

BUY TICKETS

Date

Thursday, February 20

Time

6:00–8:00 p.m. Registration from 5:40 p.m. Program begins promptly at 6:00 p.m.

Place

Ocean Lawn
The Royal Hawaiian Hotel
A Luxury Collection Resort



Price

\$50 per person

Parking

Complimentary validated self parking at Sheraton Waikiki parking garage for up to 4 hours (not at the Royal Hawaiian Shopping Center garage).

Just when did people start drinking sake?

Scholars think that 4000 years ago hunter-gatherers in Japan enjoyed some kind of giggle juice made from wild grapes or mulberries. When rice cultivation reached Japan about 2500 years ago, farmers figured out how to make a low-alcohol rice beer. Then gradually, through trial and error, a long path of development began that led to the delicious sakes we enjoy today.

February's Aftertaste event kicks off with a quick history of sake from ancient times. After that it's on to a selection of 50 labels for sampling and sipping on the spacious Ocean Lawn of the Royal Hawaiian Hotel, a Luxury Collection Resort, together with a tasty menu of sake appetizers prepared by Royal Hawaiian chefs Kevin Nakata and Hans Stierli.

Reservations may be made online through the following link: <u>Joy of Sake Ticket Store</u> or by calling Pua @ 808-222-0195.

Appetizer Menu

"Gyu Don" Braised Hawaii Ranchers Beef, Maui Onion Sauce, Chili Tokyo Negi

Pork Belly, Five Spiced Banana Jam, Salted Candied

Shio Koji-marinated Chicken, Daikon Oroshi Ponzu

Farmer's Market Salad, Ume-Shiso Vinaigrette, Arare

Chilled Soba, Salmon, Ikura, Negi, Yuzu Dipping Sauce