

Advanced Sake Professional Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. Which sake type primarily uses no added alcohol?**
 - A. Junmai Ginjo**
 - B. Junmai**
 - C. Kakemai**
 - D. Karami**
- 2. What is Kakemai in sake production?**
 - A. Fermented rice with koji mold**
 - B. Steamed rice added to a batch without koji**
 - C. Concentrated sake essence**
 - D. A method of cleaning sake lees**
- 3. During which months is rice generally harvested in Japan?**
 - A. May-July**
 - B. June-August**
 - C. August-October**
 - D. September-November**
- 4. In which prefecture is the famous Yoichi town, known for sake, located?**
 - A. Fukushima**
 - B. Kyoto**
 - C. Hyogo**
 - D. Hokkaido**
- 5. What is a characteristic of Sake produced using So-haze?**
 - A. It typically has a lighter flavor profile.**
 - B. It is usually more affordable or richer in flavor.**
 - C. It is often aged for several years.**
 - D. It is made solely from imported rice.**
- 6. What does namazake refer to?**
 - A. Sake that has been bottled after pasteurization**
 - B. Sake that is unpasteurized**
 - C. Sake that is sweetened after brewing**
 - D. Sake that is carbonated**

- 7. Which sake type has a milling ratio of 60% or better described by Tokubetsu classification?**
- A. Ginjo**
 - B. Junmai**
 - C. Honjozo**
 - D. Tokubetsu**
- 8. What does Tokutei meishoshu refer to?**
- A. Standard sake**
 - B. Special designation sake**
 - C. Low-quality sake**
 - D. House blend sake**
- 9. How long does it typically take to make koji?**
- A. One day**
 - B. Two days**
 - C. Three days**
 - D. Five days**
- 10. What does the term Funa-shibori refer to?**
- A. Sake pressed with a traditional method**
 - B. A specific sake rice type**
 - C. A type of brewing equipment**
 - D. A style of sake served warm**

Answers

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- 1. B**
- 2. B**
- 3. C**
- 4. D**
- 5. B**
- 6. B**
- 7. C**
- 8. B**
- 9. B**
- 10. A**

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Explanations

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1. Which sake type primarily uses no added alcohol?

- A. Junmai Ginjo
- B. Junmai**
- C. Kakemai
- D. Karami

The type of sake that primarily uses no added alcohol is Junmai. This designation indicates that the sake is made solely from rice, water, yeast, and koji mold, without any distilled alcohol added during the brewing process. Junmai sake is appreciated for its pure expression of the rice varieties used, showcasing the flavors and characteristics unique to the rice and brewing techniques. Junmai has a rich and full-bodied flavor profile, as the absence of added alcohol typically leads to a more robust and savory sake. This style often emphasizes the umami qualities of rice, making it a popular choice for pairing with food. In contrast, other types or brands like Junmai Ginjo may contain a small amount of distilled alcohol added to enhance certain flavors and aromas, leading to a different taste experience. Kakemai refers to the rice used as the brewing mash and isn't a sake classification by itself. Karami is not a recognized sake type but rather a term that can describe taste characteristics, which do not relate specifically to the absence of added alcohol. Therefore, Junmai is the correct choice because it is specifically defined by the absence of added distilled alcohol during brewing.

2. What is Kakemai in sake production?

- A. Fermented rice with koji mold
- B. Steamed rice added to a batch without koji**
- C. Concentrated sake essence
- D. A method of cleaning sake lees

Kakemai refers specifically to the steamed rice that is added to a batch of sake fermentation that does not include koji mold. This rice plays a crucial role in the sake brewing process, as it provides additional fermentable sugars that the yeast will convert into alcohol during fermentation. In the brewing process, the rice used can be separated into two categories: koji rice, which has been inoculated with koji mold to create enzymes that convert starches to sugars, and kakemai, which is the steamed rice added later in the process. This addition is vital because it increases the total quantity of fermentable material in the mash, influencing both the flavor and alcohol content of the final product. Understanding the distinction between kakemai and other components is crucial for grasping the complexities of sake production, particularly how the balance of ingredients affects the brewing outcomes.

3. During which months is rice generally harvested in Japan?

- A. May-July
- B. June-August
- C. August-October**
- D. September-November

The correct interval for rice harvesting in Japan is generally from August to October. This timeframe aligns with the typical growing season for rice in Japan, which begins with planting in late spring to early summer. By the time August arrives, the rice plants are nearing maturity, and harvesting typically occurs between late August and October, depending on the region and specific rice variety. In Japan, the climate and conditions play a significant role in the rice cultivation cycle, and during these months, farmers collect the mature rice grains, which are essential for various culinary uses and sake production. The choice of August to October accurately reflects the culmination of the rice's growth period and is recognized as the peak harvest season.

4. In which prefecture is the famous Yoichi town, known for sake, located?

- A. Fukushima
- B. Kyoto
- C. Hyogo
- D. Hokkaido**

Yoichi town is located in Hokkaido and is renowned for its sake production. It is particularly famous for its unique brewing environment, which includes pure groundwater and cooler temperatures that are conducive to fermentation processes. The region's climate and natural resources contribute to the production of high-quality sake, making it a celebrated area within Japan's sake industry. Fukushima, Kyoto, and Hyogo are also notable prefectures for sake production but are distinct from Yoichi. Fukushima is known for its variety of sake styles and numerous breweries, Kyoto has a rich historical connection to sake, and Hyogo, particularly the Nada district, is famous for its large-scale sake production. However, none of these locations are home to the specific characteristics and reputation of Yoichi town in Hokkaido.

5. What is a characteristic of Sake produced using So-haze?

- A. It typically has a lighter flavor profile.
- B. It is usually more affordable or richer in flavor.**
- C. It is often aged for several years.
- D. It is made solely from imported rice.

