


FUYU FEST



PRESENTED BY: SUNFLOWER  SAKE



Why a Winter sake festival, in dry January, when it's cold, gloomy, and arctic blasts loom? Well, that's just the thing. Winter in Oregon might be cold and dark, but seen through a different lens it's beautiful and peaceful too. Winter is gloomy, but it's also cozy... our forests quietly bathed in snow, bellies full of roots and crab, rooms steamy with hot pot and toddies. The Japanese traditions of yukimizake (sake + snow watching), sake onsen (sake + hot springs), okan (hot sake), and the release of fresh shiboritate make Winter a fantastic time to embrace sake in the PNW. I'm the first person to post photos of daffodils when Spring begins. But sake has taught me to appreciate Winter, and Fuyu Fest is a celebration of those joys. Thanks so much for being here. Your support means the world to me!

FOOD VENDORS



"Unique, delicious baked goods made with happiness." Portland's littlest baker & Muddworks apprentice. A dear SE neighbor who makes a mean cookie bun.

@yellowheartssunshinebakery



From NW's nicest tea & coffee house, enjoy hot brewed coffee or for the intrepid: pourovers using koji-fermented beans from Lone Pine Coffee Roasters in Bend.

@electricapdx



Plant-based Japanese comfort food that keeps you nice and toasty. Sprouted brown rice onigiri (rice balls) & kenchinjiru (rich miso and vegetable soup).

@obonpdx



Famous for her Beaverton gyoza stand, Kelsey Miguel is sharing homemade fish, meat & chicken bentos: a little bit modern & a little bit mom.

@notumamiscooking



Asian-inspired, woman owned mochi donuts that bridge culture & community 1 doughnut at a time. Special yuzu baked + mirin glazed minis for Fuyu Fest. 🍡

@heydaypdx

SPEAKERS & PANELS



2:45 - 3:15
WEDNESDAY LESSONS
with Nina Murphy

A rare weekend cameo for Wednesday Lessons, beloved biweekly sake classes from Sunflower Sake. Fuyu Fest Edition will focus on the seasonality of sake: how sake changes with the seasons, how its style synchronizes with weather, and in particular, the joys of Winter sake.



3:30 - 4:00
THE SAKE OF NOTO
with Marcus Pakiser

A personal reflection on the Noto Peninsula of Ishikawa prefecture: home to the Noto Toji Guild and some of the best breweries in Japan, as well as the epicenter of the recent earthquake. With Sake Samurai & VP of Sake for RNDC Marcus Pakiser, a former resident of Noto.



4:10 - 4:50

SAKE & THE AMERICAN RESTAURANT
Jenny Eagleton Miguel Marquez Eduardo Dingler

The American restaurant scene is changing: American food is multicultural, multi-heritage, based in storytelling. Does sake belong in this space, next to wine and spirits? What does its future hold, and is there a way to make sake more accessible to all? Join an expert set of panelists: Jenny Eagleton (Daytrip, '21-'23; journalist), Miguel Marquez (Republica & Co.), & Eduardo Dingler (Morimoto Group, '10-'17; VP of Wine Access), as we discuss sake's place in the evolving American restaurant scene.

EXPERT DEMONSTRATIONS



KANZAKE EXPLORATION
with OKAN LOVER

ROOM 1 | 2:15, 3:15, 4:10

The art of *okan* お燗, manipulating the flavor, aroma and experience of sake through temperature, is poorly understood-- even for most sake experts. But Takasaki Jo, owner of Tokyo restaurant Takasaki no Okan, is on a quest to share sake with the world by teaching curious sake lovers about okan. In three, 40 minute seated demos with translation from Kohei Kojima, learn how sake changes with heating. Evolving from crisp to sweet, rough to soft, you'll be amazed you're drinking the same sake.

@okanlover

SAKE COCKTAIL CREATION
with JIM MEEHAN & KATSUMI MANABE

ROOM 2 | KATSUMI: 2:25, 3:05
JIM: 3:45, 4:25

Often relegated to the low-proof lychee martini or the nigori white russian riff, sake is a challenging ingredient to work with. It's easy to lose track of: subtle in flavor, most spirits easily overshadow its intricacies. In addition, sake is prone to stereotypes, being paired with other broadly "Asian" ingredients. Based on collaboration tastings with Sunflower Sake, award-winning local mixologists Jim Meehan (author) and Katsu Manabe (Scotch Lodge) dive deeper into sake's potential, exploring its role in the bartender's toolkit and embracing the flavor profile of the sake itself.



