Enjoying the SAKE

of Western Honshu



Mr. John Gauntner, a Japanese sake evangelist, will hold a sake seminar for foreigners residing in Japan.

Some sake of the Chugoku region will be sent to participants in advance and through tasting and pairing with food, you will have a chance to acquire some knowledge and experience the charm of Japanese sake.

Do not miss this opportunity.





John GAUNTNER Sake Evangelist

2020 11.21 SAT 14:00 15:40 ONLINE

100 foreign residents chosen in a lottery 5 bottles of sake for the seminar FREE

Lecturers





John GAUNTNER Sake Evangelist

1962 Born in Cleveland, Ohio

1988 Came to Japan as a teacher for the JET program, organized at that time by the Ministry of Education, Culture, Sports, Science and Technology.

Became a Japanese sake journalist after working a while as an electrical engineer.

1994 Contributed on a regular basis to the Japanese sake column of the Japan Times until 2002.

Wrote many articles related to Japanese sake in various Japanese and foreign magazines.

2003 Organizing seminars for foreigners in Japan and in America to promote Japanese sake.

Member of the Japanese Sake Export Association (SEA) and committed to exporting Japanese sake.

2015 Appeared in the documentary "Kampai! For the Love of Sake"

2020 Appeared in the Special NHK BS1 program "Sake Kakumei ~ Nihon-shu kara Sekai-shu e~

[Main publications]

"Nihonjin mo Shiranai Nihon-shu no Hanashi" ("The Story of Sake that even Japanese People don't Know") - Shogakukan Publishing "Nihon no Sake" ("Japanese Sake") - IBC Publishing, Inc.

"The Sake Handbook" - Tuttle Publishing "Sake Confidential" - Stone Bridge Press

Andrew RUSSELL

1981 Born in Scotland.

Became interested in Japanese history after watching a film by the director Akira Kurosawa.

Majored in Japanese culture at the University of Edinburgh. 2014 While studying abroad at Okayama University, he was

awakened to the charm of sake after learning "There are many ways to enjoy sake, like the temperature, cup and season". Returned to Japan after graduating in 2016 and gained experience in a brewery in Kurashiki City, Okayama Prefecture.

2019 Engaged in manufacturing and sales as a brewer at the Imada Sake Brewery (Higashi-Hiroshima City), a brewery company founded 152 years ago. Goes by the nickname, "Andy".

Content of Online Lecture



- Lecture on basic sake knowledge, such as liquor manufacturing method, characteristics, history, etc.
- Sake tasting and food pairing

Five 300ml bottles of sake and a list of food for pairing will be sent to participants in advance. Please refer to this list to prepare the food, so that you can benefit even more from the charm

The lecture will be approximately 90 minutes long.

The video is scheduled to be available online on demand for several days after the lecture.

Application Procedure

Be aware that this is a liquor tasting event, and that therefore minors (under 20 years old) are not allowed to participate.

https://enjoying-the-sake-of-western-honshu.com/



Enjoying the Sake of Western Honshu Q close of application 2020 11.11 WED



[Handling of personal information]

Personal information entered in the application will only be used for shipping the sake.

In addition, we reserve the right to use applicant's question contents during the online course, in such a way that the author cannot be identified.