



Maryland Kanagawa Fair Kanagawa Sake and Maryland Blue Crab



The Maryland-Kanagawa Sister State Committee is celebrating the 40th anniversary of our relationship this year (2021).

As a part of the celebration, we are hosting the Maryland-Kanagawa Fair, which promotes local foods and sake from both regions in collaboration with a few restaurants in Maryland.

In mid-February, we are hosting the first event by collaborating with the Japanese restaurant "Tako Grill" in Bethesda. Please try it out!

Date: February 11th and 12th 2021, 4:00 PM to 7:30 PM

Venue: Tako Grill (4914 Hampden Ln, Bethesda, MD 20814)

Offer contents

Limited 100 sets (Sake & Otsumami/Appetizer) will be provided free of charge.

Sake & Otsumami/Appetizer Set includes:

- Kanagawa Prefecture local sake tasting set. A total of 4 types of local sake (4 oz bottles) from 2 sake breweries in Kanagawa
- Maryland Blue Crab and others

How to apply

- Fill in the required information on the **registration** page:
(<http://maryland-kanagawa.rsvpify.com>).
** If you have trouble accessing the registration page, register directly by emailing the SAKÉ MU.GEN office (info@mugendc.com) with the following information:
1) your full name 2) your phone number, and 3) preferred pick-up day.
- Save the "QR code" displayed in the registration completion email.
- Please show your ID for proof of age for alcohol when you pick up this set.

How to pick-up

Stop by at Tako Grill on the pick-up day and present the "QR code" you received.
We cannot ship the item to you.

How to enjoy Kanagawa Sake

(1) Participate in an online event

- Izumibashi Sake Brewery (Ebina City) hosts the online brewery open house from February 11th to 15th.
- If you are interested, **please register online**. The access information would be sent back to you from SAKÉ MU.GEN.

<https://izumibashi-2021kurabiraki.app.rsvpify.com/>

(2) Watch a virtual sake brewery tour

- Enjoy the history and the characteristics of local sake in Kanagawa Prefecture, as well as videos of the actual sake brewing process.

「Crafting the Perfect Sake in Kanagawa」

<https://www.youtube.com/watch?v=xeedMqIXnbl&feature=youtu.be>