Jim Meehan is a Portland-based bartender, journalist, and author of *The PDT Cocktail Book*, *Meehan's Bartender's Manual* and *The Bartender's Pantry*, which is forthcoming in 2024. @mixography



Katsumi Manabe is lead bartender at Scotch Lodge and was named *Rising Star Bartender* by *StarChefs* in 2023. Thoughtful and technique-driven, Manabe is one of Portland's finest mixologists. @scotchlodge

WINTER STEELHEAD BREAKDOWN
with JUN OKADA

ROOM 3 | 3:15



There is an art and a beauty to fish, and no greater way to express this appreciation than utilizing each and every part in the kitchen. Portland chef Jun Okada specializes in Japanese-style fish butchery and will demo the breakdown of a whole winter steelhead while explaining how to utilize each of its components-- head to fin-- at home. @ginrinpdx

ORGANIZATIONS



TABLE 19

Meet members from the Kobe International Club, taste Kobe snacks & sake, & learn all about the organization and the city they represent.



TABLE 20

Sake sommelier Sake Beauty is sharing the sake & culture of Toyama, Oregon's sister prefecture. Through games & trivia, win tastes & prizes.



TABLE 21

Learn more about Iko no Kai, the SE Portland lunch program that brings people together.





**TABLE 1
SAKEMAN**

1	Gozenshu Bodaimoto "1859"	\$40	\$44
2	Gozenshu Bodaimoto Nigori	\$33	\$41
3	Dan Yamahai Junmai Ginjo	\$52	\$58
4	Shinsei Junmai Daiginjo	\$31	\$35
5	Harada Junmai Daiginjo Arabashiri	\$52	\$58



**TABLE 2
SHICHIDA**

6	Shichida Junmai	\$41	\$46
7	Shichida Junmai Ginjo	\$44	\$49
8	Shichida Junmai Daiginjo	\$84	\$93



**TABLE 3
JFC IMPORTS**

9	Daishichi J. Daiginjo "Minowamon"	\$89	\$99
10	Daishichi Kimoto Honjozo	\$24	\$27
11	Ginkobai Hannya Hot Plum	\$35	\$39
12	Jozen Junmai Ginjo Hiyaoroshi	\$26	\$29
13	Denshin Fuyu Shiboritate Honjozo	\$33	\$36



**TABLE 4
KUROUSHI**

14	Kuroushi J.G. Omachi "Black Bull"	\$39	\$43
15	Kuroushi Junmai	\$29	\$32



**TABLE 5
JOTO SAKE**

16	Shichi Hon Yari J.G. Ginfubuki	\$41	\$45
17	Hakuto Tokubetsu Junmai	\$34	\$38
18	Eiko Fuji Chokara	\$25	\$27
19	Kameizumi CEL 24	\$41	\$45
20	Joto Junmai Nigori "The Blue One"	\$22	\$24
21	Joto Yuzu "The Citrus One"	\$24	\$27
22	Yuki no Bosha Junmai Daiginjo	\$90	\$100



SHOP FUYU FEST 2024



**TABLE 6
KOMÉ COLLECTIVE**

23	Shiokawa J.G. "Cowboy Yamahai"	\$32	\$36
24	Mantensei J.G. "Kinoko"	\$31	\$34
25	Fukucho Junmai Sparkling Seaside	\$27	\$30
26	Kanbara J.G. "Bride of the Fox"	\$32	\$36
27	Fukucho J.G. "Moon on the Water"	\$37	\$41
28	Manatsuru T.J. Yamahai "1751"	\$35	\$39



**TABLE 7
DASSAI**

29	Dassai Junmai Daiginjo "45"	\$31	\$35
30	Dassai Junmai Daiginjo "39"	\$47	\$52
31	Dassai Junmai Daiginjo Nigori "45"	\$31	\$35



