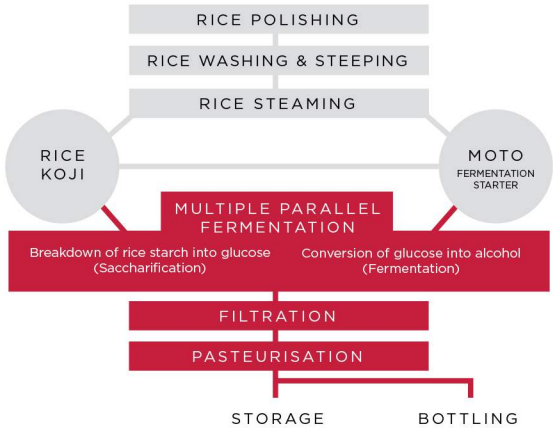


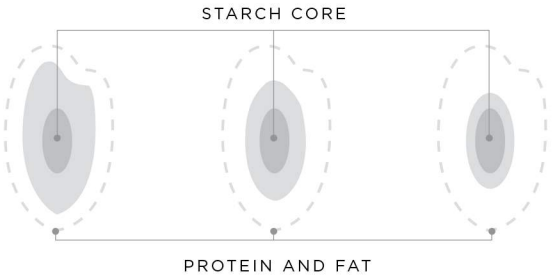
SAKE PRODUCTION

Sake is brewed with more similarities to beer production than wine. Sake rice does not contain the kinds of enzymes that barley does, so a different ingredient is needed to help convert the rice's starch into sugar. This ingredient is rice Koji, which was made with steamed rice and Koji mould (Koji-Kin). When this magical Koji mould is combined with the rice, enzymes are produced which break up the starch in the rice and turn it into sugar.



POLISHING

Rice grains are polished in order to remove fat and proteins and reveal the starchy core. The polishing process greatly influences the final taste of a sake. Generally, the more fat and proteins that are removed during the polishing process the cleaner and fruitier the sake. In contrast, rice which has been polished less will result in savoury, grainy, rice-like flavours which are full-bodied.



70%	60%	50%
POLISHING RATE	POLISHING RATE	POLISHING RATE
HONJOZO JUNMAI	GINJO JUNMAI GINJO	DAIGINJO JUNMAI DAIGINJO

AKASHI SAKE BREWERY;  
EXPERIMENTING SINCE 1856

Akashi Sake Brewery is a small artisanal sake producer based in Akashi city, a fishing town in Hyogo prefecture in Western Japan. Hyogo is the traditional sake brewing capital of Japan, known for the best sake rice and pure water.

Our signature range Akashi-Tai is true artisan sake, handmade in small batches by our Toji (or master brewer) Kimio Yonezawa and his close team of trusted craftsmen.



We brew using traditional methods, and only with the highest quality, locally produced ingredients. However traditional doesn't mean closed-minded, conservative or non-progressive.

The way to truly respect tradition is to keep it alive, and to do that you sometimes need to be willing to question and challenge. This requires the strength of character to follow your own path, but with a profound understanding of, and respect for the centuries of tradition and craft that have led to where we are now. Today's innovations are tomorrow's traditions.

Sake is born out of a centuries-old tradition of continuous improvement. The best custodian of this tradition is the dedicated artisan who is unafraid of trying something new.



AKASHI SAKE BREWERY  
Akashi-city, Hyogo  
www.akashi-tai.com

NICHE W&S  
US Importer & Distributer  
info@ourniche.com  
973 993 8450  
www.ourniche.com



AKASHI-TAI  
JAPANESE SAKE

AKASHI SAKE BREWERY  
EXPERIMENTING SINCE 1856

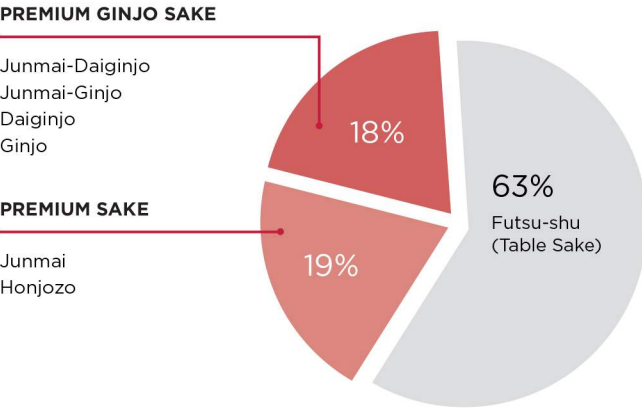
WHAT IS SAKE?

