

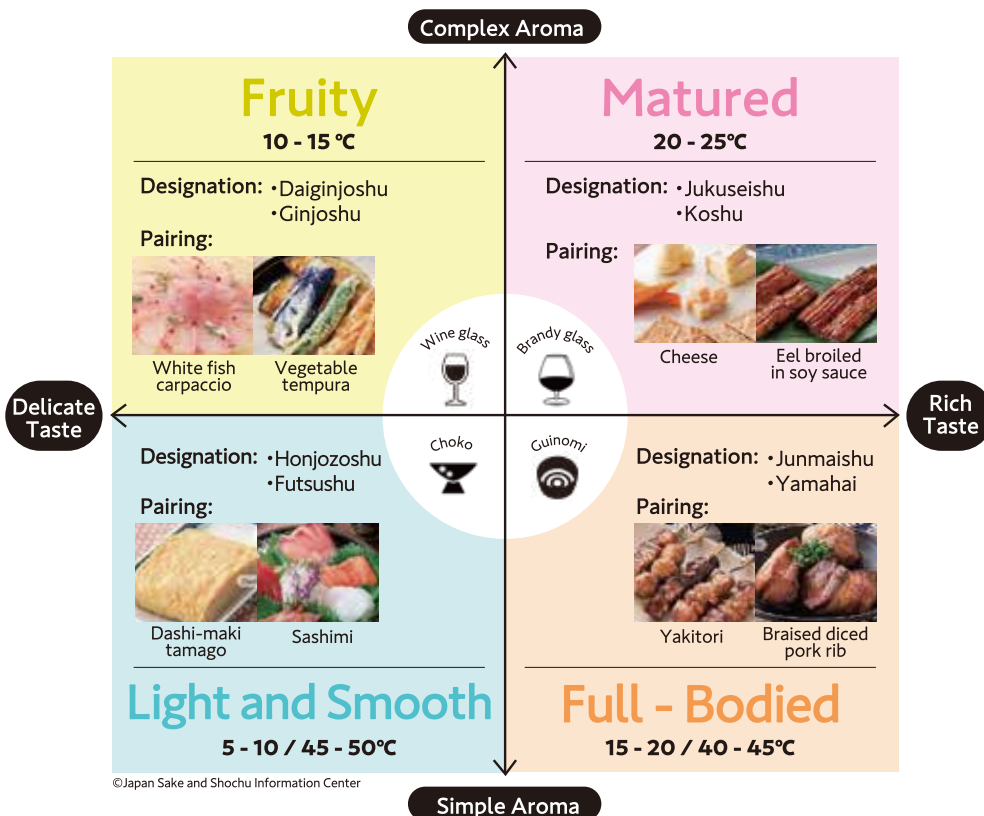
Tips on How to Enjoy Sake



Did you enjoy sake at year-end drinking parties last year? Sake has been growing in popularity around the world. One of the reasons is that it goes well with various cuisines besides Japanese food. In fact, it is served at French, Italian and other restaurants offering Western cuisines. Now, a question for you. Imagine you are having

vegetable tempura at a restaurant. Which sake would be the best for vegetable tempura? The answer is the fruity type of sake! Let's look at a very convenient classification of sake. Sake can be classified into four types, based on aroma and flavor, according to which we can recommend cuisines as explained below.

Sake Classification Chart



1 Fruity

This type has fruity aroma with a wide range of flavors from light to rich taste. It is suited to cuisines that bring out the flavors of ingredients like vegetables and seafood.

2 Light and smooth

This type has the lightest and simplest aroma and features a refreshing and drier taste. In addition, it pairs well with light food that has a clean aftertaste.

3 Matured

This type has rich, powerful, and complex aroma and has a characteristic gold or amber color. This type of sake goes well with food that uses umami-rich ingredients high in protein.

4 Full-Bodied

This type has the richest aroma and features rich flavor with umami (savory taste) coming from steamed rice and *koji* (malted rice). This type of sake pairs well with food that emphasizes the umami of chicken, pork, milk, and other ingredients.

Serving Temperature

Sake is an exceptional alcoholic beverage in that it can be enjoyed at either hot, warm, chilled, or room temperature. You can enjoy unique aspects of the same sake when you try it at different temperatures.

Fruity sake is recommended to be served chilled to fully enjoy its flavors. Matured sake tastes more delicious when drunk warm. For sake with mild and delicate flavors, lower temperature is recommended.

Serving Glass

The basic vessels for sake are *tokkuri* (decanter), *choko* (cup) or wine glass. They are made of a wide variety of materials, including ceramic, glass, tin, wood, and lacquered-wood. Your impression of the sake's flavor can change depending on the shape and material of the vessel.

Try following this guide next time you want to drink sake with your favorite cuisine. We hope you enjoy your time drinking sake, which can provide you a variety of pleasures.



Welcome to MIFA Festival

The 15th MIFA International Exchange Festival is an event, in which everyone can participate and make friends with people from different countries. Visitors can experience Japanese culture, have cuisines of various countries and enjoy stage performances. Also, many of the 13 foreign embassies located in Meguro City have their own stalls to sell their native products and exhibit their culture. This year's theme is "Enjoy the World ♪, the Earth ♪, and Japan ♪". Please visit the festival and let's have fun together.



Nagauta performance at the stage

Date and time: Feb. 2, 2020 (Sun) 10:00 – 16:00

Place: Meguro Persimmon Hall, Yakumo Gymnasium (1-1-1, Yakumo Meguro-ku)
Meguro Kumin Campus Park (1-1-12, Yakumo Meguro-ku)

For details, please refer to the website: <https://mifa.jp/en/event/festival/>

