

The table below summarizes how different sake vessels can influence flavor, aroma, and the overall drinking experience:



Vessel Type	Effect on Aroma & Taste	Best For
Porcelain / Ceramic (Ochoko, Guinomi)	Neutral material — lets you taste the sake’s true character. Thicker cups soften acidity and emphasize umami.	Everyday sake, Junmai, Honjozo
Glass / Kiriko	Keeps sake cool and shows color clearly. Smooth, thin rim enhances elegance and sharpness.	Chilled Ginjo, Daiginjo
Metal (Tin, Stainless Steel)	Retains temperature well. Tin gives a soft mouthfeel and enhances roundness and sweetness.	Junmai, Genshu (undiluted sake), Yamahai
Wood (Masu)	Imparts a subtle cedar aroma, adding a warm, festive character	Dry Honjozo or room-temperature sake
Lacquerware	Slightly insulates warmth; gives a smooth, rich mouthfeel.	Warm or hot Junmai sake
Wine Glass / ISO Glass	Concentrates aromas and allows swirling — great for evaluating floral and fruity notes.	Ginjo, Daiginjo, or tasting comparisons