

Advanced Sake Professional Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. Which of the following best describes the milling process for Junmai Ginjo sake?**
 - A. At least 50% milling of the original rice size**
 - B. At least 70% milling of the original rice size**
 - C. At least 60% milling of the original rice size**
 - D. At least 80% milling of the original rice size**

- 2. Which prefecture would you associate with significant sake production, along with a rich history, especially noted for its rice?**
 - A. Kagawa**
 - B. Hiroshima**
 - C. Kanagawa**
 - D. Miyagi**

- 3. In which Japanese prefecture is Saijo located?**
 - A. Hiroshima**
 - B. Kyoto**
 - C. Hyogo**
 - D. Tohoku**

- 4. Which term describes the process of drip pressing sake?**
 - A. Shizuku**
 - B. Shubo**
 - C. Tajima Toji**
 - D. Sokujo moto**

- 5. What variety of sake rice is known for its use in Akita Prefecture?**
 - A. Miyama Nishiki**
 - B. Omachi**
 - C. Akita Sake Komachi**
 - D. Yamada Nishiki**

- 6. What is the function of an Assakuki in sake production?**
- A. To ferment the rice**
 - B. To store the sake**
 - C. To separate sake from lees**
 - D. To blend different sake varieties**
- 7. In which region is Nada located?**
- A. Hokkaido**
 - B. Hyogo**
 - C. Kyoto**
 - D. Iwate**
- 8. What type of alcohol is referred to as "Distilled Alcohol" in sake terminology?**
- A. Junmai**
 - B. Junmai Ginjo**
 - C. Futsu-shu**
 - D. Not junmai**
- 9. Who is a kurabito?**
- A. A sake connoisseur**
 - B. A sake brewery owner**
 - C. A worker in a sake brewery**
 - D. A type of sake**
- 10. What is the designation for the yeast commonly used in very aromatic sake, also referred to as M310?**
- A. Meiri Kobo**
 - B. Yeast Number 9**
 - C. Miyama Nishiki**
 - D. Moto**

Answers

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

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Explanations

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1. Which of the following best describes the milling process for Junmai Ginjo sake?

- A. At least 50% milling of the original rice size**
- B. At least 70% milling of the original rice size**
- C. At least 60% milling of the original rice size**
- D. At least 80% milling of the original rice size**

Junmai Ginjo sake is characterized by a specific level of rice milling, which plays a crucial role in defining its flavor profile, aroma, and overall quality. For Junmai Ginjo sake, the rice used must be polished to at least 60% of its original size. This means that at least 40% of the outer layers, which include fats, proteins, and other impurities, are removed during the milling process. The emphasis on milling to this specific degree is significant because the outer layers of the rice tend to contain compounds that can negatively influence the flavor and purity of the sake. By removing these layers, a more refined and aromatic sake is produced, which is a hallmark of the Junmai Ginjo category. The result is a sake that often exhibits fruity and floral characteristics, with a smooth and clean finish. In contrast, higher milling percentages like 70% or 80% would categorize the sake as Ginjo or Daiginjo, respectively, which are expressed through even more refined flavors and qualities. Therefore, the definition of Junmai Ginjo lies firmly at the 60% milling standard, distinguishing it from other sake types with different milling requirements.

2. Which prefecture would you associate with significant sake production, along with a rich history, especially noted for its rice?

- A. Kagawa**
- B. Hiroshima**
- C. Kanagawa**
- D. Miyagi**

Hiroshima Prefecture is well-known for its long-standing tradition of sake production, which is closely tied to its agricultural practices, particularly the cultivation of high-quality sake rice such as "Hattan Nishiki" and "Ginjo," which contribute significantly to the brewing of premium sake. The geographical features of Hiroshima, including its climate and water quality, are conducive to sake brewing, making it one of the leading sake-producing regions in Japan. The rich history of sake production in this area, along with the emphasis on local rice varieties, further establishes Hiroshima as a key player in the sake industry, renowned for crafting refined and flavorful brews. While the other prefectures mentioned may have some level of sake production, they do not match the historical significance or the specialized rice growing practices associated with Hiroshima, which plays a pivotal role in its sake brewing identity.

