

Japanese Sake Market Size | Top Manufacturers Analysis, Emerging Trend and Growth Forecast to 2030

Japanese Sake is an alcoholic drink made from fermented rice. Sake has unique taste and fragrance, and its different from any other drink.

PORTLAND, OREGON, UNITED STATES,

June 1, 2023 /EINPresswire.com/ --

While sake comes in a wide variety of flavours like beer or wine, the experience of drinking [Japanese sake](#) is something different entirely. The drink enjoys widespread popularity and is served at all types of restaurants and drinking establishments. And as interest in Japanese cuisine has grown internationally, sake has started to become a trendy and recognizable drink around the world.



Avail the inside scoop of the Sample report @ <https://www.alliedmarketresearch.com/request-toc-and-sample/12069>

The foundations of good sake are quality rice, clean water, koji mold, and yeast. They are combined and fermented in precise processes that have been refined over the centuries. Typically filtered (although unfiltered products are also available), the resulting clear to slightly yellowish rice wines have an alcohol content of around 15% and relatively mild flavor profiles, ranging from light and crisp to richer, more substantial, fruity notes. Sake pairs well with almost any kind of food but compliments the delicate flavors of traditional Japanese meals particularly well.

Increase in export of sake

The high demand for sake from several countries across the world is anticipated to lead to an increase in the sake market growth rate in the coming years. With the declining trend for the sake market in Asia-Pacific, the companies operating in that region have shifted their focus on

promoting the drink in other parts of the world. There is an immense scope of expansion for the sake market in some Asian countries, Europe, and North America, where Japanese food is highly appreciated and dining out at Japanese food joints and restaurants is a part of regular life. Activities such as promotional programs and events have all contributed toward the growth of the Japanese sake market. As a result of high product demand, there is an increase in the number of export activities for the product across several countries.

Buy This Report (263 Pages PDF with Insights, Charts, Tables, and Figures):

<https://www.alliedmarketresearch.com/checkout-final/9bff392b6c2da1745edfa426b2a406e9>

Development of sake-infused product

The trend of infusing sake with ingredients and beverages, such as chocolates and beer is experiencing a rapid as they form an exotic combination and hold the potential to gain customer attention. Kitkat Japan has already launched an alcohol inspired sake kitkat in the country which has gained immense popularity since its launch. The idea of the development of sake infused product witnesses rapid demand due to its novel nature and its characteristics.

Key Market Players

Takara Holdings Inc., Ozeki Sake, Asahishuzo CO., Ltd., Tatsuuma-Honke Brewing Co. Ltd., Gekkeikan Sake Co., Ltd, Hakutsuru Sake Brewing Co., Ltd., Sun Masamune Pty Limited, KANPAI London Craft Sake, Blue Current Brewery, Aramasa Shuzo Co.

Key Benefits of the Report

This study presents the analytical depiction of the Japanese sake industry along with the current trends and future estimations to determine the imminent investment pockets.

The report presents information related to key drivers, restraints, and opportunities along with detailed analysis of the Japanese sake market share.

The current market is quantitatively analyzed from 2020 to 2028 to highlight the Japanese sake market growth scenario.

Porter's five forces analysis illustrates the potency of buyers & suppliers in the market.

The report provides a detailed Japanese sake market analysis based on competitive intensity and how the competition will take shape in coming years.

Request For Customization: <https://www.alliedmarketresearch.com/request-for-customization/12069>

David Correa

Allied Analytics LLP

+ 1-800-792-5285

[email us here](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/636823205>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2023 Newsmatics Inc. All Right Reserved.