



# Sake Seminar for Foreign Residents

## Welcome to the Sake World

This is an online introductory seminar on sake for foreign residents of Japan. In it, you will experience the charm of sake from the Tokai region and learn about the history and culture of sake while tasting it. Even if you are new to the world of sake, we hope you will enjoy it.



2021  
**2/27** SAT  
14:00  
15:00

**The seminar will be live-streamed.**

If you wish to participate in the Sake Seminar for Foreign Residents, please apply using the application form on the official website below.

[sakeinfo.jp/fo](https://sakeinfo.jp/fo)



Three bottles of sake from the Tokai region and paired food items will be provided

**free of charge to 400 people.**

\*The selected applicants will be notified by delivery of the above items.



Eligible applicants :  
Foreign residents of Japan

Application deadline : Monday February 15, 2021

For details, please see  
our official website.

# Sake Seminar for Foreign Residents

Welcome to the Sake World

2021

2/27 SAT  
14:00  
15:00

## Sake Seminar for Foreign Residents

This is a sake seminar for foreign residents of Japan. Please enjoy it with the sake from the Tokai region and paired food items sent out in advance.



President, Bien Global Co., Ltd.  
International Sake Sommelier  
Sake Promotion Consultant

**Ayako Yoshida**

### Bringing “harmony” to the world

From a young age, Ayako Yoshida has built international connections through extensive overseas experience. She has been engaged in the sake industry since 2000, and she provides total coordination of everything related to the enjoyment of sake, including the food and the space. She has devoted herself to regional vitalization and overseas expansion of sake by incorporating the values of other cultures as well.



Assistant Manager,  
Food and Beverage Department  
Hilton Nagoya

**Christopher Ducloux**

Hailing from Texas, USA, Christopher Ducloux came to Japan in 2008. He has traveled to 30 countries around the world to sample the local foods and drinks and has also done so in 37 prefectures of Japan. He calls himself a gastronome who likes traveling and hot springs.

Introduction of foreign kurabito  
(sake brewmasters) and touji (chief brewers)  
: Video presentation

Watanabe Sake Brewery, Hida City American kurabito

**Mr. Darryl Cody Brailsford**

Fukui Syuzo, Toyohashi City Chinese touji

**Mr. Wang Kuangsheng**

## Application guidelines

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[sakeinfo.jp/fo](http://sakeinfo.jp/fo)



Application deadline

**15 Feb.  
2021 Monday**

\*Please fill out our questionnaire after the live stream is over.

Three bottles of sake from the Tokai region and paired food items will be provided free of charge to 400 people.

Three bottles of sake from the Tokai region and three kinds of paired food items will be sent out in advance.

\*The selected applicants will be notified by delivery of the above items.

You can watch the seminar for free even if you were not selected by the lottery. For details, please see our official website.

Inquiry Sake Seminar Office [fo@sakeinfo.jp](mailto:fo@sakeinfo.jp)

● Participants must be 20 years of age or older. ● Personal information of applicants will only be used for the lottery, deliveries, and communications from the Office. ● Driving of vehicles after consuming alcohol is prohibited by law. ● Please note that the content of the seminar may be changed without prior notice.