

# Featurting



## SARA E. GUTERBOCK

CBS, ASP, CS, CWE, DipWSET, WSET L3 Educator Wine & Sake, New York Mutual Trading Company & Sake School of America, Japanese Beverage Specialist & Educator | Key Account Manager, JSA Sake Diploma | SSI International Kikizake-shi, WSET L3 Sake | Certified Sake & Shochu Adviser



### TAKAYUKI "TAKA" MINAGAWA

Personal Chef to Consul General Kazuyuki Takeuchi, Consulate General of Japan in Atlanta Professional chef with 20+ years of experience in Washoku (Japanese cuisine). Chef Minagawa came to Atlanta in November 2019 to begin his current position!

## **Event Details**

OCTOBER 22, 2020 8PM EST / 5PM PST Japanese Comfort Food & American Southern Soul Food have a lot in common! Join us for this one-of-a-kind educational event where we learn about pairing Sake with anything but sushi, taste some amazing Sakes, share some incredible recipes, and compare the culture of deliciousness in Japan to America!!



#### KAMOTSURU TOKUSEI GOLD

Daiginjo, Alcohol:16~17%

Introduced in Showa era year 33(1958), this sake was the first Daiginjo ever made available for public purchase. Aromatic notes of flowers & fruit.

EXTRA DRY	DRY	SEMI DRY	SEMI SWEET	SWEET
FRAGRANT	LIGHT	AGED	RICH	



#### **AMABUKI ICHIGO**

Junmai Ginjo, Alcohol:16%

Strawberry flower sake yeast is used to give this sake a uniquely complex and layered fruitiness.

EXTRA DRY	DRY	SEMI DRY	SEMI SWEET	SWEET
FRAGRANT	LIGHT	AGED	RICH	



#### AMABUKI YAMAHAI OMACHI

Junmai, Yamahai, Alcohol :15%

The true expressions of the marigold flower with bright acidity & a long, rich finish.

EXTRA DRY	DRY	SEMI DRY	SEMI SWEET	SWEET
FRAGRANT	LIGHT	AGED	RICH	



#### KIKUSUI FUNAGUCHI NAMA GENSHU CAN

Honjozo, Alcohol:19%

Full-bodied, and bursting with layers of dried fruits & savory nuttiness. One of Japan's most. popular and unique offering.

EXTRA DRY	DRY	SEMI DRY	SEMI SWEET	SWEET
FRAGRANT	LIGHT	AGED	RICH	

★ Order your Sakes in advance from Tippsy.com or your favorite local retailer.

Register now!







