

Contents

18 I. ORIGINS

— MYTH. HISTORY. DRINKING CULTURE.

- 20 What is Sake?
- 24 From Sacred Rice to a Modern Delight
- 30 A Feast for the Sake God
- 40 **MASAYUKI** — Mimurosugi Brewery in Nara

— RICE. WATER. KOJI.

- 46 KEY INGREDIENTS AND FERMENTATION
- 48 ELEMENTS OF WATER
- 50 **TSUSHIMA** — Shichiken Brewery in Yamanashi
- 58 A YEAR IN THE RICE PADDY
- 60 VARIETIES OF RICE
- 62 THE SECRET OF KOJI
- 64 THE POWER OF YEAST

— MASTERS. CRAFT. TIME.

- 66 How is Sake Made?
- 84 **YASUYUKI** — Tedorigawa Brewery in Ishikawa
- 94 **KIICHIRO** — Toji in Toyama
- 98 **TAKESHI** — Barrel Maker in Osaka
- 104 SAKE CLASSIFICATION AND VARIETIES

-
- 292 *Sake around the World*
 - 295 *Glossary — Japanese Words and Technical Terms*
 - 302 *About the Author*
 - 303 *Acknowledgments*

110 II.
THE
COUNTRY
AND THE
PEOPLE

————— **TERROIR. CULTURE.
KURAMOTO.**

112	Satoyama: The Home of Japanese Gastronomy
122	TOPOGRAPHY, GEOLOGY, AND CLIMATE
124	TERROIR AND SAKE CULTURES
126	SHOZO — Rice Farmer and Cattle Breeder in Hyogo
132	RYUSUKE — Tatsuriki Brewery in Hyogo
138	Regional Varieties: 30 Breweries
156	YASUHIKO — Niida Honke Brewery in Fukushima
162	RICHARD — IWA Brewery in Toyama

168 III.
A FEAST
FOR ALL
THE
SENSES

————— **AROMA. FLAVOR.
DIVERSITY.**

170	RYUICHIRO — Masuizumi Brewery in Toyama
182	AROMAS, APPEARANCE, AND FLAVOR
187	STYLES OF SAKE AND FLAVOR PROFILES
206	SHIGERI — Daruma Masamune Brewery in Gifu
212	DRINKING VESSELS AND DINING CULTURE
216	ENJOYING SAKE ALL YEAR ROUND

————— **SAKE. FOOD. PAIRING.**

218	WHAT IS SAKE PAIRING?
222	HARMONY WITH FOOD
226	WASHOKU — KEY ELEMENTS OF JAPANESE CUISINE
230	HIRONORI — Oryouri Fujii ** Restaurant in Toyama
240	YOSHIHIRO — Narisawa ** Restaurant in Tokyo
246	Tokyo by Night
260	Japanese Sake Journey