

Note: This list provides the user with some reference when explaining about sake in English and was created with diversity of expression in mind. Its use should not be enforced on people and it should not be used to reject other expressions.

Further explanation within the brackets in the English notation may be additionally used as necessary.

This list has been compiled by referring to books and websites that introduce sake in English, and also with the assistance of Chris Pearce (The Joy of Sake), John Gauntner (Sake World), the Wine & Spirits Education Trust (WSET), and International Wine Challenge (IWC).

1. Brewing Terms

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
A	ABV (Alcohol by Volume)	アルコール度数	alcohol dosu	
	acidity	酸度	san-do	Tartaric acid (g/100 mL) = 0.075 x acidity (mL), Sulfuric acid (g/100 mL) = Tartaric acid (g/100 mL) x 0.653
	adding rice	掛け米	kake-mai	sake rice used for fermentation starter and fermentation mash, except for <i>koji</i> making
	adding water	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14–16% alcohol before bottling. These alcohol contents are easy to drink.
	addition of water	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14–16% alcohol before bottling. These alcohol contents are easy to drink.
	aged and sweet specialty sake	貴醸酒	kijoshu(kijōshu)	a special kind of sake with sweet and rich taste and often well aged It is brewed with special method.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
A	aged sake (long aged sake)	長期熟成酒、古酒	choki-chozo-shu, koshu	
	aging	熟成	jukusei	
	alcohol (for brewing)	醸造アルコール	jozo(jōzō) alcohol	Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.
	alcohol-adjusting water	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14-16% alcohol before bottling. These alcohol contents are easy to drink.
	alcohol content	アルコール度数	alcohol dosu	
	alcohol percentage	アルコール度数	alcohol dosu	
	alcohol yield	純アルコール収得量	jun alcohol shutokuryo	volume of produced alcohol (L) from 1,000 kg of rice
	amino acid content	アミノ酸度	aminosan-do	formol nitrogen expressed as volume (mL) of 0.1 mol/L NaOH needed for 10 mL of sake
	amylases	糖化酵素	toka-koso	enzymes for saccharification, enzyme to digest starch into sugar
	Annual Japan Sake Awards	全国新酒鑑評会	zenkoku-shinshu-kampyokai	the competition in Japan for <i>ginjo</i> produced during the previous winter season
	<i>arabashiri</i>	荒走り	arabashiri	first obtained sake when sake is pressed
	<i>Aspergillus oryzae</i>	麹菌	koji-kin	<i>Aspergillus oryzae</i> ; mainly used for <i>koji</i> making.
association yeast	きょうかい酵母	Kyokai-kobo	sake yeast distributed by Brewing Society of Japan	

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B	bacterial contamination	火落ち	hiochi	causing critical spoilage and fault by lactic acid bacteria
	break time of warming	沸き付き休み	wakitsuki-yasumi	continuous fermenting period of a starter culture
	brew master	杜氏	toji(tōji)	
	brewers alcohol	醸造アルコール	jozo(jōzō) alcohol	Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.
	brewer's recipe (sake brewer's recipe)	仕込配合	shikomi-haigo(haigō)	Brewer's recipe comprises the amounts of steamed rice, <i>koji</i> , water and additives such as alcohol.
	brewer's rice	原料米	genryo-mai	For sake making, both cultivars of sake specific rice and cooking rice are used.
		酒造好適米、酒米、醸造用玄米	shuzo-kotekimai(shuzō-kōtekimai), sakamai, jozoyo-gemmai (jōzōyō-gemmai)	rice cultivars suitable for sake making
	bringing steamed rice into <i>koji</i> -making room	引き込み	hikikomi	
	brown rice	玄米	gemmai	
	BSJ (Brewing Society of Japan) yeast	きょうかい酵母	Kyokai-kobo	sake yeast distributed by Brewing Society of Japan
C	carry freshly made <i>koji</i> out of <i>koji</i> -making room	出麴	dekoji	
	cask sake	樽酒	tarusake	This type sake has a specific flavor of cedar and is not aimed at maturing.
	cease warming (since spontaneous fermentation is achieved)	沸き付き休み	wakitsuki-yasumi	continuous fermenting period of a starter culture
	cedar ball	酒林、杉玉	sakabayashi, sugidama	a sphere-shaped ornament made with cedar leaves

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
C	ceremonial opening of sake cask	鏡開き、鏡割り	kagami-biraki, kagami-wari	a ceremony to crack open a wooden (cedar) sake cask with wooden hammers (at the beginning of a party to toast with this sake)
	charcoal filtration	炭素濾過	tanso-roka	These operations is carried out to adjust sake flavor.
	chief sake maker	杜氏	toji(tōji)	
	cloth bags used at pressing stage	酒袋	sakabukuro	bags to put fermentation mash in
	cloudy sake	にごり酒	nigori-zake	
	cold-weather brewing	寒造り	kan-zukuri	sake making method in the coldest season of the year which is effective in preventing microbial contamination
	commencement of fermentation (of a starter culture)	沸き付き	wakitsuki	
	commercial sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
	conditioning of a starter culture	(酒母の) 枯らし	karashi	period between completion of a starter culture and use of it
	conditioning period	(麴の) 枯らし	karashi	period to cool and dry finished <i>koji</i>
	conditioning period (after rice polishing)	(白米の) 枯らし期間	karashi-kikan	Since rice grains are dried during polishing, the polished rice gains moisture to the equilibrium during this period.
	cooking rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and cooking rice are used. Both cultivars are non-glutinous japonica rice.
	cooling and drying of <i>koji</i>	(麴の) 枯らし	karashi	period to cool and dry finished <i>koji</i>
	cooling down of a starter culture	分け	wake	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
C	cooling of <i>koji</i>	(麴の) 枯らし	karashi	period to cool and dry finished <i>koji</i>
	cooling period	(白米の) 枯らし期間	karashi-kan	Since rice grains are dried during polishing, the polished rice gains moisture to the equilibrium during this period.
D	<i>daiginjo(-shu)</i>	大吟醸酒	daiginjo-shu	super premium <i>ginjo</i> made from highly-polished rice
	day 2- resting day after 1st addition	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	day after <i>soe</i>	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	decantation	滓引き	oribiki	removal of sediment from the sake
	degree of rice polishing	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	dehusked rice	玄米	gemmai	
	diastatic enzyme	糖化酵素	toka-koso	enzymes for saccharification, enzyme to digest starch into sugar
	diet-staple rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and diet-staple rice are used. Both cultivars are non-glutinous japonica rice.
	diluting water	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14-16% alcohol before bottling. These alcohol contents are easy to drink.

