

KURAND SAKE NIGHT

2018.11.23.FRI 18:00-20:00



Drinking with sake breweries

A line-up of 10-12 breweries from across Japan will be serving their sake. Hear the passion that goes into making it first-hand.

Enjoy seasonal Sake

Experience how freshly filtered new sake becomes more rounded and gains more umami when it is left to mature over the summer months with our exclusive seasonal range of autumn sake.

Sake Workshop

There will be a lecture from Christopher Hughes, an international sake sommelier and certified sake teacher, who hosts KURAND's monthly international exchange sake workshop, Sake Exchange Tokyo (SET).

SakeCocktail

While sake is normally enjoyed as it is, there are a wide range of cocktails you can make. A selection of them will be available to try.

Food Paring

When a dish and sake come together in perfect harmony, it is called a marriage. On the day, there will be a selection of expertly married pairings of sake and food for you to enjoy.

参加蔵元

〈Aomori〉 **Saito-shuzo** 斎藤酒造

〈Tochigi〉 **Nishibori-shuzo** 西堀酒造

〈Saitama〉 **Kanbai-shuzo** 寒梅酒造

〈Nigata〉 **Takarayama-shuzo** 宝山酒造

〈Nigata〉 **Tamagawa-shuzo** 玉川酒造

〈Gifu〉 **Nihonsen-shuzo** 日本泉酒造

〈Gifu〉 **Funasaka-shuzoten** 船坂酒造店

〈Kyoto〉 **Oishi-shuzo** 大石酒造

〈Hiroshima〉 **Morikawa-shuzo** 盛川酒造

〈Hiroshima〉 **Kubota-shuzo** 久保田酒造

What is KURAND

Each and every sake brewery has a unique story to tell about how it is made, the people who craft it, and the passion that goes into each and every drop. These stories have the power to make sake taste even more delicious. But there are so many out there still waiting to be discovered. KURAND partners with small, boutique breweries from across Japan, to design and craft exciting new sake, each with a story that gives it new value and opens it up to new audiences.

Date: 11/23(fri) 18:00~20:00

Entry fee: ¥9,000 (tax-included)

Place: The Foreign Correspondents' Club of Japan

5F & 6F Marunouchi Nijubashi Bldg., 3-2-3, Marunouchi, Chiyoda-ku, Tokyo 100-0005

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