

Sake Cocktails - Welcome to the Bar

Pretentious-free, accessible, approachable and grounded in everyday life, sake cocktails hit the palate with simple, straightforward, fresh and flavourful fun. Embellishing the natural taste of every ingredient is its superpower. Come and slide into its mellow, delicate undercurrent that masks the boozy flavour for a rich, silken texture.

For Hardcore Lovers

Sitting Pretty

Neat

A purist's adventure

Quench the appetite of your full strength enthusiasts with a supreme Japanese experience. Renowned as their go-to aperitif for the after work crowd ready to unload the day, sake neat works in lockstep with umami packed salty dishes. Serve sake in its purest form with tapas or cheese to elevate any twilight experience.



Spish Splash

Lemon/Lime Garnish

A perfect alternative to wine

As Chardonnay is to Brie, garnished sake is akin to the classic white wine and cheese pairing. Plunge through the heart of savoury sake with citrus flavours for a fresh, mild, clean mouthfeel that leaves subliminal sweetness in its wake...a perfect alternative to wine for dinner or an afternoon tipple.



Sake Secrets: Why do sake cocktails taste so good?

Beneath the veiled layer of Japan's cultural tradition lies the universal language of science and reasoning, which premium grade, artisan sake brewers have merged with history to give birth to an exotic new truth.

When sake is purified by the hands of these magicians, it artfully suppresses the sour note while enhancing the sweet. It is this sweet agent in the lactic acid that enables sake to blend seamlessly with western mixing ingredients. This previously hidden synergy built from tradition and invention maximises a clean, clear taste that takes the palate on a journey of unparalleled harmony between flavours.

Embrace The Casual Fling

Fizz Wizz

Sake & Tonic

A sparkling sensation

Enter stage left, the all-round cocktail mix for any season, any palate, any day. This sparkling spectacle is the palate cleansing blank slate you need to flex your creative juices using your pick of seltzer, tonic, sparkling water or club soda with added fruit flavours for a fresh, bright, zest. Dial it up or down from 4.5% to 12% ABV and you'll have your audience in the palm of your hand.



Hawaii Highball

Sake & Coconut Water

A journey to the tropics

Elevate the mild, nutty flavour of coconut with premium sake's sweetness and drop into paradise; a golden hand-shake for casual drinkers, low-alcohol strength seekers and first time sake experimenters that swirls over the mid palate for a sumptuous summer romance.



Tea Total

Sake Matcha Smoothies

A luscious low alcohol

The sake matcha smoothie is a Japanese improvisation on liqueur filled chocolate where just a dash of alcohol hides beneath the cloak of a sweet, triumphant treat. Immerse sake in the gentle bitterness of green tea and sweetness of fruit puree to play peekaboo on the palate with this infusion that delivers a tantalising mix for non-drinkers and health conscious adventurers.



THE SAKECELLARS GUIDE TO SAKÉ

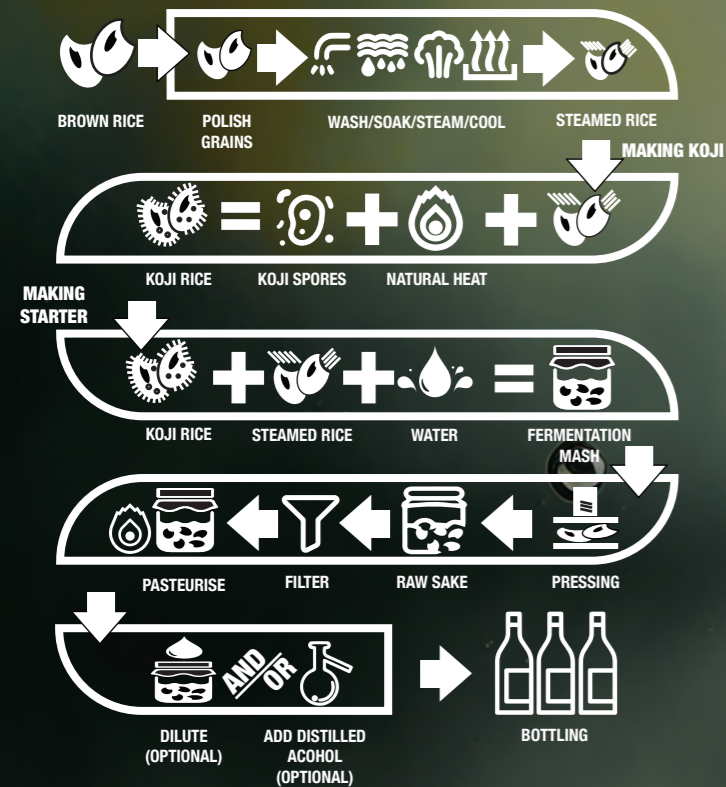


SAKÉ
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Sake with Sass, Where the Taste Buds Tingle

