



SAKE [sa.kε]

Sake 日本酒


SAKE (pronounced [sa.kε]) is a Japanese alcoholic beverage made from rice.

This article uses the word sake as it is used in English, as the name for this specific Japanese beverage made from rice. In Japanese, the word sake (Japanese: 酒; often preceded by the honorific prefix o-) refers to alcoholic drinks in general, not this one exclusively; instead, the word Nihonshu (日本酒, "Japanese alcoholic beverage") is used to distinguish it from other alcoholic drinks. However, in English, the word "sake" always refers to Nihonshu.

Sake is also referred to in English as rice wine. However, unlike true wine, in which alcohol is produced by fermenting the sugar naturally present in fruit, sake is made through a brewing process more similar to that of beer. To make beer or sake, the sugar needed to produce alcohol must first be converted from starch. But the brewing process for sake differs from beer brewing as well, notably in that for beer, the conversion of starch to sugar and sugar to alcohol occurs in two discrete steps, but with sake they occur simultaneously.

Additionally, alcohol content also differs between sake, wine, and beer. Wine generally contains 9-16% alcohol and most beer is 3-8%, whereas undiluted sake is 18-20% alcohol, although this is often lowered to around 15% by diluting the sake with water prior to bottling.

Types of Sake

<p>Ginjoshu (吟醸酒)</p> 	<p>Sake made using white rice which has been milled so that 60% or less of the grain remains. It also contains rice Koji and water, and many contain all of these ingredients plus brewing alcohol. It is characterized by a fruity, somewhat floral bouquet and clear, crisp flavour. If the rice is polished down to 50% or less, the sake is called DAI-GINJOSHU.</p>	<ul style="list-style-type: none"> • Mukantei 無冠帝 • Suishin 酔水 • Hakushika 白鹿
<p>Junmaishu (純米酒)</p>	<p>Sake made only from white rice, rice Koji, and water. It tends to have a mellow bouquet and a rich, smooth flavour.</p>	<ul style="list-style-type: none"> • Yamada Nishiki 山田錦 • Suishin 酔水
<p>Honjозoshu (本醸造酒)</p>	<p>Sake made using white rice which has been milled so that 70% or less of the grain remains, along with rice Koji, brewing alcohol, and water. It is known for its mild, unobtrusive bouquet, and a crisp flavour. All other types of sake fall under the category of Futsushu, which is consumed widely throughout Japan. This category offers various tastes, with each brand of sake featuring a unique flavour that is characteristic of the brewery.</p>	<ul style="list-style-type: none"> • Karatanba 辛丹波 • Hakkaisan 八海山 • Kubota senju 久保田千寿 • Onikoroshi 鬼ころし • Kenbishi 剣菱

