



Presents its

Annual Sake Lecture & Tasting Sake Etiquette

Co-organized by the Sake Export Association

Thursday, June 11, 2020

Program Schedule

6:30 pm	Welcome Remarks Dr. Joshua Walker President & CEO Japan Society
6:35 pm	Lecture Timothy Sullivan
7:30 pm	Program ends

Speaker's Profile

Timothy Sullivan is the founder of UrbanSake.com, a sake education resource for sake professionals and enthusiasts. Designated as Sake Samurai from Japan Sake Brewers Association in 2007, he also completed a one year sake brewing internship in 2017 at Hakkaisan Sake Brewery in Niigata Japan, and currently works for them as a Global Brand Ambassador. Timothy is at the forefront of sake education, both to the general public and also to industry professionals. He combines first hand knowledge of sake brewing techniques along with a deep understanding of the sake industry. Based in New York City.

About our co-organizer

The Sake Export Association is a group of approximately thirty sake breweries in Japan that have formed an organization to encourage, support and actualize the exportation of sake around the world. At an increasing rate, Japanese citizens who live overseas and foreigners who visit Japan bring back premium sake to the United States as presents or for personal consumption. This trend has encouraged sake distributors and wholesalers to establish offices overseas, and has made it imperative that these distributors receive proper instruction in the sake brewing techniques. Japan's support is indispensable to these efforts; thus the Sake Export Association, known in Japanese as *Nihonshu Yushutsu Kyokai*, was created. The Sake Export Association is a nonprofit organization that was designed to help people learn about the finer aspects of Japanese culture through sake, and enable member breweries to internationalize their industries.

Talks+ Programs at Japan Society are generously sponsored by MUFG (Mitsubishi UFJ Financial Group).



Additional support is provided by an anonymous donor, the Sandy Heck Lecture Fund, and Laurel Gonsalves.

Transportation assistance is provided by United Airlines.





Annual Sake Lecture & Tasting

Sake Etiquette

June 11, 2020 @ 6:30 PM

Brewers and Sake Descriptions

Takasago Sake Brewing Co., Ltd. (Hokkaido Prefecture)

A. Junmai Ginjo "Taisetsu"

A clean and crisp flavor that is also full and layered with a mild aroma and a tight profile.

Note:

B. Junmai Daiginjo Hyoon-chozo Asahi Kamui

This is a limited *nama genshu* in which pressed *namazake* is placed in cold storage, and the *genshu* is bottled without heating or adding water. It has a mellow, refreshing aroma and a rich and flavorful taste.

Note:

Nanbu Bijin, Inc. (Iwate Prefecture)

A. Nanbu Bijin Tokubetsu Junmaishu

Nuts and rice billowing together in the rich nose. Rich, lively mouth feel, an excellent presence on the tongue but not at all cloying, and with a well-constructed and complex undercurrent of flavors.

Note:

B. Nanbu Bijin All Koji

Whereas most sake is made with about 20 percent of the rice made into koji, this “all koji” sake is made with 100 percent of the rice made into koji. It is rich, full of umami and sweetness, and with a higher than average acidity. Enjoyable straight, on the rocks, or with soda.

Note:

Akita Seishu, Co., Ltd. (Akita Prefecture)

A. Dewatsuru Kimoto Junmai-shu

Brewed using an old traditional method of preparing the yeast called “kimoto” that leads to a gamey, fine-grained, deep flavor. This sake expresses that traditional earthiness very well.

Note:

B. Dewatsuru Sakura Emaki Sparkling

With a beautiful and enticing pink hue derived from the color of the rice, this sake has elegant aromas of cherry and plum blossoms, underscored by notes of apples and berries. On the palate, the sake is silky smooth with a touch of sweetness that is balanced by a crisp acidity and a light texture that create a balanced, transcendent sake.

Note:

Uchigasaki Shuzoten (Miyagi Prefecture)

A. Hoyo “Kura no Hana” Junmai Daiginjo “Fair Maiden”

Made from a rice grown only in Miyagi Prefecture. Airily light and touched with a kiss of anise. A smooth, gentle aroma that is a demure invitation to the sake world.

Note:

B. Hoyo Sawayaka Junmai "Summer Breeze"

Soft and smoothly contoured with a touch of balsam and tangerine, this demure junmai has what can be best described as "effortless drinkability."

Note:

Okunomatsu Sake Brewing Co., Ltd. (Fukushima Prefecture)

A. Okunomatsu Daiginjo Shizukusake 18th Ihei

A "shizuku," or "drip-pressed," junmai daiginjo named after the traditional name associated with many of the company's past presidents. Delicate, aromatic, and balanced. The recipient of countless awards.

Note:

B. Okunomatsu Tokubestu Junmai

An interesting aroma of flowers, moss, and even lemon that is supported by a nice light acidity. Dry overall with a crisp touch and a bit of softness in the recesses as well as a subtly balanced bitter touch.

Note:

Tentaka Sake Brewing Co., Ltd. (Tochigi Prefecture)

A. Tentaka Organic Junmai-shu "Organaka"

One of the few certified organic sake products in existence. Soft and subtle with touches of melon and banana in the aroma and a gentle rice-like flavor and texture.

Note:

B. Tentaka Daiginjo "Ginsho" (Silent Stream)

A cornucopia of restrained fruit essences, led by strawberry and tangerine, which rest gently on the soft embrace of rice-laced flavors – all of it exquisitely balanced and pristinely structured.

Note:

Sudohonke Co., Ltd. (Ibaraki Prefecture)

A. Sato no Homare Junmai Ginjo "Pride of the Village"

An elegant, light and fruity aroma laced with violets, strawberries, pear and grape. A refined and clear flavor, yet settled and deep.

