

Official Sake Education & Certification

Make sake simple, engaging, and globally recognized in your community

What is KIKIZAKESHI?

The KIKIZAKESHI (International Kikisake-shi) is Japan's most recognized and respected sake sommelier certification, offered by the Sake Service Institute (SSI).

With over 80,000 graduates, it is the gold standard for sake professionals worldwide.



Online Certification Program

Our first online English Program make it easier to learn for anyone, anywhere



Both include course materials + Online videos

Optional : Offline course / Live follow up

Navigator (Beginner)

\$500 • 8 video lessons • Online exam

No tasting required • Unlimited retakes

Chapter No.	Title
1	Introduction of Sake
2	History of Sake
3	Sake Production “rice field to bottle”
4	Categorization of Sake
5	Read Sake Label
6	Sake Vessels
7	Sake drinking temperature
8	Sake Pairing

Kikizakeshi (Professional)

\$1,100 • 7 hours of video • In-person exam

Includes tasting • SSI certified

Chapter No.	Title
1	Introduction
2	Raw Materials/Production Method/ Indications
3	History
4	Classification according to flavor characteristics (4 types)
5	Tasting
6	Services
7	Sake Sales Promotion

PARTNER WITH US KIKIZAKESHI SAKE CERTIFICATION



SAKE
EDUCATION
ACADEMY

- Promote Japan's #1 sake certification
- Reach a global audience
- Earn revenue through referrals



Scan the code or visit
sakeeducationacademy.com



Partner Benefits

Host certification exams and
establish your venue as a sake destination

Profit share with your organization

Official sake education hub status

Expand Global Sake Culture Together!