



My 1st Sake Tasting at Sake Meguri 2025

Description

â??Youkoso, Minasanâ?¡ Sake.sg invited us to Sake Meguri 2025 to sip our way through Japanâ??s rich sake traditions. The organiser hosted us at the Singapore Expo earlier today, and there was a crowd of sake lovers by the time I arrived at 10.45 am. I could hear the buzz and excitement even from a distance away.

The door gift was an Ochoko, which was both practical and refreshing. Practical and essential for the sake-tasting, and I donâ??t need another notepad, coffee cup or fridge magnet. It even has a lanyard to hang your Ochoko around your neck, such that you do not even have to hold it! To the marketing team, great job!



What is an Ochoko?

An Ochoko is a small, traditional Japanese cup specifically designed for drinking sake. It's the most common and widely recognised type of sake cup. Ochoko are typically small, often resembling the size of a shot glass, with a capacity ranging from around 20ml to 90ml (½ to 3oz). This small size is intentional, encouraging sipping rather than gulping, which allows you to appreciate the nuanced flavours and aromas of sake.

Due to their small size, ochoko help maintain the sake's ideal serving temperature (whether chilled or warmed) for the duration of a single sip. This is important as sake can change in flavour as its temperature fluctuates.

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What are sake barrels used for?

The general term for a sake barrel is taru. When wrapped in straw matting, we call them komodaru. The straw wrapping (*komo*) was originally for protection during transport, but now serves a largely decorative and ceremonial purpose, often displaying the brewery's logo or celebratory messages. Empty barrels used solely for display at shrines are known as kazaridaru, meaning "decoration barrels."• Now, are we learning something new yet?

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2. NANBU BIJIN CO., LTD.
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4. TANAKA SHUZOTEN INC.
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18. SAKE.S
19. SAKE.S
20. SAKE.S
21. LE PETI
22. YOMEIS
23. KIRISHI
24. CHOYA
25. AMI PAT



The exhibitorsâ?? directory is right outside before you step in, but honestly, you will not need it.

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Hosted by LOVE 97.2â??s é¥®é¥®ä½?ä¹• DJs Kenneth and Edward, they were going around each booth speaking with the â??sake tojiâ?• (master brewers). They shared the origins of their craft and the history of their breweries with much passion.

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They love their sake in the morning

KIRISHIMA

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The first booth that I came to is not exactly a sake. It is Kirishima's shochu made from rice, barley, brown sugar and most famously, sweet potatoes. Sweet potatoes are healthy?...right? These are not any kind of sweet potatoes. They are specially harvested from the Miyazaki Prefecture, Kyushu.

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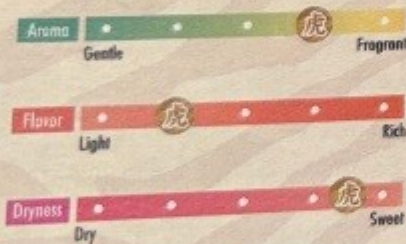
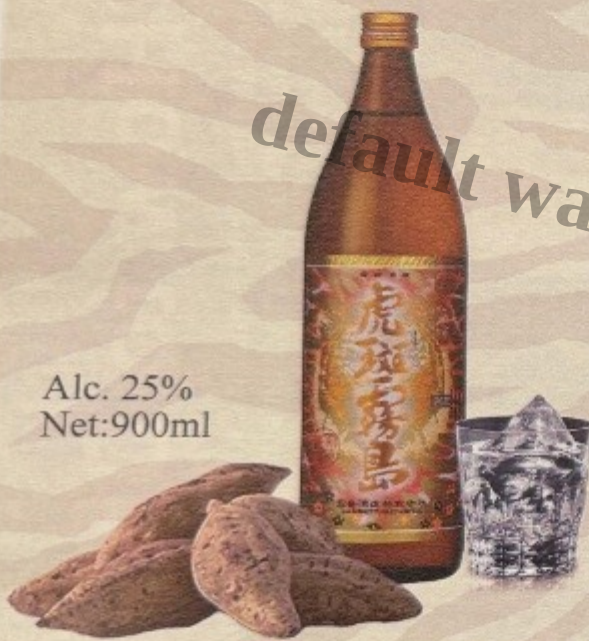
Kirishima Shuzo has a long history, dating back to 1916. They are pioneers in the shochu industry and popularised the term “Honkaku Shochu” (authentic shochu), which signifies a single-distilled shochu with no added sugar or artificial flavourings, thus preserving the pure essence of its base ingredients. Their flagship product, Kuro Kirishima, made with black koji and sweet potatoes, is the best-selling shochu in Japan.

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Torafu Kirishima

Both yellow and black koji go into carefully producing this Honkaku Shochu using Kirishima Shuzo's unique three-step preparation process. Enjoy the naturally zesty, taste-forward bitterness contrasted with a light, floral fragrance and sweetness.

