

4 Types of Sake Identifiable by Taste and Aroma



As with wine, sake is a drink to be enjoyed alongside a meal. Different brands can be enjoyed for their particular rich flavours and aromas, and paired not just with Japanese cuisine, but various cuisines from around the world as well. There are four main groups into which sake can be divided by taste and aroma, and each can be enjoyed in different ways. Are you ready to embark on a journey to discover your perfect sake?

Fruity

- aroma** Floral and light, with a bouquet of fruits and flowers
- taste** Nice degree of sweetness and mellowness, striking a balance with a refreshing tartness
- typical sake varieties** Daiginjo, Ginjo, etc.
- pairs well with** Dishes that bring out the flavour of ingredients such as sansai mountain vegetables and seafood



Kyoto mizuna greens and tofu salad with crunchy bacon



Smoked-salmon marinade with Kyoto kokabu white turnips

Matured

- aroma** Features bold and complex aromas of spices and dried fruits
- taste** Harmony between cloying sweetness and the mild acidity from the ageing process
- typical sake varieties** Koshu aged sake, etc.
- pairs well with** Rich cuisine made with high-protein content ingredients



Kyoto-style sukiyaki



Daikoku hon-shimeji mushroom Chinese stir-fry

complexity
aromatic
floweriness

lightness
youthfulness
simplicity

umami
bold flavor
complexity

Light and Smooth

- aroma** Gentle and modest on the nose
- taste** Refreshing and silky in the mouth
- typical sake varieties** Honjozo, Futsu-shu, Nama-zake, etc.
- pairs well with** Light cuisine with subtle flavours and aftertastes



Grilled Fushimi peppers sprinkled with katsuo flakes



White fish sashimi (sea bream, flounder, etc.)

lightness
aroma
gentleness
simplicity・mildness

Bold-bodied

- aroma** Rich umami aroma with hints of woodiness and dairy products
- taste** Well-rounded taste, with good balance of sweetness, tartness, and pleasant bitterness
- typical sake varieties** Junmai (especially Kimoto and Yamahai) and more
- pairs well with** Cuisine that utilises the savoury qualities of meat and dairy ingredients



Kyoto beef steak



Sweet miso-glazed Kamo eggplant