

The following table provides an overview of key sake rice varieties, outlining their origins, grain characteristics, flavor profiles, and the typical styles of sake produced from each rice variety.

Rice Variety	Origin / Prefecture	Grain Characteristics	Flavor Profile	Typical Sake Style
Yamada Nishiki	Hyogo	Large, soft, ideal shinpaku (starchy center of rice grain)	Elegant, aromatic, silky , balanced umami	Junmai Daiginjo, Daiginjo
Gohyakumangoku	Niigata	Hard, smaller shinpaku	Clean, crisp, dry , refreshing	Tanrei Karakuchi, Ginjo
Miyama Nishiki	Nagano, Akita, Yamagata	Hard-medium	Bright, floral , fresh, gentle sweetness	Ginjo, Daiginjo
Omachi	Okayama	Soft, old heirloom	Full-bodied, earthy , rich umami, complex	Junmai, Junmai Daiginjo
Aiyama	Hyogo	Large, fragile	Lush, rich, tropical, plush texture	Junmai Daiginjo
Dewa Sansan	Yamagata	Balanced	Refined, delicate, slightly fruity	Ginjo, Daiginjo
Kinmon Nishiki	Yamagata	Medium-large, resilient	Clean , bright, slightly fruity, mild umami	Ginjo, Junmai Ginjo
Koshitanrei	Niigata	Hard, smaller shinpaku	Clean, crisp, dry, refreshing	Tanrei Karakuchi, Ginjo
Hattan Nishiki	Hiroshima	Medium	Earthy, rich, slightly sweet	Junmai, Ginjo
Koshihikari	Niigata	Medium	Sweet, rich, full-bodied	Junmai, Ginjo
Kamenoo	Yamagata	Medium-large, soft	Umami-rich, flavorful, complex , slightly dry and acidic	Premium Junmai, Ginjo