

Presented by: Baltimore Kawasaki Sister City Committee Sponsored by: Embassy of Japan

Supported by: Asian Arts & Culture Center at Towson University, Baltimore Sister Cities, Inc., JETRO-NY and Kanagawa Office in NY, NHK WORLD-JAPAN

Restaurants: Matsuri in Federal Hill, State Fare in Catonsville, Ramen Utsuke in the Inner Harbor

Breweries: Imada Brewery, Izumibashi Brewery, Tensei Brewery

Kampai! A Sake Appreciation Event

Sake Tasting & Film Screenings


February 9-15, 2021



February 9: Sake Tasting Experience



"Why NOW is the time to drink sake" by Monica Samuels.

About 
Monica Samuels



Kayoko Abe 
Izumibashi Brand
Ambassador

Registration: [Click here](#)

Complimentary sake sets are LIMITED - first registered, first served basis. Please register by **Monday, February 1, 2021**.

Sake Set Pick-up Locations:



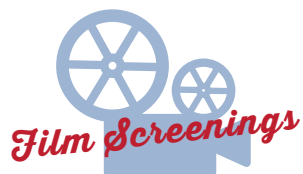
Matsuri 
in Federal Hill




Ramen Utsuke 
in the Inner Harbor



State Fare 
in Catonsville



Film Guest Speaker:

Reed Hessler 



February 10-12: Kampai! Sake Sisters



About the film 



(C)2019 KAMPAI! SAKE SISTERS PRODUCTION COMMITTEE

February 13-15: For Love's Sake "Koi no shizuku"



About the film 




Sake Set: **First Register First Served* Sake Sampling Set (Limited Numbers Only)




Tensei
Endless Summer
Tokubetsu
Honjozo 



Fukucho
Moon on the
Water
Junmai Ginjo 





Izumibashi
Black Dragonfly
Kimoto Junmai
2 Year Aged 

Learn

more about
SAKE!



BONUS LINKS

- NHK WORLD JAPAN 
- JETRO Kanagawa Office in NY 

DIRECTOR OF SAKE & SPIRITS

MONICA SAMUELS

 msamuels1212



"My favorite part about being in the sake industry is that it's still such a young industry with so much room to grow, not only in terms of introducing people to how delicious and versatile sake is, but also the quality of sake gets better ever year. The best sake of my life is yet to be made or tasted, which is very exciting!"

Monica Samuels is one of the country's most accomplished sake professionals - including being named "Top 40 Under 40" by Wine Enthusiast Magazine and holding the prestigious title of Sake Samurai. Monica's has been in the sake business for over ten years, on the hospitality side and as Southern Wine & Spirits' Sake Ambassador before joining the Vine Connections team to oversee the marketing, sales, and education of the Japanese sake and spirits portfolio.

She is a skilled educator making her passion and knowledge for complicated subjects approachable and understandable. She specializes in introducing sake to those who are unfamiliar with it, including developing sake programs in non-Japanese restaurants and recommending some truly outstanding non-traditional sake pairings to everyone she meets.



Favorite Place in the World:

Osaka! I love the young, edgy vibe & energy; Japan isn't known for street food anywhere other than here and it also happens to be home to my favorite sake bars in the country.



Favorite Word in Japanese:



Omotenashi (おもてなし): refers to the Japanese concept of hospitality and caring for others.



Favorite Hobbies:

Running, cooking, game night with friends - I am insanely competitive!

MONICA HAS BEEN
FEATURED IN



Wine Spectator

BUSINESS
INSIDER

Martha
STEWART

FORTUNE

BuzzFeed

PLAYBOY

EATER



VINE CONNECTIONS

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Kayoko Abe

Founder/President of MU.GEN Inc. and SAKÉ MU.GEN

SSI International Sake Sommelier

WEST Sake Level 1

Shochu Adviser

CICERONE Certified Beer Server



Kayoko Abe was born into a family that owned a confectionery company, which faithfully followed the tradition of the main family business that was founded during the Edo-era. Based on this upbringing, Kayoko acquired a rich “knowledge of food.” Skilled at deciphering ways to cook food, as well as distinguishing secret ingredients, she has been praised by many acclaimed Japanese restaurants and food industry experts as someone who has “the tongue of a god and a ‘perfect pitch’ in flavors.” She is also knowledgeable in the tasting of alcohol, water, and tea, including saké, wine, whiskey, bourbon, gin, and craft beer. She has the technical expertise to express the taste and aroma of alcohol, which changes over time, with “concrete words.”

