

HOW TO ENJOY JAPANESE SAKE

How is Sake Made?

Sake Brewing Process

1 Polishing, washing, and soaking the rice
After the outer portion of the rice grain is removed in a process called polishing, the remaining rice is carefully washed and then soaked to absorb water.

2 Steaming the rice
The rice is steamed.

3 Making koji
Over about two days, a fungi called *koji* fungi is propagated onto the steamed rice in a special room.

4 Making the moromi (fermentation mash)
Steamed rice, *koji*, water, and a yeast starter are added into a large tank and mixed to start alcohol fermentation.

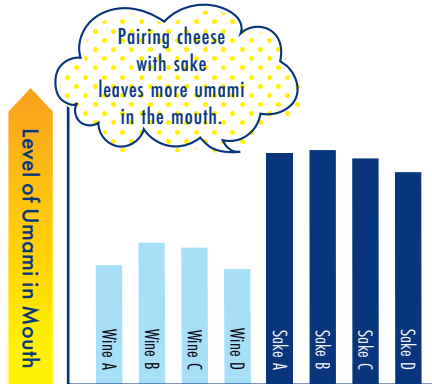
5 Pressing the moromi
The *moromi* is pressed to separate the liquid (sake) from the sake lees (*kasu*).

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SAKE TIPS

Based on Research

Sake is a Fantastic Match with Cheese!



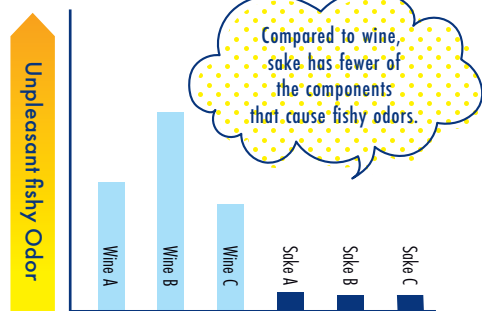
Everyone knows that wine and cheese pair well together, but did you know that **sake is a fantastic match also?** While wine washes away the umami-rich taste of the cheese leaving your mouth feeling refreshed, **sake draws it out so that you can enjoy it.**

What is Umami?

Umami (savoryness) is one of the five basic tastes along with sweetness, sourness, saltiness, and bitterness.

Sake is a Fantastic Match with Seafood!

Have you ever experienced an unpleasant fishy odor when pairing seafood and wine? This happens when components in wine react with the polyunsaturated fatty acids in seafood. **Sake has few of these components, making it a much more suitable match for all kinds of seafood.**



Visit our site to learn more about sake!

About Sake etc.



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Learn How to Enjoy Sake

SAKE BOOK



Japan.
"Kampai"
to the world.

YES or NO?

Does sake always have to be warmed up?

P.2

YES or NO?

Is sake only good with Japanese food !?

P.3

YES or NO?

Must a ceramic vessel be used when drinking sake !?

P.4

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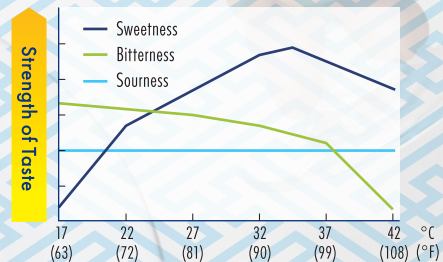
How to Enjoy Sake

Enjoy Sake at Different Temperatures

Sake can be enjoyed at a variety of temperatures. The best temperature varies by sake and by personal preference, so experiment until you discover something you like.

YES or NO? Does sake always have to be warmed up?

NO. Sake can be enjoyed at a variety of temperatures.



The taste of sake varies by temperature. Our perception of sweetness and bitterness changes depending on temperature. (Based on Hahn's Graph)

How to Enjoy Sake



“ Pair with Food ”

While sake tastes delicious on its own, it tastes even better when paired with food.

Sake is of course a great match with Japanese food, but with such a diverse flavor profile it can enhance the taste of food from all over the world.

From sautéed fish, and vegetables to steak — with so many pairing possibilities, a glass of sake at the dinner makes table dinner time even more fun.



Basic Pairings

The delicate tastes and aromas of sake bring out latent tastes from the food you pair with it. Try pairing dishes with a strong sweetness or umami with equally sweet sake for balance. Light and delicate sake pairs well with dishes that have a refreshing taste. Sake enhances the taste of food.



YES or NO? Is sake only good with Japanese food !?

NO. Sake can be paired with a wide variety of food from around the world.

How to Enjoy Sake



“ Find Your Special Sake Vessel ”

One of the greatest pleasures of drinking sake is finding your own special sake vessel.

Traditional sake vessels (like *choko* and *sakazuki*) are often used in Japan.

But, you can also use a champagne glass for sparkling sake, or a wine glass for fragrant *ginjo-shu*.

Play around with different vessels to create a unique, personal sake experience.



Sake Vessels and Japanese Culture

Special sake vessels are used during traditional ceremonies, such as weddings. Sake vessels are not only for enjoying sake, but also Japanese culture itself in which sake is deeply rooted.



YES or NO? Must a ceramic vessel be used when drinking sake !?

NO. Recently, sake is enjoyed in wine glasses.