Alc. 25%
Net:900ml



Aka Kirishima

Made from Murasaki-Masari sweet potatoes, which impart a distinctive fragrance and sweetness. A honkaku shochu with an elegant, refined aroma and clear, lingering sweetness.

Alc. 25%
Net:900ml



GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Aka
Kiris

Every booth has its Starbuy item on display, and you can purchase it on the spot. For the non-starbuy items, you can scan the QR code on display at the booth to add your desired items to the online store. The organisers will then deliver to your desired location. Delivery charges apply.

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KIRISHIMA NO.8 HONKAKU IMO SHOCHU

SEARCH CODE: **Y1**

Origin: Miyazaki | Alc: 25% | SMV: *
Polishing: * | Size: 900ml



A fruity taste created by potatoes. A "fleury elegance" flavor. Made with Kirishima 8 sweet potato, which produces a rich fruity aroma. This authentic potato shochu is characterized by its fresh fruitiness, reminiscent of muscat and mandarin oranges. By using elegance yeast in addition to the yeast used in Kuro Kirishima, we have created a "fleury elegance" taste that exudes a gorgeous aroma and is immediately overflowing with fruitiness with just one sip.

~~\$69.50~~

\$45.00



After tasting almost everything, I went back to my first booth and bought this

KAMOTSURU

The next Starbuy that caught my eye is its name, あゝ一滴 ¥é?, loosely meant, or so I thought, あ??a single drop to enter tranceあ?•. However, it means あ??Itteki-Nyukonあ?•, which translates to あ??a soul in every dropあ?•, emphasising the dedication and care put into its brewing.

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This sake originates from Hiroshima Prefecture, Japan. Hiroshima is a well-known region for sake brewing, particularly famous for its soft water, which is conducive to brewing elegant and fragrant sake.

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Let the tasting begin!

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It tastes exactly as it says, light and super refreshing

Kamotsuru is a highly respected and historic sake brewery in Japan, with a history dating back to 1873. They are particularly famous for being the first brewery to successfully commercialise Daiginjo sake (a super-premium classification) and have a long-standing reputation for quality and innovation.

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賀茂 鶴
KAMOTSURU SAKI BREWING CO.


KAMOTSURU

JG ITTEKI-NYUKON



SEARCH CODE: **U1**

Origin: Hiroshima | Alc: 15% | SMV
Polishing: 60% | Size: 720ml

Rich in flavors of rice and aromatic, this Junmai Ginjo was brewed using the best selected freshly harvested rice and underground water drawn in freezing winter.

爽酒
LIGHT & REFRESHING
"SO SHU"

~~\$53.00~~
\$38.00

It was a tough choice among all the Starbuy sakes, but I picked this for my 2nd purchase. Ok enough

HANAGAKI

The key defining characteristic of the next sake. “Nigori” literally means “cloudy” or “unfiltered.” Nigori sake is intentionally coarsely filtered, leaving fine rice particles and sediment in the bottle, which gives it a milky white, opaque appearance. This also contributes to a creamier texture and a richer, often sweeter flavour profile compared to clear sakes.

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Junmai (ç°±³¼? indicates that the sake is made purely from rice, water, yeast, and koji, with no additives. It usually results in a sake with richer rice flavours.

This Hanagaki sake originates from Fukui Prefecture, Japan. Fukui is located on the Sea of Japan coast in the Chubu region. It's known for its abundant snowfall, which provides excellent quality water for sake brewing. The brewery is Nambu Sake Brewery Inc. <https://www.hanagaki.co.jp>

KITAYA

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KITAYA CO., LTD. Greetings

It has been 200 years since our founding in 1820, during the Bunsei era of the late Edo period, in Yame—a region known for its beautiful nature and pure waters.

