessels

SAKE CUPS



SAKE SERVERS



Materials of Sake Vessels

- Ceramics**: Traditional crafts of Japan whose appearance varies with wares and where it's made.
- Metal**: Tin and bronze are the main materials. High heat-conductivity to retain temp. Great for both hot and cold Sake.
- Wood**: Gives a minimalism traditional look. Adds subtle aromas of wood or bamboo to Sake.
- Lacquer**: Traditional Japanese coating that gives smooth, lustrous look.
- Glass**: Great for cold Sake. Thin rim gives smoother texture.

Rule of Thumb for Hot Sake

Hot Sake should be heated below 55°C/131°F.
If heated up further, the flavor and aroma will be lost.

Below 55°C/131°F

Drink little by little.

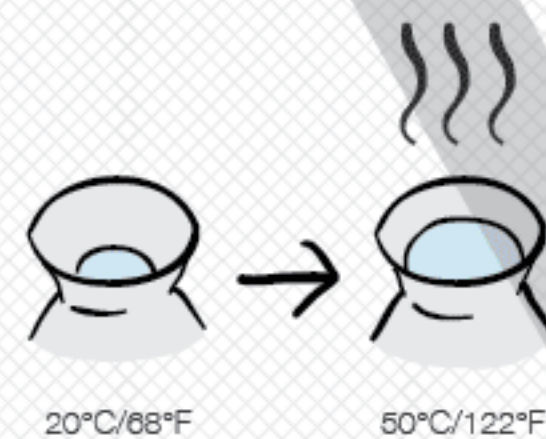
Use small cups such as ochoko to enjoy hot Sake as you can finish a cup before it cools down.

The best materials for hot Sake are:

- Ceramics**: Uneven surface matches savory style.
- Metal**: Great heat conductivity.

Sake will increase in volume when heated up.

Some Sake experts can tell how hot the Sake is just by looking at how much volume the Sake increased.



How to Make Hot Sake

- Immerse in Hot Water**: 2 - 3 mins in 80°C/176°F water.
- Put in Microwave**: 500 W - 40 sec.
- Electric Sake Warmer**: Automatically heat up Sake to selected temperature.