

A photograph of several sake bottles and bowls of food, overlaid with a semi-transparent dark layer containing text. The bottles are arranged in a row, with labels in Japanese and English. The food is served in white bowls. The text is centered and reads "Sake food pairings – Elective B".

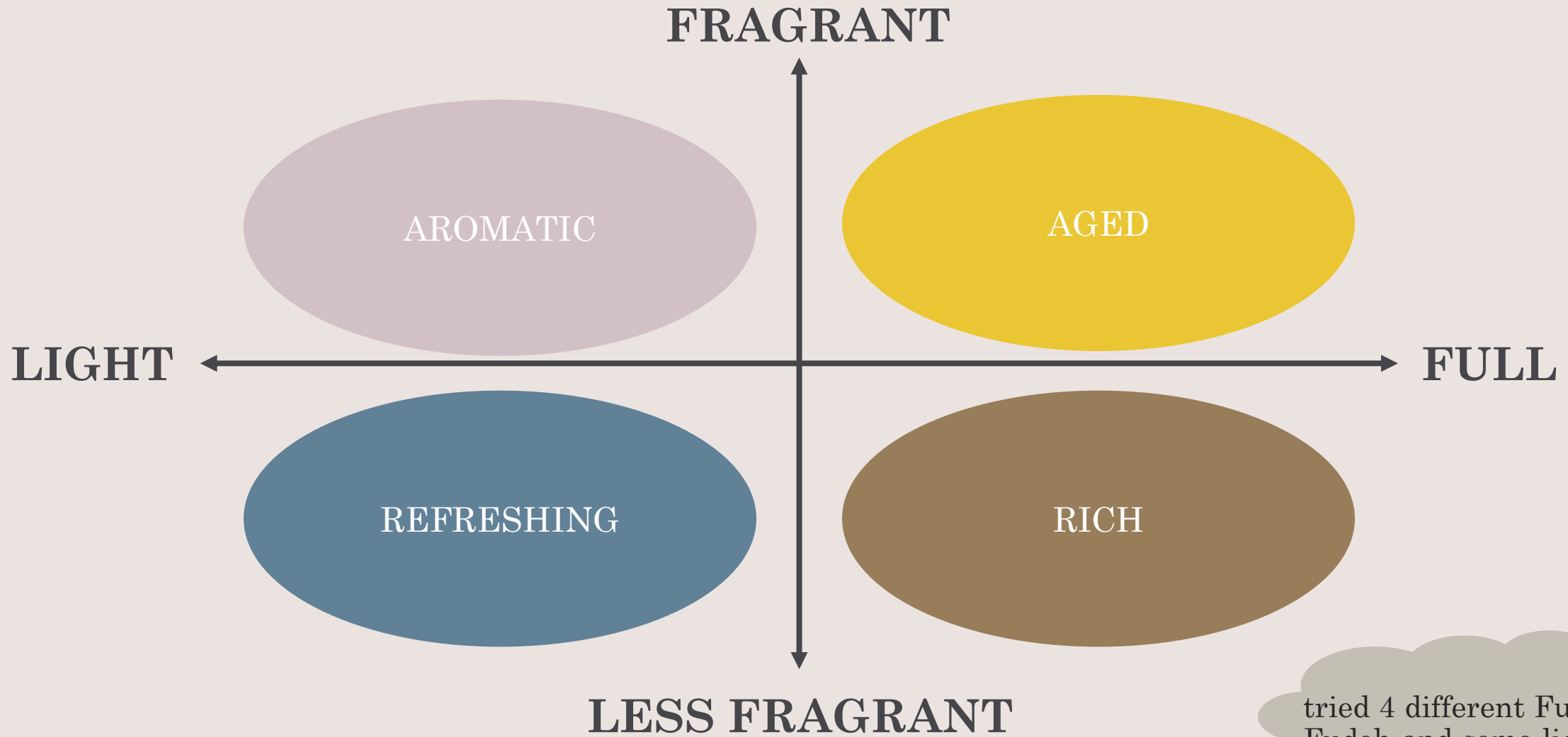
# Sake food pairings – Elective B

- Foundation
- Our Aims & Journey
- Final Pairings

A photograph showing a pile of uncooked rice grains on the left, a white ceramic cup on the right, and a pile of cooked white rice in the foreground. The background is a dark wooden surface. The word "Foundation" is overlaid in white serif font across the center.

# Foundation

# Types of Sake



tried 4 different Fudoh, aged Fudoh and some liquers



# Our sake choices



Junmai Daiginjyu



Fudoh 2001 Ginjo

# Inspiration

Offered by a sake bar in the Katori region (rather unusual ideas):

- **Juku-shu** x lemon and koji sorbet with balsamico sauce

→ aged sake is paired with sweet dish with herb vinegary taste through balsamico

- **Kun-shu** x carrot potage with wheat gluten french toast

→ aromatic sake is paired with a light slightly sweet dish

Generally: umami flavour of sake is very unique -  
can be matched with various dishes



A group of people in business attire are gathered around a table, clinking glasses in a toast. The scene is dimly lit, with the focus on the hands and glasses. The text "Our Aims & Journey" is overlaid in the center in a white serif font.

# Our Aims & Journey



# Our Aims

- **Japanese food** which is widely available
  - maybe with cultural switch
- Common **international food**
  - e. g. in which a lot of countries have their own version
  - paring with familiar food lowers a hurdle for novice drinkers
- **Vegetarianism** is growing in popularity
- Great pairings that can be eaten in **high-end/ luxury** dining
  - rather consumed when going outside for dinner than at home

➔ **Parings that can be eaten in high-end, luxury dining also complying with a vegetarian diet**



# Our Journey

-initial pairing ideas

## with aromatic sake

-kind of vegetarian popular sushi

→ inari sushi

testing with herbs etc. to enrichen flavor combinations – lemongrass, rosemary ...

-something aromatic (harmony concept)

→ apple pie

sweetness & cinnamon too intense for  
fruity sake





# Our Journey

-initial pairing ideas

## with aged sake

-matching the slight caramelly flavor?

→ custard pudding/ desert

textures didn't match, pudding is too rich  
and creamy

→ tried pairing with apple pie –  
its` spice & textures matched the sake  
better



# Final Pairings



# Aromatic Junmai Daiginjyu & Inari Sushi (with rosemary + ginger)

💡 appley aroma and light refreshing taste  
pairs well with light and herby food

## → Inari sushi

- light: served cold, tofu is slightly vinegared & sweet
- rosemary herb adds additional spice
- + cultural switch, common herb in European dishes
- is a common kind of sushi in Europe





# 2001 Aged Fudoh & Cinnamon Apple Pie

💡 deep, sweet almost caramel flavour  
pairs well with sweet and slightly spiced dishes

## → Cinnamon Apple Pie

Although it originated around 1381 in England, many countries have their own version:

- Apple Strudel (Austria)
- Tarte Tatin (France)
- Apple Crumble (UK)
- Apfelkuchen (Germany)
- Arepas Dulces con Manzanas (Colombia)
- Torta di Mele (Italy)
- Sharlotka (Russia)