Sake produced using So-haze is generally richer in flavor and can often be more affordable because the process involves a specific fermentation technique that allows for complex flavor development. So-haze refers to a sake that retains some cloudiness due to suspended particles from the fermentation process, which can impart a fuller body and a more robust taste. This method often leads to a sake that has more character and depth compared to clearer styles, which might rely on more extensive filtration processes that can strip some flavor components. This can make So-haze sake particularly appealing for consumers seeking a richer drinking experience. It is not uncommon for these styles to be priced lower, as they may not be subjected to the same labor-intensive production and polishing methods that premium sakes undergo. The other options do not accurately reflect the characteristics associated with So-haze. For instance, while some premium sakes are aged, So-haze sakes are typically not aged for several years; the focus is more on the immediate drinkability and flavor complexity derived directly from the fermentation process. Additionally, So-haze sakes are not defined by their rice sourcing, as they can be produced using local rice varieties rather than being restricted to imported rice. Furthermore, lighter flavor profiles are generally associated with

6. What does namazake refer to?

- A. Sake that has been bottled after pasteurization
- B. Sake that is unpasteurized**
- C. Sake that is sweetened after brewing
- D. Sake that is carbonated

Namazake refers to unpasteurized sake. This type of sake is carefully produced without the heat treatment that is common in most sake production processes. The absence of pasteurization allows namazake to retain the fresh and vibrant flavors that can be lost during pasteurization. As a result, it often has a more pronounced aroma and taste compared to pasteurized sake. While namazake is typically enjoyed chilled and is known for being more lively, it does have a shorter shelf life than pasteurized sake and must be consumed relatively quickly to appreciate its unique characteristics. The other options presented, such as pasteurized sake, sweetened sake, or carbonated sake, do not align with the definition of namazake, which specifically emphasizes its status as unpasteurized. Understanding this distinction is crucial for those who wish to appreciate the various forms and expressions of sake.

7. Which sake type has a milling ratio of 60% or better described by Tokubetsu classification?

- A. Ginjo**
- B. Junmai**
- C. Honjozo**
- D. Tokubetsu**

The correct choice is rooted in the classification of sake based on its milling ratio and specific production techniques. Tokubetsu refers to a designation that indicates the use of special production methods or ingredients that enhance certain qualities of the sake. In the case of a sake with a milling ratio of 60% or better, it falls under the Ginjo classification, which requires the rice to be polished to a minimum of 60%. Ginjo sake is known for its fragrant and refined flavor profile, which comes from both the specific milling ratio and the use of special yeast and fermentation techniques. While Junmai indicates that only rice, water, yeast, and koji are used (without added alcohol) and Honjozo allows a small amount of distilled alcohol to enhance flavor, neither of these classifications specifically requires a milling ratio of 60% or better. Tokubetsu classifications can apply to Ginjo or Junmai Ginjo among others when special measures are taken, but the question asks for the sake type itself defined by the milling ratio. Therefore, recognizing that the milling ratio of 60% aligns with the characteristics of Ginjo is essential for identifying the correct answer.

8. What does Tokutei meishoshu refer to?

- A. Standard sake**
- B. Special designation sake**
- C. Low-quality sake**
- D. House blend sake**

Tokutei meishoshu refers to "special designation sake," which indicates a category of sake that has been subject to more stringent production regulations than standard sake. This classification encompasses various types, including Junmai, Ginjo, and Daiginjo, each distinguished by specific criteria regarding the rice polishing ratio and brewing methods used. These special designations not only represent a higher quality and complexity of flavor in the sake produced but also reflect a commitment to craftsmanship and attention to detail. For instance, a Daiginjo sake must have a polished rice ratio of at least 50%, which significantly impacts the flavor profile and aroma, creating a more refined drinking experience. Understanding Tokutei meishoshu is crucial for anyone interested in sake, as it helps to navigate the diverse offerings available and appreciate the nuances that different types of sake present.

9. How long does it typically take to make koji?

- A. One day
- B. Two days**
- C. Three days
- D. Five days

The process of making koji typically takes about two days, which is the correct answer. During this process, steamed rice is inoculated with koji-kin (*Aspergillus oryzae*) spores. After inoculation, the rice is maintained in a warm and humid environment to encourage the growth of the mold. Within this two-day period, the koji-kin grows throughout the rice, converting the starches into sugars, which are crucial for fermentation. The transformation facilitated by the koji is an essential step in sake production, as it significantly impacts the overall flavor profile and quality of the final product. Longer periods, like three or five days, would not typically occur in traditional sake brewing practices, as the koji process is optimized for efficiency to ensure a vibrant fermentation process while maintaining quality. Therefore, the duration of two days strikes a balance between effective mold growth and prompt utilization in sake brewing.

10. What does the term Funa-shibori refer to?

- A. Sake pressed with a traditional method**
- B. A specific sake rice type
- C. A type of brewing equipment
- D. A style of sake served warm

Funa-shibori refers to the traditional method of pressing sake using a wooden box or funa, which allows the unfiltered sake to gently drip through the box as gravity acts on the mash. This method is distinct from modern pressing techniques, as it emphasizes the preservation of delicate flavors and aromas by avoiding excessive pressure. It is particularly associated with producing premium sake, as the gentle pressing process allows for better expression of the rice's characteristics and the nuances of fermentation. The option regarding a specific sake rice type refers to varieties like Yamada Nishiki or Gohyakumangoku, which are essential in the brewing process but are not what Funa-shibori denotes. Brewing equipment encompasses various tools and machinery used in the sake-making process but does not specifically capture the unique pressing technique implied by Funa-shibori. Lastly, the mention of a style of sake served warm relates to serving temperature preferences rather than a method or pressing technique.