

# SAKE

## OUR GUIDE AND RECOMMENDATIONS



**Sake** or ‘**nihonshu**’, is a traditional Japanese alcohol brewed from rice. It’s been around for over 2,000 years, but the premium Sakes that you see today have only been around for about 50.

There are hundreds of Sake brewers across Japan, but we source all our Sake from one artisanal craft brewery in Hyōgo prefecture on the island of Honshu, known as the birthplace of Sake making.

Akashi-Tai are 4th generation family brewers and have been producing hand-crafted, premium, small batch Sake for over 150 years.

### GETTING TO KNOW SAKE

Sake is made from 4 simple ingredients – rice, water, kōji and yeast. Kōji is a naturally forming ‘mould’ that creates the enzymes needed to make the Sake magic happen.

Sake styles vary depending on the rice grain used in the fermenting process – Akashi-Tai use only yamadanishiki and goyakumangoku varieties. The ‘polishing’ of each rice grain – which refers to how much rice grain is milled away before the fermentation process. And, whether distilled alcohol is added to the fermented mash.

## SAKE STYLES

### DAIGINJO

Super premium, fragrant Sake with minimum 50% polishing ratio and a very small amount of distilled alcohol added to enhance the flavour and aroma.

### GINJO

Premium fragrant Sake with minimum 60% polishing ratio, similar to Daiginjo.

### HONJOZO

Light, mildly fragrant premium Sake polished to a minimum of 70% with a small amount of distilled alcohol added to extract aroma and flavour.

### JUNMAI

Sake made with nothing other than rice, water, yeast and kōji with no minimum polishing ratio. When appended to daiginjo and ginjo, no alcohol has been added.

# NIHONSHU WA RYORI WO ERABANAI

(SAKE DOES NOT FIGHT WITH FOOD)

## TASTING NOTES & FOOD PAIRING

### TOKUBETSU HONJOZO (15%)

A lighter-bodied refreshing Sake with soft citrus flavours and a sweet, well-balanced finish.

Moreishly drinkable, this Sake goes with a range of courses, or equally fits the bill as an aperitif.

**Goes perfectly with:** *grilled kushiyaki skewers, don buri and seafood.*

### TOKUBETSU JUNMAI (15%)

A satisfyingly umami rich Sake with undertones of pear & banana, and a rich, luxurious mouthfeel.

**Goes perfectly with:** *wagyu, sushi & sashimi.*

### JUNMAI DAIGINJO GENSHU (16%)

An iconic “Grand Cru” Sake that’s highly floral & delicate with a salty palate and a rich and aromatic minerality.

An explosion of melon, lemon & bitter orange aromas offering a long-lasting finish.

**Goes perfectly with:** *tuna & beef tataki, yaki udon, dynamite prawns & ika furai.*

### TOKUBETSU HONJOZO GENSHU (19%)

Fuller in body, this Sake sings of pink grapefruit & beeswax with white floral undertones.

A creamy, rich palate with tropical fruit flavours & a subtle umami note.

**Goes perfectly with:** *salmon teriyaki, yasai and ebi tempura.*

### DAIGINJO GENSU (17%)

One of Akashi-Tai’s most iconic Sakes. A fruity & floral palate with delicate aromas of pear, and subtle notes of honey & white spring flowers with a dry finish.

**Goes perfectly with:** *tuna and salmon tataki, wagyu, sushi & sashimi.*

### GINJO JUNMAI SPARKLING (7%)

An innovative style of Sake fusing traditional Sake brewing methods with Champagne-style secondary fermentation.

Notes of lychee, citrus, peach & melon. Deliciously sparkling.

**Goes perfectly with:** *sushi and seafood dishes, as well as desserts.*



## SAKE LIQUEURS

### SHIRAUME GINJO UMESHU (PLUM SAKE) (14%)

A firm summertime favourite, this Sake liqueur is made with “ume” (plums). A voluptuous bouquet of confit cherries and plums is followed by a sweetness in the mouth, with generous notes of plum and almond.

**Goes perfectly with:** *desserts & mochi ice cream... great in cocktails too.*

### GINJO YUZUSHU

(YUZU SAKE) (10%)

Supple and fruity, with refreshing aromas of grapefruit, this yuzu Sake liqueur offers intense citrusy flavours with a perfectly balanced sweetness.

**Goes perfectly with:** *summer zesty salads, sorbet or our yuzu cheesecake.*