3. In which Japanese prefecture is Saijo located?

A. Hiroshima

B. Kyoto

C. Hyogo

D. Tohoku

Saijo is a renowned sake-producing district located in Hiroshima Prefecture. This area is particularly famous for its high-quality sake, which is influenced by its ideal climate for brewing, as well as the presence of pure water sources and traditional brewing techniques. Saijo is part of the larger city of Higashi-Hiroshima and has been recognized for its significant contributions to the sake industry in Japan. Hiroshima is known for its distinct sake characteristics, often featuring a fruity and elegant flavor profile, largely due to the local rice types and brewing methods employed in the region. This distinction has made Saijo a focal point for sake enthusiasts and a hub for sake-related tourism and events. The other options—Kyoto, Hyogo, and Tohoku—while also important in the context of sake production, do not specifically pertain to Saijo. Kyoto is recognized for its own sake regions, Hyogo is home to the famous sake brewery district of Nada, and Tohoku encompasses several prefectures known for their sake, but none of these relate directly to Saijo's location in Hiroshima. Thus, Hiroshima is the correct answer due to its association with Saijo and its integral role in Japanese sake culture.

4. Which term describes the process of drip pressing sake?

A. Shizuku

B. Shubo

C. Tajima Toji

D. Sokujo moto

The term that describes the process of drip pressing sake is "Shizuku." This method involves the gentle extraction of sake from the fermented mash by allowing the liquid to drip through a cloth without applying any pressure, resulting in a high-quality sake. The process emphasizes purity and minimizes the extraction of unwanted solids or flavors from the sake mash. This technique is often used for premium sake, providing a cleaner and more refined flavor profile, which is essential for high-end products in the sake market. The other terms, while related to sake production, refer to different processes or concepts. "Shubo" refers to the yeast starter used in fermentation, "Tajima Toji" is a title for a master brewer from a specific region, and "Sokujo moto" describes a method of crafting the yeast starter that accelerates the fermentation process. Each of these plays a crucial role in sake brewing but is not associated with the drip pressing technique.

5. What variety of sake rice is known for its use in Akita Prefecture?

- A. Miyama Nishiki**
- B. Omachi**
- C. Akita Sake Komachi**
- D. Yamada Nishiki**

The variety of sake rice known for its use in Akita Prefecture is Akita Sake Komachi. This rice is specifically cultivated in the region and has become emblematic of Akita's sake production, reflecting the unique terroir and climate of the area. Akita Sake Komachi is characterized by its plump, short grains and higher starch content, which are essential for producing high-quality sake. The rice's qualities allow brewers to create balanced and rich flavors, which aligns well with the traditional sake styles celebrated in Akita. Other varieties mentioned, such as Miyama Nishiki, Omachi, and Yamada Nishiki, are indeed significant in the world of sake but are associated with different regions or have different characteristics that make them suitable for various styles of sake. For instance, Yamada Nishiki is often regarded as the king of sake rice and is primarily grown in Hyogo Prefecture. Understanding the regional distinctions of sake rice is crucial for grasping the nuances of sake brewing and the importance of local agriculture in the sake industry.

6. What is the function of an Assakuki in sake production?

- A. To ferment the rice**
- B. To store the sake**
- C. To separate sake from lees**
- D. To blend different sake varieties**

The function of an Assakuki in sake production is primarily to separate sake from the lees, which are the residue of yeast and other solids that remain after fermentation. This process typically occurs after the fermentation has completed, allowing the clear sake to be drawn off from the sediment at the bottom. The Assakuki serves as a type of vessel, often a large tank or container, that facilitates this separation process. This separation is crucial as it results in a cleaner, more refined product that enhances the overall flavor and quality of the final sake. Proper separation ensures that undesirable flavors from the lees do not affect the taste of the sake, allowing the delicate and nuanced flavors developed during fermentation to shine through. Understanding the role of Assakuki is essential in sake production, as each step contributes to the overall character and quality of the beverage. It highlights the importance of clarity and purity in the final product, which is a hallmark of well-crafted sake.

