



This is one of the examples of the Spring Sake Flight Series

Spring Sake Flight Series

We chose some of the best sakes for this **Spring Sake Flight Series**. We chose these as they are some of the "go-to sakes" for sake lovers in Japan, and these are sakes you will find on good sake lists when dining in Japan.

- **Why Sake matches well with all types of food**
 - Sake's acidity level is considerably lower than wine (sake is 1.2~1.6% and wine is 5~8%), therefore it is much easier to pair with all types of food.
- **What is the "Sake Meter Value"?**
 - It measures the density of **sake** relative to water, and this is the barometer for gauging the dryness or sweetness of the **sake**.
 - The higher the S.M.V., the drier the sake. The **median value** of S.M.V. is +3.
 - However, even different brands with the same S.M.V may be perceived as being drier or sweeter.
- **Why all of our restaurants' sakes tend to be more on the dry side**
 - You will find most of our sake with Sake Meter Value of 3~7~10

- It's because our food pairs well in this range.
 - **Why didn't Japanese come up with sake flavor notes and profiles until recent years?**
 - In recent years, sake specialists in foreign countries, especially the United States and England, started to describe Sakes in such way similar to describing wines.
 - Describing a sake's merits in Japan has been more about the sake meter value, location of production, the awards the sake has won and the type of rice used has been in the Japanese culture, however, sake sommeliers in the USA or England tend to favor describing the sake's flavor profile and the sake meter level, so that wine drinkers can have a better comparison.
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Brief Sake Information

1. Brief Guide to Sake

- Sake is an all-natural rice-based fermented alcoholic beverage. **It is made like beer and served like wine**, with tasting characteristics and alcohol content very similar to wine.
- Sake was first made in China roughly 5,000 years ago, but was later dramatically improved in Japan. Today, there are over 14,000 different sakes produced by 1,800 brewers worldwide, primarily in Japan.
- **Sake is made from four basic ingredients: rice, water, yeast, and Koji, an enzyme.** The starches in rice are concentrated in the center of the grain, and for premium and super premium sake, the outside of the grain is polished away. This exposes the heart of the rice that contains the starch that will be converted to fermentable sugars. The degree to which the rice is polished determines how the sake is classified.
- Most sake is aged for about 6 months, either in tanks or in the glass bottle. It is important that sake is kept at a controlled temperature, and can be consumed up to 3 weeks (and often longer) after opening the bottle with little to no change in flavor or quality.

2. Sake Category for our event

- **Junmai** - made from rice, water, yeast and Koji only.
- **Junmai Ginjo** - Junmai Sake with 40%-50% of the rice grain polished away. (or Junmai Sake with a polish ratio of 50% – 60%)
- **Junmai Daiginjo** - Junmai Sake with 50% or more of the rice grain polished away.
- **Nama** - Sake that has not been pasteurized. *Namazake* must be kept chilled.

- **Nigori** - unpresseed sake – leaving a white, cloudy layer. The taste is often sweet, but can be dry.
- **Honjozo** - Sake with a small amount of brewer's alcohol added. This brings out flavors & aroma.
- **Genshu** - Sake that has not been diluted with water. Alcohol content can reach 20%. (there are also well made sakes that only reach 16 - 17% alcohol)

3. What is UMAMI?

- You might have heard the term "**UMAMI**" to describe food, condiments, and sake.
- Japanese cuisine and sake both have full of UMAMI flavors.
Please read this description, <https://en.wikipedia.org/wiki/Umami>