

Saké 101

A GUIDE TO HELP YOU ENJOY SAKÉ!

5 QUICK FACTS

Mindful Imbibing

SAKÉ IS 100% GLUTEN FREE & HAS NO ADDED SULFITES

Fun Pairings

SAKÉ PAIRS FANTASTICALLY WITH VARIOUS CUISINES!
TRY IT WITH FRIED FOODS, PIZZA, BBQ & MORE!

Keeps Well After Opening

SAKÉ CAN LAST A COUPLE OF MONTHS IN THE FRIDGE AFTER OPENING

Not a Spirit

SAKÉ IS BREWED FROM RICE (NOT DISTILLED)

Not Always Hot

SAKÉ IS DELICIOUS AT VARIOUS TEMPERATURES, INCLUDING CHILLED OR ROOM TEMP!

Don't be intimidated by the labels.

Find these terms on the front or the back of the bottle to help you pick out a saké:

HOW TO CHOOSE SAKÉ

JUNMAI

FLAVORS ARE GENERALLY ON THE DRY AND EARTHY SIDE.

ENJOY CHILLED, ROOM TEMP, OR WARM.

JUNMAI INDICATES THE SAKÉ IS BREWED WITH ONLY RICE, WATER, YEAST, AND KOJI.

GINJO / JUNMAI GINJO

FLAVORS ARE GENERALLY ON THE LIGHT AND FRUITY SIDE.

ENJOY CHILLED.

GINJO INDICATES THE SAKÉ IS BREWED WITH RICE MILLED DOWN TO 51-60% OF ITS ORIGINAL SIZE.

(MILLING REMOVES FATS & PROTEINS ON THE OUTER LAYERS OF THE GRAIN)

DAIGINJO / JUNMAI DAIGINJO

GENERALLY SILKY AND SMOOTH WITH FRUITY, FLORAL NOTES.

ENJOY CHILLED.

DAIGINJO INDICATES THE RICE IS MILLED TO 50% OR LESS OF ITS ORIGINAL SIZE.

HONJOZO

FLAVORS ARE USUALLY DRY AND SMOOTH

ENJOY CHILLED, ROOM TEMP, OR WARM.

HONJOZO INDICATES THE RICE IS MILLED TO AT LEAST 70% AND A SMALL AMOUNT OF DISTILLED ALCOHOL IS ADDED FOR STYLISTIC PURPOSES.

KIMOTO / YAMAHAI

FLAVORS ARE GENERALLY RICH WITH DEPTH AND COMPLEXITY,
HIGHER IN ACIDITY WITH SOME EARTHINESS.

ENJOY CHILLED, ROOM TEMP, OR WARM.

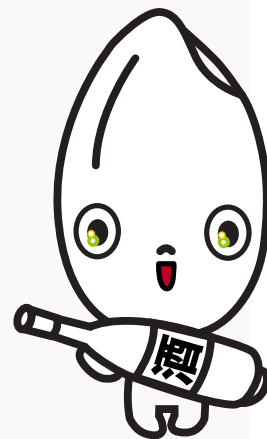
KIMOTO & YAMAHAI ARE OLDER BREWING STYLES THAT TAKE MUCH LONGER TO BREW THAN MODERN METHODS,
AND RESULT IN SAKÉ WITH SMOOTH AND DEEP FLAVOR PROFILES.

NIGORI

CLOUDY SAKÉ, FLAVORS ARE GENERALLY SWEETER.

ENJOY CHILLED.

SHAKE BEFORE SERVING.



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ONE

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