

【Recommendation of Sake Glass which makes a Perfect Match with Hanamizake】

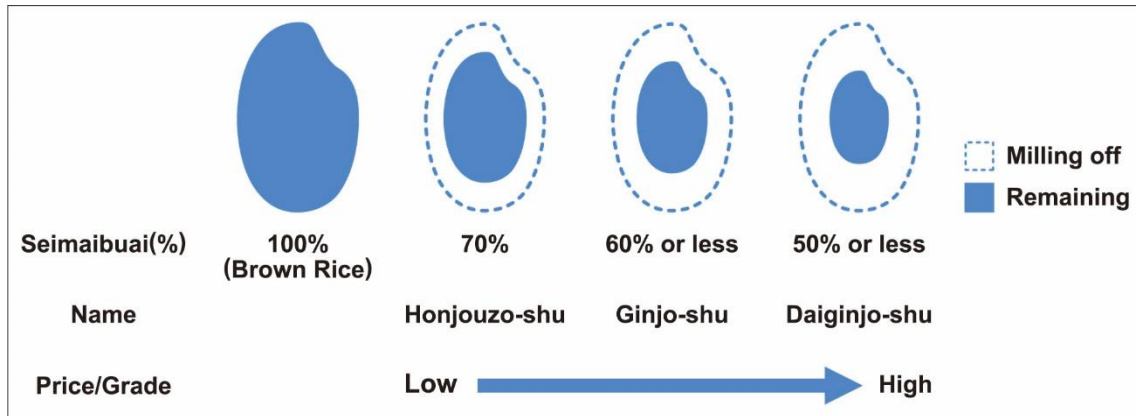
Hanami(花見), meaning, “Cherry-blossom viewing” in Japanese, is a traditional custom of enjoying the beauty of Sakura(桜) in spring, and its history is said to root back in the Heian era (794~1185). During ancient times people believed that Sakura tree is where the rice paddy god dwell. From this, in the beginning of planting season, people prayed to Sakura for good harvest with offering food and sake. Rice farmers have prayed for full harvest, nobles have enjoyed the beauty of Sakura as feast, and gradually Hanami has become a seasonal custom for every Japanese to enjoy the breathtaking beauty of Sakura which will only last for several days.



Sake to drink during Hanami is called “Hanamizake”. As in the Rakugo (落語:Japanese traditional verbal entertainment of storytelling) word “What is Sakura without Sake”, Sake is a must have in Hanami, and Hanami cannot be started unless there are Sake. Sake shows a long-running and deep relationship with Sakura, and missing either of them will not complete a perfect Hanami.

Though in one word “Sake”, there are various kinds, but “Kun-shu(薫酒)” is highly recommended especially for Hanami, Kun-shu’s “Kun(薫)” kanji means fragrant scent, and as its meaning, Kun-shu tends to have strong fruitiness which reminds of flowers and fruits. Tastes are likely to be light and refined. Its fresh fragrance can be enjoyed especially in spring season as the very first sake “Shin-shu(新酒)” are to be brewed from the latest harvest in autumn.

