

Sake Is Simple

The three grades of premium sake are determined by how much the rice is milled or “polished.” More polishing makes the sake lighter, cleaner and fruitier.

JUNMAI FAMILY

Made from four ingredients:
rice, water, yeast and koji.

HONJOZO FAMILY

Made with a fifth ingredient:
neutral distilled spirit.

JUNMAI
DAIGINJO

ELEGANT
DELICATE
SMOOTH

DAIGINJO

Rice must be polished down to 50% or less
of the grain

JUNMAI
GINJO

LIVELY
FRUITY
AROMATIC

GINJO

Rice must be polished down to 60% or less
of the grain

JUNMAI

RICH
EARTHY
VERSATILE

HONJOZO

Rice is usually polished down to 70% or less
of the grain