

Gekkeikan Sake

COOKBOOK

*Cooking with
Gekkeikan Sake
and Plum Wine*



Gekkeikan Traditional Sake is made from select *japonica* rice and crystal clear water from the Sierra Nevada Mountain Range. Enjoy its mild aroma and smooth flavor brewed with over 360 years of experience. Try Gekkeikan Traditional Sake warmed, room temperature, or chilled. It can be substituted for white wine in most cooking recipes and makes a terrific marinade for fish, chicken, and a variety of meats. Sauté vegetables with a dash of sake or add it to your favorite soup or sauce.

Gekkeikan Plum Wine is made with the choicest plums from the world-renowned orchard in Wakayama in central Japan. Tender and succulent, the plums are carefully hand-picked at the moment of perfect ripeness. In an aged-old tradition, they are fermented and then aged to ensure a rich, smooth flavor. Rich in mineral, citric acid and polyphenol. Elegant and authentic; a perfect reflection of the fruit.

Gekkeikan Traditional Sake and Plum Wine are totally natural — **FREE FROM SULFITES AND PRESERVATIVES.** The perfect additions to any meal!

Gekkeikan Sake

sake marinade

ingredients

- 1½ cups Gekkeikan Sake
- ½ cup soy sauce
- ½ cup sugar
- ¼ cup pineapple juice
- 2 cloves garlic, minced
- 2 tablespoons ginger, peeled and grated

preparation

Combine all ingredients in a saucepan and bring to a boil. Lower heat and simmer about 5 minutes, stirring until sugar is dissolved. Cool before using as a marinade.

Gekkeikan Sake

sake salmon

- 4 ½ pound salmon fillets
- 2 cups Gekkeikan Sake marinade

preparation

Marinate salmon for 1-2 hours. Broil or barbecue fish about 3 minutes per side.

Gekkeikan Sake

sake shark steaks

ingredients

- 4 shark steaks, 1 inch thick
- 1 tablespoon gelatin
- 1 cup pineapple juice
- 1 cup Gekkeikan Sake marinade

preparation

Heat marinade and pineapple juice. Add gelatin and simmer 5 minutes. Refrigerate until thickened, about 1-1/2 hours. Brush glaze over steaks before and during grilling. Broil steaks for 4 minutes per side. Garnish with pineapple.
Serves 4

Gekkeikan Plum Wine

rack of lamb

ingredients

- 1 rack of lamb
- salt to taste
- freshly ground pepper to taste

sauce

- 1 cup plum jam
- ½ cup Gekkeikan Plum Wine
- salt to taste
- freshly ground pepper to taste

preparation

Preheat oven to 425°F. Salt and pepper the lamb. Brown lamb on both sides in a large frying pan. A grill pan will do. Place in preheated oven and roast for 25 to 30 minutes. Serve with Gekkeikan Plum Wine sauce.

sauce

Place all ingredients in a food processor or blender and pureé. Simmer the sauce for about 10 minutes. Serve lamb and sauce with sweet petite corn or summer squash.

serves 4

Gekkeikan Sake

mussels marinière

ingredients

- 6 pounds mussels, cleaned
- 4 tablespoons butter
- 2 onions, chopped
- 1 bay leaf
- 1 sprig fresh thyme
- 2 cups Gekkeikan Sake
- ¼ cup heavy cream
- 1 bunch fresh parsley, chopped
- freshly ground pepper
- salt to taste
- french fries for garnish

preparation

In a large saucepan, place the mussels, butter, onions, bay leaf, thyme and Gekkeikan Sake. Cover and simmer over medium heat until the mussels open, about 15 minutes. Discard any mussels that do not open. Remove the mussels to a large bowl. Strain the liquid and return it to the saucepan. Stir in the cream, chopped parsley, pepper and salt to taste. Cook for 1 minute on medium heat. Divide the warm mussels between 6 serving bowls. Garnish with Gekkeikan Sake sauce and french fries.

serves 6



Gekkeikan Sake

california artichoke

ingredients

4 large California artichokes

½ lemon

dressing

1¼ cups Gekkeikan Sake

½ cup extra-virgin olive oil

2 tablespoons white sugar

2 teaspoons dijon mustard

2 teaspoons chopped garlic

preparation

Wash artichokes in cold water, trimming off the stems and top third of the leaves. Rub cut areas with lemon to prevent discoloration.

Trim thorns from the uncut leaves with scissors. Place the artichokes in a large kettle of boiling water for 45 minutes. Remove from kettle and soak in ice water until cooled.

Drain the artichokes and refrigerate. When the artichokes are cold, delicately remove top and fuzzy centers with a small spoon. Serve Gekkeikan Sake dressing cold in a small cup with each artichoke.

dressing

Boil the Gekkeikan Sake to reduce by half.

Place all ingredients in a blender and mix.

