

# Sake Seminar in Columbus

## Discover the wonders of Pairing Sake with Seafood

# 28

October 2019

TIME: 2:00 – 3:30PM (opens at 1:30 PM)

Venue:

**J Gilbert's Wood Fired Steaks & Seafood**  
1 E. Campus View Blvd  
Columbus, OH 43235

**REGISTER HERE:**

<https://www.eventbrite.com/e/sake-seminar-in-columbus-escape-the-ordinary-tickets-71828552133>

Cost: Free

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

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1 E. Wacker Dr. Suite 3350  
Chicago, IL 60601

### ABOUT THIS EVENT

Join JETRO for a Sake Tasting & Seminar!  
The educational seminar and tasting will be presented by Tim Sullivan, Sake Samurai.

\*This event is for food and beverage professionals only.

### EVENT HIGHLIGHTS

- Taste Sake & Discuss Sake Styles
- Explore the Magic of Pairing Seafood with Sake  
---Sake balances and harmonizes the intense flavor of seafood---
- Discuss Proper Sake Service, storage, serving temperatures & heating methods
- Dive into Sake marketing, building a better Sake list, Sake Education & More!

### GUEST SPEAKER

**Timothy Sullivan**



With his first sip in 2005, Timothy Sullivan simply fell in love with premium Japanese sake. In 2007, the Japanese Sake Brewer's Association awarded Sullivan the title of "Sake Samurai" in recognition of his work to promote sake outside of Japan.

He has received professional sake certifications and has been educating the next generation of sake professionals for the Sake School of America, the WSET Sake certification programs as well as in private sake seminars and sake tasting workshops.

Currently, he continues his efforts full time in the sake industry, working to introduce what the Japanese call 'the drink of the gods' to new fans in the U.S. and around the world.