**TABLE 8
CHORYO**

32	Choryo Taruzake Futsushu	\$29	\$32
33	Choryo Junmai Yamahai Taruzake	\$32	\$35



**TABLE 9
SAKE ONE & LOCAL CRAFT**

34	Momokawa Pearl	\$16	\$31
35	Sake One Junmai Daiginjo "G Fifty"	\$23	\$27
36	Junmai Daiginjo Naginata	WL	\$64
37	Shirafuji Junmai Nama	\$32	\$36
38	Den Junmai Nama Original	\$30	\$33
39	Tahoma Fuji Junmai Ginjo Nama	\$34	\$38



**TABLE 10
EWWT, INC**

40	Kinmon Akita "Amairo X3"	\$47	\$52
41	Hamafukutsuru Omachi J. Daiginjo	\$48	\$53
42	Imayo Tsukasa Junmai "Black"	\$40	\$44
43	Harada Junmai Ginjo "Gengetsu"	\$45	\$50
44	Tengu Doburoku	\$29	\$32

Want to know more about a particular sake? The folks attending each table are the ones importing, selling, or in some cases brewing it! They'd love to hear your questions, but if you want to dive even deeper at home, read about the bottles in their product description on the Sunflower Sake website.

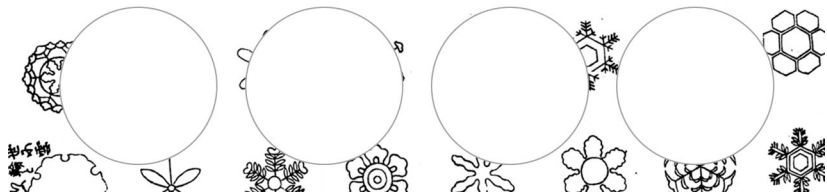


**TABLE 11
NIIGATA SAKE SELECTIONS**

45 Yuki Otoko Junmai "Yeti"	\$28	\$31	_____
46 Yukikage Tokubetsu Junmai	\$24	\$27	_____
47 Matsunoi Tokubetsu Honjozo	\$25	\$28	_____
48 Kumo Junmai Nigori "Cloud"	\$22	\$24	_____
49 Kirinzan Futsushu "Classic"	\$21	\$23	_____

TABLE 12

Nestled in the mountains of Japan's snow country, this brewery claims to source its water from an inexplicable spring set into a freestanding stone discovered in a secluded glen several centuries ago. The water is said to be so fresh and clean that its unique, distinct flavor cannot be found anywhere else in the world. The facility itself is set high in the mountain and requires a several day hike to reach. *(Note: Vendor's appearance is subject to weather and travel conditions.)*



**TABLE 13
FT: FLOATING WORLD**

50 Moriki Shuzo "Tae no Hana 90"	\$37	\$41	_____
51 Kaze no Mori J. "Tsuyuhakaze 807"	\$32	\$36	_____
52 Kaze no Mori J. "Akitsuho 657"	\$30	\$33	_____

FT: SAKE SUKI

53 KID Shiboritata Nama Junmai Ginjo	\$33	\$36	_____
54 KID Junmai Daiginjo	\$42	\$47	_____
55 KID DOBU Doburoku	\$32	\$36	_____
56 Tsuru-Ume Lemon	\$39	\$42	_____
57 Tsuru-Ume Kanjuku Umeshu	\$32	\$35	_____
58 Akabu Junmai Ginjo	\$41	\$45	_____
59 Kuheiji J. Daiginjo "Eau de Desir"	\$38	\$42	_____

**FUYU SNACK
DRINKING BUDDY**

a boutique Japanese snack importer founded in 2019 in Long Beach, California. We import unique snacks prepared by artisan, family-owned businesses in rural Japan.