SAKÉ

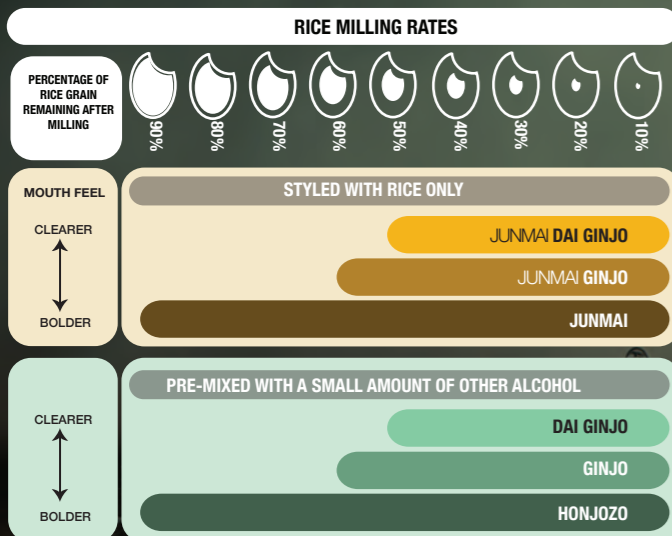
FERMENTED ALCOHOL MADE FROM RICE GRAINS

making SAKÉ



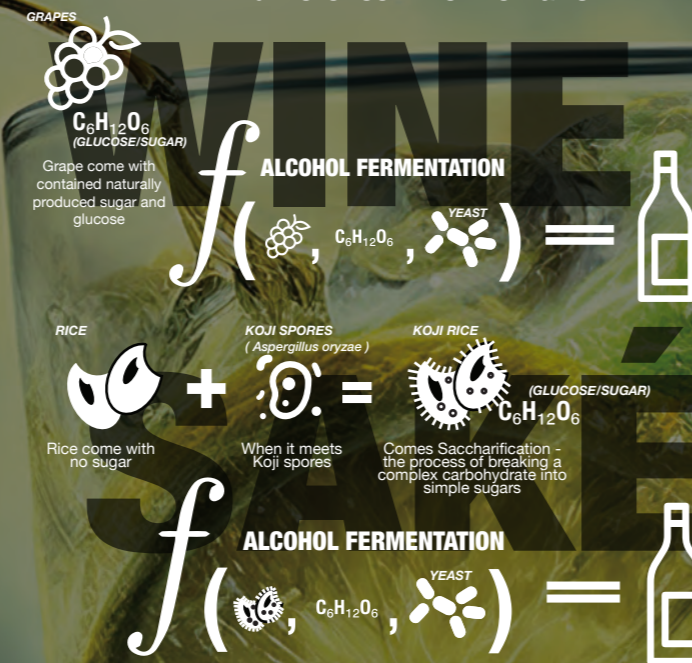
SAKÉ classification system

Pure, elegant sake - A polishing ratio for every grain of rice



WINE vs SAKÉ

difference in fermentation



Appreciating SAKÉ

Purity above all else

You can taste sake in exactly the same way you taste wine or spirits. However, what's valued in great sake is very different to what's valued in those other beverages.

Sake is about purity, not complexity; the shorter and cleaner the finish, the more refined and elegant the sake.

Note that when tasting sake, it is often sweeter than wine, with much less acidity and a more savoury, umami character. This is what makes it so unique. Sake can have an alcohol content of up to 22%, although it is more common to find an ABV of around 15-18%.

Below, you will find a wheel that highlights some of the main flavours you can find in sake.

The sake classification system is designed to inform us of two things: how much rice grain is milled, along with the decision of toji (the master brewer) on the use of premixed alcohol for flavour controls. Think of it like beer production - the flavours are a result of the production process and the choices the brewer makes (rather than the origin of the grain and location of the brewery). The classification stays transactional, whereas flavours are always dynamic.

One of the main defining factors of sake is the polishing ratio used on the rice grains. Every grain of rice used to make sake is polished down to a certain percentage of its original size. The polishing process reveals each grain's starchy core, which is then turned into sugar and then alcohol.

The exact ratio of the polishing defines the classification of the sake - see the graphic below.

The reason the rice is polished is simply to remove any impurities on the outside and leave only a concentrated portion of starch in order to prevent uneven fermentation and unpleasant flavours. The higher the degree of polishing, the purer, more elegant (and usually more expensive) the sake gets.

SAKÉ Ageability, Storage & Service

Long shelf-life and extended use-by date in a refrigerator after opening. Just a few tips below will help maintain the high quality.

