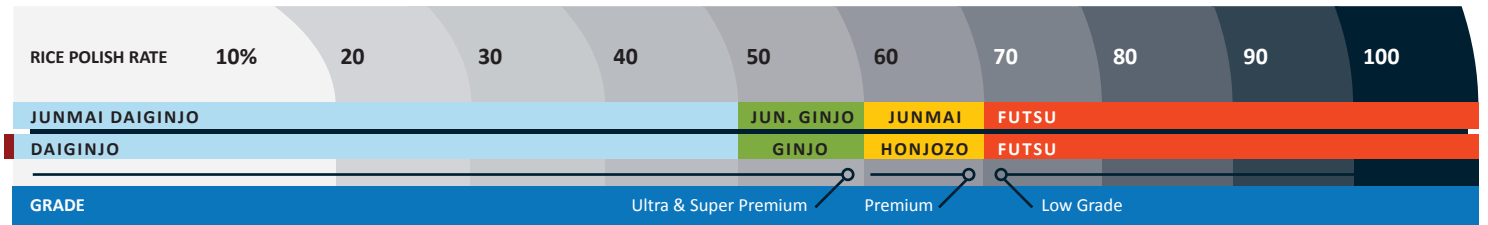


QUICK FACTS

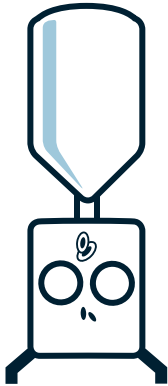
POLISH, CATEGORY & GRADE



Brewer's alcohol added for artisanal purposes.

Rice Polish

Rice polish is expressed as a percentage that is representative of how much of the original grain remains AFTER milling. Thus, the lower the percentage, the higher the grade. The longer each grain is milled, the lower the polish rate, enhancing the saké quality.



NOT RICE WINE!

Saké is brewed most similarly to beer but enjoyed like wine. Simply, saké is saké 😊

Saké Categories

DAIGINJO

Made with rice polished at least 50% and often times much more, Daiginjo saké has brewers alcohol added for artisanal purposes. An ultra premium grade saké.

JUNMAI DAIGINJO

Pure sake made with rice polished at least to 50% with nothing added. An ultra premium grade sake.

GINJO

Made with rice polished between 51-60%, brewers add various levels of alcohol to enhance flavor and/or aroma. Ginjo is super premium level saké

JUNMAI GINJO

Pure sake made with rice polished 51-60% with nothing added. A super premium level sake.

HONJOZO

Saké brewed with limited distilled alcohol added to enhance flavor and/or aroma. With rice polished to less than 70%, Honjozo is a premium grade saké.

JUNMAI

Pure sake, made from only rice, water, yeast and koji. As a Junmai, it cannot have anything added to it.

FUTSU

Basic "table saké" with generally the most added alcohol and does not require premium grade rice nor have a special milling rate. Often enjoyed hot.

JUNMAI LAW

Junmai sake can be made with ANY minimum milling. By law, the milling rate must be on the label.

JUNMAI INGREDIENTS

Traditional four ingredient brewing process. No additional additives.

SAKÉ RICE

Relatively few rices are fit for brewing sake. A style is chosen to best feed the type of koji and yeast.

WATER

An obvious ingredient but the kind and source does impact flavor. Brewers seek soft, low mineral H2O.

KOJI MOLD

As with beer and wine, diverse strains of yeast have varied impact on aroma, flavor and alcohol.

YEAST

Koji mold converts rice starch into fermentable sugar by digesting the grain as it multiplies/grows.

Saké Lifestyle

PAIRINGS & POURING

Sake is best enjoyed with great friends and great foods of the world. In fact, it is tradition that friends pour for each other.



GRILLED MEATS PIZZA SOUPS & NOODLES

TEMPERATURE & STORING

Premium saké is intended to be served chilled at about 44-47°F from a wine style glass. Not only can you see your saké, but also channel the often floral aromas.

However, unlike wine, saké does not improve with age and should always be stored cold once opened. The cooler the saké is stored, the slower it ages and you need not worry about oxidation.

ORGANIC, VEGAN, GLUTEN AND SULFITE FREE

Our Momokawa USDA certified Organic Junmai and Nigori saké are earth-friendly. Momokawa Pearl and Organic Nigori are Vegan & saké is gluten and sulfites free.

Popular Styles

GENSHU

Undiluted, around 18-20% ABV saké. Most sake are diluted to 14-15% alcohol but Genshu have no added water and are typically heartier in flavor and body.

NAMA CHOZO

Sake that has been pasteurized just once before bottling, preserving both bold flavor and aroma and extending shelf life.

KIMOTO

A process of creating a yeast starter brew by using ages old, traditional methods of time and labor intensive hand mixing and aerating techniques.

YAMAHAI

A style of making the yeast starter using natural lactic bacteria but no mixing with poles. Typically has a wild or gamey flavor.

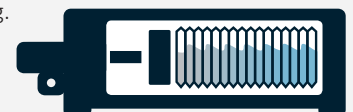
KOSHU

Aged saké, whether deliberately or by accident. Typically one of the earliest and strong tasting. A rare style that may appear dark in color with a musty aroma.

NIGORI

Coursely pressed sake to retain some of the rice sediment that provides a rich, creamy style depending on degrees of filtration and pressing.

SAKEONE USES THIS YABUTA STYLE PRESS



SAKE METER VALUE (SMV)

A measurement of sweet to dry.



Learn more

sakeone.com