



日本クラブ



佐渡・尾畑酒造共催

五絆ソサエティー/Betony レストラン協力

佐渡の銘酒と 和洋食を楽しむタベ



佐渡の銘酒と和洋食のマリアージュ！

2016年6月22日(水)

6:30pm – 9:00pm

日本クラブ: 2階 ローズルーム

参加費: \$200 (一般) / \$150 (日本クラブ会員) (先着40名様限定)

申込、お問い合わせ: 日本クラブ(212-581-2223, info@nipponclub.org)

プログラム

- 1 真野鶴 (尾畑酒造) テイスティング
- 2 尾畑氏講演 「酒造りと地域造り」
- 3 安陵(やすおか)シェフによるプレゼンテーション (全体のコースと特徴の紹介)
- 4 ローグ シェフによるプレゼンテーション (洋風品目の紹介)
- 5 料理とお酒(コースをお楽しみ下さい。)
- 6 ネットワーキング

「真野鶴」醸造元
尾畑酒造株式会社:

尾畑留美子

専務取締役(五代目蔵元)



佐渡の「真野鶴」醸造元・尾畑酒造の二女として生まれる。慶応大学卒業後、日本 Herald 映画宣伝部に所属。1995年、実家に戻り蔵を継ぐ。現在、尾畑酒造・専務取締役。日本酒造組合中央会需要開発委員、農水省、総務省などの委員を歴任。廃校となった校舎を仕込み蔵として再生させた「学校蔵プロジェクト」では、佐渡の地域活性化を進める役割も担っている。二女の母。

日本クラブ:

安陵秀樹

日本クラブ エグゼクティブシェフ



京都市東山区生まれ。東京・六本木の割烹「なるせ」を経て、新橋の関西割烹「蝶」(ちょう)で3年半修行。その後、同店の玉置菊治料理長の推薦で、銀座「らん月」に就職。93年、「らん月」と提携していたニューヨーク、日本クラブに招聘される。00年に料理長に就任し、現在まで本格的な日本料理を提供している。高校はラグビー部の名門伏見工業高校で、「泣き虫先生」として有名な山口良治氏の指導の下、レギュラーのウイングとして活躍した。

Betony レストラン:

ジャック・ローグ

エグゼクティブ・スー・シェフ Betony



ニューヨーク生まれ。Danielで、シェフ・ド・パルティ、後にエクスベダイターとして3年間勤める。シドニーにある高名なRockpoolを経て、Betonyにオープニングメンバーとして参加。すぐに、エグゼクティブ・スー・シェフに昇進した。エグゼクティブ・シェフ、ブライス・ニューマンの片腕として、同店が、ニューヨークタイムズから最高評価の三ツ星を与えられ、エクスワイアは「レストラン・オブ・ザ・イヤー」に選出されることに貢献。



Co-sponsored by **The Nippon Club / Obata Sake Brewery** (Sado Island)
In cooperation with **Gohan Society / Betony Restaurant**



A Special Evening of Enjoyment

A Marriage of Famous Sake from Sado with Japanese and Western/European Cuisine!

Wednesday, June 22nd, 2016

6:30pm – 9:00pm

The Nippon Club (Rose Room, 2nd Floor)
Admission: \$200 (General Admission) / \$150.00 (Nippon Club Member)
(Seating is limited to 40 persons.)
For registration or inquiry : The Nippon Club (212-581-2223 or info @nipponclub.org)

Program

- 1 "Manotsuru" Sake Tasting
- 2 Lecture: "Making sake and re-building a town"
Rumiko Obata, SVP, Obata Sake Brewery
- 3 Greeting and presentation: Executive Chef, Hideki Yasuoka,
The Nippon Club
- 4 Presentation: Executive Sous Chef, Jack Logue, Betony
- 5 5 course dinner – combining Japanese and Western /
European cuisine and "Manotsuru" sake
- 6 Networking



Obata Sake Brewery (Sado Island): Rumiko Obata

Senior Executive Director, Obata Sake Brewery



Rumiko Obata was born in Obata Shuzo, the fifth generation of sake brewing family in Sado Island, Niigata prefecture. She graduated from the KEIO University, majoring in Political Science. Prior to returning home, she had been working for 7 years with a movie company in Tokyo. In 1995, she moved back to her beloved hometown, to take over and manage the family owned business. She held a Demand Development Commissioner of Japan Sake and Shochu Makers Association, a commissioner of Ministry of Agriculture, Forestry and Fisheries and Ministry of Public Management, a commissioner of Ministry of Internal Affairs and Communications. She has been acting with a central role "School Brewing Project" which brews Sake using the schoolhouse it became closed.

The Nippon Club: Hideki Yasuoka

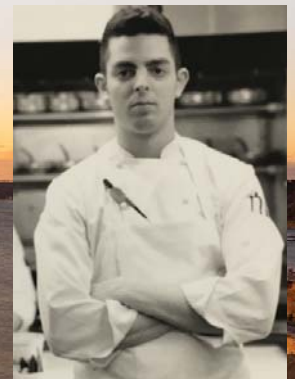
Executive Chef, The Nippon Club



Chef Yasuoka started his career at "Naruse" (Roppongi, Tokyo). He also worked for several years at "Cho" (Shinbashi, Tokyo). After 3 and a half years, with strong recommendation from former "Cho" Executive Chief Mr. Kikuji Tamaoki, he was promoted to a new assignment at "Rangetsu" (Ginza, Tokyo). He came to The Nippon Club, Inc., which has business ties with "Rangetsu", in 1993. He was appointed as Executive Chief in 2000. Ever since, he has been presenting exquisite and authentic Japanese cuisine at The Nippon Club. In his youth, he enjoyed playing rugby and was a member of his high school team. He played an active role in Fushimi Technical High School Rugby Club, a leading club team in Japan, which under the direction of Mr. Yoshitaru Yamaguchi, inspired the Japanese film "School Wars: Hero".

Betony Restaurant: Jack Logue

Executive Sous Chef, Betony



Jack Logue was born and raised in New York City. He worked at Daniel for three years, first as Chef de Partie and later as Expediteur. After a year-long stint at Sydney's famed Rockpool, Logue returned to New York City to join the opening team at Betony, where he was later promoted to Executive Sous Chef. During Chef Logue's tenure at Betony as Executive Chef Bryce Shuman's No. 2, the restaurant received three stars from The New York Times, was named Esquire's "Restaurant of the Year," was a James Beard Foundation finalist for "Best New Restaurant," and received a Michelin star.