

JASCO Nihonshu no Hi (World Sake Day) Tasting
Hosted by Rishi Sushi. Kitchen. & Bar
With Advanced Sake Professional Nick Harris

日本酒

Basics of Sake:

Sake Served (Grade):

Tasting Notes:

SEIMAI- BUAI (POLISHING RATE):

Percentage of rice left after the outer part is ground away

MULTIPLE PARALLEL FERMENTATION:

Saccharification (Starch -> Sugar) and Fermentation (Sugar -> Alcohol) happen simultaneously in the same tank.

KI-KOJI-KIN:

Aspergillus oryzae is the microorganism that is used to inoculate a portion of the rice used in sake production to facilitate Saccharification.

KOJI:

The rice that has been inoculated with Koji-kin

JUNMAI:

"Pure rice" No additives or distiller's alcohol

HONJOZO:

Maximum polishing rate of 70% with the addition of a small amount of brewers' alcohol

GINJO:

Maximum polishing rate of 60%

DAIGINJO:

Maximum polishing rate of 50%

YAMAHAI:

Ambient lactic bacteria fall into open tanks to create required lactic acid to protect yeast during fermentation. Often racy and wild

Rihaku, Dance of Discovery

(Junmai)

Masumi, Mirror of Truth

(Junmai)

Taka, Noble Arrow

(Tokubetsu Junmai)

Dewazakura, Green Ridge

(Junmai Ginjo)

Hiro, Gold

(Junmai Daiginjo)