

# 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.

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

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