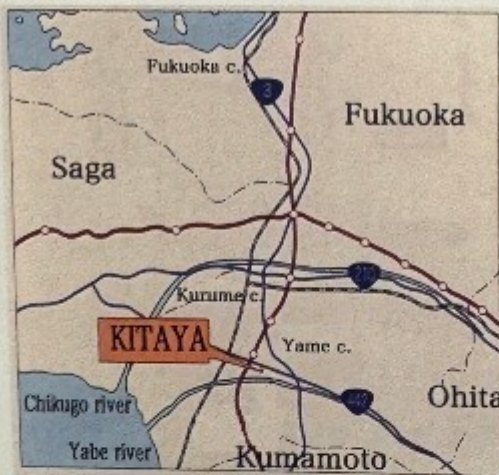
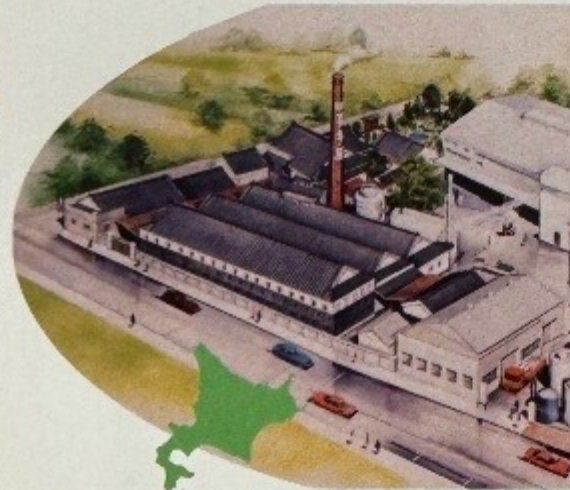
The name Kitaya, now used as both our company and brand name, was originally chosen with the heartfelt wish to “bring happiness to many through sake.”

That founding spirit still guides us today. We’re committed to preserving and sharing Japan’s sake culture, and we will continue putting our hearts into creating sake that brings joy and inspiration to people everywhere.

Thank you for your continued support.



Address: 374 Motomachi Yame City,
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Phone: +81-943-23-2154
Fax: +81-943-23-2156



Chikushi
plains

JAPAN

Tokyo

<https://>

JAPANESE SAKE Production Scenery

Rice Washing



Malted Rice



Squeezing



Footer Tagline

“Bring happiness to many through sake”, that is a good reason to drink, I guess

This next sake is from Kitaya, which is based in the Fukuoka Prefecture, Kyushu. Our Japan correspondent, Kevin, who has visited several times, has shared his itinerary [here](#).

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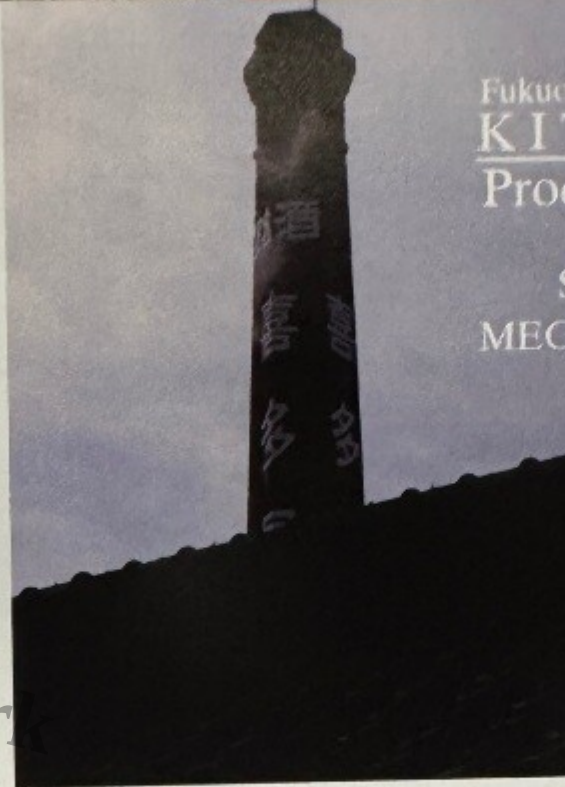
Dai-Ginjo Gokujo Kitaya 720ML

"A Drop of Excellence, Recognized by the World."

Winner of the Champion Sake title at the 2013 International Wine Challenge. Crafted from Yamada Nishiki rice grown in Fukuoka, polished to 35%, and brewed with great care in the harsh cold of winter.

Gracefully aromatic, beautifully clear in flavor, and finished with an elegant, lingering aftertaste—this is the true mark of a world-class sake.

Rice: Yamada-Nishiki
Polish: 35% Alc. : 16~17%
Sake Meter Value: +1~+3



Junmai Dai-Ginjo Gin no sato

"Pride of the Homeland, Grain."

A fragrant Junmai Daiginjo sake rice cultivated by local farmers in Yame, using its full-bodied richness and balanced acidity make it a perfect pairing for a wide range of dishes.

Rice: Gin no sato
Polish: 50% Alc. : 15~16%
Sake Meter Value: +4~+5



Junmai Dai-Ginjo Kansansui 720ML

"A Brilliant Pour for Your Special Day."

Brewed with Yamada Nishiki and Omachi rice polished to 45%, using the pure spring water of the Yabe River. Delightfully fruity and silky smooth—perfectly matched with Japanese cuisine and ideal for those memorable moments.

Rice: Yamada-Nishiki 60%,
Omachi 40%
Polish: 45% Alc. : 14~15%
Sake Meter Value: 0~+2



Kitaya Craft Gin

Barley Shochu Gokoo 720ML

"Whispers of Aroma, Depths of Time."