Kayoko has worked in foreign financial institutions and built a career working with “the knowledge of people.” Based on that career, she found similar patterns in “people” and “food.” When the purpose of projects and the ability of teams coincide, people achieve the highest level of performance. When delicious food and the rich flavors of saké harmonize, they create a depth of flavor that is uniquely special. Kayoko has the knowledge, experience, and know-how that enables her to identify such “chemical reactions” and has used her expertise as a consultant for the food and alcohol beverage industry, medical field, technology, and human resources.

Using her distinguished “capability as an ambassador of food” and “people management skills”, Kayoko works as an indispensable “connector” in the global expansion of businesses. She is the bold leader of MU.GEN/SAKÉ MU.GEN.

Reed Hessler

Film Specialist



Reed Hessler was producer/announcer for classical music on Baltimore public radio WBJC for 39 years. He is now retired for three years.

He has taught Asian film at Johns Hopkins University, and American and Ethnic music at Western High School. He recently has been film programmer for the Baltimore/Kawasaki Sister City Committee. For several years his blogs appeared on the WBJC web site. And his postings and comments on various subjects, including his unconventional personal viewpoints, appear frequently on Facebook.

He has a degree in English with honors from Washington College in Chestertown, MD, and post graduate studies in film and music from Towson University.

Kampai! Sake Sisters



(C)2019 KAMPAI! SAKE SISTERS PRODUCTION COMMITTEE

INTRODUCTION

Following the success of KAMPAI! FOR THE LOVE OF SAKE, Japanese journalist-turned filmmaker Mirai Konishi steps behind the camera again. With KAMPAI! SAKE SISTERS he continues to explore the fascinating universe of the popular Japanese beverage, this time focusing on women in the sake universe.

KAMPAI! SAKE SISTERS invites audiences into the lives of three women pioneers who are making their mark on the competitive, traditionally male-dominated world of sake. Their stories show how women in Japan are reviving ancient traditions and contribute to shape a new era.

SYNOPSIS

For centuries, women were forbidden to set foot into sake breweries let alone be involved with production. Today, women are the ones driving the most exciting changes within the ever-evolving sake industry in Japan.

Miho Imada comes from a family of sake brewers and is considered, thanks to the award-winning sake she produces at artisanal Imada Sake Brewery, to be one of today's most renowned Master Brewers or toji. Many emerging women brewers see Imada as their "big sister" who paved the way into the industry for them.

Marie Chiba is a sommelier extraordinaire who runs a sake bar in Tokyo. She tirelessly sources the best sake there is and her loyal customers, many of them younger women, especially value her brilliant talent for pairing sake with food in ways that are completely fresh and unexpected.

Rebekah Wilson-Lye fell in love with sake when she moved to Japan from New Zealand to teach English. Her ability to identify more nuance than most sommeliers earned her great praise. Known for discovering the best creations and brewers, she is a major ambassador of sake in Japan and beyond.

The stories of these sake sisters offer a mouthwatering portrait of how women are taking ownership of sake and are creating its future today.

CREDITS

Director & Writer Mirai Konishi

Editor Mirai Konishi

Producers Chiaki Yanagimoto, Mirai Konishi

Executive Producers Nao Komai, Soojun Bae, Kaoru Keyama, Yoichi Ariga

Co-Producers Shinji Fujitsuka

Cinematography Masami Inomoto J.S.C., Mirai Konishi

Music Stephen Viens

Sound Hironori Ito

"Historically speaking, women weren't even allowed to step into the sake brewery. There were various reasons but none of them were really good reasons." - *John Gauntner, sake evangelist/author*

"Women will work a lot harder to prove themselves in this kind of men's world." - *Monica Samuels, Vine Connections*

"Today I think women enjoy sake more freely than men. So the more women express their opinion, the more interesting sake will become." - *Kanako Kanki, Deputy Chief Editor, Dancyu*

THE DIRECTOR

Mirai Konishi, a journalist and filmmaker, grew up in Japan and studied film at the University of Southern California (USC).