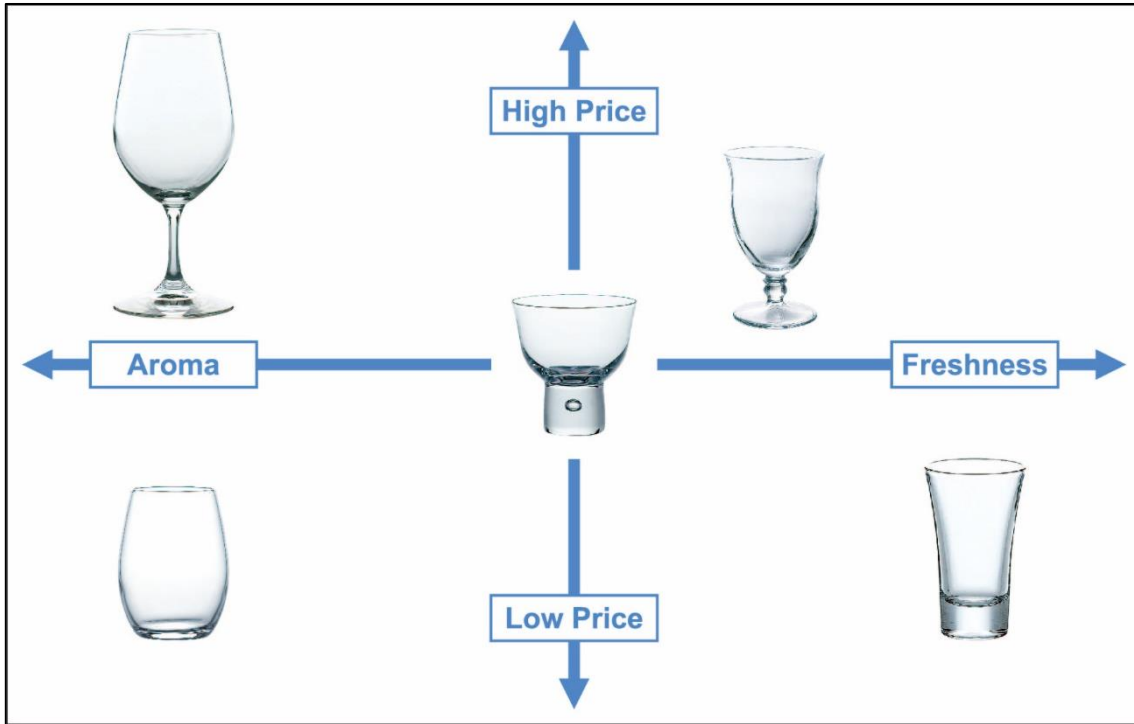
Kun-shu, namely “Ginjo-shu(吟醸酒)” and “Daiginjo-shu(大吟醸酒)” belongs to this type. Ginjo-shu are made with grain rice of only 60% or less of its original size, and Daiginjo-shu of only 50% or less. The amount of rice remaining after the milling process to its original weight, generally expressed as percentage is known as “Seimaibuai(精米歩合)”. The reason why milling off the rice is to get rid of those unwanted fats, proteins, and things that in general lead to off-flavors or bitterness. And the more you polish the rice, the higher the grade of sake with cleaner, elegant and more refined tastes.



Recommended temperatures to drink Kun-shu are between 10 to 15°C (50 to 59°F). If they are too cold its main feature of aroma will be difficult to taste, and if its temperatures are high it will be difficult to enjoy its refinedness. If to express as the temperature range of sake, they will be described as “Namabie(生冷え)” or “Suzuhie(涼冷え)”.



As for the glass of choice, it is suitable for a glass shaped round like a wine glass to confine the scent, or trumpet spread shaped as they go up to the rim will explode the aroma nicely. Among our brand, items in below are highly recommended.



【Plump Shape: Confining the Aroma】



No. 30L37HS
 Capacity: 255ml / 8½oz
 Series: RECEPTION
 HS GOLD: Top Rim Toughened
 Round curve confines the aroma.
 Dishwasher safe



No. B-00313
 Capacity: 200ml / 6⅘oz
 Series: Sake Glass
 Simple design at a reasonable price.
 Dishwasher safe



【Open-Mouth Shape: Expanding the Aroma】



No. SQ-06202-JAN

Capacity: 105ml / 3½oz

Series: Sake Glass

Perfectly designed for Ginjo-shu/Daiginjo-shu.

Short stem with small decoration cubes will enrich your table.

Dishwasher safe



【Balanced: Enjoying both Aroma and Fresh Taste】



No. 07600

Capacity: 130ml / 4¾oz

Series: Sake Glass

Open and smooth rim to enjoy both aroma and taste directly.

Design of bubble float is also unique.

Dishwasher safe

【Slim-Fit Shape: Enjoying the Freshness/Cleanness】



No. P-01145

Capacity: 100ml / 3¾oz

Series: Sake Glass

Simple straight design to directly enjoy the touch of Kun-shu.

Dishwasher safe



As been mentioned, spring is the time when the very first Shin-shu will be released, and that we can enjoy the full aromatic harmonies together with all the edible wild plants and herbs. It would be a good idea to match with a simple meal with natural seasonings so that you can fully enjoy the aroma of Kun-shu. Why not enjoy your soothing time with your friends and families surrounded by full bloomed Sakura and a glass filled with Kun-shu in your hands? Hope you could find your favorite glass from us Toyo-Sasaki Glass.