

Introduction to Japanese Sake

Sake, often referred to as "nihonshu" (日本酒) in Japan, is a traditional Japanese alcoholic beverage made from fermented rice. With its unique flavors and cultural significance, sake has become a symbol of Japanese heritage and craftsmanship.

What is Sake?

Sake is brewed through a process of multiple parallel fermentation, where rice, water, yeast, and koji mold work together to create a beverage that ranges from sweet and fruity to dry and robust.

Unlike wine, which is fermented from sugars found in fruit, sake is made from rice, and its starches are converted to sugars before fermentation.



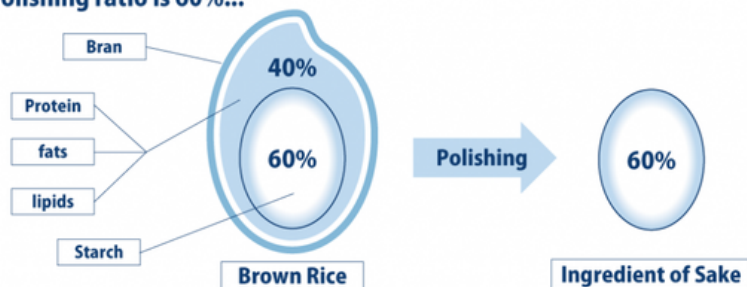
写真- PIXTA

Sake can be enjoyed at various temperatures, from chilled to warm, and pairs well with a wide range of foods. Experiment with different types to find your preferred taste and pairing combinations.

Concept of Polishing Ratio

<https://en.sake-times.com/>  SAKETIMES

If the Rice-polishing ratio is 60%...



Rice Polishing Ratio (精米歩合)

One of the critical factors that influence sake's taste and quality is the rice polishing ratio, which refers to the percentage of the rice grain remaining after polishing.

The more the rice is polished, the more refined the sake's flavor.

	Ingredients: Rice, Water, Koji, Distilled Alcohol	Ingredients: Rice, Water, Koji
Polishing Ratio 50% or less remain	Daiginjo 大吟醸	Junmai-daiginjo 純米大吟醸
Polishing Ratio 60% or less remain	Ginjo 吟醸	Junmai-ginjo 純米吟醸
Polishing Ratio 70% or less remain	Honjozo 本醸造	Junmai 純米
Polishing Ratio More than 70%	Futsu-shu 普通酒	Junmai 純米

https://note.com/mari_sakenote/n/n8788e8239169