

# Sake Seminar in Twin Cities

## Discover the Wonders of Pairing Sake with Seafood

# 18

September 2019

3:30–5:00 PM (Opens at 3:00 PM)

Venue: OCTO Fishbar

Lowertown

289 5th St. E

St. Paul, MN 55101

\*Street Parking is Available.

### REGISTER HERE:

<https://jetro-sakeseminar-in-twincities.eventbrite.com>

### Cost: Free

\*All attendees must be 21 years of age or older to try alcohol.

### Supported by:



sakestory.com

### ABOUT THIS PROGRAM

#### Join JETRO for a Sake Tasting & Seminar!

This sake educational session event will feature an educational presentation by Chris Griese from Sake Story.

Winner of the 2009 James Beard Award for Best Chef Midwest, Chef Tim McKee will create special seafood dishes for sake pairing.

This event is for food and beverage professionals only.

### EVENT HIGHLIGHTS

Taste Sake & Discuss Sake Styles

**Explore the Magic of Paring Seafood with Sake:**

**Discover the uniqueness of sake and why it pairs well with seafood!**

--- Sake balances out and harmonizes the intense flavors of seafood ---  
Discuss proper sake service, storage, serving temperatures & heating methods

### GUEST SPEAKER

**Chris Griese** (*WSET III Sake / Eastern USA Sales Manager, Sake Story*)



About sake, Griese says, “Who knew it could be so amazing?” After discovering the incredible quality of artisan sake in 2006, he launched a “sake crusade” in restaurants and retail stores across Minnesota, believing that enlightened wine drinkers would appreciate the beauty of artisan sake.

Chris received his Advanced Sake Professional I Certification in NYC 2009 and his ASP Level II in Tokyo 2011. In 2014, Griese was tapped out by the London based Wine & Spirits Educators Trust to become one of their initial team of US based Level III Sake Educators.

In 2018, Griese joined Seattle-based Sake Story Imports as Eastern US Sales Manager, a position that enables him to carry the jizake message well beyond Minnesota.