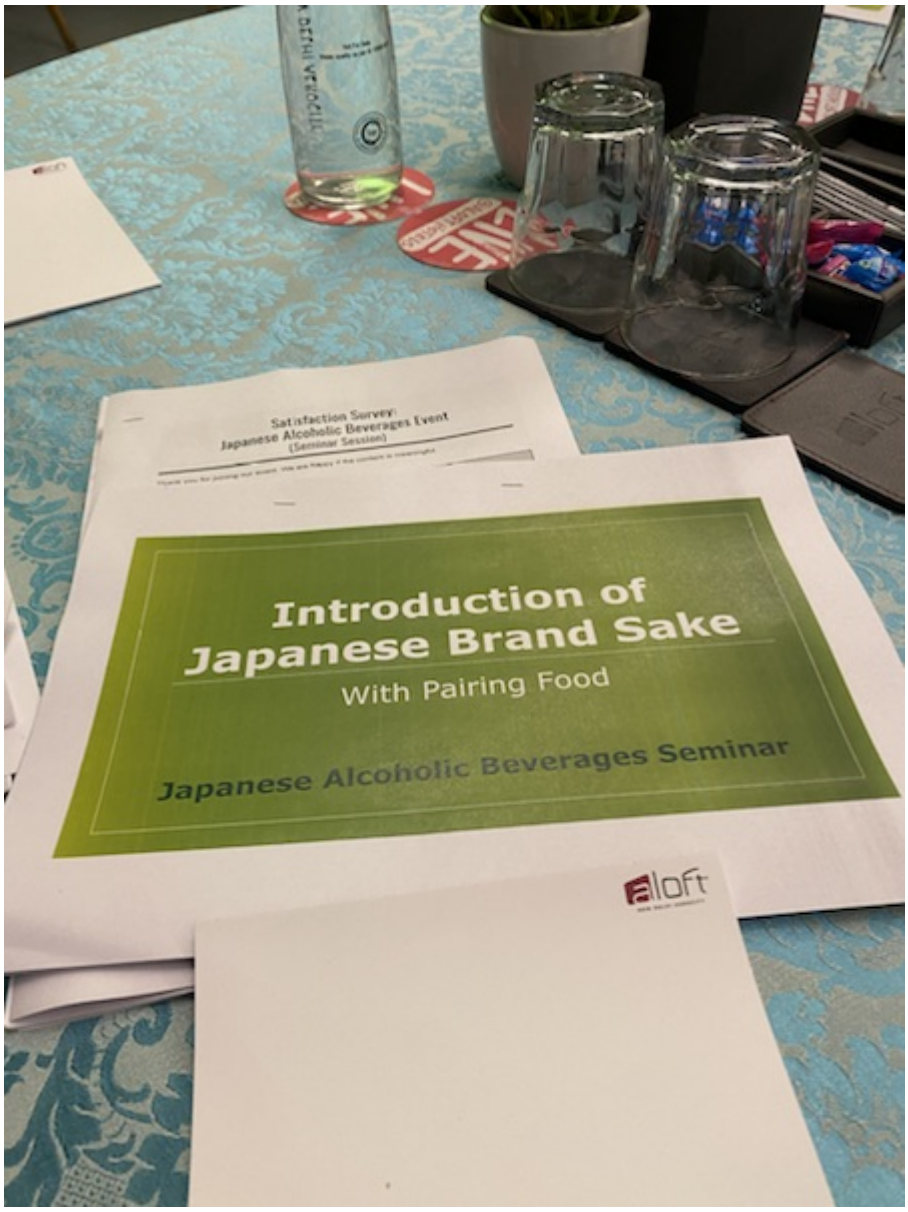


Sake & Spirits of Japan

Description

Members of Delhi Wine Club got an opportunity recently to attend a **Seminar and Tasting of Sake & Spirits of Japan** organised under aegis of **Embassy of Japan** in India. The venue, Aloft Hotel in Aerocity New Delhi was packed to the brim during the event which also saw attendance by the First Secretary (Food and Agriculture) Embassy of Japan **Ms OOTA Masami.**



Japanese alcoholic beverages seminar

The Learned Speaker

The learned speaker for the event informed as to how she had flown in to Delhi from Japan specifically to conduct this seminar. She went on to explain about the sake and spirits in a very informative and a practical manner while throughout maintaining a calm, composed and a poised demeanour.



The speaker for the event

The power point presentation unfolded nicely duly covering all the relevant topics of sake making including how it is made by polishing the rice, and that more the rice is polished the more fine is the sake so produced.



A well attended seminar

This was followed by a sake tasting of a total of six sake / spirits with each pour was paired with selected Japanese cuisine which included **salmon sushi**, **avacado sushi roll**, **tempura assortment**, **tofu steak**, **yakitori** and **Italian caprese**. It is pertinent to mention that all these dishes made a perfect pairing.



Sake served with matching food

The audience listened with rapt attention as the oriental secrets of sake making going back to atleast thousand years, were revealed. Lot of questions asked by many, were patiently answered and elaborated by the speaker.

Personally, I was amazed as to how the traditional method of rice fermentation can produce sake with such wonderful aromas and diverse flavours. Served at different temperatures from chilled to normal, these were absolutely enchanting.



Sake & Spirits

I really wondered that if all these sake could taste so delicious in a seminar setting then how exotic these would be in a sake social or a dinner in a nice Japanese restaurant.


