

Level 1 Sake Online Course 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 sakes 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 2

- Futsū-shu* or *honjōzō*
- Junmai*
- Ginjō* or *junmai ginjō*
- Daiginjō* or *junmai daiginjō*
- A glass for each sample
- A printed copy of the course tasting mat
- A spittoon or jug
- A glass of drinking water
- A copy of the SAT visible
- A copy of the blank SAT template and/or notepad for making your own tasting notes

Module 4

- Nama-zake*
- Nigori*
- Sparkling sake
- Koshu*
- A glass for each sample
- A printed copy of the course tasting mat
- A spittoon or jug
- A glass of drinking water
- A copy of the SAT visible
- A copy of the blank SAT template and/or notepad for making your own tasting notes

Module 5 – Activity 1

- Junmai* sake (chilled)
- Ginjō* sake (chilled)
- Ceramic *tokkuri* or microwave-proof jug
- Microwave or stove-top
- Small saucepan and water
- Thermometer (if you have one)
- A copy of the SAT visible
- A copy of the blank SAT template and/or notepad for making your own tasting notes

Module 5 – Activity 2

- Junmai* sake (chilled)
- Ginjō* sake (chilled)
- A salty food sample (e.g. salty crackers or salted nuts)
- A sweet food sample (e.g. berries or apple slices)
- An umami food sample (e.g. a microwaved mushroom, soy sauce, or Marmite)
- An acidic food sample (e.g. a wedge of lemon)
- A glass for each sample
- A copy of the SAT visible
- A copy of the blank SAT template and/or notepad for making your own tasting notes