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D	dilution with water	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14–16% alcohol before bottling. These alcohol contents are easy to drink.
	distilled alcohol (for brewing)	醸造アルコール	jozo(jōzō) alcohol	Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.
E	eating rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and eating rice are used. Both cultivars are non-glutinous japonica rice.
	enhancement of flavor by warming	燗上がり	kan-agari	
F	ferment	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	fermentation mash	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	fermentation starter	酒母、酏	shubo, moto	<i>Shubo</i> means mother of sake.
	filter press (for sake)	もろみ搾り機、圧搾機	moromi shibori-ki, assaku-ki	It is sometimes referred as <i>Yabuta</i> , a brand name.
	filtration (of fermentation mash)	上槽、搾り	joso(jōsō), shibori	Filtration is a process to separate sake cake and sake.
	final addition	留添、留仕込、留	tome-zoe, tome-jikomi, tome	the third step of three-step preparation for fermentation mash
	final mixing (of <i>koji</i>)	仕舞仕事	shimai-shigoto	When 5 to 7 hrs have passed since the middle-work, these operations are carried out to control the temperature, moisture and growth of <i>koji</i> .
	final-work	仕舞仕事	shimai-shigoto	When 5 to 7 hrs have passed since the middle-work, these operations are carried out to control the temperature, moisture and growth of <i>koji</i> .

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F	fining (clarification) of pressed sake	滓下げ	orisage	This operation is carried out to settle sediment before bottling.
	first addition	初添、添仕込、添	hatsu-zoe, soe-jikomi, soe	the first step of three-step preparation for fermentation mash
	first mixing	仲仕事	naka-shigoto	These operations are carried out to control the temperature, moisture and growth of <i>koji</i> .
	first run	荒走り	arabashiri	first obtained sake when sake is pressed
	first stage	初添、添仕込、添	hatsu-zoe, soe-jikomi, soe	the first step of three-step preparation for fermentation mash
	free run sake	荒走り	arabashiri	first obtained sake when sake is pressed
	fresh sake	しぼりたて	shiboritate	
	freshly pressed sake	しぼりたて	shiboritate	
	full strength sake	原酒	genshu	sake that is not diluted with water for alcohol content adjustment
	<i>fune</i>	槽	fune	a vertical press using bags
	<i>futa</i>	麴蓋	koji-buta	traditional <i>koji</i> making container which is rectangular shaped stackable tray, typically filled with about 1.5kg of <i>koji</i>
<i>futa-koji</i>	蓋麴	futa-koji	traditional <i>koji</i> making method using shallow wooden trays	
G	general rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and general rice are used. Both cultivars are non-glutinous japonica rice.
	<i>genshu</i>	原酒	genshu	sake that is not diluted with water for alcohol content adjustment

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G	<i>ginjo(ginjō)(-shu)</i>	吟醸酒	ginjo(ginjō)-shu	sake made from highly polished rice using special technique
	<i>ginjo(ginjō) making</i>	吟醸造り	ginjo(ginjō)-zukuri	
	<i>ginjo sake cake</i>	吟醸酒粕、吟醸粕	ginjo-shu-kasu, ginjo-kasu	the solids of the <i>ginjo</i> fermentation mash that are left after filtration
	grinding process (of starter culture)	酏摺り	moto-suri	grinding of rice and <i>koji</i> in starter culture
H	heat sterilization	火入れ	hiire	This operation is carried out to assure microbial stability and product quality.
	<i>hiyaoroshi</i>	ひやおろし	hiyaoroshi	<i>Hiyaoroshi</i> is sake made in winter, matured during summer, and bottled in autumn.
	<i>honjozo(honjōzō)(-shu)</i>	本醸造酒	honjozo(honjōzō)-shu	sake made from quality rice with addition of limited volume of brewers alcohol
	hot-water keg	暖気	daki	Hot-water keg is a wooden or aluminium container filled with hot water. It is put into a starter culture to warm it.
I	improved taste by warming	爛上がり	kan-agari	
	ingredient composition	仕込配合	shikomi-haigo(haigō)	Ingredient composition comprises the amounts of steamed rice, <i>koji</i> , water and additives such as alcohol.
	inoculate <i>koji</i> spores	種切りする	tanekiri-suru	
	intermediate mixing (of <i>koji</i>)	仲仕事	naka-shigoto	These operations are carried out to control the temperature, moisture and growth of <i>koji</i> .
J	<i>jummai(junmai)(-shu)</i>	純米酒	jummai(junmai)-shu	sake made only from rice and <i>koji</i> (without addition of brewers alcohol)

