

The 8th ASEAN Exhibition of Oishii Japanese F&B, Technology and Services



Food Japan 2019

31 October - 2 November

Suntec Singapore Convention and Exhibition Centre, Halls 401-402

YOUR KEY SOURCING PLATFORM FOR QUALITY
JAPANESE F&B, TECHNOLOGY AND SERVICES

REGISTER NOW

Learn and be inspired at Food Japan 2019

Understanding the Art of Japanese Sake

Date: 31 Oct & 1 Nov

Time: 3pm to 4.30pm

Venue: J-Studio Stage

An unique opportunity for Trade professionals & budding Sake enthusiasts to embark on understanding Japanese Sake from its origins and serving etiquette to its ingredients and production.

At this 1.5 hour workshop, SSA Master Sake Sommelier Sean Ou will share with the participants on the unique flavours, textures, aroma and characteristics of different sake and how the taste profiles would enhance the tastes of different type of dishes. The participants will get to taste four different variety of sake and be guided through understanding the different grades and characteristics and how to pair the sake with different food.

Featured Sakes from Kamoshibito Kuheiji

One of the most popular premium-grade sakes in the world, Kuheiji is a family name that has been handed down from generation to generation for over 300 years. Today, Kuheiji is one of the most sought-after sake labels in Japan and France.



Omachi 50 Sauvage

Refreshing tart with flinty mineral notes and a mildly bitter aftertaste, this sake shows a perfect balance. Its mineral character becomes more expressive and prominent when the sake is served in a wine glass.



Yamadanishiki 45 Human

On the nose, a touch of ripe wedge merges with chestnut honey. A smooth roundness which could be found again in the taste. The sake has a rich, velvety texture, with a refreshing medium-length finish that echoes the sweet character of the nose.

Featured Sakes from Tamagawa

The brewery was founded in Kumihama township in the Kyotango region of Kyoto Prefecture in 1842. Tamagawa, translated as "Jewel River", is thought to derive from the Kawakamidani River which flows by the brewery. The character 川 (kawa or gawa in compound words) is an ideogram showing the flow of a river. Tama (玉) means an orb or a jewel, and by extension expresses the idea of precious beauty.



Tamagawa Junmai Ginjo "Iwai"

"Iwai" (written with the character for celebration) is the name of a rare brewer's rice variety, unique to Kyoto Prefecture. This sake presents a mild sweetness and an umami rich flavour with hints of dried fruit and spice. A Junmai Ginjo for the sweet tooth, a true crowd pleaser.



Tamagawa Tokubetsu Junmaishu

Mostly enjoyed warmed, this is a classic junmaishu ("pure rice" sake) with rich, crisp flavour which complements the seafood (crab, oysters and so on) for which the area around the brewery is famous for.

The smokey, nutty top notes are joined by zingy berry-like fruitiness and plenty of rice-driven umami.



About the Speaker

Mr Sean Ou served the highly acclaimed Singapore Airlines as a Sommelier and Trainer for 11 years before clipping his wings. His long aspiration to become Master of Wine has led him down the path of achieving the elusive WSET Level 4 Diploma. His repertoire also extends to being a Master Sake Sommelier and Certified Whisky Ambassador.

He was the Head of Wine for Southeast Asia under the SARMENT (SAIS) Group and has now pledge his allegiance as Head of Territory & Product Development for DE MAJESTIC VINES as well as the Principal Trainer for the BEVERAGE CLIQUE.

Sponsored by:



More stage programme and speakers to be announced.

We are three weeks away, register now to get your free trade badge which includes:

- Access to J-Studio Stage Presentations and Workshops
- Access to the Business Lounge
- Access to J-Food Court
- Complimentary Consultation for Omatome Consolidation Service

REGISTER HERE

EXHIBITOR LIST

(Pre-registration is free for limited time only.)

Organised by



Managed by



Held in



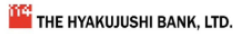
Supporting Associations



Supported by



Supporting Banks



www.oishii-world.com

Copyright© 2019 Food Japan, All rights reserved.

Want to change how you receive these emails? You can [update your preferences](#) or [unsubscribe from this list](#).