Brewers showcasing their sake

Flight of Sake

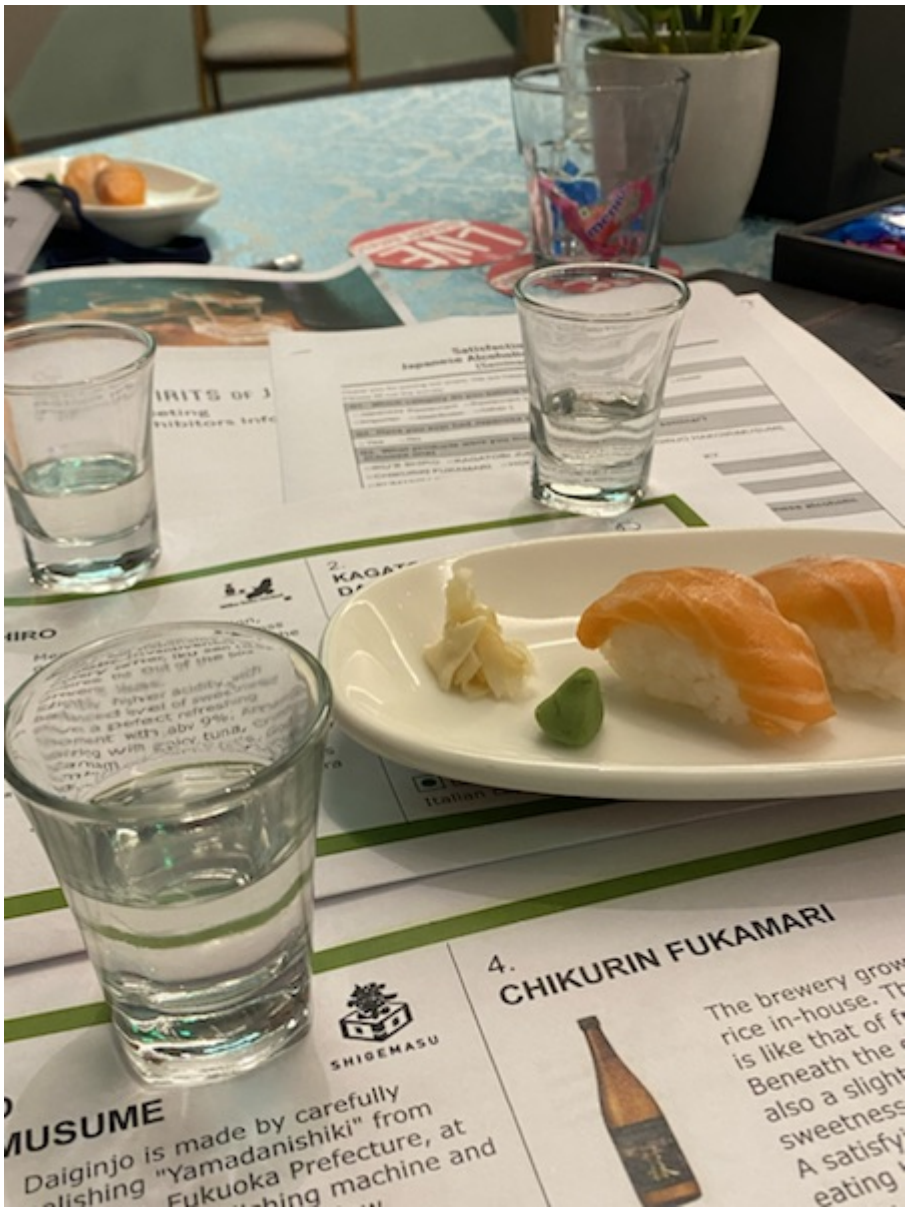
The flight of sake tasted was as follows:

IKUâ??s Shiro

A medium plus acidity balancing the mild sweetness gives this sake a refreshing mouthfeel. Served cool it gives a great pairing experience with spicy tuna and avacado rolls. It could also go well with some spicy Indian food made with select condiments.

KAGATOBI JUNMAI DAIGINO AI

This is made by brewing a special sake rice called ***Yamadanishiki*** polished down to 50%. Pairs well with fresh raw fish and fresh vegetables.



Sake paired with salmon sushi

DAIGINJO HAKOIRIMUSUME

Hakoirimusume which means ***daughter in a box*** is a Japanese phrase which refers to girls who are overly sheltered by their parents. So the name of this sake itself reveals that it is made with a lot of care and raised like a loving daughter.

CHIKURIN FUKAMARI

With a calming scent like that of a fragrant wood, this is an elegant and a smooth sake. Also the more you chew the food before sipping it, the more flavours you shall get on your palate.



Chew more to relish more

HONJOZO KARAKUCHI

A crisp dry and a food friendly sake which tastes delicious whether it is served warm or chilled. It has won the highest award at Japanâ??s **Kanzake (hot sake) Awards**.

Japanese Liqueur

KUMANBACHI YUZU LIQUEUR

With a 7% alcohol, this liqueur is made with 100% domestic yuzu juice and pulp. (Yuzu is a Japanese citrus fruit that is similar to a lemon but has a unique flavor and aroma). With a high fruit content of 30 â?? 40% and a fresh taste (almost like you are relishing a real yuzu) this was hugely liked and appreciated by everyone tasting it.



Japanese Yuzu. Image by : The Wasabi Company

Shinzato Blended Whisky

Based on Scottish blended Whisky this spirit is blended with 13 year old Awamori Sake stored in oak barrels. With 43% alcohol it packs quite a punch but has a clean and refreshing taste all the same.



The last course

Sake Spreads Happiness

In the end, all members of Delhi Wine Club felt the happiness of having got an exposure to the **Sake Experience** and how it can spread joy.



Delhi Wine Club members with Mr Uto san in centre

Members also expressed gratitude to **Mr Hiroaki Uto, Second Secretary at the Embassy of Japan in India**, who made this wonderful event possible for Delhi Wine Club.

Kanpai (means Cheers in Japanese)