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K	<i>kagamibiraki</i>	鏡開き、鏡割り	kagami-biraki, kagami-wari	a ceremony to crack open a wooden (cedar) sake cask with wooden hammers (at the beginning of a party to toast with this sake)
	<i>kake</i> (rice)	掛け米	kake-mai	sake rice used for fermentation starter and fermentation mash, except for <i>koji</i> making
	<i>kijo(kijō)-shu</i>	貴醸酒	kijoshu(kijōshu)	a special kind of sake with sweet and rich taste and often well aged It is brewed with special method.
	<i>kikichoko</i>	啗猪口	kiki-choko	tasting cup (sake tasting porcelain cup)
	<i>kimoto</i>	生酏	kimoto	a traditional starter culture (with (natural) lactic acid fermentation) The process of <i>kimoto</i> making has a step of <i>motosuri</i> , grinding of rice and <i>koji</i> .
	<i>kimoto</i> and <i>yamahai</i>	生酏系酒母	kimotokei-shubo	a traditional starter cultures (with (natural) lactic acid fermentation)
	<i>Kimoto</i> school yeast starter	生酏	kimoto	a traditional starter culture (with (natural) lactic acid fermentation) The process of <i>kimoto</i> making has a step of <i>motosuri</i> , grinding of rice and <i>koji</i> .
	<i>kimoto</i> seed mash	生酏	kimoto	a traditional starter culture (with (natural) lactic acid fermentation) The process of <i>kimoto</i> making has a step of <i>motosuri</i> , grinding of rice and <i>koji</i> .
	<i>kimoto</i> starter culture	生酏	kimoto	a traditional starter culture (with (natural) lactic acid fermentation) The process of <i>kimoto</i> making has a step of <i>motosuri</i> , grinding of rice and <i>koji</i> .

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
K	<i>kimoto</i> -style starter culture	生酏系酒母	kimotokei-shubo	traditional starter cultures (with (natural) lactic acid fermentation)
	<i>kirikaeshi</i>	切り返し	kirikaeshi	After 10–12 hrs of the inoculation of <i>koji</i> spores, the pile of <i>koji</i> is spread and piled up again to keep the even temperature. This step is often taken place just before transferring <i>koji</i> into shallow trays.
	<i>koji</i> (<i>kōji</i>)	麹	koji(<i>kōji</i>)	<i>Koji</i> is culture of a special species of mold on rice, barley etc. which is used to make sake, shochu etc.
	<i>koji</i> (rice <i>koji</i>)	米麹	kome-koji	A kind of mold grown on rice. It is often called simply as <i>koji</i> in sake making.
	<i>koji-buta</i>	麹蓋	koji-buta	traditional <i>koji</i> making container which is rectangular shaped stakable tray, typically filled with about 1.5kg of <i>koji</i>
	<i>koji</i> (<i>kōji</i>) for <i>ginjo</i> (<i>ginjō</i>) making	吟醸麹	ginjo-koji(<i>ginjō-kōji</i>)	
	<i>koji</i> -making room	麹室	koji-muro	
	<i>koji</i> making using trays	蓋麹	futa-koji	traditional <i>koji</i> making method using shallow wooden trays
	<i>koji</i> mold	麹菌	koji-kin	
	<i>koji</i> ratio	麹歩合	koji-buai	percentage of <i>koji</i> rice to total rice weight
	<i>koji</i> rice	麹米	koji-mai	
	<i>koji</i> room	麹室	koji-muro	<i>koji</i> making room in a sake brewery
<i>koji</i> spores	種麹	tane-koji		
<i>koji</i> tray	麹蓋	koji-buta	traditional <i>koji</i> making container which is rectangular shaped stakable tray, typically filled with about 1.5kg of <i>koji</i>	

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K	<i>kumikake</i>	汲み掛け	kumikake	Taking out and pouring of starter culture liquid during early stage of starter making to enhance the absorption of liquid by <i>koji</i> and steamed rice. Liquid in starter culture is full of released enzyme from <i>koji</i> . Pouring this liquid to the rice enhances saccharification.
	<i>Kyokai</i> yeast	きょうかい酵母	Kyokai-kobo	sake yeast distributed by Brewing Society of Japan
L	limited water absorption	限定吸水	gentei-kyusui	controlling the water content of rice by means of curtailing soaking time
	live bottled sake	生詰(酒)	namazume(-shu)	sake pasteurized prior to tank storage but not at bottling, bottling without pasteurization
	live storage sake	生貯蔵(酒)	nama-chozo(-shu)	sake pasteurized only once at bottling
M	main fermentation	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	main fermentation mash	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	main mash	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	make <i>koji</i>	製麴する	seikiku-suru	
	maker's recipe (sake maker's recipe)	仕込配合	shikomi-haigo(haigō)	Maker's recipe comprises the amounts of steamed rice, <i>koji</i> , water and additives such as alcohol.
	mash (sake mash)	醪	moromi	It contains rice, <i>koji</i> , water and starter culture.
	mashing in three stages	三段仕込	sandan-shikomi, sandan-jikomi	To prepare the fermentation mash of sake, <i>koji</i> , steamed rice and water are divided into three portions and added over four days. This method is effective to prevent microbial contamination.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
M	mass-market sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
	master sake brewer	杜氏	toji(tōji)	
	maturation	熟成	jukusei	
	maturation in autumn (good maturation in autumn)	秋上がり	aki-agari	
	method for making <i>ginjo</i> (<i>ginjō</i>) sake	吟醸造り	ginjo(<i>ginjō</i>)-zukuri	
	middle addition	仲添、仲仕込、仲	naka-zoe, naka-jikomi, naka	the second step of three-step preparation for fermentation mash
	middle-work	仲仕事	naka-shigoto	These operations are carried out to control the temperature, moisture and growth of <i>koji</i> .
	milled rice	白米	hakumai	
	mixing (of <i>koji</i> rice)	床もみ	tokomomi	After inoculation of <i>koji</i> spores, <i>koji</i> rice is kneaded and mixed well to put <i>koji</i> spores evenly onto rice.
	mixing (stirring) of fermentation mash	權入れ	kaiire	
	<i>motosuri</i>	酏摺り	moto-suri	grinding of rice and <i>koji</i> in starter culture
	mounding	盛	mori	After first day, <i>koji</i> is transferred into shallow trays for the second day of the process.
multiple parallel fermentation	並行複醱酵	heiko-fukuhakko	process wherein saccharification and fermentation occur simultaneously	

