

# Sake Seminar in Miami

## "Escape the Ordinary"

# 5

**November 2019**

**1:00-3:00 PM (Opens at 12:30 PM)**

- 12:30-1:00

●Registration

- 1:00-2:00

●Sake Seminar with tasting

- 2:00-3:00

●Free tasting & Networking

<Location>

Katsuya South Beach

<https://www.sbe.com/restaurants/locations/katsuya-southbeach/>

1701 Collins Ave. Suite 200,  
Miami Beach, FL 33139

**REGISTER HERE**

Cost: Free

<https://sakemiami191105.eventbrite.com>

\*All attendees must be 21 years of age or older to try alcohol.

\*Please be advised: Due to the limited seating we have for the seminar, it will be first come first serve basis.

### ABOUT THIS EVENT

Don't miss this rare opportunity to try such a variety of sakes from Japan firsthand and have all your questions answered! Sample and compare types of sakes and styles - each distinct in flavor and notes.

### EVENT HIGHLIGHTS

**Taste Sake & Discuss Sake Marketing**

**Explore the Magic of Pairing Seafood with Sake:  
Discover the uniqueness of sake and why it pairs well with seafood!**

--- Sake balances out and harmonizes the intense flavors of non-Japanese seafood.

--- How to serve sake, and how it is marketed.

--- Comparison between different types of sake.

### GUEST SPEAKER

**Guilherme de Macedo,**  
**"Kikizake-shi" "SAKE Sommelier"**



Guilherme de Macedo M.S.S. is the Co-founder, General Manager and Sake Educator for the Florida Wine Academy.

Mr. Macedo is a Master Sake Sommelier (MSS) and a Sake Educator (Sake Sommelier Association). He is certified by WSET Level 3 Award in Sake, International Kikisake-Shi, Japanese Sake Adviser by the SSI (Sake Service Institute). Mr. Macedo is also a Certified Sake Professional by the Sake Education Council.

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