

# Level 2 Sake Online Course Samples and Equipment List

Although all the practical activities throughout this course are **optional**, we recommend you take part if you can so you can get the most from the course. However, we understand that in some circumstances procuring all the items will not be possible. If you are struggling to source any of the sake on this list, we highly recommend visiting your local sake specialist or liquor store as they will be able to recommend the correct bottles to suit the styles.

Here is a full list of all the items you will need throughout the course and the activity where they will be required:

## Module 1

- Ginjō*
- Non-*ginjō*
- Futsū-shu*

## Module 2

- Three sakes made using yeast strains 7, 9 and 1801 **OR**;
- Two or three sakes made using the fermentation starter methods *sokujō-moto*, *kimoto* and/or *yamahai*

## Module 3

- Nigori-zake*
- Nama-zake*
- Genshu*

## Module 4

- Daiginjō* and/or *junmai daiginjō*
- Junmai* and/or *honjōzō*
- Sparkling sake
- Koshu*

## Module 5

- Futsū-shu* or *junmai* or *honjōzō*
- A fuller-bodied style of *ginjō* (e.g., *kimoto/yamahai*)
- Ceramic *tokkuri* or microwave-proof jug
- Microwave or stove-top
- Small saucepan and water
- Thermometer (if you have one)

At least one of the following:

- Table salt, salted crackers or potato chips/crisps
- Slice of lemon
- Sweet biscuit/cookie
- Two mushrooms
- A food containing chilli e.g. chilli rice crackers, chilli crackers or chilli potato chips/crisps

