



# Sake NY Style (サケ・ニューヨーク・スタイル) by Motoko Suzuki

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NY Sake event 2008



“JOY OF SAKE NYC 2008” SEPTEMBER 25, 2008 WEBSTER HALL, 125 EAST 11<sup>TH</sup> STREET



Mr. Chris Pierce



US gekkeikan

Sake ladies

Akita brewers

ginjo







Chanterelle restaurant, tribecca



chef David Waltack and master of sommelier Mr. Roger Dagorn



Oyama "nigori-sake" as aperitif  
White Asparagus salad, first course



Ichi-no-kura  
junmai-daiginjo "sho-zan-ten"  
Wood-grilled salmon, second course



Otokoyama "hukko-shu"  
as dessert sake

