

Sake Pairing Ideas



	Flavor & Aroma Notes	Serving Temperature	Pairing Ideas
Junmai Daiginjo	Elegant, refined, complex umami with delicate fruit and floral aroma (melon, pear, white flowers)	Cold	Premium sushi, sashimi, lobster, uni, steamed white fish, lightly salted dishes, elegant kaiseki courses
Junmai Ginjo	Soft fruitiness (apple, melon), gentle acidity, smooth umami	Cold	Grilled seafood, yakitori, light pasta, tempura, creamy sauces, mild cheeses
Daiginjo	Very aromatic, clean, and crisp; floral and fruity (melon, lychee, apple)	Cold	Oysters, caviar, steamed shellfish, delicate white fish, light canapés
Ginjo	Light, fruity, floral, crisp and clean finish	Cold	Sushi rolls, ceviche, salads, seafood carpaccio, chilled appetizers
Tokubetsu (Special) Junmai	Balanced umami and gentle fruit, refined aroma	Cold to Room Temperature	Lightly grilled seafood or chicken, sashimi (salmon, toro), tempura, mild cheese
Tokubetsu (Special) Honjozo	Crisp, refined, slightly aromatic, clean dry finish	Cold to Room Temperature	White fish, shellfish, tempura, vegetable dishes
Junmai	Full-bodied, earthy, rice-driven, mild acidity, nutty aroma	Cold to Hot Temperature	Grilled fish, teriyaki, sukiyaki, miso dishes, roasted chicken
Honjozo	Clean, mild aroma, light umami, smooth dry finish	Cold to Hot Temperature	Sushi, yakitori, fried chicken (karaage), izakaya snacks, tofu
Yamahai	Bold, tangy, umami-rich, earthy, gamey, high acidity	Cold to Hot Temperature	Grilled meat, stews, aged cheeses, mushrooms
Kimoto	Deep umami, earthy, creamy, balanced acidity, matured character	Cooler to Hot Temperature	Grilled meat, miso-based dishes, aged fish
Nigori	Cloudy, sweet, creamy, fruity (banana, coconut), mild acidity	Cold	Spicy foods, BBQ, dessert
Sparkling Sake	Effervescent, light, crisp, often sweet	Cold	Appetizers, oysters, fruit desserts
Futsushu (Ordinary or Table sake)	Simple, smooth, often dry. Easy drinking, approachable, and affordable.	Cold, Room Temperature, Warm or Hot	Casual meals, izakaya dishes or hot pot.