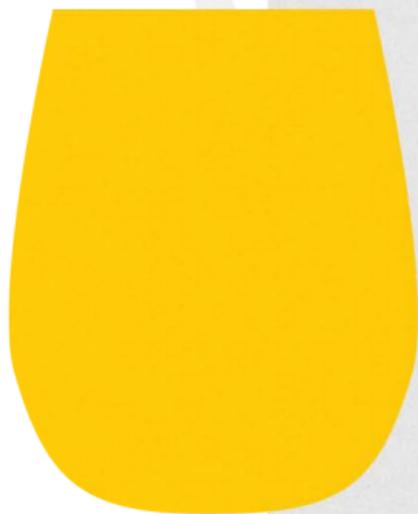


saké 101



saké
ONE

the
pocket guide

Introduction

Premium saké is an amazing brewed beverage. It is versatile enough for every day and any occasion. Saké can be served at various temperatures, pair with any kind of cuisine, and act as an incredible mixer.

The trick to saké is understanding some simple terms and information. This pocket guide gives you all of the information to make informed choices and navigate the world of saké.

Kanpai!



Ingredients



Rice

There are thousands of kinds of rice in the world, but not all are suitable for making saké. Usually a short grain, non-sticky type of rice is suitable for its starch content and shape for milling.



Water

It seems obvious as a key ingredient in the brewers toolbox, but source, mineral content and purity all impact brewing and flavor.



Yeast

Key to fermentation and very important to final aroma and flavor. Each strain of yeast offers diverse characteristics and have been specifically cultivated for saké brewing.



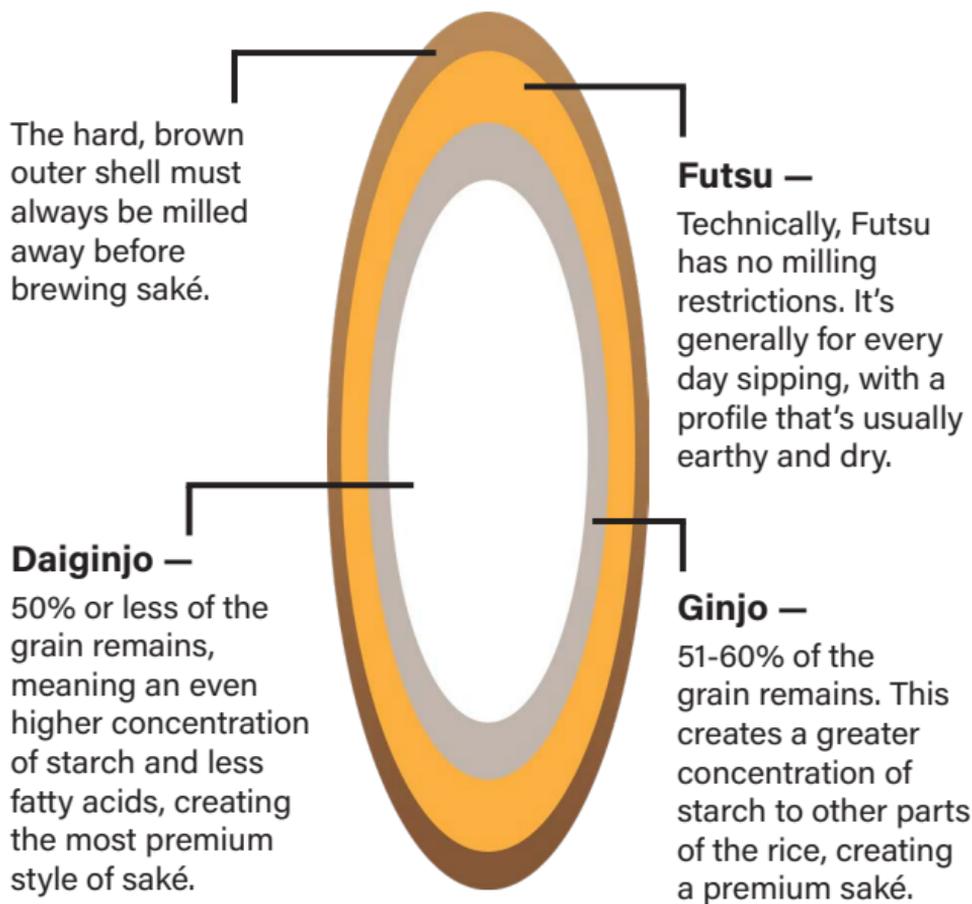
Koji

Officially called *Aspergillus Oryzae*, Koji is a type of spore that creates enzymes which convert rice starch into glucose.

Junmai saké is made with only these 4 ingredients. Saké that does not say "Junmai" has additional distilled alcohol or added flavors, which is done to create different layers to the saké's overall profile.

Saké Types

There are numerous categories of saké, and the key to understanding some of the most common types lies within the polish/mill percentage. Put simply, this is how much of each grain of rice remains. All saké is made with rice polished to some degree.



Ways to Enjoy



Chilled

A wine glass is best for enjoying chilled premium saké.



Cocktail

Saké is a versatile mixer. It can easily replace spirits in well loved classics or you can boldly create entirely new drinks.



Saké Set

A traditional serving vessel, wonderful for special occasions.



Paired with Food

Saké can be enjoyed with any cuisine! Branch out and try it with all of your favorites. Here are a few suggestions:

- Chicken and light fish with Momokawa Diamond
- Beef, lamb or tuna with G Joy
- Gorgonzola and brie with Moonstone Asian Pear
- Dark chocolate and fresh berries with Momokawa Pearl

Cocktail Ideas

Junmai Lemon Drop

3 oz Momokawa
Diamond

1 oz lemon juice

.5 oz simple syrup

.25 oz orange juice

1. Combine all ingredients in a shaker with ice, shake well

2. Strain into chilled cocktail glass



Pearl Caramel Iced Chai

2.5 oz Momokawa
Pearl Nigori

1 chai tea bag

1/2 cup hot water

Caramel syrup

Whipped cream

1. Brew tea, then allow to cool.

2. Pour over ice.

3. Stir in saké, top with syrup and whipped cream.



Explore a variety of fantastic cocktails on our website



Dictionary

Get to know these terms, and you will have the tools to understand what you're trying and ultimately find what best suits your own unique tastes.

Genshu — Cask strength (undiluted), generally 18 - 21% alcohol.

Honjozo — Saké with a small amount of brewer's alcohol added during brewing. Done as an artisanal approach, this enhances aroma and flavor.

Infused — Flavor added.

Junmai — Literally means "pure rice" - saké made with only rice, water, koji and yeast.

Nama — Unpasteurized saké that requires refrigeration. Meant to be consumed as soon as possible.

Nama Chozo — Saké that is pasteurized only once. This creates more vibrant flavors but a shorter shelf life than standard (twice pastuerized) saké.

Nigori — Literally means "cloudy." The result of leaving sediment in the saké.

Dictionary

Tokubetsu — Brewed in a special manner, usually with high quality rice, lower polish/mill, special yeast, etc

Polishing/Milling — A percentage of the rice grain that is removed by milling the rice. The milling process removes proteins, fats and anomalies, while leaving the desirable starches behind.

Saké (sah-keh) — A rice based beverage that undergoes a very unique brewing process which differentiates it from both wine and beer. It is the only beverage in the world that converts starch to sugar and sugar to alcohol, simultaneously.

Saké Meter Value (SMV) — The measure of specific gravity, or density, of saké. A dry saké will usually show a + SMV number, with a sweet saké showing a - SMV number. Generally, the larger the number, either positive or negative, the drier or sweeter it is.