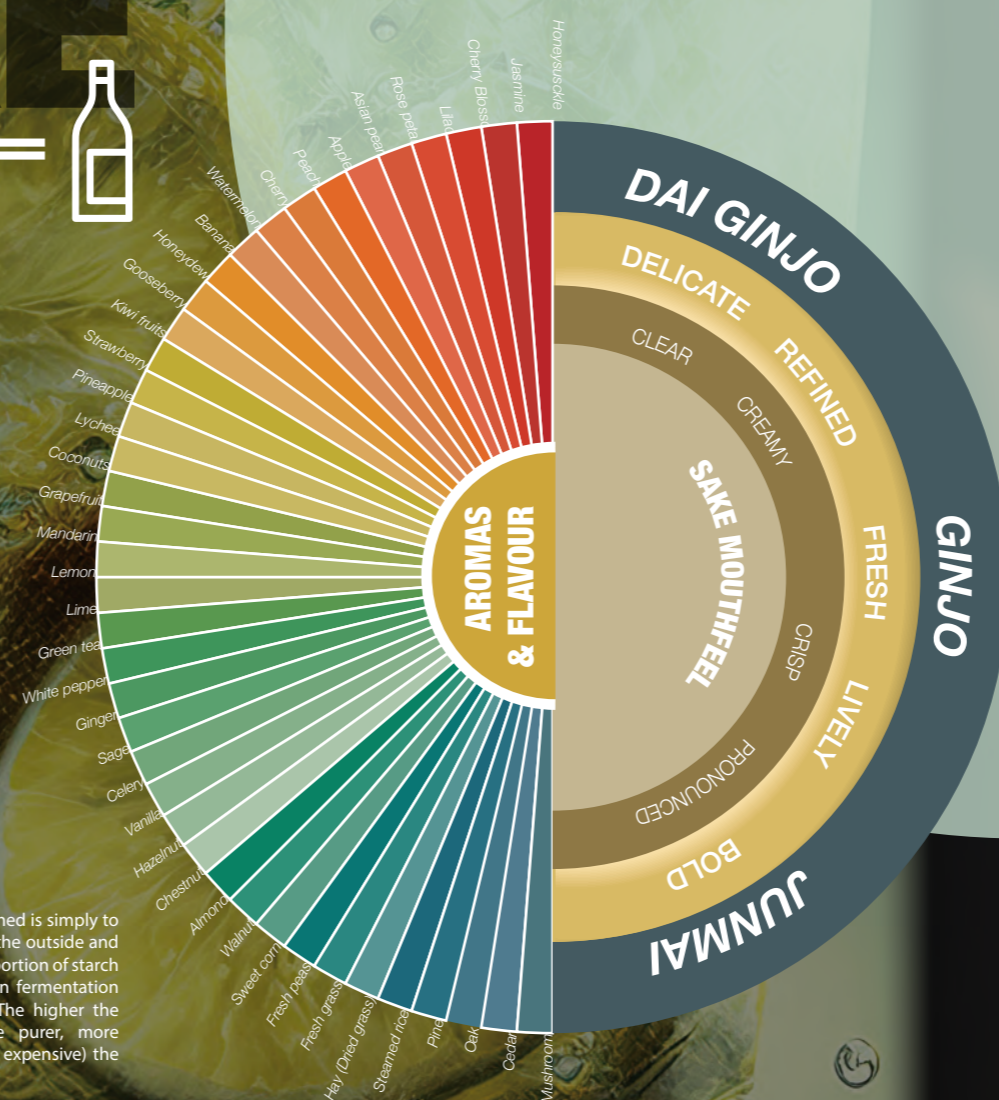
- Like wine, sake is best stored in a cool, dark place with a constant room temperature, away from heat and UV light.
- There is no need to age saké in a cellar.
- Sake is best stored upright, so its screw cap does not rust.
- Generally, saké should be consumed within 2 years of release.
- Most saké is ready to drink the moment it leaves the brewery.
- Once opened, saké will last a minimum of four weeks in the refrigerator without any noticeable degradation.

SAKÉ Styles

RICH, CLEAN, SWEET, AND DRY

are the keywords that expresses sake styles

The higher the acidity value, drier and bolder the sake to become



Sake Secrets: What's cooking on the global sake cocktail scene? The world is awakening to sake cocktails.

In a dash for creative expansion, the sake cocktail movement has been largely led by those who thrive at the liminal edge of Western culture. In Japan, young consumers are embracing Western influences into their drink of time-weathered tradition and Gekkeikan (one of Japan's largest sake brewers) has risen to meet demand, releasing ready to drink sake mix products as the movement gains ground.

From Bar Goto in New York City to what has become known as the sake revolution in Paris, Asian elements are blending into a thriving, artistic explosion that has sake cocktails increasingly at its core. The sake swell is well underway, right at a time in history when alcohol trends are changing and consumers are thirsty for change.

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 Sake with Soul, Where the Taste Budds Tingles