

The A to Z of Sake

Exploring the basics, culture and food pairing of Japan's National Drink



Presenter:
Mr. Michael Tremblay



Friday, February 25 from 7 to 8 PM (EST)

Michael is the co-author of the forthcoming book *Exploring the World of Japanese Craft Sake: Rice, Water, Earth*, with journalist Nancy Matsumoto. He is a certified WSET sake and wine instructor for the Independent Wine Education Guild, a Senior Sake judge for the International Wine Challenge, held in London and Japan, and the U.S. National Sake Appraisal in Hawaii. In October 2018 Michael was inducted as a Sake Samurai at the Matsuo Taisha Shrine in Kyoto, a 1300-year old shrine to sake. He is the founder of the Sake Scholar Course, an advanced certification that explores the many sake regions of Japan. Michael is currently the Sommelier for Toronto's Ki Modern Japanese + Bar, where he manages an award-winning wine and sake list.

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