Crafting the Perfect Sake in Kanagawa

Tues., Dec. 8, 2020
6:30pm EST  Live Webinar & Virtual Tasting

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This program is co-organized by Kanagawa Prefectural Government.

The Food Talk Series is sponsored by Kikkoman Corporation.

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

**John Gauntner**, often referred to as the “sake dendoushi,” or “sake evangelist” in Japan, is a longtime resident of Japan and a founding member of the Sake Export Association. He is the author of a handful of books about sake, including his most recent book, *Sake Confidential*, and is the co-publisher of the world’s only English-language sake magazine, *Sake Today*. He is considered to be the world’s leading sake educator, a role he fulfills through writing, and conducting seminars.

**Yuichi Hashiba**, is the sixth-generation president of Izumibashi Shuzo Co., Ltd., founded in 1857 during the Edo-Ansei era. After graduating from university, he joined a security firm and worked in Osaka. Upon return to Izumibashi, he supported and founded the Sagami Sake Rice Association with local farmers and re-formed the brewery to "Cultivation Brewery" and "100% All Pure Rice Brewery," which is very rare among Sake breweries in Japan.

He believes that "Sake brewing begins with rice production," which means Sake is carefully crafted from the rice fields to the bottling. The brewery retains the traditional Japanese sake brewing technique. Its methods require more time and effort, such as making handmade koji, using the Kimoto method, and squeezing the Sake by a boat-shaped press box called "Fune." The brewery collaborated with Kanagawa Institute of Industrial Science and Technology and Keio University to use drones to analyze rice fields before harvesting. He's passionate about growing high-quality rice and making excellent Sake.

**Hitoshi Suzuki** is Director of the Kanagawa Division for JETRO in New York.
Tasting Notes

Izumibashi Shuzo

Izumibashi Junmai Black Dragonfly Kimoto 2 Year Aged
The nose is apricot seed, lychee, complemented by condensed milk with a hint of sudachi-lime. The attack is a milky acidity. Like "a clear Yakult (Japanese probiotic drink)," it is surprisingly light, even though its many layers of sweetness, acidity, and umami create a deep flavor.

Izumibashi Junmai Black Ginjo Blue Megumi
This bottle highlights the sweetness and purity of the rice. This is a deep, dignified sake that lives up to its status as the signature bottle of Izumibashi. This sake is well balanced from the first taste to the last sip. When cold, it invigorates. When warmed, its delicate sweetness becomes more prominent.

Izumibashi Junmai Genshu Red Megumi
This Junmai Genshu (undiluted sake) is not like traditional genshu, which can be intense and marred by sake's characteristic alcohol taste. Rather, this bottle balances sweetness, acidity, and bitterness with a dry forward ginjo aroma. You can feel wild acidity and dryness, after which umami hits you. When warmed, it changes to a sophisticated tranquil taste with bitter mellow acidity.

Kumazawa Shuzo

Tensei Junmai Ginjo Song of Sea
This Junmai Ginjo bottle is made from Yamadanishiki grown in Hyogo Prefecture and No.9 Special yeast. This yeast was specially separated from moroni (sake mash) of "Kouro" from Kumamoto-ken Shuzo Kenkyu-sho, the origin of Kyokai yeast #9. This Junmai Ginjo leaves a refreshing impression but cherishes the balance between aroma and umami. Recommended drinking temperature 46.4° - 53.6°F (8 - 12°C).

Tensei Tokubetsu Honjozo Endless Summer
This Tokubetsu Honjozo is made of sake rice, Gohyakumangoku from Toyama Prefecture and Yeast No. 9. The bottle has an impression of freshness that makes it easy to drink, and at the same time, it is aromatic and flavorful. Recommended drinking temperature 50° - 59°F(10 - 15°C ) and 109.4°F± (43°C±).
**Virtual Exhibition**

**An Art Progression from Buddhist Carving to Urushi Ware, Kamakura-Bori**

*Kamakura-bori* is a traditional woodcraft from Kanagawa Prefecture. Enjoy exquisite examples of this carving art, which is known for being a practical craft with impressive carving and rich *urushi* finishes.

*Available online now* —> [Image]

**Tourism Resources**

Kanagawa Prefecture has a rich history and many fascinating sites to explore. Learn the stories behind famous Buddhist temples, discover the healthy and fortifying diets of Buddhist monks, and much more!

*Available online now* —> [Image]

**Virtual Pop-Up Shop**

Discover the flavors of Kanagawa Prefecture! As part of this series, our friends at Japanese snack subscription service Bokksu and all-natural Japanese food subscription service, Kokoro Care Packages have curated selections of sweets and treats unique to Kanagawa.

*Available online now* —> [Image]