

Joint-Chamber Networking Sake Night at the Tokyo American Club



Mingle and Network with other chambers' members interested in Japanese food and culture.

Japanese Sake, or Nihonshu, is globally recognized as an essential part of Japanese Cuisine, but few realize how much varieties of sake exist. A few famous sake brands have achieved international recognition, but many smaller breweries, with less means but an equal passion for their craft, also offer an excellent product often more influenced and marked by the area where it is produced. This event is about the Japanese "Terroir" the word used by the French to describe the colors, ingredients, traditional processes and specific environmental characteristics (soil, air, sun, water) that give a product a truly local flavor.

This event will provide participants with a unique opportunity to discover a wide variety of nihonshu, including some of the most prestigious brands as well as a special selection of local sake (jizake), to offer experts and amateurs alike the opportunity to differentiate between the flavors and textures of each area.

There will be door prizes including Sake and a Traditional Japanese Inn (Ryokan) stay.

Some of the participating breweries

- ASAHI SHUZO SAKE BREWING CO.,LTD
 - EH SHUZO,INC.
 - TATENOKAWA, Inc.
 - Kirinzan Shuzo Co., Ltd.
 - Nagai Sake Inc
 - KUNIMARE SHUZO INC.
 - KIRISHIMA SHUZO CO.,LTD
 - Usui Shop Co. Ltd.
 - Honke Matsuura Brewing Co., Ltd.
- and many more!**

Event Details

Joint-Chamber Networking Sake Night

Location: Tokyo American Club New York Ballroom

Date: Friday March 22, 2019

Time: 18:30 – 21:30

Dress: Business Casual

Price for participating Chamber Members: **Jpy 9,500**

Price for non-members: **Jpy 10,500**