

The Best Sake

RICE WINE STORY – 1 day in NIIGATA

(Sample Itinerary)

Sake is an alcoholic beverage made from rice. The best rice is made in Uonuma village, Niigata prefecture, so to find the best Sake in the world, you have to visit Niigata !

The classification of the quality of Sake is mainly based on the percentage of rice used.

If the polishing rate is 70%, it means that the rice grain is trimmed and polished down to 70% of the original size. The core part of the rice grain is richest in flavor, scent and taste, therefore the Dai Ginjo cat. (polishing down to 50%!) is the Top Sake.



Ordinary Sake – made from 3rd-class rice or lower, fermented rice, water. By law, other (Nihon Shu) substances such as alcohol, sugars or acidulant may be added as much as half of the entire volume.
日本酒

Honjozo Shu – made from rice with polishing rate of 70% or less, fermented rice, water, alcohol.
本醸造

Junmai Shu – made from rice, fermented rice, water. No alcohol added.
純米酒

Ginjo Shu – made from rice with polishing rate of 60% or less, fermented rice, water, alcohol.
吟醸酒

Junmai Ginjo Shu – made from rice with polishing rate of 60% or less, fermented rice. No alcohol added.
純米吟醸酒

Dai Ginjo Shu – made from rice with polishing rate of 50% or less, fermented rice, water, alcohol.
吟醸酒

Junmai Dai Ginjo Shu – made from rice with polishing rate of 50% or less, fermented rice. No alcohol added.
純米吟醸酒

We organize full-day excursions to Niigata's top brand Sake brewery for an exclusive tour of their Kura (cellar) and an unforgettable tasting experience, plus a visit to a secret rice-field in Minami-Uonuma village which grows the most prestigious rice in Japan !