

# Sake Seminar in NY:

## Discover the Wonders of Pairing Sake with Seafood

# 3

June 2019 (Mon)

2:30-3:45PM (Opens at 2:00PM)

Venue: **NYC Event Spaces**

(4 W 43rd St between 5<sup>th</sup> & 6<sup>th</sup> Ave.)

### REGISTER HERE:

<https://www.jetro.go.jp/form5/public/nya/nyt>

Cost: Free

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



### ABOUT THIS EVENT

Join JETRO for a Sake Tasting & Seminar.

\*This event is for food and beverage professionals only. Please do not forward this invitation to non food and beverage professionals.

\*Please be advised: Due to the limited availability of seats, early registration is strongly recommended. Seats are on first-come, first-served basis

### EVENT HIGHLIGHTS

- Taste Sake & Discuss Sake Styles
- **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 seafood ~
- Discuss Proper Sake Service, storage, serving temperatures & heating methods

### GUEST SPEAKER

#### Timothy Sullivan

With his first sip in 2005, Timothy Sullivan fell in love with premium Japanese Sake. This inspired him to start the first sake blog: UrbanSake.com. 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 next generation Sake professionals. 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.

Organized by:



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