Rice, water, rice koji and yeast are the ingredients used to produce sake. The alcohol content typically ranges from 13% to 18% It can be as high as 21% but anything above this percentage would no longer be classed as sake.

Classifications are key to distinguishing different types of sake. Knowing the classifications will allow you to have a greater understanding of sake and how it should be served. Below are 6 of the main classifications of premium grade sake, all of which must use certified sake-specific rice.

MILLING RATE (% of rice remaining after polishing)	INGREDIENTS	
	NON JUNMAI	JUNMAI
	Rice, water, rice koji Distilled alcohol	Rice, water rice koji
	above 70%	—
	70% (or less)	Honjozo 本醸造
	60% (or less)	Junmai 純米
		Junmai Ginjo 純米吟醸
		Junmai Daiginjo 純米大吟醸

The origins of Sake go back as far as 2,500 years ago when rice growing became prevalent in Japan. However, today's premium Ginjo grade sake is a relatively new development which has only been around for 40 years or so.





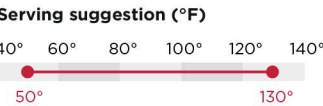
NON JUNMAI



Tokubetsu  
Honjozo

**Koji rice varietal (Koji & Mash):**  
100% Hyogo produced  
Gohyakumangoku  
**Rice Milling Rate:** 60%  
**ABV:** 15%

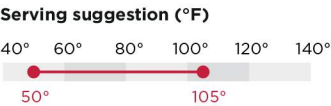
**Tasting note**  
**Nose:** A discrete nose with lime, lemon and straw.  
**Palate:** A dry start with citrus flavours and a smooth, well-balanced finish.  
**Food pairing:** BBQ meats, warm soup and casserole, miso and teriyaki flavoured dishes, grilled fish, sashimi and seafood in general. Also great with cheese such as cheddar and comte.



Tokubetsu  
Honjozo Genshu

**Koji rice varietal (Koji & Mash):**  
100% Hyogo produced  
Gohyakumangoku  
**Rice Milling Rate:** 60%  
**ABV:** 19%

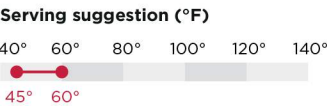
**Tasting note**  
**Nose:** Waxy, woody and white flowers with a pink grapefruit finish.  
**Palate:** Strong start but surprisingly creamy on the palate with intense umami. Very rich and long finish.  
**Food pairing:** Cheese plates, mushroom or meat pie. Vegetable and seafood tempura. Grilled meat. Can be served as a digestive.



Daiginjo Genshu

**Koji rice varietal (Koji & Mash):**  
100% Hyogo produced  
Yamadanishiki  
**Rice Milling Rate:** 38%  
**ABV:** 17%

**Tasting note**  
**Nose:** Elegant, lightly honeyed notes and hints of white lily.  
**Palate:** This floral fruity sake has delicate flavours of white flowers and pear with a subtle hint of anise followed by a lemony dry finish.  
**Food pairing:** Vinaigrette, lamb, duck, spices such as anise and cardamom. Oysters and other fresh seafood. Marinated salmon with fresh seasonal salad. Variety of sushi and sashimi.