Note:

Kaetsu Sake Brewing Co., Ltd. (Niigata Prefecture)

A. Kanbara Junmai Ginjo "Bride of the Fox"

Made with Gohyakumangoku rice, the aromas are clean and fresh with hints of anise and sweet rice. In the mouth, this sake has an incredibly elegant, silky texture with flavors of honeydew and anise and a hint of pineapple.

Note:

B. Kanbara Ancient Treasure

This sake is a yamahai genshu aged ten years, and made with 100 percent koji rather than the usual 20-25 percent. Deep, dark and brilliant yellow. Slightly tangy nose with chocolate, apricot, nut and vanilla fragrances and a full-bodied structure with bitter, sweet tastes and a prominent acidity.

Note:

Mioya Shuzo Co., Ltd. (Ishikawa Prefecture)

A. Yuho Junmai-shu “Eternal Embers”

Raisin notes with touches of grainy nuttiness spread wide on the palate, then progress smoothly into the finish. A great sake to try warmed as well as slightly chilled.

Note:

B. Yuho “Yama-Oroshi” Kimoto Junmai-shu, “Rhythm of the Centuries”

A character-laden umami drives the nutty and citrus-tinged flavors with plenty of complexity and a push of acidity at the end that focuses on the clean finish. It is aged for approximately four years, which rounds out the edges of the sake’s flavor and creates overall smoothness.

Note:

Nanbu Shuzojo, Ltd. (Fukui Prefecture)

A. Hanagaki Junmai-shu

A plump aroma that is clearly inspired by the rice, and a rich, broad flavor that is enjoyable warm as well as chilled. A dense flavor full of umami and earthiness, and balanced by acidity.

Note:

B. Hanagaki Usunigori Junmai Daiginjo

Usunigori refers to sake that is a very light nigori, i.e. just a small amount of rice sediment remaining. Fresh, fruity aromas in the smooth beginning lead to a very well established core flavor, and a clean yet rich finish.

Note:

Marumoto Sake Brewing Co., Ltd. (Okayama Prefecture)

A. Chikurin Junmai Ginjo Organic "Karoyaka"

Rich, plump and a bit on the sweet side, yet wrought out with a fine balance of elegance and grace. Peach and fig tones in the aroma and initial flavors, followed later by more settled earthier notes. Note, this is a certified organic product.

Note:

B. Happo Nihonshu "Hou Hou Shu"

A sparkling sake that is lower in alcohol and quite different from a typical sake. Carbonation is attained through a secondary fermentation process that occurs in the bottle and the alcohol content is only 8 percent. Sweet and refreshingly tart, the flavor is somewhat reminiscent of oranges or tangerines.

Note:

Imada Sake Brewing Co., Ltd. (Hiroshima Prefecture)

A. Fukucho Junmai Ginjo "Moon on the Water"

A rather fragrant sake with touches of fruit, flowers, and anise. A soft-edged fullness overall.

Note:

B. Fukucho "Seaside" Sparkling Sake

A sparkling sake made through secondary fermentation in the bottle. Made using a little bit of white koji (rather than the usually-used yellow koji) which provides crisp notes of lemon-lime and apple aromas with a soft, frothy finish.

Note:

Asahi Sake Brewing Co., Ltd. (Yamaguchi Prefecture)

A. Dassai 23 "Migaki Niwari Sanbu" (Junmai Daiginjo)

Made with Yamada Nishiki, the best sake rice available, by milling it down to the core so that only 23 percent of the grain's original size remains. The aroma is complex and elegant; the flavor is full and billowing with a long, lingering finish.

Note:

B. Dassai 45 Junmai Daiginjo

"There is no reason for us to craft sake unless it's super delicious," this is the Dassai way. Using Yamada-Nishiki rice polished down to 45%, we deliver fruit aromatics and delicate sweetness. Dassai replaced their Dassai 50 product with this Dassai 45 product in April of 2019.

Note:

Rihaku Sake Brewing Co., Ltd. (Shimane Prefecture)

A. Rihaku Junmai Ginjo "Wandering Poet"

Aromas of rice and ripe red plums. Bright, mouthwatering acidity leads into a soft and chewy texture from the unfiltered rice particles. Gently nutty and slightly fruity flavors complement the rice flavor in the long finish.

Note:

B. Rihaku "Origin of Purity" Nama Junmai Genshu

A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of smoke, molasses, toast cereal, and candied nuts.

Note:

Tenzan Sake Brewing Co., Ltd. (Saga Prefecture)

A. Shichida Junmai Daiginjo

A fruity-flowerly-herbal fragrance set upon a solid framework of flavor. A solid sake with subtly sweet notes supported by a clean, firm base of flavors.

Note:

B. Shichida Junmai-shu

Full, rich and complex, with an appropriate acidity. The true nature of the superb rice used is expressed fully and freely. Broad and dense at first, focusing later in the finish. A wonderful blend of power and grace.

Note:

Chiyonosono Sake Brewing Co., Ltd. (Kumamoto Prefecture)

A. Chiyonosono "Sacred Power" Junmai Ginjo

This is a rich, full flavored sake with fresh-cut green grass aromas and hints of tropical fruits. The mouth feel is silky with suggestions of briny and umami flavors. It finishes with excellent acidity.

Note:

B. Chiyonosono "Shared Promise" Junmai

Soft, expansive texture with aromas of orange blossom. Straightforward, with a very subtle sweetness coddled in layers of subtle umami.

Note: