

Definitions from *The Book of Sake* by Philip Harper marked with (TBOS) 78-4-7700-2998-0

Making Sake

酒蔵	<i>sakagura</i>	a brewery
火入れ	<i>hiire</i>	pasteurization (heating the sake to stop fermentation)
酵母	<i>kou bo</i>	yeast (mother of fermentation)
精米	<i>seimai</i>	rice polishing (removing the outer parge of the rice grains)
精米歩合	<i>seimai buai</i>	Rice-polishing ratio (on every sake bottle showing how much of the rice has been polished)
酒造	<i>shuzou</i>	brewing
樽	<i>taru</i>	wooden keg for storing sake especially on holidays
杜氏	<i>touji</i>	a master brewer in charge of the process

Sake Types

大吟醸	<i>dai ginjou</i>	Top-quality sake brewed at low temperatures from rice grains milled to 50 percent of weight or less.
原酒	<i>gen shu</i>	undiluted sake
吟醸	<i>gin jou</i>	High-quality sake brewed at low temperatures from rice grains milled to 60 percent of weight or less.
本醸造	<i>hon jouzou</i>	a sake brewed according to a strict formula of no more than 120 liters of "seed" alcohol per metric ton of rice and no addition of saccharides
冷酒	<i>rei shu</i>	chilled sake
純米吟醸	<i>juumai ginjou</i>	A grade of Premium Sake. Made with rice, kouji, and water alone, from white rice polished to 60 percent or less of its original size. (TBOS)
純米酒	<i>juumai shu</i>	"pure rice sake." One of the premium categories of sake. (TBOS)
生原酒	<i>nama genshu</i>	sake which is unpasteurized and undiluted
生酒	<i>nama zake</i>	unpasteurized sake
濁り酒	<i>nigori zake</i>	cloudy sake. Nigori contains rice solids in suspension. These settle to the bottom of the bottle during storage, and the sake is usually shaken and drunk in a milky white state. (TBOS)

Drinking

赤提灯	<i>aka chouchin</i>	a red lantern (usually outside a bar and can mean a bar itself)
後味	<i>ato aji</i>	after taste
猪口	<i>choko</i>	a sake cup (also choku)
杯	<i>sakazuki</i>	sake cup
花見	<i>hanami</i>	cherry blossom viewing

居酒屋	<i>izakaya</i>	a tavern; a bar; a pub
人肌	<i>hito hada</i>	skin temperature (sake served at body temperature)
常温	<i>jou on</i>	the normal temperature (room temperature)
燗酒	<i>kan zake</i>	heated sake
ぬる燗	<i>nuru kan</i>	warm sake
熱燗	<i>atsu kan</i>	hot sake
お燗	<i>okan</i>	honorific term for warmed sake
熟成酒	<i>jukuseishu</i>	aged sake
古酒	<i>koshu</i>	aged sake
利き酒	<i>kiki zake</i>	sake tasting
枺	<i>masu</i>	a square wooden box to serve sake in
肴	<i>sakana</i>	food to go with sake (not fish!)
つまみ	<i>tumami</i>	food to go with sake
珍味	<i>chin mi</i>	drinker's snacks and delicacies
お酌	<i>oshaku</i>	the custom of pouring sake
Sake Labels	(from The Book of Sake)	
日本酒度	<i>nihonshu do</i>	A + sign (dry) or - sign (sweet) followed by a number indicating how dry or sweet the sake is.
精米歩合	<i>seimai buai</i>	rice polishing ratio (how much of the rice is removed)
原材料	<i>gen zaiyou</i>	ingredients
アルコール 度数	<i>aruko-ru dosuu</i>	percentage of alcohol
製造年月日	<i>seizou nengetsu</i>	date of production
酸度	<i>san do</i>	acidity
アミノ酸度	<i>amino sando</i>	amino acids
原料米	<i>genryoumai</i>	rice variety
杜氏名	<i>touji mei</i>	name of master brewer
使用酵母	<i>shiyou koubo</i>	yeast variety

Please let me know if you see any mistakes or if you can think of important words to add. I'm very much a beginner to the world of sake!

--Clay (January 27, 2008 version 1)