

GINKOUBAI HANNYA TOU

吟香梅 般若刀

*A long long time ago, there was a very beautiful girl
who was married to a rich man in the royal family.
For a time, they were very happy together. But one day,
she discovered her beloved husband had betrayed her,
and was cheating on her with many women.*

*She was so devastated, and refused to believe it,
and she did not even ask him about it.*

*But her stress and jealousy continued to smolder inside her body,
until it consumed her entirely and she lost her humanity,
making herself into a demon.*

*In life, sometimes fire comes after sweetness,
just like this sake.*

Are you brave enough to face the fire?



Sweet and Hot
Japanese plum sake

*Ippongi Sake Brewery
Founded in 1902*

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Sake Basics

The history of sake can be traced back to 4800 BC, along the Yangtze River Basin of China. In the 3rd Century BC wet rice cultivation in Japan led to the fermentation of rice into a beverage that became an integral part of the Shinto religion.

Sake is produced from rice, water, yeast and koji mold. Rice is polished to remove the fats and proteins in the outer layer of the kernel, thus exposing the starches in the center. Koji mold is added to the steamed rice to break down the starch molecules into sugar. Water and yeast are combined with the steamed rice, and koji rice to produce sake.

Generally, the quality level of sake depends on the amount of polishing: the higher the percentage milled away, the better the sake. Some sake has a very small amount of grain alcohol added to achieve a different style.

Types of Sake

Junmai – Pure sake. Rice (polished to remove at least 30%), water, koji mold, yeast.

Honjozo – Pure sake and grain alcohol. Rice polished at least 30%.

Ginjo – Either Junmai or Honjozo. Rice polished at least 40%.

Dai-Ginjo – Either Junmai or Honjozo. Rice polished at least 50%.

Nigori – Unfiltered. Rice polished at least 30%.

Genshu – Undiluted sake. Before bottling, pure water is added to most sake to adjust the alcohol content from the naturally occurring 20% down to about 16%. Genshu is sake to which water has not been added.

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