His feature debut documentary, KAMPAI! FOR THE LOVE OF SAKE (2015), premiered at San Sebastian International Film Festival and went on to play at Tokyo International Film Festival, amongst many others. Prior, Mirai directed the shorts BLIND (1999) and CLOSE TO YOU (2003), which screened at festivals worldwide.

Mirai is also active as a journalist specializing in cinema. He is a regular contributor to publications like Roadshow and Cut. In 2012 he was invited to join the Hollywood Foreign Press Association.

For Love's Sake "Koi no shizuku"!

INTRODUCTION

A moving story about love and the elusive art of Japanese sake making.

The seasonal bounty of nature,
pure water,
carefully planned harvesting,
beautiful mountain landscapes sculpted by man,
festivals honoring the gods...

An iconic symbol of traditional Japanese culture, "sake making" ties all these elements together.

This masterful film sensitively portrays the world of sake making – the relationships formed amongst the people who live in the town where sake is made and the people who are drawn there.



Shiori (Rina Kawaei) is a science student at an agricultural college in Tokyo. Her dream is to become a wine sommelier, but to her dismay, she is assigned an internship at a Japanese sake "kura" (brewery) in rural Hiroshima. The problem is Shiori hates sake! By devoting herself to learning the sake brewing process and through the people she meets there - the stoic brewery owner (Ren Ohsugi), his rebellious son (Hayato Onozuka), the kind and encouraging Misaki (Mao Miyaji), the hard-nosed master brewer and others - Shiori discovers a newfound joy. Events take an unexpected turn, however, when the "kura" owner's health suddenly fails. This heartwarming film featuring an elusive Japanese sake is set in Saijo, Higashihiroshima City, one of Japan's three major sake districts.

The heroine is played by Rina Kawaei, who appeared in seven TV dramas last year. This will be her first lead role in a full-length feature film. Rina plays the bubbly Shiori, a young woman who becomes captivated by the art of sake making. Hayato Onozuka from GEKIDAN EXILE plays Kanji, the brewery owner Teruyoshi's son who forms a bond with Shiori during her internship. The A-list cast includes Mao Miyaji as Misaki, who befriends Shiori and encourages her to keep going, and award-winning veteran actor Ren Ohsugi who passed away in February 2018. The director Naoki Segi, who actually resides in the areas where his movies are set, is known for bringing meticulous research and authenticity to his productions. His work in films such as Ramen Samurai which was shown in 24 countries, The Thousand Year Fire and Mother Lake have also drawn international acclaim. With the Tokyo Olympics approaching, the film was created in the hopes of contributing to the promotion of Japanese culture around the world while enjoying some delicious sake, of course!

STORY

Shiori Tachibana (Rina Kawaei) is a science student at an agricultural college in Tokyo. Her dream is to become a wine sommelier, but to her dismay, she assigned an internship at a Japanese sake "kura" (brewery). The problem is Shiori hates sake! Shiori must complete the internship, or she won't have enough credits to graduate and pursue her dream of studying wine in France. Shiori reluctantly visits the sake brewery but is shocked to learn that Nogami Sake Brewery had opted out of the internship program this year due to the owner's poor health. Kanji, the owner's rebellious son, reopened it to spite his father. Misaki, whose family runs a local rice farm, takes pity on Shiori who has nowhere to go, and takes her in. When Misaki learns that Shiori hates sake, she urges her to give up on the internship, but Shiori insists that she needs the credits. While helping Misaki on her farm, Shiori meets Nogami Sake Brewery's master brewer Tsuboshima (Mantaro Koichi). She begins to harbor hopes that he will convince the owner of the sake brewery to approve of her internship, but she is coldly rejected. Moved by Shiori's diligent commitment to farm work, however, Tsuboshima eventually softens and invites her to the brewery, telling her that the owner has agreed to take her in.

So begins Shiori's "internship" which seems to her more like training for ascetic monkhood. She is unaccustomed to the hard physical labor and what she perceives as unfair demands. Close to quitting many times, she perseveres in order to graduate.

