

JP Sushi

Come try our assortment of SAKEs today!

SAKE BASICS

Sake the national drink of Japan, has been brewed for at least 1000 years. Once reserved for only the elite of the Japanese society, today sake is part of the life of every Japanese person.

Sake brewing originated in the southern region of Japan called Nada, known for its Miyamizu spring water that is naturally filtered through unique strata of minerals. Combining this water with its superb rice, Nada has become the cradle of Japanese sake production.

Quality sake also depends on the polishing of the rice kernels. The outer parts of each kernel of rice contains fat and protein, which most be removed in order to expose the starchy core. Quality sake are made from removing at least 35% of this outer surface.

Good sake should always be served chilled or at room temperature. Only the basic sake is served warm, ie. slightly warm never hot. Warm sake is best served at slightly higher than body temperature.

TYPES OF SAKE

Junmai- Junmai sake must be made from rice that has been polished to remove at least 25% of the hull. There can be addition of grain alcohol.

Ginjo- Sake classified as Ginjo must be made from rice that has been polished down at least 40%. Ginjo sake is usually brewed longer and at lower temperatures in order to extract the most flavor from the rice. Flavors range from dry to slightly sweet. Ginjo sake has a distinct melon and banana flavor.

Daiginjo- Daiginjo sake is made from rice that has been polished down to at least 50%. Most quality producers exceed that and polish to 65% removed. The flavors are usually sweet and concentrated.

Honjozo- Honjozo sake has a small amount of grain alcohol added. This type of sake tends to be on the dry side, like Karatamba, but can be fruity as well.

Nigori Sake- Nigori sake is unfiltered. There are still rice particles in the sake which takes on the appearance of milk. Most are slightly sweet.

Nama Sake- Nama sake is unpasteurized. They usually taste light and fruity.

We now serve Ginjo Sakes!

