

• Ozeki Sake Flight •

Karatamba



Honjozo
(Liquor-like)

Platinum



Junmai Daiginjo
(Wine-like)

Ozeki Sake



Junmai
(Beer-like)

Nigori



Nigori - Unfiltered
(Sweet & Rich)

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Sake Basics

Sake, the national drink of Japan, has been brewed continuously for at least 1,000 years. Once reserved for the elite of Japanese society, sake is now an integral part of daily life for all Japanese.

Although sake is brewed in every part of Japan today, the art of sake brewing began in the southern region known as "Nada". Nada is the cradle of sake production. The main reason for this is the water; Nada is blessed with Miyamizu spring water that is filtered through the rock strata of the Rocco Mountains. It is this water plus Nada's superb rice that makes its sake so special.

Quality sake also depends on the polishing of the rice kernel. All rice contains fat, proteins, and starch. Polishing the rice removes the fat and proteins thereby concentrating the starchy core. Quality sake brewers remove at least 25% of the rice kernel.

Serving Sake

Premium sakes should always be served chilled or at room temperature. Everyday sakes may be served warm, but never hot. Warm sake, served slightly higher than body temperature, tastes wonderful on a cold evening. Wine glasses can bring out the delicate aromas of a fine sake, while small ceramic cups are good for warm sake.

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%. light and fruity.

Sake Meter Value



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