One day, Shiori bumps into Kanji and causes him to break a set of sake decanter and cups. He angrily tells her they're worth \$3,000 and that she must take responsibility. Misaki invites Shiori to a pub for a change of scenery and introduces her to Arishige of Arishige Brewery. He encourages Shiori to try sake at various temperatures. She's wary at first, but then shocked by the sake's smooth flavor. It is a sake called "Koinobori" produced by Nogami Sake brewery. Shiori realizes that she hasn't sincerely tried to appreciate sake and resumes her training with an open heart and mind. She is drawn deeper and deeper into the wondrous world of sake making and realizes that "making sake is a trade that cultivates life."

While her internship is going well, Shiori learns from Kanji that Nogami Sake Brewery is struggling financially. Meanwhile, at a celebratory event for Arishige Brewery, Shiori is unexpectedly reunited with wine importer Asahina. Kanji is actually negotiating a joint venture between Asahina and Nogami Sake Brewery in hopes of reviving their family business. Asahina's vision, however, involves acquiring Nogami's sake brewing knowhow and developing a new brand of sake which completely cuts out the experienced master sake brewers. When Kanji learns of the plan, he confronts Asahina at the sake festival and cancels the deal. Teruyoshi, who was aware of Kanji's intentions, tells Tsuboshima that he intends to let Kanji take over the brewery. Soon afterwards, Teruyoshi suffers an attack and passes away.

Kanji had always harbored strong feelings of resentment against his father, who he had watched drinking sake even when his mother passed away. But as he goes through his father's belongings, he finds a sake label "Inochi narikeri" (Life Itself) and a book *The Seven Bridges* by Yukio Mishima. He learns from Tsuboshima that "Inochi narikeri" is the name of an elusive Japanese sake whose production was never completed, and that it was his mother's dying wish to see it created. He also realizes that his father wasn't simply drinking but desperately trying to honor his wife's wishes. Kanji sees Teruyoshi in an entirely new light and asks Tsuboshima to help him produce the sake "Inochi narikeri." Shiori and the other brewers join the effort to complete the production of the elusive sake.

Before its completion, however, Shiori receives word that her study abroad in France has been approved. Everyone faces difficult decisions. Arishige asks Misaki to marry him, but she is pregnant with her ex-boyfriend's baby. Kanji questions his ability to manage the business as the next sake brewery owner. He remembers his mother, who read Yukio Mishima's *The Seven Bridges* – a story of four geisha who cross the seven bridges of Hiroshima City to fulfill their prayers of prosperity and love - and traversed the same bridges in hopes of bearing a child. He decides to follow in her footsteps. While walking across the bridges, you are not allowed to talk to anyone or look back. You must rely only on yourself to make the right decision. Upon hearing the story, Shiori and Misaki also decide to embark on their own "bridge crossings." Will Misaki accept Arishige's proposal of marriage? What will Shiori do about making Japanese sake and the people of Saijo that she has come to love? And what of her growing feelings for Kanji?



In collaboration with NHK WORLD JAPAN we bring to you the additional programs relates to Sake!

- **SAKE R-Evolution: A Fever Brewing across the Globe** 

Once, the true taste of sake could only be experienced in Japan, due to its complicated brewing method and conditions unique to Japan. But that's not true anymore. Through Japanese retailers' efforts to apply new technologies and the passion of the foreign sake-lovers, sake is now becoming a global beverage. In the first of 2 episodes, we visit Africa, Europe and America to witness sake's skyrocketing popularity and the devotion behind the opening of genuine sake breweries outside Japan. (44min.)



- **SAKE R-Evolution: Heady Milestones in a New Era** 

In the second of 2 episodes, we focus on Japan and France, countries known for their many connoisseurs of fine beverages. France is a top producer of wine, and now the French mindset is bringing about a revolution in the sake tradition. One Japanese brewer adopts the concept of terroir and starts using French rice, and the former cellar master at Dom Perignon attempts to make the ultimate sake by combining Japanese craftsmanship with the art of "assemblage." What are the results? (44min.)



We hope you enjoyed the show! Please take a survey after watching NHK WORLD-JAPAN programs!

[survey link](#)