

WHAT TO EAT WITH SAKE

When pairing sake, consider:

Sweet vs. Dry:

Sweet sake nicely offsets salty, rich or full flavored soup. Dry sake pairs well with fresh seafood.

Acidity:

Sake with strong acidity would be best served with tempura or baked fish. Low-acidity sake has a softness that blends well with food with a soft tactile facet to it, like sashimi.

Umami:

Sake with a solid umami is served well with raw or lightly seared fish. Keep salt and sauce to a minimum.

HOW IS SAKE SERVED?

Traditionally everyone pours sake for one another. This isn't always observed these days, but usually is for the first pour.

It can be served in 'Choko' small ceramic cups, poured from ceramic flasks known as 'Tokkuri'.

Another way to serve this traditional Japanese drink is in the 'Masu', a wooden cup that resembles a box and is used to measure rice. The drink is poured in a manner that it overflows and fills both containers. This indicates the generosity of the host.

Temperature:

Sake can be served hot, cold or at room temperature. The temperature chosen often depends upon the weather and season. High-grade sake must not be heated as it can cause the loss of aroma and flavor.



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