Koji mai （麹米）
Rice from which *koji* is made.

Kake mai （掛米）
A term paired with *koji mai*. *Kake mai* is added to *shubo* or *moromi* (page 11) after being steamed.

Koji （麹）
Koji is steamed rice inoculated with *koji* mold. This mold's enzymes convert the rice starch to sugar, which is food for the *kobo* (sake yeast) (page 11).

Jozo-alcohol （醸造アルコール）
Distilled alcohol, fermented from sugar cane, is used to adjust the flavor of sake in some cases.

Date produced

Seizo nengetsu （製造年月）
Date produced
In principle, the month and year the sake is bottled should be indicated.

Constituents

Alcohol content
Indicates the number of milliliters of alcohol in 100 milliliters of sake.

Nihonshu-do （日本酒度）
Sake meter value
Provides an easy indicator of the sweetness or dryness of sake as a number (positive numbers (+) mean dry and negative numbers (-) mean sweet).

San-do （酸度）
Acidity
Acidity makes sake taste strong, which masks its sweetness. This element of sake's flavor is as important as *nihonshu-do*.

Aminosan-do （アミノ酸度）
Amino acid value
Sake with more amino acids tastes richer, with less amino acids tastes lighter.

Nihonshu-do and sweetness/dryness of sake

Nihonshu-do is unique measure to indicate the specific gravity of the sake and is specified by the Measurement Law. If the sake at 15˚C weighs the same as water at 4˚C, its *nihonshu-do* is 0; a lighter specific gravity is indicated by a + (plus), a heavier one is indicated by a – (minus). Heavier sake contains more sugar, thus - sake is sweet. On the other hand, + sake is dry. However, the alcohol content will change the specific gravity, so we must also note the alcohol content of the sake question. Moreover, the acid content will mask the sweetness, which indicates the acidity or the dryness. It is difficult to identify sweet/dry only by the *nihonshu-do*. There is another index to indicate the sweet/dry balance of sake, by calculating the *nihonshu-do* and *sando* (acidity), or the amount of glucose in the sake and its acidity.

Nihonshu-do **= ([1 / Specific gravity] − 1) × 1443**

The specific gravity of the sake in question is measured on a scale weighing the same mount of water at 4˚C and sake at 15 ˚C.

The constituents of sake (on average)

	Ordinary sake	*Ginjo-shu*	*Junmai-shu*	*Honjozo-shu*
Number of samples analyzed	543	489	462	462
Alcohol content	15.4	15.9	15.5	15.5
Nihonshu-do	+3.8	+4.6	+4.1	+5.0
San-do (acidity)	1.2	1.3	1.5	1.3
Aminosan-do (amino acid value)	1.3	1.3	1.6	1.4

Data: All-Japan market sake study by the National Tax Agency, in 2009