

JAPANESE SAKE

BRING THE HOLIDAY SPIRIT WITH SAKE

incorporating sake pairings into your holiday event offerings gives attendees an unexpected and memorable experience

FESTIVE SUSHI STATIONS



- For any event space offering sushi stations or buffets, incorporating Japanese sake pairings makes the night feel instantly authentic and transports guests with every sip.
- Traditional and eye-catching bottles can add further visual interest at efficient cost per ounce.

SEAFOOD & OYSTER BARS



- Pairing sake with oysters allows you to preserve the more nuanced texture and flavors of the oyster that a wine pairing may mask.
- Offer sake as an oyster pair or even to pour on top of oysters for a unique, experiential offering.

ASIAN-INSPIRED HORS D'OEUVRES



- From seared ahi tuna to terriyaki chicken skewers, sake pairings for your Asian & Japanese passed appetizers will elevate the experience at any event.
- Premium Japanese sake comes in variety of styles and profiles at impressive cost per ounce.