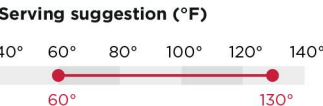
JUNMAI



Tokubetsu  
Junmai

**Koji rice varietal (Koji & Mash):**  
100% Hyogo produced  
Yamadanishiki  
**Rice Milling Rate:** 60%  
**ABV:** 15%

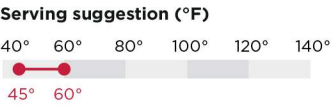
**Tasting note**  
**Nose:** Creamy with undertones of pear and banana.  
**Palate:** Beautifully ripe fresh banana. Rich luxurious mouthfeel.  
**Food pairing:** Sushi, sashimi, salad and stewed fish or meat.



Junmai Daiginjo  
Genshu

**Koji rice varietal (Koji & Mash):**  
100% Hyogo produced  
Yamadanishiki  
**Rice Milling Rate:** 38%  
**ABV:** 16%

**Tasting note**  
**Nose:** Well pronounced nose with melon, lemon, bitter orange, green grass and sage.  
**Palate:** Superb balance of lemon and bitter orange flavours with a long lasting finish.  
**Food pairing:** Tuna tartare with chili, ginger and sesame, marinated octopus and calamari salad. Sea bream and white fish pan fried dishes. Pork medallion with cream truffle sauce.



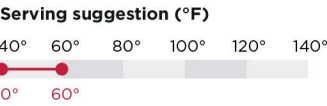
FLAVOURED



Shiraume Ginjo  
Umeshu

**ABV:** 14%

**Tasting note**  
**Nose:** Dry fruit, date cherry and plum.  
**Palate:** Sweet with rich prune, almond flavours with refreshing clean finish.  
**Food pairing:** Cooked fruit such as apricot compote or on its own as a desert wine. Mince pies, Christmas pudding or cake, Bakewell tart with vanilla ice cream.



GLOSSARY

**NIHONSHU** (日本酒): The correct term for ‘Japanese Sake’, the official term used in Japan.  
**HONJOZO** (本醸造): An officially classified type of sake made with steamed rice, water, koji and a very small amount of pure distilled alcohol added after brewing to help emphasize flavour and aroma.  
**JUNMAI** (純米): Pure rice sake, with no distilled alcohol added.  
**TOKUBETSU** (特別): Means ‘special’ and can only apply to Honjozo or Junmai grades. A Tokubetsu must be demonstrably superior, or different, to a more standard Honjozo or Junmai in the same Brewery, for example by having a higher milling rate or using a different rice varietal.  
**GENSHU** (原酒 ): Non-diluted, bottled at original strength with no water added after brewing.  
**GINJO** (吟醸): Sake made from rice where the grain has been polished until 60% or less of the original weight remains.  
**DAIGINJO** (大吟醸): Sake made from rice where the grain has been polished until 50% or less of the original weight remains, with extremely labour-intensive brewing methods. Ginjo and Daiginjo sakes are generally seen as the pinnacle of the brewers’ art.

FOOD PAIRING

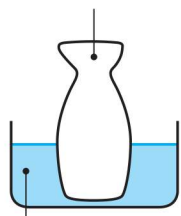
Sake works well with a wide range of food. The pairing principles for sake have many similarities with that of pairing food with wine. Sake with similarities to the food enhances both, such as rich Sake for rich food. Sake can bring out and amplify the flavours in food, prolonging the enjoyment. Consuming Sake with food can even create new tastes by enhancing flavours and aromas. Sake can also wash away food aftertastes and refresh the palate. Sake with higher acidity usually stands up better to oilier foods. Some dishes however may not need all that acidity, and in fact will work better with lower acidity Sake. Yeast, lactic acid bacilli and mould are also involved in the production of cheese, which is rich in umami resulting from the breakdown of proteins. Cheese, therefore, goes well with some Sake varieties.

SERVING SAKE

It can be enjoyed in a variety of ways and is a great option for cocktails. Whether to serve sake chilled or warm is a question of personal preference. As a general rule fruity sakes like Ginjo and Daiginjo are served chilled. While earthy, savoury sakes like Junmai and Honjozo can be warmed.

WARMING SAKE

Sake filled tokkuri



Warm water  
140° to 160°F