

BAO SENSEI BAR

SAKE 101

For Bookings: Amane@senseibar.ca or 403.991.7490

The history of Japan's national beverage by Sensei Bar

ABOUT THIS COURSE

Whether you are a beginner or a seasoned sake lover, our International Sake Sommelier, Amane Kanai, can take you through a fun, interactive and informative Sake 101 class about the many different sakes available from all over Japan.

Sake is one of the world's most complex beverages and it all begins with rice. Just how wine is made from grapes, Sake is made from a variety of rices, each with their own unique characteristics and subtleties. Flavours and nuances of each Sake are further enhanced and developed through the production process.

You will learn everything from ingredients, brewing process, various grades, styles and regional characteristics of each sake - and become your own "sensei".

PACKAGES

NINJA PACKAGE | 45/PP

This group of sakes focus on Junmai, Honjozo and some Ginja brews that speak to folks who like everyday drinking sakes rich in body, feeling and flavour. Three brews are selected for the Ninja package. These brews are less milled and pampered, which brings out more rice tones and translate to a wider spectrum of food pairing opportunities.

This selection also lends itself to more temperature opportunities with the possibility to experiment with serving chilled or heated.

SAMURAI PACKAGE | 60/PP

This group of sakes focus on Daiginjo and Ginja sakes that speak to those drinkers who like the royal treatment in their brews. Three brews are selected for the Samurai package, showcasing the ultimate in hand-crafted brews that celebrate the nuances and subtleties of sakes that have been milled to low polishing rates.

The selection focuses on clean sipping brews that lend themselves to gentle and subtle food pairings.