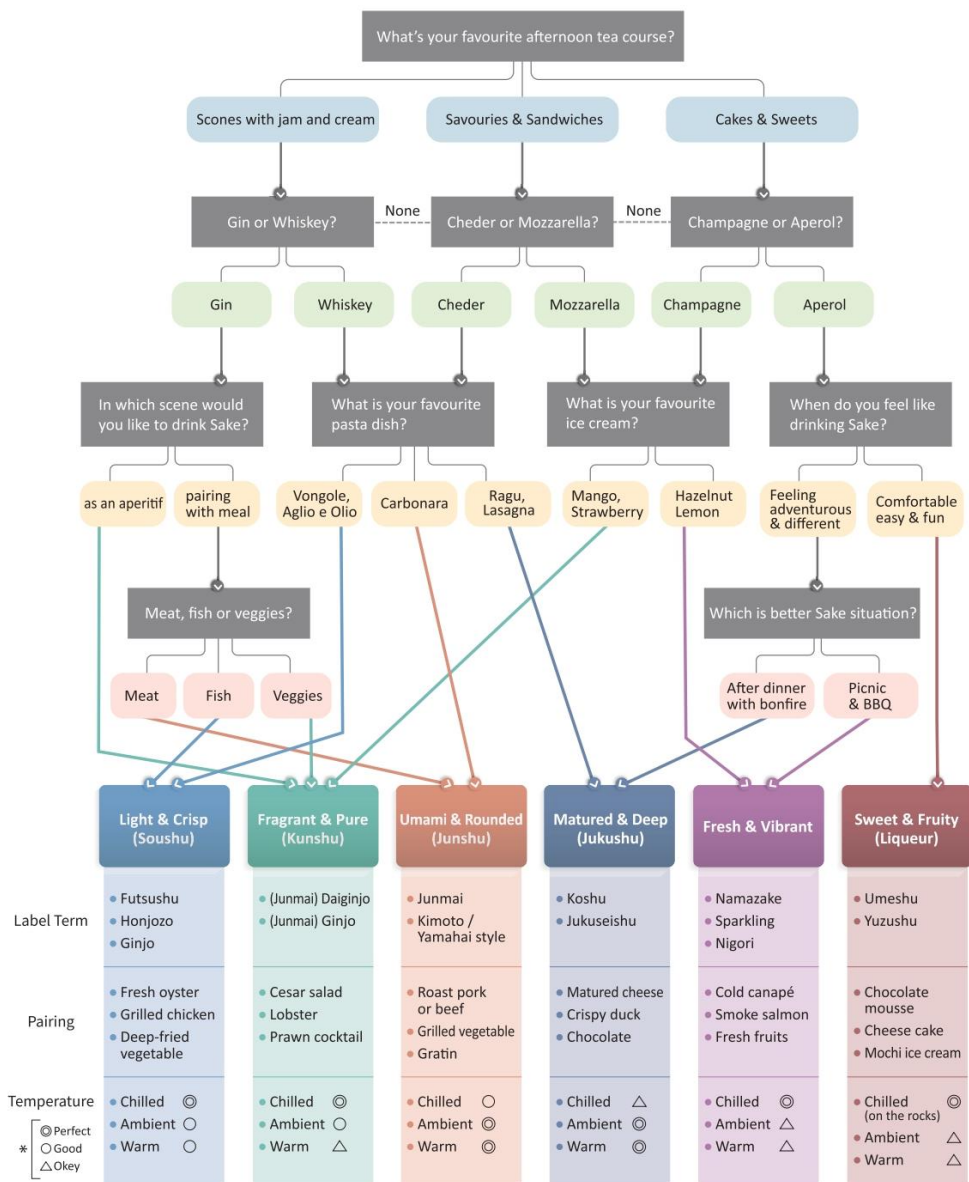


Discover Sake

Take our quiz to find your perfect sake match.



Bring sake to share at parties, barbeques and picnics!

About Sake

Rice has always been the centre of the Japanese diet and has played an essential role in our food culture. As a byproduct of rice, sake, a purely fermented alcoholic drink made from rice and water, has been one of the national alcoholic beverages of Japan over the centuries.

Sake literally means "alcohol" in general, so if you want to specify this drink, we call it "Nihonshu 日本酒", which translates as "Japanese alcohol".

Sake is gently fermented and is in a family of beers and wines with an average of 15–16% abv. It can be enjoyed in the widest range of temperatures, from chilled to warm or hot, depending on the style or flavour characteristics of sake.