



- Not for me  
(I have a  
reception)

August 3, 2015

Japan Sake and Shochu Makers Association

Honkaku Shochu & Awamori "Taste the Spirit of Japan"  
Seminar and Tasting Event

- Transferable to  
new  
colleagues?

We are pleased to announce this free special event that will help you discover the charm and diverse culture of Japanese national drinks. A variety of Japanese liquors—Honkaku Shochu and Awamori made with ingredients such as rice, barley, sweet potatoes, buckwheat, brown sugar, and others—will be presented, along with an explanation of the unique characteristics of each. Christopher Pellegrini, an expert on a myriad of Honkaku Shochu and Awamori, will be among those helping you explore the craft. You'll also have the opportunity to taste the drinks together.

Attendance is free, so don't miss this opportunity to try authentic Japanese liquor.

Sponsor: Japanese Sake and Shochu Makers Association  
Date: Thursday, September 3, 2015  
Time: 7-9pm (Doors open at 6:30pm). Tasting will begin after the seminar.  
Location: Togo Kinenkan  
1-5-3 Jingumae, Shibuya-ku, Tokyo

Entrance is Free (Maximum 200 attendees, so be sure to register soon!) Registered attendees will be notified by email.

Registration deadline: August 23, 2015.

\* We reserve the right to make changes without notification.

■ Registration/Inquiry

Honkaku Shochu & Awamori—Taste the Spirit of Japan

Office Hours 10am-5pm, Closed Sat, Sun, Hols.

Tel: 03-4588-2285

Apply at <http://metropolisjapan.com/freeshochutasting> or email [events@metropolis.co.jp](mailto:events@metropolis.co.jp)

# HONKAKU SHOCHU & AWAMORI

## Taste the Spirit of Japan

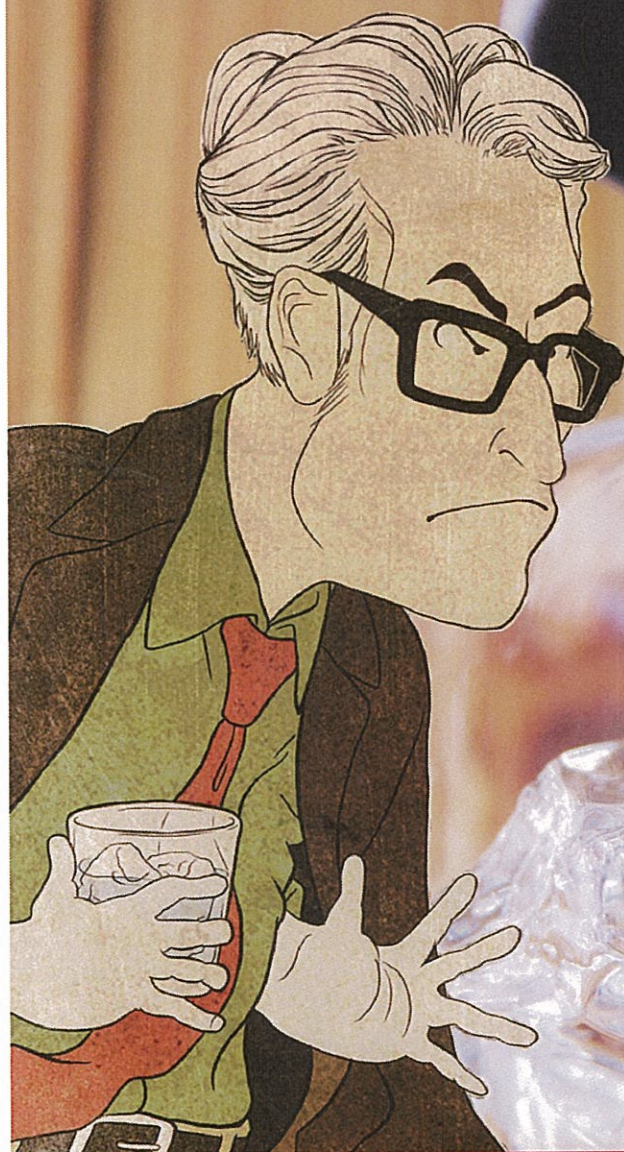
September 3  
(Thursday)  
7pm-9pm



Togo Kinenkan

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Attendance is free, so please join us and try some authentic Japanese liquor!



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