

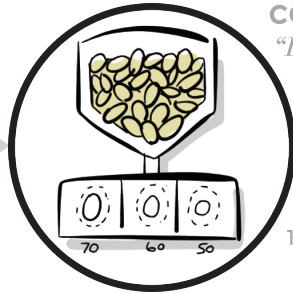
STEPS OF SAKE PRODUCTION

RICE HARVESTING



RICE POLISHING

“Seimai” 精米



60% REMAIN AVG ~48 HRS

COOLING
“Karashi”

1-2 MOS

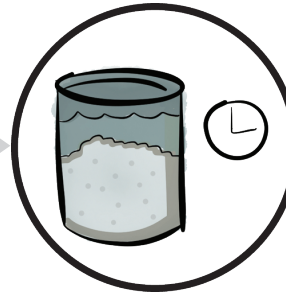
WASHING

“Senmai” 洗米



SOAKING

“Shinseki” 浸漬



STEAMING

“Mushimai” 蒸し米

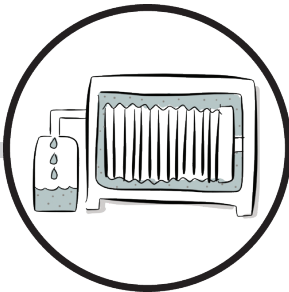


EACH BATCH ~1 HR

steamed rice

PRESSING

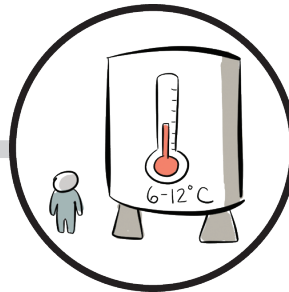
“Shibori” しぼり



raw sake

MAIN FERMENTATION MASH

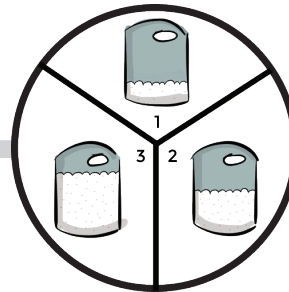
“Moromi” 醪



30-40 DAYS

THREE STEP ADDITIONS

“Sandan Shikomi” 三段仕込み



4 DAYS

YEAST STARTER

“Shubo” 酒母



2 WEEKS

KOJI PRODUCTION

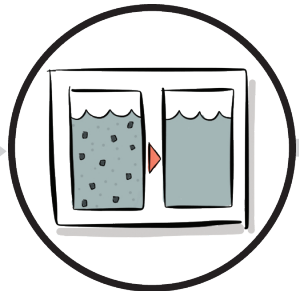
“Koji Zukuri” 麹づくり



2-3 DAYS

FILTRATION*

“Roka” 濾過



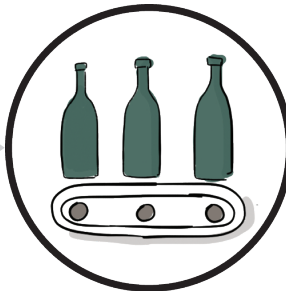
DILUTION*

“Wari-mizu” 割水



BOTTLING*

“Bin-zume” 罎詰



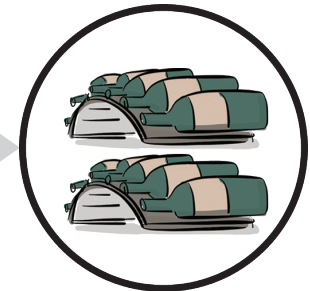
PASTEURIZATION*

“Hi-ire” 火入れ



MATURATION*

“Jukusei” 熟成



6 MOS - 1 YEAR

* = steps are optional