



Beyond Sushi  
**Discover the Wonders of Pairing Sake with Seafood**

TUESDAY, NOVEMBER 12<sup>TH</sup>

2:30PM –

At Ocean Prime Boston

140 Seaport Boulevard, Boston, MA 02210

To RSVP, please visit the registration page via the URL.

<https://www.jetro.go.jp/form5/pub/nya/sakeseminarboston>



**OVERVIEW**

Free sake tasting seminar with suggested non-Japanese seafood pairings.

- Discuss proper sake style, service, storage, serving temperatures, and heating methods.
- Explore the magic and uniqueness of sake and why it pairs well with seafood!
- Try three to four kinds of premium sake – ex., Junmai, Junmai Ginjo, Daiginjo, Honjozo. You will be able to taste and order.

Note: This event is intended for professional members of the Food & Beverage industry only.

**AGENDA**

2:00pm	Registration opens
2:30pm - 3:30pm	SAKE seminar and sake tasting with sample seafood pairing
3:30pm - 4:20pm	Q&A and networking

**GUEST SPEAKER**



**Marina Giordano**

Marina is a WSET Certified Sake Educator and has her Wine and Spirits Diploma with WSET. She has also completed the Japan Sake and Shochu Academy and has the Advanced Sake Professional title with the Sake Education Council. She is also is a Certified Specialist in Wine with the Society of Wine Educators. Marina has spent significant time in Japan studying sake production in multiple regions with officials of the National Research Institute of Brewing. Marina is also an EMMY Award winning television director for 7 NEWS at Boston's WHDH-TV.

**Organized by Japan External Trade Organization/JETRO**

Japan External Trade Organization (JETRO) is a government-related non-profit organization that works to promote mutual trade between Japan and the US.

**Supported by Consulate General of Japan in Boston**

**Coordinated by Kojima Travel Consulting LLC**

