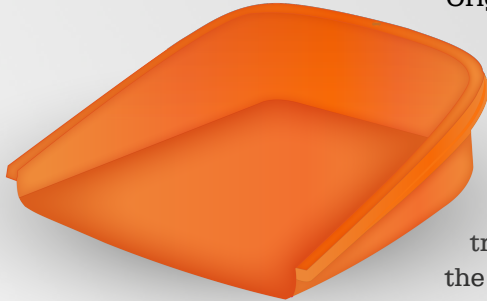


# Sake Production Tools

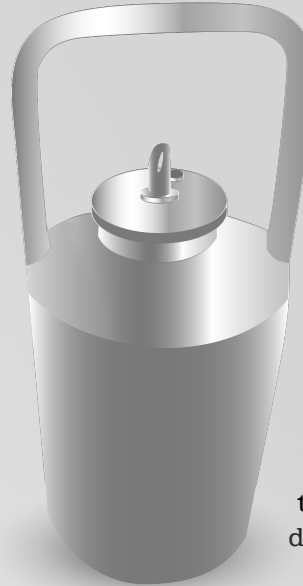
Some common tools you'll see around a Japanese sake brewery

## Temi



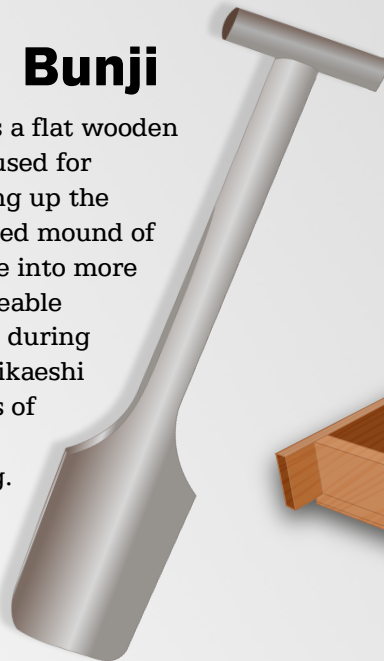
Originally made of woven bamboo, these plastic hand-held scoops are shaped like a large shovel without a handle. They are used to scoop up and transport rice around the koji room.

## Dakidaru



This is a sealed bucket with a large handle on top. Modern versions are made of metal, and historical styles were made of wood. Filled with either ice water or boiling hot water, this type of bucket is placed into the yeast starter tank to quickly bring the mash temperature up or down.

## Bunji



Bunji is a flat wooden spade used for breaking up the hardened mound of koji rice into more manageable chunks during the Kirikaeshi process of koji making.

## Kojibuta



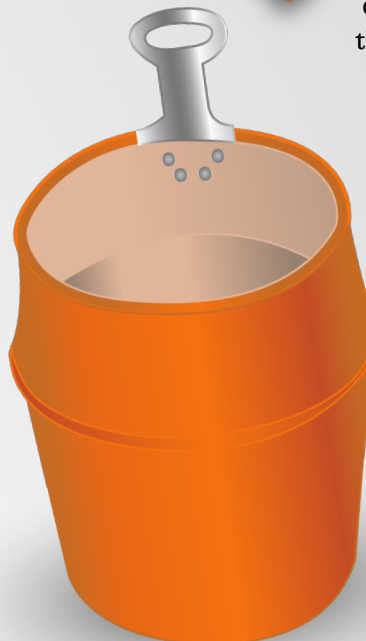
Literally meaning "koji lid" this is a shallow wooden tray that is used during the koji propagation process. As koji mold grows, the rice can be portioned into several of these trays and then stacked. As the heat rises through the stack of kojibuta, they can be reordered and shuffled to control the heat and subsequently the rate of mold growth.

## Kaibou



This is a long pole with a brick-shaped block at the end and it is the primary tool for mixing a sake fermentation mash. They can be short or very long depending on the depth of the tank. Brewers don't 'stir' a sake tank like you stir a pot on the stove at home. The kaibou is plunged down into the mash and then pulled straight back up to recirculate the rice and mix the liquid.

## Tameshi Oke



This is a common type of utility bucket often seen in a sake brewery and is used for collecting or moving around liquids. There is a special single handle affixed to the top edge that makes for easy gripping and lifting. They are made from heavy duty, food safe plastic or from metal.