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N	<i>naka</i>	仲添、仲仕込、仲	naka-zoe, naka-jikomi, naka	the second step of three-step preparation for fermentation mash
	<i>nama-zake</i>	生酒	nama-shu, nama-zake	non-pasteurized sake
	<i>namachozo(-shu)</i>	生貯蔵(酒)	nama-chozo(-shu)	sake pasteurized only once at bottling
	<i>namazume(-shu)</i>	生詰(酒)	namazume(-shu)	sake pasteurized prior to tank storage but not at bottling, bottling without pasteurization
	natural strength sake	原酒	genshu	sake that is not diluted with water for alcohol content adjustment
	neutral alcohol (for brewing)	醸造アルコール	jozo(jōzō) alcohol	Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.
	new sake	新酒	shinshu	
	<i>nigorizake</i>	にごり酒	nigori-zake	cloudy sake
	<i>nihonshu-do</i>	日本酒度	nihonshu-do	an indicator of sweetness of sake It is a specific gravity converted into sake meter scale which indicates sweet or dry. + means dry and - means sweet.
	noble brewed sake	貴醸酒	kijoshu(kijōshu)	a special kind of sake with sweet and rich taste and often well aged It is brewed with special method.
non-pasteurized sake	生酒	nama-shu, nama-zake		
non-premium sake	普通酒	futsu-shu	sake that is not categorized specially designated sake	

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N	non-special-designation sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
O	<i>odori</i>	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	old sake	長期熟成酒、古酒	choki-chozo-shu, koshu	
	opaque white center (of rice)	心白	shimpaku(shinpaku)	Opaque white center (of rice) is loose structure in the center of rice grain which makes easy for <i>koji</i> to grow into it. It is visually appeared white.
	ordinary rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and ordinary rice are used. Both cultivars are non-glutinous japonica rice.
	ordinary sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
	original strength sake	原酒	genshu	sake that is not diluted with water for alcohol content adjustment
P	pasteurization	火入れ	hiire	This operation is carried out to assure microbial stability and product quality.
	pearl of rice	心白	shimpaku(shinpaku)	Pearl of rice is loose structure in the center of rice grain which makes easy for <i>koji</i> to grow into it. It is visually appeared white.
	percentage of <i>koji</i> rice to total rice weight	麴歩合	koji-buai	
	percentage of rice polishing	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	percentage of sake cake to total rice weight	粕歩合	kasu-buai	
percentage of water to total rice weight	汲水歩合	kumimizu-buai		

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P	polished rice	白米	hakumai	
	polished rice ratio	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	polishing rice ratio	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	pouring (of starter liquid)	汲み掛け	kumikake	Taking out and pouring of starter culture liquid during early stage of starter making to enhance the absorption of liquid by <i>koji</i> and steamed rice. Liquid in starter culture is full of released enzyme from <i>koji</i> . Pouring this liquid to the rice enhances saccharification.
	premium sake	特定名称酒	tokutei-meisho-shu	Tokutei-meishou, (specific designation):This is the classification system for sake as determined by the National Tax Agency.
	pressing	上槽、搾り	joso(jōsō), shibori	a process to separate sake cake and sake
	propagate <i>koji</i> mold	製麴する	seikiku-suru	
	proportion of raw materials	仕込配合	shikomi-haigo(haigō)	Proportion of raw materials comprises the amounts of steamed rice, <i>koji</i> , water and additives such as alcohol.
	pumping over (for sake making)	汲み掛け	kumikake	Taking out and pouring of starter culture liquid during early stage of starter making to enhance the absorption of liquid by <i>koji</i> and steamed rice. Liquid in starter culture is full of released enzyme from <i>koji</i> . Pouring this liquid to the rice enhances saccharification.
	pure alcohol (for brewing)	醸造アルコール	jozo(jōzō) alcohol	Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
P	pure-rice sake	純米酒	jummai(junmai)-shu	sake made only from rice and <i>koji</i> (without addition of brewers alcohol)
R	racking	滓引き	oribiki	removal of sediment from the sake
		(白米の) 枯らし期間	karashi-kan	Since rice grains are dried during polishing, the polished rice gains moisture to the equilibrium during this period.
	ratio of <i>koji</i> rice to total rice	麴歩合	koji-buai	
	ratio of polished rice to brown rice	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	ratio of sake lees	粕歩合	kasu-buai	percentage of sake lees to total rice weight
	ratio of spent-rice to rice	粕歩合	kasu-buai	
	ratio of water to rice	汲水歩合	kumimizu-buai	
	re-breaking up (of <i>koji</i>)	切り返し	kirikaeshi	After 10–12 hrs of the inoculation of <i>koji</i> spores, the pile of <i>koji</i> is spread and piled up again to keep the even temperature. This step is often taken place just before transferring <i>koji</i> into shallow trays.
	recirculation of liquid in a starter culture	汲み掛け	kumikake	Taking out and pouring of starter culture liquid during early stage of starter making to enhance the absorption of liquid by <i>koji</i> and steamed rice. Liquid in starter culture is full of released enzyme from <i>koji</i> . Pouring this liquid to the rice enhances saccharification.
	regular sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
removal of sediment	滓引き	oribiki		

