

Different Rice Polishes

Polishing the saké rice (seimai) is an integral part of the saké making process. The quality of the saké is determined by the percentage the rice grain is polished to. Below are examples of different milling percentages and the saké they create.



Unpolished rice



Junmai: Polished to at least 70%, which is the basic polish ratio not legally required for Junmai statement. SakéMoto, Murai Family Tanrei, and Yoshinogawa Echigo are just a few examples of SakéOne imports.



Ginjo: Polished to at least 60%, which defines premium level saké. Momokawa Pearl, G Joy, and Moonstone Pear are just a few examples SakéOne produces.



Daiginjo: Polished to at least 50%, which defines super premium level saké. Murai Family Daiginjo and Yoshinogawa Daiginjo are examples of SakéOne imports.