

GUIDE
for

SAKE



KONAN UNIVERSITY

What Makes NADA's Sake so Special

Sake brewing in Nada district, “Nadagogo” is the home of Japanese sake with lots of sake breweries with a long history.



1

WATER IN ROKKO

= MIYAMIZU

- Rich in minerals
- Lower iron content (iron is harmful to sake brewing)



→Light and sharp sake, called
“Otoko-zake (“masculine” sake)”

2

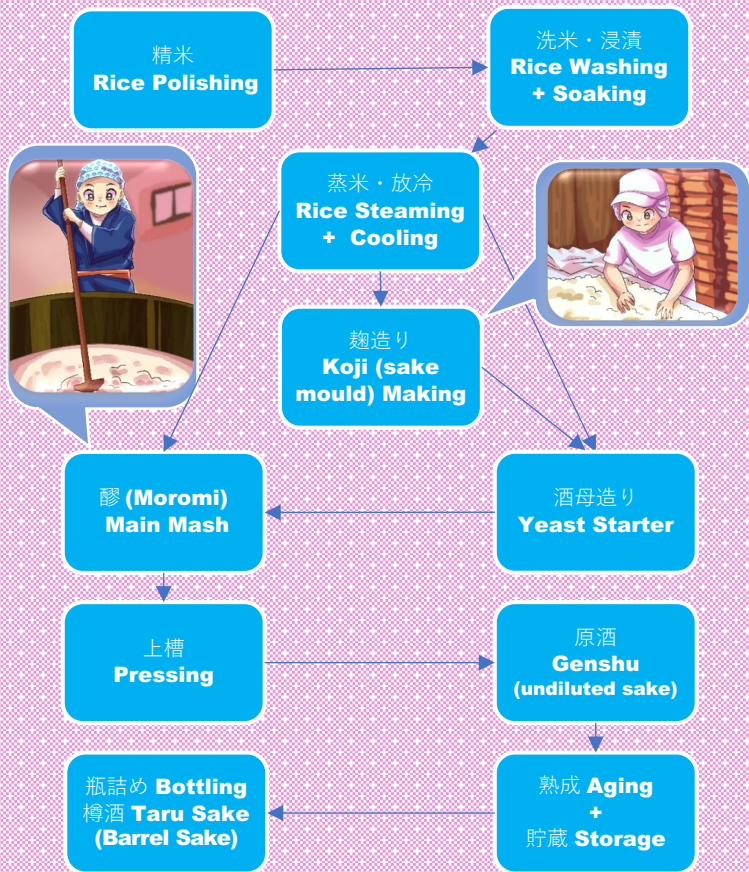
KING OF SAKE RICE

= YAMADANISIKI

- Lower in lipids and proteins

→Delicate taste and fragrant flavor and sweetness remain even if the sake meter value is raised




Process of Sake Brewing



特定名称酒

Special Designation Sakes



Ingredients		Rice / Water / Koji	Rice / Water / Koji / Alcohol	Ways to enjoy
精米歩合 Rice Polishing Ratio*	Less than 50% 	純米大吟醸 Junmai- Daiginjo	大吟醸 Daiginjo	Slightly chilled, slightly warm, room temperature
	Less than 60% 	純米吟醸 Junmai- Ginjo	吟醸 Ginjo	
	Less than 60% (Special brewing process)	特別純米酒 Tokubetsu -Junmai	特別本醸造酒 Tokubetsu -Honjozo	Wide range of temperature from well chilled to well hot
	Less than 70% 		本醸造酒 Honjozo	
	No specificat ion	純米酒 Junmai (pure rice)	<div>Feel the difference in your taste and scent!</div>	

*: The percentage of polished rice received from a given quantity of brown rice. The rice polishing ratio is one of the key elements that defines the flavor of the sake.

What to Check for on the Sake Bottle Labels

Front

Back

日本酒度 +3

酸度 1.6

アミノ酸度 1.6

Sake Meter Value

shows the degree of the sweetness and the dryness of the sake. The higher (+), the drier. The lesser (-), the sweeter.

Alcohol Content

アルコール分
15.0度以上
16.0度未満

Rice Polishing
Ratio

精米歩合60%

Product Name
"Nihonshu"
(Japanese term
of sake)

原材料名
米 (国産)
米こうじ
(国産米)
日本酒
720ml

Manufacturing
Date

製造年月
22.3

純米吟醸酒

Special
Designation
Sakes (Page 3)

山田錦
100%

Variety of
Raw Rice

Enjoy Sake at Different Temperature!

Different Name at Different Temperature

ぬる燗

NURUKAN

Richer scent
and taste

花冷え

HANABIE

Light scent and
Delicate taste

°C

50

40

30

20

10

0

10

20

あつ燗

ATSUKAN

Sharp scent
and taste

常温

JOUON

Soft scent
and taste

Matching with Some Countries' Cuisine



- Ginjō-shu
- Nigori (Cloudy sake)



- Nigori (Cloudy sake)
- Junmai



Nama chozō-
shu ("Live storage"
sake)

Hidden Gems around

KONAN UNIVERSITY

Message from us

We started making this pamphlet with a wish that foreign exchange students would remember that the local area of Konan Uni is home to lots of prestigious sake breweries that represent Japan even after they returned to their home countries.

Members;
Yuki Kawano, Rina Takata

Supported by;
Premier Project (Kenzui),
Konan University

Sake Cheesecake

CASSALADE

A patisserie specialized in Cheesecake. There are three types of unbaked sake cheesecake, each one using a different sake brand.

1. SENSUKE (Sake flavor ★☆☆)
2. FUKUJU (Sake flavor ★★☆☆)
3. DAIKOKUMASAMUNE (Sake flavor ★★★)

You will be amazed by the great combination of sake and cheesecake.

Location: A five-minute walk from JR Sumiyoshi Station



Brewer's Restaurant

Sakuramasamune Memorial Hall

« SAKURAEN » 櫻宴

Sakuramasamune 櫻正宗 is a well-known sake brewery in Nada. The restaurant SAKURAEN is a nice place to enjoy sake with Japanese cuisine. You can also experience Japanese style bar, Sanbaiya 三杯屋, which is attached to the restaurant.

Location: A five-minute walk from Hanshin Railway Uozaki Station