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
R	rest day	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	rest period	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	restacking of <i>koji</i> trays	積み替え	tsumikae	to control <i>koji</i> temperatures
	resting period of starter culture	沸き付き休み	wakitsuki-yasumi	continuous fermenting period of a starter culture
	resting stage	踊	odori	On the second day of three-step preparation for fermentation mash, no rice is added to enhance the growth of yeast.
	rice (for sake making)	原料米	genryo-mai	For sake making, both cultivars of sake specific rice and cooking rice are used.
	rice as a staple diet	一般米	ippammai	For sake making, both cultivars of sake brewing rice and rice as a staple diet are used. Both cultivars are non-glutinous japonica rice.
	rice bran	糠	nuka	
	rice bran powder	糠	nuka	
	rice for making <i>koji</i> (white rice for making <i>koji</i>)	麴米	koji-mai	
	rice milling	精米	seimai	a process that scrapes off the outer layer of brown rice to reduce the contents of lipid, protein, etc
	rice-milling machine	精米機	seimai-ki	a machine for scraping off the outer layer of brown rice
	rice of staple diet	一般米	ippammai	For sake making, both cultivars of sake brewing rice and rice of staple diet are used. Both cultivars are non-glutinous japonica rice.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
R	rice polisher	精米機	seimai-ki	a machine for scraping off the outer layer of brown rice
	rice polishing	精米	seimai	a process that scrapes off the outer layer of brown rice to reduce the contents of lipid, protein, etc
	rice-polishing equipment	精米機	seimai-ki	a machine for scraping off the outer layer of brown rice
	rice-polishing machine	精米機	seimai-ki	a machine for scraping off the outer layer of brown rice
	rice-polishing rate	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	rice-polishing ratio	精米歩合	seimai-buai	the weight percentage of white rice to brown rice
	rice to eat	一般米	ippammai	For sake making, both cultivars of sake brewing rice and rice to eat are used. Both cultivars are non-glutinous japonica rice.
	rice to make <i>koji</i> (white rice to make <i>koji</i>)	麴米	koji-mai	
	rough run	荒走り	arabashiri	first obtained sake when sake is pressed
S	<i>sakabayashi</i>	酒林、杉玉	sakabayashi, sugidama	a sphere-shaped ornament made with cedar leaves
	sake	清酒	seishu	
	saké	清酒	seishu	
	sake bag for pressing	酒袋	sakabukuro	bags to put fermentation mash in
	sake brewers work song	酒造り唄	sake-zukuri-uta	Traditional songs sang during sake making. It helped workers to work on the same rhythm as well as acted as a timer for certain processes.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	sake brewery	蔵元	kuramoto	
	sake brewery worker	蔵人	kurabito	
	sake brewing	清酒醸造、酒造り	seishu-jozo(seishu-jōzō), sake-zukuri	
	sake-brewing folksong	酒造り唄	sake-zukuri-uta	Traditional songs sang during sake making. It helped workers to work on the same rhythm as well as acted as a timer for certain processes.
	sake-brewing rice	原料米	genryo-mai	For sake making, both cultivars of sake specific rice and cooking rice are used.
		酒造好適米、酒米、醸造用玄米	shuzo-kotekimai(shuzō-kōtekimai), sakamai, jozoyo-gemmai (jōzōyō-gemmai)	rice cultivars suitable for sake making
	sake cake (pressed sake cake)	酒粕	sake-kasu	the solids of the fermentation mash that are left after filtration
	sake craftsman	清酒酒造技能者	shuzo(shuzō)-ginosha	
	sake dripped from hanged bags by gravity	袋吊り酒	fukurozuri-shu	
	sake fungus	麹菌	koji-kin	
	<i>sake kasu</i>	酒粕	sake-kasu	the solids of the fermentation mash that are left after pressing
	sake made through cloth bag gravity drip process	袋吊り酒	fukurozuri-shu	
	sake making	清酒醸造、酒造り	seishu-jozo(seishu-jōzō), sake-zukuri	
	sake making in the coldest season	寒造り	kan-zukuri	sake making method which is effective in preventing microbiol contamination
sake making in winter	寒造り	kan-zukuri	sake making method which is effective in preventing microbiol contamination	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	sake-making rice	酒造好適米、酒米、醸造用玄米	shuzo-kotekimai(shuzō-kōtekimai), sakamai, jozoyo-gemmai (jōzōyō-gemmai)	rice cultivars suitable for sake making
	sake making songs	酒造り唄	sake-zukuri-uta	Traditional songs sang during sake making. It helped workers to work on the same rhythm as well as acted as a timer for certain processes.
	sake meter value (SMV)	日本酒度	nihonshu-do	an indicator of sweetness of sake It is a specific gravity converted into sake meter scale which indicates sweet or dry. + means dry and - means sweet.
	sake mould	麹菌	koji-kin	
	sake nouveau	新酒	shinshu	
	sake rice	原料米	genryo-mai	For sake making, both cultivars of sake specific rice and cooking rice are used.
		酒造好適米、酒米、醸造用玄米	shuzo-kotekimai(shuzō-kōtekimai), sakamai, jozoyo-gemmai (jōzōyō-gemmai)	rice cultivars suitable for sake making
	sake rice except for <i>koji</i> making	掛け米	kake-mai	sake rice used for fermentation starter and fermentation mash, except for <i>koji</i> making
	sake specific rice	原料米	genryo-mai	For sake making, both cultivars of sake specific rice and cooking rice are used.
		酒造好適米、酒米、醸造用玄米	shuzo-kotekimai(shuzō-kōtekimai), sakamai, jozoyo-gemmai (jōzōyō-gemmai)	rice cultivars suitable for sake making
sake without heat sterilization	生酒	nama-shu, nama-zake		
second addition (day 3)	仲添、仲仕込、仲	naka-zoe, naka-jikomi, naka	the second step of three-step preparation for fermentation mash	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	second mixing	仕舞仕事	shimai-shigoto	When 5 to 7 hrs have passed since the middle-work, these operations are carried out to control the temperature, moisture and growth of <i>koji</i> .
	second stage	仲添、仲仕込、仲	naka-zoe, naka-jikomi, naka	the second step of three-step preparation for fermentation mash
	sedimentation	滓下げ	orisage	This operation is carried out to settle sediment before bottling.
	seed <i>koji</i>	種麴	tane-koji	
	seed mash	酒母、酏	shubo, moto	<i>Shubo</i> means mother of sake.
	sending out of finished <i>koji</i>	出麴	dekoji	
	shallow wooden tray	麴蓋	koji-buta	traditional <i>koji</i> making container which is rectangular shaped stakable tray, typically filled with about 1.5kg of <i>koji</i>
	<i>shimpaku</i> (<i>shinpaku</i>)	心白	shimpaku(shinpaku)	<i>Shimpaku</i> is loose structure in the center of rice grain which makes easy for <i>koji</i> to grow into it. It is visually appeared white.
	skilled sake artisan	清酒酒造技能者	shuzo(shuzō)-ginosha	
	skilled sake brewer	清酒酒造技能者	shuzo(shuzō)-ginosha	
	small (porcelain) carafe	徳利	tokkuri	a small porcelain carafe used for serving sake
	small serving flask	徳利	tokkuri	a small porcelain carafe used for serving sake
	small tray	麴蓋	koji-buta	traditional <i>koji</i> making container which is rectangular shaped stakable tray, typically filled with about 1.5kg of <i>koji</i>
	soak	浸漬する	shinseki-suru	white rice is soaked in water so that it absorbs adequate moisture.

