



Beyond Sushi
Discover the Wonders of Pairing Sake with Seafood

WEDNESDAY, NOVEMBER 13TH
 2:30PM –

At The Old Ambassador's Residence, Embassy of Japan in the United States of America
 2520 Massachusetts Avenue NW, Washington, DC
 To RSVP, please visit the registration page via the URL.

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



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.

Due to the venue, registration is required and no walk-ins will be allowed.

AGENDA

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| 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



Monica Samuels

Monica Samuels is the National Sake Sales Manager for Vine Connections. Monica manages the sales of the Vine Connections sake portfolio through the 50 states of America and several provinces of Canada. She is also a WSET certified Educator for the Level 3 Award in Sake. She has been a judge for the US National Sake Appraisal in Hawaii as well as the International Wine Challenge Sake Category.

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.

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