

SAKE COMPETITION

Sake competition executive committee

For all sake brewers outside of Japan!

We are thrilled to announce that the SAKE COMPETITION 2025 will be taking place! We look forward to celebrating the diversity and excellence of sake from around the world in this upcoming competition.

The winner of the overseas-brewed sake category will be officially recognized during our award-winning ceremony. It would be an honor to have the winner join us at the ceremony, which is scheduled to take place on June 10th at TAKANAWA GATEWAY Convention Center.



SAKE COMPETITION 2024

"SAKE COMPETITION" launched in 2012 with the aim of promoting sake culture. As interest in sake has grown both domestically and internationally, the competition has led sake trends and contributed to quality improvement. While the event was forced to cancel in 2020, 2021, and 2022 due to the COVID-19 pandemic, it resumed in 2023. In addition to the four categories of "Junmai", "Junmai Ginjo", "Junmai Daiginjo" and "Super Premium", the "Oversea brewed sake" category has finally made its comeback in 2024.

GOLD: top 10 sake of Junmai, Junmai Ginjo, Junmai Daiginjo
top 3 sake of Super Premium

SILVER: top 10% of each category after GOLD

2024 results

- Junmai 261 entries /GOLD 10/SILVER 16
- Junmai Ginjo 350 entries /GOLD 10/SILVER 25
- Junmai Daiginjo 334 entries /GOLD 10/SILVER 23
- Super Premium 55 entries /GOLD 3/SILVER 2
- Oversea brewed sake 19entries /GOLD 1

Other prizes

Diners Club young maker encouragement prize, JAL prize, sommelier & chef prize, Best Sake Brewery Award

SAKE COMPETITION 2025

SAKE COMPETITION 2025 Calendar

17 March	Entry application start
	Online application https://x.gd/Lu4f2
11 April	Entry application deadline
▼	
1 May	Shipping deadline for oversea entry
▼	
13 May	Preliminary Judging
▼	*Not open to public
14-15 May	Final Judging /Official tasting
▼	*Not open to public
End of May	Announcement of the results (Gold and Silver nominees only)
▼	
10 June	Official tasting *Not open to public SAKE COMPETITION 2025 award-winning ceremony at TAKANAWA GATEWAY Convention Center

Special rules for oversea brewed sake category

- All sake must be commercially available within July 1st 2024 to December 31st 2025, or intended to become available within this period.
- Up to 3 entries per brewery
- No specific bottle size is required. If your bottles are smaller than 500ml, please send additional bottles. We will need at least 900ml for the judging.
- No preliminary judging for this category.
- Our judges will score your sake with the same criteria as domestic entries.

Entry Fee and Shipping of your sake

- Entry fee will be **25,000 yen** per item

After confirming the details of your application, we will send you an invoice by e-mail. You can either pay by bank transfer or credit card.

- Please send 2 bottles of sake (720ml) by May 1st

Shipping address

2-5-7 Shiba, Minato-ku, Tokyo 105-0014

C/O Hasegawasaketen Inc.

Sake competition executive committee

TEL +81-3-6273-4355

If you would like to bring your sake to us, we can receive any time and we will make sure to keep them in fridge.

- Applicants need to cover all the shipping cost

If you have any questions, please do not hesitate to contact us.

Judging

Each sake tasted will be scored with 1 to 5 points as follows:

1,Outstanding 2,Good 3,Standard 4,Slightly off standard 5,Doesn't meet standard

Our judges will be scored based on ,

- 1) balance of flavor (aroma and taste): orthonasal aroma, retronasal aroma, taste, after taste. Judges will see the balance of each and total balance of flavor.
- 2) features of flavor: looking for the origin of each flavor. Such as rice originated, yeast originated, brewing process originated, etc.
- 3) essential elements of quality: This is quite abstract....but we usually discuss with our judges each year and set certain agreement in advance. Mainly look for elegance of aroma, depth, smoothness, etc.
- 4) drinking characteristics: compatibility with food, not too high ethyl caproate, not too strong bitterness, etc.

Common faults that our judges give -1 point are Hine-ka and Namahine-ka. These are caused by over-maturing, excessive amino acid creation, incorrect timing of pasteurization, and improper storage of sake. Smell of acid, Fukuro-ga, kami-shu are also very common. In Junmai category, too high ethyl caproate aroma is recognized as a minus point. This is because in our elements of quality Junmai sake which we usually drink with the meal should not have strong aroma to disturb. Our judges tend to focus on balance.

During the judging process, a fixed amount of sake is poured into plastic cups, and each judge is presented with multiple cups as one set. Judging is done individually and there is no consultation or talk with other judges. The minimum requirement for the judges is that they must accurately judge at least 100 items in one hour.



SAKE COMPETITION award-winning ceremony

Top 10 sake from each category (top 3 for super premium, top 1 for oversea brewed sake) will be announced at the award-winning ceremony.