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	<i>soe</i>	初添、添仕込、添	hatsu-zoe, soe-jikomi, soe	the first step of three-step preparation for fermentation mash
	<i>sokujo(sokujō)</i>	速醸(酒母)、速醸酏	sokujo(sokujō)(-shubo), sokujo(sokujō)-moto	a modern method to make starter culture (with addition of food grade lactic acid)
	<i>sokujo seed mash</i>	速醸(酒母)、速醸酏	sokujo(sokujō)(-shubo), sokujo(sokujō)-moto	a modern method to make starter culture (with addition of food grade lactic acid)
	<i>sokujo(sokujō) starter culture</i>	速醸(酒母)、速醸酏	sokujo(sokujō)(-shubo), sokujo(sokujō)-moto	a modern method to make starter culture (with addition of food grade lactic acid)
	sparkling cloudy sake	活性清酒	kassei-seishu	
	sparkling sake	発泡清酒	happo-seishu	
	special-designation sake	特定名称酒	tokutei-meisho-shu	Tokutei-meishou, (specific designation):This is the classification system for sake as determined by the National Tax Agency.
	specially designated sake	特定名称酒	tokutei-meisho-shu	Tokutei-meishou, (specific designation):This is the classification system for sake as determined by the National Tax Agency.
	specialty sake	(清酒)特殊製品	tokushu-seihin	
	spent ginjo-rice	吟醸酒粕、吟醸粕	ginjo-shu-kasu, ginjo-kasu	the solids of the <i>ginjo</i> fermentation mash that are left after filtration
spent rice	酒粕	sake-kasu	the solids of the fermentation mash that are left after filtration	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	spoilage (of sake)	火落ち	hiochi	causing critical spoilage and fault by lactic acid bacteria
	spoilage of fermentation mash	腐造	fuzo(fuzō)	
	spores of <i>koji</i> mold	種麴	tane-koji	
	standard sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
	starter	酒母、酏	shubo, moto	<i>Shubo</i> means mother of sake.
	starter culture	酒母、酏	shubo, moto	<i>Shubo</i> means mother of sake.
	starter culture of short-term-made	速醸(酒母)、速醸酏	sokujo(sokujō)(-shubo), sokujo(sokujō)-moto	a modern method to make starter culture (with addition of food grade lactic acid)
	starter <i>koji</i>	種麴	tane-koji	
	steam	(米を)蒸す	musu	Rice is steamed so that the rice starch will be easily decomposed by <i>koji</i> enzymes.
	steamed rice	蒸し米	mushimai	
	steaming vat	甑	koshiki	
	steep	浸漬する	shinseki-suru	white rice is steeped in water so that it absorbs adequate moisture.
	storage of a starter culture	(酒母の)枯らし	karashi	period between completion of a starter culture and use of it
	<i>sugidama</i>	酒林、杉玉	sakabayashi, sugidama	a sphere-shaped ornament made with cedar leaves

