



The logo features the word "SAKE" in a bold, black, sans-serif font. The letter "A" is replaced by a solid red circle. The entire logo is centered within a white rectangular box.

SAKE

Sake is **Japan's** national drink. Many diverse cultures originated in ancient times because of the climate and natural features of each region of **Japan**, which has four distinct seasons. These cultures also deeply influenced sake. For that reason, each brand of sake has its own personality and own best way to be enjoyed. Sake has developed with **Japan's** culture, which makes it a very interesting drink.

Perfecting your Sake experience



A sake decanter with a tapered neck and rounded body is called a *Tokkuri*. The narrow neck ensure the heat and chill are preserved, making it good for both warm and cold.

When the sake is heated up to these temperature, Sake will taste differently and it varies among the different temperature. At 40°C, the Sake temperature is close to body temperature, hence the aroma become a bit richer, and the flavour feels full. Meanwhile, at 45°C, the Sake's aromas are concentrated, and the flavor feels soft and crisp.

40-45°C

However, there are many ways to enjoy the Sake, ranging from different drinking cup and different temperature, but these are the Ten-inchi approach in serving our sake.

What Determine Sake's Flavor

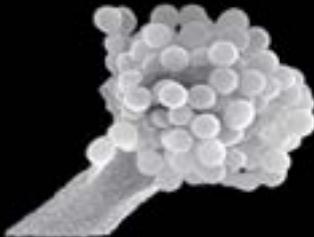


*"Where there is good **water**, there is good sake"*

Sake consists of 80% **water**. The mineral content of the **water** influences the growth of koji mold and yeast, so the flavor of the sake will change depending on the **water** used.

*"Sake **rice** is a little different from table **rice**"*

"Sake **rice** is **rice** that is especially suitable for making sake. The degree of how much the surface of the **rice** is polished away has an important effect on the character of the sake.



"Microorganisms control the quality of the sake"

The koji mold, which is the basis for the koji, converts the rice's starches into sugar. The yeast, which ferments the glucose into alcohol and carbon dioxide. Both are final determinant of the flavour and aroma of the final product.

Itadakimasu!

頂きます!



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