

Yoigokochi Sake Importers 10th Anniversary Pure Sake Weekend

Venue: Restaurant CHOUX /De Ruyterkade 128 /Amsterdam <http://choux.nl>

Saturday 15 September:

11:00 - 17:30 **Tasting** of complete Yoigokochi pure sake collection & other pure sake from nineteen participating breweries (see last page)

Lectures (12:00-12:40; 12:50-13:30; 13:40-14:20; 14:30-15:10; 15:20-16:00):

- Why pure sake? - Ukai Hiroaki (Ukai Shoten)
- Kimoto and (hot) yamahai brewing - Terada Masaru (Terada Honke), Shoji Hayato (Kidoizumi)
- Observations about the recent sake industry - Philip Harper (Kinoshita)
- From Akishika Brewery to Domaine d' Akishika - Oku Hiroaki (Akishika)
- Rejuvenating the sake industry - Yamamoto Norimasa (Heiwa)

Seminar (16:10-17:10):

Pure sake & natural wine - Roundtable-discussion by all Yoigokochi pure sake distributors

17:30 - 19:00 **Live music** by Benjamin Herman Quartet

19:00 - 22:00 7-course **sake dinner** by Restaurant Choux (chef Merijn Van Berlo and sommelier Figo van Onna)

Sunday 16 September:

11:00 - 17:30 **Tasting** of complete Yoigokochi pure sake collection & other pure sake from nineteen participating breweries (see last page)

Lectures (12:00-12:40; 12:50-13:30; 13:40-14:20; 14:30-15:10; 15:20-16:00):

- Natural and organic sake brewing - Terada Masaru (Terada Honke), Ozaki (Tentakata)
- Sake is best pure, and even better when heated - Umetsu Masasuke (Umetsu)
- Long-maturation of sake - Yoram Ofer (Sake-bar Yoram), Shoji Hayato (Kidoizumi), Oku Hiroaki (Akishika)
- Women in the sake industry: From source of pollution to female head-brewer - Mukai Kuniko (Mukai)
- Acidity in sake - Hashimoto Teruaki (Hanatomoe)

Seminar (16:10-17:10):

Pure sake: Where do we go from here? - Roundtable discussion by Yoigokochi sake producers

17:00 -19:00 **Pre-Dinner DJ-set** by sake-loving DJs

Supported by pure sake-base cocktails by Paul Morel

19:00 - 22:00 **12-hands 8-course sake dinner** by Restaurant The Jane (chef Nick Brill & sommelier Gianluca di Taranto), Restaurant Choux (chef Merijn Van Berlo & sommelier Figo van Onna), and Yoigokochi Sake Importers. Musical accompaniment by DJ Dubfire.

Participating breweries:

Akishika Shuzo (Osaka)

Chikumanishiki Shuzo (Nagano)

Heiwa Shuzo (Wakayama)

Kidoizumi Shuzo (Chiba)

Kinoshita Shuzo (Kyoto)

Manzen Shuzo (Kagoshima)

Mii no Kotobuki (Fukuoka)

Miyoshino Jozo (Nara)

Moriki Shuzojo (Mie)

Mukai Shuzo (Kyoto)

Mutemuka Shuzo (Kochi)

Nakano BC (Wakayama)

Okamura Honke (Shiga)

Ota Shuzo (Shiga)

Sudo Honke (Ibaraki)

Tentaka Shuzo (Tochigi)

Terada Honke (Chiba)

Umetsu Shuzo (Tottori)

Wakabayashi Shuzo (Shimane)