

SAKE Lecture and Tasting by Ambassador Monji on Sept. 29, 2016

	Name	Type	Polishing	Rice	Alcohol content	Sake meter value	Acidity	Yeast	Prefecture
1	KARIHO, Rokushu 刈穂 六舟	Sparkling, Junmai, Nama	50%	Sake-komachi	15%~15.9%	+1	1.5	#9	Akita
2	DASSAI, Migaki 2wari 3bu 獺祭 磨き二割三分	Junmai-Daiginjo	23%	Yamada-nishiki	16%~17%	+4	1.1	#9	Yamaguchi
3	BENTEN, Genshu, Bizen-omachi 辯天 原酒 備前雄町	Junmai-Daiginjo	48%	Bizen-omachi	17%~18%	+1	1.6	Yamagata	Yamagata
4	BENTEN, Gensh, Yumenishiki 辯天 原酒 夢錦	Junmai-Daiginjo	48%	Yume-nishiki	17%~18%	+5	1.2	Yamagata	Yamagata
5	KUROKUI 九六位	Daiginjo	40%	Yamada-nishiki	15%	+4	1.4	(probably #9)	Oita
6	GASSAN 月山	Junmai-Ginjo	55%	Sako-nishiki, Kairyo-omachi	15%	+2	1.6	K-1	Shimane
7	HONSHUICHI 本洲一	Ginjo	60%	Senbon-nishiki	15%~16%	+3	1.2	Hiroshima momiji	Hiroshima
8	GASSAN, Izumo 月山 出雲	Tokubetsu Junmai	60%	Gohyakumangoku	15%	NA	NA	NA	Shimane
9	KASUMIZURU 香住鶴	Yamahai Tokubetsu Junmai	60%	Hyogo Kita-nishiki	15%	+4	1.9	#901	Hyogo
10	SOUHOMARE 惣誉	Kimoto, Tokubetsu Junmai	60%	Yamada-nishiki	15%	+4~+5	1.8	NA	Tochigi
11	SOUDEN 蒼田	Honjozo	65%	Yamada-nishiki	15%~16%	+3~+5	1.3~1.5	NA	Fukuoka
12	MASUIZUMI, Special 満寿泉 SPECIAL	Junmai-Daiginjo, Koshu	50%	Yamada-nishiki	16%~17%	-2	1.6	NA	Toyama
13	KIRAKUCHO 1996 Long matured 喜楽長 1996年醸造 長期熟成酒	Ginjo, Koshu	60%	Nihonbare	18%	+0.2	1.4	NA	Shiga