

The following table summarizes the different sake types and grades:



8 Types of Specially Designated (Premium) Sake			Non-Designated
Junmai Type (Pure Rice Sake)		Non-Junmai Type (Distilled Alcohol Added)	Sake known as Futsushu
Ingredient	Rice, Koji, Yeast and Water	Rice, Koji, Yeast, Water & Distilled Alcohol	Rice, koji, yeast, water and permitted to add alcohol, saccharides, acidifiers, etc.
Fermentation Profiles	Richer, dense, fuller-bodied, flavor with rice driven umami and depth.	Lighter, cleaner, smoother texutre, and refined mouthfeel. Enhances aromatic expression in Daiginjo and Ginjo.	Varies greatly depending on the ingredients and fermentation method.
Polishing Ratio (Measurement of how much rice kernnal remains)			
50% or less	Junmai Daiginjo	Daiginjo	
60% or less	Junmai Ginjo	Ginjo	
60% or less or Special Manufacturing Process	Tokubetsu (Special) Junmai	Tokubetsu (Sprecial) Honjozo	
70% or less	-	Honjozo	
No requirement	Junmai	-	