### JAPANESE SAKE TYPES AT A GLANCE

**DAIGINJO-SHU** 全米大吟醸酒
Extension of Ginjo-shu below that is brewed using even more painstaking, labor-intensive methods. Generally light, complex, and fragrant. Small amount of pure distilled alcohol is added. Just 3.6% of market along with Junmai-shu below.

**GINJO-SHU** 純米吟醸酒
Labor-intensive brewing, eschewing machinery; fermented at colder temperatures for longer periods. Light & delicate flavor, often with fruity/flowery touches. Small amount of pure distilled alcohol is added. Just 3.6% of market along with Daiginjo-shu above.

**HONJOZO-SHU** 本醸・「酒
Brewed using a very small amount of pure distilled alcohol. Lighter and often more fragrant than Junmai-shu. This category includes Tokubetsu Honjozo, or "Special" Honjozo, a vague definition indicating Honjozo made with special rice or more highly milled rice.

**FUTSU-SHU** 普通酒
Normal Sake or "Table Sake" This sake category constitutes nearly 74% of the entire market. Pure, distilled alcohol is added in copious amounts to increase yields. There are no special milling requirements, and the rice used is typically of lower grades or normal table rice.

**JUNMAI-DAINONJI-SHU** 純米大吟醸酒
Subclass of Daiginjo described at left, as only rice, water and koji are used. Along with Junmai Ginjo below, accounts for just 3.3% of the market.

**JUNMAI-GINJO-SHU** 純米吟醸酒
Subclass of Ginjo-shu described at left, as only rice, water and koji are used. Along with Junmai Daiginjo above, accounts for just 3.3% of the market.

**JUNMAI-SHU** 米酒.
Made with nothing but rice, water and koji. Usually a bit fuller than other types, often with a good acidity. Includes Tokubetsu Junmai, or "Special" Junmai, a vague definition indicating Junmai-shu made with either special rice or more highly milled rice.

**GINJO**
Top four grades known collectively as "GINJO" Pinnacle of Sake Brewer's Art

**PREMIUM SAKE**
Top six grades known collectively as "Tokutei Meishoshu" 特定名称酒, meaning "Special Designation Sake." All six are considered PREMIUM.

**NAMESAKE**
Pronounced Sake or Shu

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If you remember one word from this chart, let it be "GINJO"

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