87 Wasabi Shoyo Mayo (egg, fish, soy)	\$10
88 Rayu Senbei (vegan, soy)	\$11



TABLE 14 JS: ZEV ROVINE

60 Kidoizumi Junmai Yamadanishiki	\$45	\$50
61 Kidoizumi Junmai Hanafubuki	\$40	\$44
62 Terada Honke Katori 90	\$36	\$40
63 Miyakobijin Junmai Yamahai Yuzu	\$34	\$38
64 Mukai Shuzo Junmai "Ine Mankai"	\$49	\$55



**TABLE 15
WORLD SAKE IMPORTS**

65 Dewazakura Oka	\$35	\$39
66 Dewazakura Green Ridge	\$32	\$36
67 Tamagawa J. Yamahai "Red Label"	\$30	\$34
68 Tamagawa J. "Time Machine"	\$23	\$26
69 Kamoizumi J. "Red Maple"	\$30	\$33
70 Kamoizumi J. Nigori "Summer Snow"	\$28	\$31



**TABLE 16
COHO: MUTUAL TRADING**

71 Bizen Maboroshi Omachi J. Ginjo	\$39	\$43
72 Yaegaki Junmai Daiginjo "Mu"	\$35	\$39
73 Suigei Junmai Daiginjo "Harmony"	\$35	\$39
74 Oze Junmai "Rosé"	\$45	\$50
75 Kikusui Funaguchi Honjozo "Gold"	\$60	\$66



PACIFIC INTL.

TABLE 17 LIQUOR

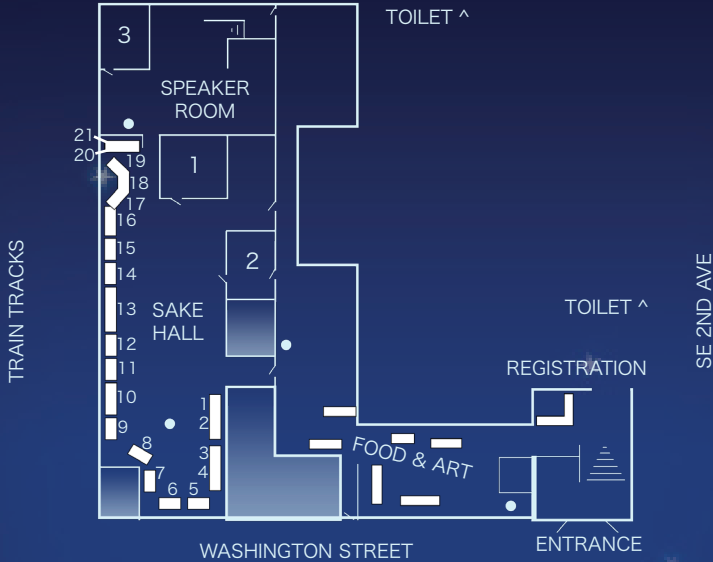
76 Kenbishi Honjozo "Kuromatsu"	\$40	\$45
77 Kenbishi Junmai "Mizuho"	\$44	\$49
78 Makiri Junmai Ginjo Kimoto	\$33	\$36
79 Hatsumago Junmai Kimoto	\$30	\$33
80 Mizubasho Ginjo	\$33	\$37
81 Mizubasho Junmai Daiginjo	\$41	\$45
82 Ninki-Ichi Ginjo Sparkling	\$22	\$25

TABLE 18 For over 40 years our family has offered the finest quality, all-natural Japanese vegetable snacks, handcrafted in small batches with care and love in Kôbe, Japan.



83 Beni Haruka Sweet Potato Chips	\$10
84 Murasaki Imo Purple Sweet Potato Chips	\$10
85 Sweet & Salty Sweet Potato Chips	\$10
86 Premium Japanese Vegetable Chips	\$12

EVENT MAP



EVENT SCHEDULE

1-2 PM

- 1:00** Early check-in begins
Food vendors open
Ceramics artists open
*Media, vendors, special needs
early access*

2-3 PM

- 2:00** Sake tasting begins
- 2:15** Okan Lover: demo 1
- 2:25** Katsumi Cocktail: demo 1
- 2:45** Wednesday Lessons: speaker

3-4 PM

- 3:05** Katsumi Cocktail: demo 2
- 3:15** Okan Lover: demo 2
- 3:15** Steelhead Breakdown demo
- 3:30** Sake of Noto: speaker
- 3:45** Jim Cocktail: demo 1

4-5 PM

- 4:10** Okan Lover: demo 3
- 4:10** Sake & The American
Restaurant: panel
- 4:25** Jim Cocktail: demo 2
- 5:00** Goodbye & thank you!