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
T	table rice	一般米	ippammai	For sake making, both cultivars of sake brewing rice and table rice are used. Both cultivars are non-glutinous japonica rice.
	table sake	普通酒	futsu-shu	sake that is not categorized specially designated sake
	taking just finished <i>koji</i> out of <i>koji</i> room	出麴	dekoji	
	taking out of finished <i>koji</i> (from a <i>koji</i> room)	出麴	dekoji	
	<i>tarusake</i>	樽酒	tarusake	This type sake has a specific flavor of cedar and is not aimed at maturing.
	tasting cup (sake tasting porcelain cup)	唎き猪口	kiki-choko	
	tasting cup with concentric blue circles on bottom (sake tasting cup with concentric blue circles on bottom)	蛇の目猪口	janome-choko	Blue circles on bottom help to see color and clarity of sake.
	third addition (day 4)	留添、留仕込、留	tome-zoe, tome-jikomi, tome	the third step of three-step preparation for fermentation mash
	third stage	留添、留仕込、留	tome-zoe, tome-jikomi, tome	the third step of three-step preparation for fermentation mash
	three-stage mashing process	三段仕込	sandan-shikomi, sandan-jikomi	To prepare the fermentation mash of sake, <i>koji</i> , steamed rice and water are divided into three portions and added over four days. This method is effective to prevent microbial contamination.
three-step preparation for fermentation mash	三段仕込	sandan-shikomi, sandan-jikomi	To prepare the fermentation mash of sake, <i>koji</i> , steamed rice and water are divided into three portions and added over four days. This method is effective to prevent microbial contamination.	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
T	titratable acidity	酸度	san-do	Tartaric acid (g/100 mL) = 0.075 x titratable acidity (mL), Sulfuric acid (g/100 mL) = Tartaric acid (g/100 mL) x 0.653
	<i>toji</i> (<i>tōji</i>)	杜氏	toji(tōji)	a chief sake maker <i>Toji</i> is in charge of overlooking the whole sake making process.
	<i>tokkuri</i>	徳利	tokkuri	a small porcelain carafe used for serving sake
	<i>tome</i>	留添、留仕込、留	tome-zoe, tome-jikomi, tome	the third step of three-step preparation for fermentation mash
	total acid	酸度	san-do	Tartaric acid (g/100 mL) = 0.075 x total acid (mL), Sulfuric acid (g/100 mL) = Tartaric acid (g/100 mL) x 0.653
	traditional press (for sake)	槽	fune	a vertical press using bags
	traditional steamer	甑	koshiki	
	transfer of <i>koji</i> into shallow trays	盛	mori	After first day, <i>koji</i> is transferred into shallow trays for the second day of the process.
	tray <i>koji</i> (method)	蓋麴	futa-koji	traditional <i>koji</i> making method using shallow wooden trays
U	un-charcoal filtered sake	無ろ過(酒)	muroka(-shu)	
	undiluted sake	原酒	genshu	sake that is not diluted with water for alcohol content adjustment
	unfiltered sake	無ろ過(酒)	muroka(-shu)	
	unpolished rice	玄米	gemmai	
V	volume of produced alcohol (L) from 1,000 kg of rice	純アルコール取得量	jun alcohol shutokuryo	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
W	<i>warimizu</i>	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14-16% alcohol before bottling. These alcohol contents are easy to drink.
	warmed sake	燗酒	kan-zake	
	warmer	暖気	daki	Warmer is a wooden or aluminium container filled with hot water. It is put into a starter culture to warm it.
	wash rice	洗米する	semmai-suru	
	water (for sake making)	仕込水	shikomi-sui	
	water (served with sake)	和らぎ水	yawaragi-mizu	
	water added to sake before bottling (to adjust alcohol content)	割水	warimizu	Undiluted sake contains up to 20% of alcohol and is usually diluted to 14-16% alcohol before bottling. These alcohol contents are easy to drink.
	water ratio	汲水歩合	kumimizu-buai	percentage of water to total rice weight
	white core	心白	shimpaku(shinpaku)	White core is loose structure in the center of rice grain which makes easy for <i>koji</i> to grow into it. It is visually appeared white.
	white rice	白米	hakumai	
	wooden (box-shaped) sake cup	升	masu	
	wooden tank	木桶	kioke	traditionally used container for fermentation mash
	wooden tub	木桶	kioke	traditionally used container for fermentation mash
	wooden vat	木桶	kioke	traditionally used container for fermentation mash
wooden vessel	木桶	kioke	traditionally used container for fermentation mash	

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
Y	<i>yamahai</i>	山麩(酒母)、山麩酏	yamahai(-shubo), yamahai-moto	a traditional starter culture (made without grinding process)
	<i>yamahai</i> seed mash	山麩(酒母)、山麩酏	yamahai(-shubo), yamahai-moto	a traditional starter culture (made without grinding process)
	<i>yamahai</i> starter culture	山麩(酒母)、山麩酏	yamahai(-shubo), yamahai-moto	a traditional starter culture (made without grinding process)
	yeast (sake yeast)	清酒酵母	seishu-kobo(seishu-kōbo)	
	yeast starter	酒母、酏	shubo, moto	<i>Shubo</i> means mother of sake.

2. Sensory Evaluation Terms

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
A	acetic smell	酸臭	san-shu	a term to express the flavor
	acid	酸味	sanmi	a term to express the taste
	after	あと味	ato-aji	aftertaste, which is a term to express the taste
	aftertaste	あと味	ato-aji	a term to express the taste
	aroma in glass	上立香	uwadachika	a term to express the flavor
	aroma in mouth	含み香	fukumika	a term to express the flavor
	aroma of cut wood	木香	kiga	a term to express the flavor
	astringency	渋味	shibumi	a term to express the taste

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
B	bitterness	苦味	nigami	a term to express the taste
	blossom	花様	hana-yo	a term to express the flavor
	bread dough	酵母様	kobo-yo	a term to express the flavor
	burnt	焦臭	koge-shu	a term to express the flavor
C	caramel	カラメル様	caramel-yo	a term to express the flavor
	cedar like aroma	木香	kiga	a term to express the flavor
	cereal	穀類様	kokurui-yo	a term to express the flavor
	CO ₂	炭酸ガス	tansan gas	(natural/artificial) carbonation
	coarse	あらい	arai	a term to express the texture
	creamy	きめの細かい	kime-no-komakai	a term to express the texture
D	doughy	酵母様	kobo-yo	a term to express the flavor
	dry	淡麗	tanrei	a term to express the taste
E	eggy smell	硫化物様	ryukabutsu-yo	a term to express the flavor
	elegant	淡麗	tanrei	a term to express the taste
F	fatty acid smell	脂肪酸臭	shibosan-shu	a term to express the flavor
	fine	きめの細かい	kime-no-komakai	a term to express the texture
		淡麗	tanrei	a term to express the taste

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
F	flavor-in-the-mouth	含み香	fukumika	a term to express the flavor
	flavor weave	きめ	kime	a term to express the texture
	floral	花様	hana-yo	a term to express the flavor
	fruity	果実様	kajitsu-yo	a term to express the flavor
	fruity aroma	吟醸香	ginjo-ka	a term to express the flavor
	fruity flavor	吟醸香	ginjo-ka	a term to express the flavor
	fruity note	果実様	kajitsu-yo	a term to express the flavor
	full body	濃醇	nojun	a term to express the taste
	full/light	濃淡	notan	a term to express the taste
G	gassy	炭酸ガス	tansan gas	(natural/artificial) carbonation
	<i>ginjo</i> -aroma	吟醸香	ginjo-ka	a term to express the flavor
	<i>Ginjo-ka</i> (fruit, flower, floral, blossom)	吟醸香	ginjo-ka	a term to express the flavor
	grainy	穀類様	kokurui-yo	a term to express the flavor
	granular	ざらつく	zaratsuku	a term to express the texture
	grassy	草様・青臭	kusa-yo, ao-shu	a term to express the flavor
	green	草様・青臭	kusa-yo, ao-shu	a term to express the flavor

