



Sakelicious!

by Collin Williams



Spec's is about to blow your mind! Well, not literally but we are going to attempt to put a new spin on some of the amazing products we offer in our stores. First up to the plate, Sake (sock - ay).

I got a great response earlier this year when I explained about the interesting tidbits of sake and

how we, as general consumers, should approach the beverage in a series of articles. This go-round, I will write (briefly) about sake production, but the main goal of this sake series of articles is to bring new ideas and concepts to the forefront. Also, I will be giving you a couple of dates and locations to keep in mind so that you can get your "sake fix".

For the sake of sake!

I can understand how sake would be a hard sell to those of us that are used to drinking wine, beer, or cocktails. But, does this necessarily have to be the definitive case when approaching this amazing Japanese elixir? The answer is no. Sake should not appear as a foreign language or a complex mathematical puzzle - daunting and mysterious.

Many of the same concepts that go into the production of wine and beer can be attributed to sake. All methods take yeast and sugar. All require fermentation and the production of alcohol inoculated with all kinds of polyphenols, esters, flavors, and aromas. However, just sub out the normal grape varietal or hop strain and replace with rice. Bingo! You got sake.

The difference seems to come in the manner with which we consume each of these beverages. Sake, with its higher alcohol content, can seem imposing in those laid-back environments. In fact, through normal sake production a mixture of high proof distillate (known as "Brewers Alcohol") is added to the mash or "morami" after fermentation in order to extract more of the amazing flavors into the finished product. This often results in alcohol levels reaching the 15 - 18% mark. For cheap sake, more distilled alcohol is added to increase the volume of production. The final beverage is diluted with water to help "calm the beast".

So, to quench the fire why not try diluting the beverage even further by using it in your favorite mixed beverage? These types of drinks are becoming the latest fashion craze in many popular drinkeries for the variety and unique flavors sake offers. Below you will see a few recipes I found for sake martinis. Sake, with its inherent flavors is sure to add more to the concoction than your standard, flavorless vodka.

Brilliant you say? How about another example?

What about the proper handling for the consumption of sake? Most Americans are not used to the proper manner to drink sake or the many different devices appropriate in its appreciation. Why force the issue when the answer is staring you in the face?



Instead of using the traditional shot glass-looking glassware (choko) try using a white wine glass. This way you can enjoy the beverage in the same manner you are accustomed to without feeling out of place. Swirl, smell, sip, and savor in the same fashion you would any of your favorite wines.



Now that we got all of that silliness out of the way, let's get to the exploring of sake.

SILVER KAMIKAZE

3 oz. Momokawa Silver
1 oz. Cointreau or Triple Sec
1 oz. Lime Juice
Shake with ice and strain. Serve straight up.

Momokawa Silver Junmai Ginjo Sake 750ml \$12.35 cash

Aromatic, crisp and dry, mineral and steel notes with hints of green apple and pear. The crisp, briny mineral flavors make Silver an exquisite match for oysters and fish.



CHOCOLATE SAKE DREAM

5 oz. of Momokawa Pearl
½ oz. Chocolate Syrup
Shake with ice and strain into a martini glass. Garnish with chocolate twig.

Momokawa "Pearl" Junmai Ginjo Nigori Genshu Sake 750ml \$12.35 cash

This old style, roughly filtered saké is an amazing experience. Pearl offers notes of vanilla and pineapple with banana, coconut, and anise rounding out a creamy body.



Recommended glassware:
Riedel "O" Martini 2pk - \$20.82 cash
A really showy and classy way to serve your new saketini discoveries!

Riedel "O" Chardonnay 2pk - \$20.82 cash
This glassware is perfect for your everyday consumption for premium sakes. 🍷



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