

# THE JOY OF SAKE

## PRESS RELEASE

June 15, 2012

### Sake and Soul Food

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Forty Sakes and a comforting menu highlight Ozumo's "Aftertaste" event on June 21.

The Joy of Sake may be bypassing San Francisco this year, but it's not overlooking the Bay Area. Next Thursday over 40 premium sakes—including many gold- and silver-award winners from the 2011 U.S. National Sake Appraisal—will be available for West Bay fans to sample and enjoy.

The appetizer menu concocted by sake director Jessica Furui and Ozumo executive chef Yo Matsuzaki is a Japanese take on soul food. Standouts include spicy-glazed fried chicken, sauteed greens in bacon *dashi*, ground pork & chicken meatballs with ginger and garlic, and the every popular Okonomiyaki fried fritter with Japanese mayo and sweet soy.

The theme of Thursday's event is *umami*. A key element in sake flavor, umami develops when proteins in rice break down into amino acids, which act as flavor-boosters, making things taste more delicious. Sake has over five times as much umami as beer or white wine.

The Joy of Sake is a non-profit organization whose purpose is sake education. In addition to major annual events in Honolulu, New York and Tokyo, JOS holds "Aftertaste" sessions in major U.S. cities, featuring a short lecture, a sake tasting and then an hour or of congenial sake comraderie.

For tickets please visit the [Joy of Sake Ticket Store](#). Cost is \$40/person, including tax and tip.

### Sake & Soul Food

Thursday, June 21, 6:00–8:00 p.m.

Ozumo Oakland  
2251 Broadway,  
Oakland, CA 94612  
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\$40/person