Refrigerate dressing until ready to serve.

serves 4



Gekkeikan Plum Wine

yakitori chicken

ingredients

1 pound chicken breast
bamboo skewers

sauce

½ cup soy sauce
6 tablespoons Gekkeikan Plum Wine
3 tablespoons honey
4 tablespoons Gekkeikan Sake
½ cup chicken broth
sesame seeds

preparation

Soak bamboo skewers in water for 20 minutes before using. Pound the chicken breast to make it flat. Cut in 1-inch-wide strips. Thread the chicken onto the bamboo skewers and set aside.

sauce

Combine all ingredients in a saucepan. Bring to a boil over high heat for 30 seconds. Marinade skewers for 30 minutes in the yakitori sauce. Grill on each side for about 3 minutes or until done. Serve with bowls of white rice.

serves 6

Gekkeikan Sake

pork cutlet asparagus rolls

ingredients

- ½ pound asparagus
- 6 pork cutlets
- 1-2 tablespoon cooking oil
- ½ cup Gekkeikan Sake
- ¼ cup sugar
- ¼ cup soy sauce

preparation

Parboil asparagus about 2 minutes. Drain and rinse with cold water. Trim off tough ends and cut in half crosswise. Lightly pound out pork cutlets to approximately ½ inch thick and trim to same length as asparagus. Divide asparagus equally per pork cutlet. Roll asparagus up in cutlets seam side down. Add oil to a large heated pan and place pork rolls in seam sides down. Brown rolls on all sides being careful to maintain shape of rolls. Remove rolls to a clean, hot pan. Combine sake, soy sauce, and sugar. Pour over rolls and simmer about 6 minutes, occasionally spooning sauce over the rolls. Sauce will thicken as cutlets absorb liquid.

serves 6



Gekkeikan Sake

crab cakes

ingredients

- 4 potatoes, shredded, not rinsed
- 1 pound crab meat
- 1 bunch cilantro, chopped
- ½ teaspoon Worcestershire sauce
- 4 tablespoons butter or sunflower oil
- salt to taste
- flour

sauce

- 1 cup mayonnaise
- ½ teaspoon Worcestershire sauce
- ½ teaspoon hot pepper sauce
- 2 tablespoons Gekkeikan Sake
- parsley, chopped

preparation

Gently mix the potatoes, crab meat, salt, pepper, cilantro, and Worcestershire sauce. Shape the mixture into 3-inch flat patties and dredge in flour. Melt the butter or oil in a frying pan over medium heat. Fry the patties on each side until golden in color. Drain on paper towels.

sauce

Mix all ingredients in a bowl. Cover and refrigerate until ready to use. To serve, place 2 or 3 warm crab cakes on each plate. Serve with sake sauce and sprinkle with parsley.

serves 8

Gekkeikan Sake

seafood pilaf

ingredients

- ½ pound crab meat
- 1 cup long grain white rice
- 12 halved cherry tomatoes
- ½ pound green beans, cut diagonally
- 1 6 ounce jar marinated artichoke hearts
- 1 tablespoon minced jalapeño peppers
- 1 cup minced red onions
- ¼ cup Gekkeikan Sake
- 1 tablespoon concentrated orange juice
- 1 teaspoon dried basil
- ½ teaspoon fresh ground pepper

preparation

Cook rice according to package directions. While rice is cooking, cook green beans, drain and set aside. Drain artichoke hearts, quarter and reserve marinade. Place one tablespoon of marinade oil into skillet. Heat oil on medium heat, add onions and sauté until soft while stirring, about 5 minutes. Remove from heat and stir in remaining marinade, sake, orange juice concentrate, basil and black pepper. Place warm rice into large bowl. Add crab meat, tomatoes and jalapeño peppers. With a rubber spatula, pour onion mixture on top. Gently toss and serve warm.

serves 4



saketini

Pour 3 oz. Gekkeikan Sake, 1 oz. gin or vodka and 1-2 dashes of orange bitters into a shaker with ice. Shake well and strain into a chilled martini glass.

plum samurai

2 oz. Gekkeikan Plum Wine, 1 oz. tequila, and 3 oz. pineapple juice. Shake with crushed ice and serve.

sakerita

Place 1 oz. Gekkeikan Sake, 3 oz. Margarita mix and ½ cup crushed ice in a blender. Blend on high for about 30 seconds or until mixture is a slushy, frothy consistency.

sake collins

Pour 2 oz. Gekkeikan Sake, 2 tsps. frozen lemonade or limeade, and ½ tsp. sugar in a shaker with ice cubes. Shake well.

emperor

Mix 3 oz. Gekkeikan Sake with 1 oz. vanilla flavored vodka, and 1 oz. ginger ale. Serve over ice.

sake melon ball

Mix 3 oz. Gekkeikan Sake, 1 oz. Midori, and 1 oz. orange juice. Serve over ice.

plum caribbean

2 oz. Gekkeikan Sake, 1 oz. light rum, ½ oz. Jamaican rum, and 1 oz. orange juice. Mix in a blender with ½ cup crushed ice.

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