7. In which region is Nada located?

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

Nada is located in the Hyogo Prefecture, which is renowned for its sake production. This region is part of the larger Harima area and is one of the most famous sake brewing districts in Japan. Hyogo benefits from an ideal combination of natural resources essential for sake-making, including high-quality rice, pure water from the nearby Rokko Mountains, and a climate conducive to fermentation. The water sourced from the region, often referred to as "miyamizu," is particularly well-suited for brewing sake, contributing to the unique characteristics of Nada sake. Additionally, Hyogo's long history and deep cultural ties to sake brewing further solidify its status as a vital center for this traditional beverage, making it an essential knowledge point for anyone studying advanced sake practices. Other regions mentioned, like Hokkaido or Iwate, do contribute to sake production but are not as predominantly recognized as Nada in Hyogo. Kyoto, while historically significant, has shifted more towards tourism and culture rather than being a primary sake brewing area today.

8. What type of alcohol is referred to as "Distilled Alcohol" in sake terminology?

- A. Junmai
- B. Junmai Ginjo
- C. Futsu-shu
- D. Not junmai**

In sake terminology, "Distilled Alcohol" refers to a category that encompasses some types of sake but specifically excludes those made solely from rice, water, yeast, and koji. The term "distilled" indicates that additional alcohol has been added to the sake, which is not a characteristic of junmai varieties. Junmai, junmai ginjo, and futsu-shu are all types of sake made without the addition of distilled alcohol. Junmai specifically means "pure rice" and entails that no distilled alcohol is added. Similarly, junmai ginjo also restricts the use of distilled alcohol due to its definition. Futsushu, while a broader category that can include sake with distilled alcohol added, is not classified under junmai, which directly links to the absence of distilled spirits. Thus, the choice referring to "Not junmai" encompasses all styles of sake that may contain distilled alcohol, making it the correct answer. In this case, it highlights a distinction essential for recognizing how addition of distilled alcohol can classify certain sake types outside the traditional pure rice standards.

9. Who is a kurabito?

- A. A sake connoisseur
- B. A sake brewery owner
- C. A worker in a sake brewery**
- D. A type of sake

A kurabito is a worker in a sake brewery. This term specifically refers to those individuals who are involved in the traditional processes of sake production, contributing their skills and expertise in creating the beverage. The role of a kurabito is essential, as they are responsible for various tasks such as milling rice, fermenting, pressing, and bottling the sake. Their knowledge and craftsmanship directly influence the quality and characteristics of the final product. The other options do not accurately define a kurabito. A sake connoisseur refers to someone with expertise in tasting and evaluating sake, often having a deep appreciation for its complexities but not necessarily involved in its production. A sake brewery owner would typically oversee operations but may not engage in the day-to-day activities of brewing. Lastly, a type of sake refers to the different styles or classifications of sake, which is not related to the workforce in the brewery. Understanding the role of a kurabito provides insight into the craftsmanship that underpins the sake industry.

10. What is the designation for the yeast commonly used in very aromatic sake, also referred to as M310?

- A. Meiri Kobo**
- B. Yeast Number 9
- C. Miyama Nishiki
- D. Moto

The designation M310 refers specifically to the yeast strain known as Meiri Kobo. This yeast is well-regarded for its ability to produce highly aromatic sake, contributing floral and fruity notes that enhance the overall flavor profile. The characteristics of M310 make it popular among sake brewers aiming to create premium, fragrant sakes. Meiri Kobo is unique in its performance under various fermentation conditions, which allows for the development of complex and appealing aromas. Its chosen usage underscores the significance of yeast selection in sake brewing, where different yeast strains can dramatically influence the aroma and taste of sake. The other options relate to different aspects of sake production. Yeast Number 9 is another yeast strain, but it does not possess the same aromatic qualities that M310 does. Miyama Nishiki refers to a rice variety used in sake production and is not a yeast strain. Moto pertains to the yeast starter used in sake fermentation, but it does not specifically identify the yeast that contributes to aroma as M310 does. Understanding these distinctions helps clarify why Meiri Kobo is correctly identified with the designation M310.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://advsakeprofessional.examzify.com>

We wish you the very best on your exam journey. You've got this!

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