

# Press Release



FOR IMMEDIATE RELEASE

## Top sake masters from Japan gather at Marina Bay Sands

*Master class held to raise awareness on the intriguing world of sake*

**Singapore (16 June 2014)** – In a rare showcase of exceptional sake from breweries with a collective experience of 1,673 years, nine sake masters from Japan gathered and revealed their age-old traditions in sake making today at Marina Bay Sands.

More than 30 sake were presented in the master class, which unveiled the art of sake making and tasting through the eyes of the most revered breweries in Japan. The oldest sake brewery present was Sakura Masamune from Hyogo prefecture, founded in 1625 and represented by its 11<sup>th</sup> generation owner, Mr Tazaemon Yamamura. He was joined by his counterparts Mr Jun Kono (Sohomare), Mr Takeshi Sekiya (Horaisen), Mr Masumi Nakano (Dewazakura), Mr Kazunari Shata (Shata Shuzo), Mr Ryuichiro Masuda (Masuizumi), Mr Atsuhide Kato (Born), Mr Naoki Iimori (Fukuchiyo Shuzo) and Mr Koichi Saura (Saura).

Steeped in Japanese culture and tradition, sake or nihonshu has increasingly taken on a more versatile turn over recent years, with connoisseurs pairing the spirit with diverse cuisines. The light and delicate nuances of sake are known to work well with other elements in food, bringing out the umami flavour, a savoury sensation also known as the “fifth taste”.

Through the master class, which was held at ArtScience Museum, guests gained a deeper understanding of the history and craftsmanship behind the drink, flavour profiles as well as the ideal sake pairing with various food choices.

Mr Tamir Shanel, Vice President of F&B, Marina Bay Sands said, “Sake is an essential part of Japanese culture and is increasingly gaining clout among well-travelled diners. We organized this master class to elevate the profile of sake to a wider audience. It’s indeed a rare occasion to have reputable sake masters from all over Japan gathered here today, and we thank them for their strong support and for showcasing the best sake in their collection.”

The master class was led by Mr Kenichi Ohashi who is a Sake Expert Assessor, the highest certificate awarded by the National Research Institute of Brewing Japan. An official sake instructor at the Sake Samurai Society, Mr Ohashi also holds the title of Master of Sake from the Sake Service Institute and is the sake chairman of the International Wine Challenge, the biggest sake judging panel outside of Japan.

One of the highlights at the sake tasting session was the award-winning *Born: Wing of Japan* by Mr Atsuhide Kato, the 11<sup>th</sup> generation master of Katou Kichibee Shouten in Sabae, Fukui

prefecture. The prestigious sake was served to delegates at the International Monetary Fund and World Bank Group in Tokyo in 2012, and is the official sake served onboard the Japanese government aircraft used by the Japanese Emperor and the Prime Minister.

Other prestigious labels that are available at Marina Bay Sands include two exclusive sake from Waku Ghin by Tetsuya Wakuda. The *Masuizumi Platinum Nama for Tetsuya's*, a Junmai Daiginjo from Toyama prefecture and the *Isojiman M for Waku Ghin*, a Junmai Daiginjo from Shizuoka prefecture are among a strong line-up of over 40 labels available at Waku Ghin, placed no. 7 on Asia's Best 50 Restaurants list.

"With the increasing interest from our guests for premium sake, our collection has grown from only three labels when we first opened in 2010 to over 40 sake labels now. We will continue to explore and provide the finest sake to compliment the cuisine at Waku Ghin," said Chef Tetsuya, who was appointed as the first Sake Samurai outside of Japan in 2006.

Chef Tetsuya also joined other celebrity chefs such as Justin Quek (Sky on 57) as well as executive chefs Joshua Brown (CUT by Wolfgang Puck), Jonathan Kinsella (db Bistro Moderne) and David Almany (Osteria Mozza) and Christopher Christie (Marina Bay Sands) in creating a private dinner for guests tonight, in which the finest sake was paired with the renowned cuisines of these restaurants.



(L-R): Ms Misa Kato (Born), Mrs Ayako Kato (Born), Mr Atsushide Kato (Born), Mr Tazaemon Yamamura (Sakura Masamune), Mr Koichi Saura (Saura), Mr Tetsuya Wakuda (Chef of Waku Ghin), Mr Kazunari Shata (Shata Shuzo), Mr Masumi Nakano (Dewazakura), Mr Takeshi Sekiya (Horaisen), Mr Jun Kono (Sohomare), Mr Naoki Iimori (Fukuchiyo Shuzo), Mr Ryuichiro Masuda (Masuizumi)



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