Authentic barley shochu, made from carefully selected barley and aged long-term in barrels.

Mellow and rich, with a deep, smooth character.

Best enjoyed straight, on the rocks, with water, or with a hint of citrus for a moment of refined indulgence.

"The Essence of Japan, in Botanicals."

A unique Japanese gin crafted from lees shochu and rice shochu, blended with eight botanicals: yuzu, gyokuro, Amaou shiso, and umeshu. A vibrant balance of green tea aroma, and gentle tartness—truly a one-of-a-kind craft gin.



The rice polishing rate or *seimai-buai* is a crucial factor in sake production and refers to the percentage of the rice grain that remains after the outer layers have been milled away. The reason for polishing the rice is directly related to the composition of a rice grain. At the very centre of a sake rice grain is a pure, dense core of starch called the *shinpaku* (literally "white heart"). This starchy core is ideal for sake brewing..

The outer layers of the rice grain contain higher concentrations of proteins, fats, vitamins, and minerals. While these are nutritious for eating rice, they can negatively impact the flavour and aroma of sake during fermentation.

By polishing away these outer layers, brewers isolate the pure starchy core, which leads to cleaner fermentation, refined flavours and aromas and a smoother mouthfeel.

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The higher the polishing rate of the sake, the lower the percentage remains, which is also generally true for and super-premium sake grades

SAKE IPPIN

Most sakes are good pairings with seafood, steak or pork, but have you seen one that pairs with ramen? At first glance, I thought it was a sake that tasted like ramen.

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Sake Ippin is based in Mito City, Ibaraki Prefecture. Ibaraki Prefecture is in the Kanto region, northeast of Tokyo, and is famous for its agricultural produce, including rice.

It has received numerous accolades and awards both domestically and internationally. For instance, their Junmai Daiginjo has won Double Gold at the San Francisco International Wine Competition multiple times. This attests to their consistent quality and appeal on a global stage.

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IPPIN SHAKUBAI Daiginjo

As delicate as spring's first plum blossom, IPPIN Shakubai is the star of the brewery. This multi-award winning gravity-filtered junmai daiginjo has a rice-polishing ratio of 35% and is produced in limited quantities once a year. IPPIN Shakubai boasts an exceptionally smooth and well-balanced profile that will appeal to sake aficionados.

Recommended food pairings

Sliced raw fish, Herb sausages, Oxtail, Brisket, Lamb chops, Chicken breast

Sake Type	Junmai Daiginjo (720ml)
Ingredients	Yamadanishiki
Rice polishing rate	35%
Alcohol Content	16%
Sake Meter Value	+5
Serving Suggestion	This premium sake is best served chilled, in a wine glass.

IPPIN Junmai Daiginjo

Rich and complex yet smooth on the palate, the award-winning premium sake has all the hallmarks of an impeccable junmai daiginjo.

Awards

Double Gold Medal (2014 San Francisco International Wine Competition)

Recommended food pairings

Chicken breast, Tomato-based sauces, Aged beef, Skewer, Chicken Leg, Sausages

Sake Type	Junmai Daiginjo (720ml)
Ingredients	Yamadanishiki
Rice polishing rate	50%
Alcohol Content	15-16%
Sake Meter Value	+4
Serving Suggestion	This premium sake is best served chilled, in a wine glass.

IPPIN Junmai Rock

Enjoy this genshu-style sake on mix it in your favorite cocktail straight. You'll appreciate the clean and strong body of this undiluted matter how you prefer it.

Recommended food pairings

Lamb chops, Ribeye, Sea urchin, Duck, Pork ribs, Oil-based and tomato-based sauces, Cream sauce

Sake Type	Junmai (720ml)
Ingredients	Tamashikae
Rice polishing rate	60%
Alcohol Content	16-19%
Sake Meter Value	+5
Serving Suggestion	This premium sake is best served chilled, in a wine glass.

Sake Ippin produces a wide range of sake types, catering to various tastes and occasions. Their portfolio includes Junmai Daiginjo, their most premium offering, highly polished and known for delicate, fruity aromas. (e.g., Ippin Junmai Daiginjo). Also, the Junmai, a classic pure rice sake, often with a fuller body and rich rice flavours. (e.g., Ippin Junmai). Honjozo, sakes with a small amount of added brewer's alcohol, are often designed for smooth drinking. (e.g., Ippin Honjozo Hakubai).

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If you are still unsure from the wide selection, you can â??eeny, meeny, miny, moeâ?• from this Star

Thanks once again to sake.sg for the event, and I had better start making my way out. If not, I may just grab a few more bottles. There are just too many to choose from!

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SAKE MEGURI

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Sake Meguri translate to “Sake Tour” or “Round trip”, and I think I did about 3

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