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
H	harsh	ざらつく	zaratsuku	a term to express the texture
	heavy/light	濃淡	notan	a term to express the taste
	herbaceous	草様・青臭	kusa-yo, ao-shu	a term to express the flavor
	<i>hine-ka</i>	老香	hine-ka	It is similar smell to rotten cabbage, gas, or <i>takuan</i> , a Japanese pickled vegetables, and different from matured aroma.
K	<i>kasu</i> -stinking	粕臭	kasu-shu	a term to express the flavor associated with sake cake
L	light and delicate taste	淡麗	tanrei	a term to express the taste
	light body	淡麗	tanrei	a term to express the taste
	light-struck smell	日光臭	nikko-shu	a term to express the flavor unpleasant onion-like odor caused by sunlight
M	matured aroma (of long-aged sake)	熟成香	jukusei-ko	a term to express the flavor like caramel that comes from long-aged sake
	mellow	まるい	marui	a term to express the texture
	metallic taste	金属味	kinzoku-mi	a term to express the taste
	moldy smell	カビ臭	kabi-shu	a term to express the flavor
	mould smell	カビ臭	kabi-shu	a term to express the flavor
	mouthfeel	口中感	kouchu-kan	a term to express the texture
	mushroomy	カビ臭	kabi-shu	a term to express the flavor

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
N	<i>nama hine-ka</i>	生老香	namahine-ka	a term to express the flavor Oxidized or stale odor that occurs during the storage and distribution process of non-pasteurized sake
	nutty	木の実様	kinomi-yo	a term to express the flavor
O	off flavor of aged sake	老香	hine-ka	It is similar smell to rotten cabbage, gas, or <i>takuan</i> , a Japanese pickled vegetables, and different from matured aroma.
	off flavor of unpasteurized sake	生老香	namahine-ka	a term to express the flavor Oxidized or stale odor that occurs during the storage and distribution process of non-pasteurized sake
	orthonasal aroma	上立香	uwadachika	a term to express the flavor
	oxidized or stale odor	老香	hine-ka	It is similar smell to rotten cabbage, gas, or <i>takuan</i> , a Japanese pickled vegetables, and different from matured aroma.
P	paper smell	紙臭・ほこり臭・土臭	kami-shu, hokori-shu, tsuchi-shu	a term to express the flavor
	papery/dusty/earthy smell	紙臭・ほこり臭・土臭	kami-shu, hokori-shu, tsuchi-shu	a term to express the flavor
	plastic smell	樹脂臭	jushi-shu	a term to express the flavor
R	raw old stink	生老香	namahine-ka	a term to express the flavor Oxidized or stale odor that occurs during the storage and distribution process of non-pasteurized sake
	resin	樹脂臭	jushi-shu	a term to express the flavor
	resin smell	樹脂臭	jushi-shu	a term to express the flavor
	retronasal aroma	含み香	fukumika	a term to express the flavor

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
R	rice	穀類様	kokurui-yo	a term to express the flavor
	rich and full taste	濃醇	nojun	a term to express the taste
	rich/light	濃淡	notan	a term to express the taste
	rough	あらい	arai	a term to express the texture
	round	まるい	marui	a term to express the texture
	rounded	まるい	marui	a term to express the texture
	rubber smell	ゴム臭	gum-shu	a term to express the flavor
	rubbery	ゴム臭	gum-shu	a term to express the flavor
S	sake cake smell	粕臭	kasu-shu	a term to express the flavor associated with sake cake
	saltiness	塩味	sioaji, emmi	a term to express the taste
	savory taste	うま味	umami	a term to express the taste
	silky	きめの細かい	kime-no-komakai	a term to express the texture
		なめらか	nameraka	a term to express the texture
	smell of spent rice	粕臭	kasu-shu	a term to express the flavor associated with sake cake
	smooth	なめらか	nameraka	a term to express the texture
	sour acid smell	酸臭	san-shu	a term to express the flavor
	sourness	酸味	sanmi	a term to express the taste
	spicy	香辛料様	koshinryo-yo	a term to express the flavor

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
S	subtle	淡麗	tanrei	a term to express the taste
	sulfur smell	硫化物様	ryukabutsu-yo	a term to express the flavor
	sweet aroma	甘臭	ama-shu	a term to express the flavor
	sweet smell	甘臭	ama-shu	a term to express the flavor
	sweetness	甘味	amami	a term to express the taste
	sweetness/dryness	甘辛	amakara	a term to express the taste
T	TCA	カビ臭	kabi-shu	a term to express the flavor
	texture	きめ	kime	a term to express the texture
		口中感	kouchu-kan	a term to express the texture
	top note	上立香	uwadachika	a term to express the flavor
U	umami	うま味	umami	a term to express the taste
V	velvety	なめらか	nameraka	a term to express the texture
	very clean	淡麗	tanrei	a term to express the taste
	vinaigrette	酸臭	san-shu	a term to express the flavor
	volatile acids (VA)	酸臭	san-shu	a term to express the flavor
	velvety	なめらか	nameraka	a term to express the texture
	very clean	淡麗	tanrei	a term to express the taste
	vinaigrette	酸臭	san-shu	a term to express the flavor
	volatile acids (VA)	酸臭	san-shu	a term to express the flavor

First letter	English expression	Terms (in Japanese)	Roman character notation called Hepburn Romanization*	Definition and Description
W	well-rounded	まるい	marui	a term to express the texture
	wheaty	穀類様	kokurui-yo	a term to express the flavor
	wood smell	木香	kiga	a term to express the flavor
	woody	木香	kiga	a term to express the flavor
Y	yeasty	酵母様	kobo-yo	a term to express the flavor like bread dough

*The Hepburn romanization is used for the transcription of Japanese, which is also used as the rule of transcription in passports, but long vowel notations (which transcribes sounds contained in words such as *kōji*, *jōzō*, and *shuzō*) are also included in some entries. However, English words that have become part of the standard Japanese language (alcohol, gas, etc.) are written in English spelling.