

# Japanese Sake Classification

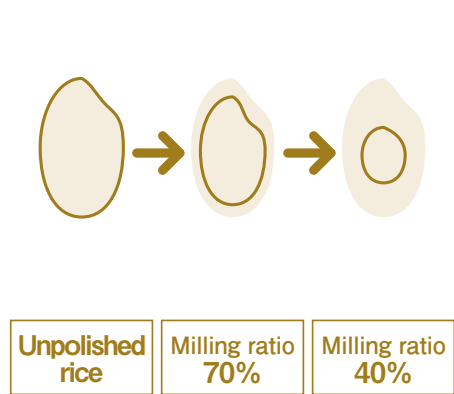
There are two ways Japanese sake may be classified. The first is by the method of making and the second is by the ingredients used.

Ginjo(shu) is classified by the method of making and is fermented under a lower temperature and for a longer period of time than other sake. There are many variations of Ginjo.

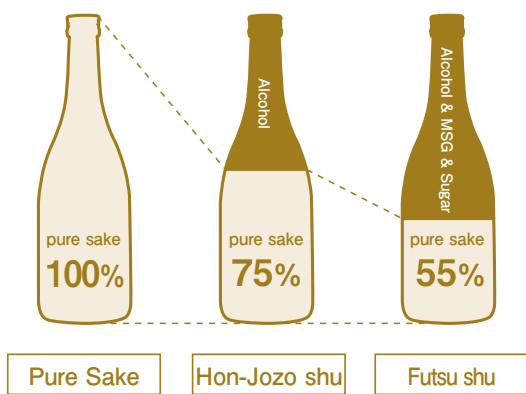
The second type of classification is into "pure sake" and "alcohol added sake". Pure sake is made from water, rice and rice Koji (*Aspergillus oryzae*). However, the other type has added alcohol, or in the case of "futsu shu", added alcohol and other supplementary ingredients (79% of Japanese sake/2008)

Category	Title	Milling ratio	Additive
Pure Sake	Junmai-Dai-Ginjo (shu)	50% or more	None
	Junmai-Ginjo (shu)	60% or more	None
	Tokubetsu Junmai (shu)	60% or more	None
	Junmai shu	70% or more	None <small>The milling ratio regulation was rescinded in 2004</small>
Alcohol Added Sake	Dai-Ginjo (shu)	50% or more	<b>Alcohol:</b> less than 10% of the amount of unpolished rice used [ In the case of milling ratio 50% ] less than 1kg of alcohol per 5kg of polished rice
	Ginjo (shu)	60% or more	
	Hon-Jozo shu	70% or more	
	Futsu shu		<b>Alcohol:</b> less than the amount of unpolished rice used <b>Sake lees, Three times increased sake, Saccharide</b> (Glucose etc.), <b>Acidulant</b> (Lactic acid, Succinic acid, Amino acid, etc.) <b>Monosodium glutamate, etc.</b>

[Rough Image of Milling Ratio]



[ Rough Image of Quantity of Added Alcohol ]



In case of milling ratio 0%