

Festival Sake Talks

Saturday 10 May

13:00 - 13:30

Mr. Hironobu Kubota – Fukuju Brewery

Water – Blending Hyogo’s famed Nada water with precision fermentation to craft crystal-clear sake.

13:50 - 14:30

Mr. Åke Nordgren – Akebono Unlimited

Yeast Starters – The different fermentation starters impact on the flavor profile of sake.

15:00 - 15:30

Mr. Wataru Hosokawa – Amabuki Brewery

Flower Yeast – Crafting unique sake with flower yeast and an innovative brewing approach.

15:50 - 16:20

Mr. Brian Polen – Brooklyn Kura

New World – Redefining sake outside Japan, traditional brewing meets creativity to craft a truly unique sake.

16:40 - 17:10

Ms. Kei Nakajima – Nanbu Bijin

Rice – Brewing sake with Iwate’s Ginotome rice, pristine spring water, and precise low-temp fermentation.

17:30 - 18:00

Mr. Martin Sturma – Shimizu Seizaburo Shoten

Technique – Mastering sake with a centuries-old technique of kimoto fermentation and mountain spring water.

18:20 - 18:50

Mr. Takehiko Okazaki – The Choya

Sweet – Perfecting umeshu by aging premium Japanese plums with traditional techniques and natural sweetness.

Sunday 11 May

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Please note that times or speakers may change

No reservation for the Sake Talks is needed

