


1st International Workshop
on the
Philosophy of Sake
Akita International University

14. – 15. February 2020



Funded by

公立大学法人 国際教養大学

アジア地域研究連携機構 

Institute for Asian Studies and Regional Collaboration

In collaboration with

Culinary Mind, the Centre for the Philosophy of Food; culinarymind.org

For more information contact: **Akiko Frischhut** akiko.frischhut@aiu.ac.jp;

Ben Grafström grafstrom@akita-university.com

Workshop Website



1st International Workshop on the Philosophy of Sake

DATE/TIME: 14 & 15 February 2020 (Friday & Saturday)

LOCATION: College Plaza, 010-0001 Akita City, Nakadori 2-1-51
Meitoku-kan Building, 2F

EVENT TIMETABLE

Paper Presentations (open to the public)

Date	Time	Speaker	Details/ Title
Feb. 14 (Fri.)	13:00		Check-in
	13:30	Prof. Akiko FRISCHHUT (AIU) Prof. Tetsuya TOYODA (AIU)	Opening Remarks and Greeting, Introduce the Institute for Asian Studies and Regional Collaboration (IASRC)
	13:50~15:00	Prof. Giuliano TORRENTO (University of Milan & Autónoma Barcelona) <i>and</i> Prof. Akiko FRISCHHUT (AIU)	Ato-Aji: the Nature of Aftertaste
	15:15~16:25	Prof. Cain TODD (University of Lancaster, UK)	Keynote Speaker: Value of Sake
	16:40~17:50	Mr. Yoshitaka FUKUMOTO (Aramasa Sake Brewery)	Attitude of Sake

Feb. 15 (Sat.)	10:00~ 11:10	Prof. Uku TOOMING (Hiroshima University) & Prof. Kengo MIYAZONO (Hiroshima University)	What is in a Drink Title?
	11:25~12:35	Prof. Ben GRAFSTRÖM (Akita University)	Sake in the Age of the <i>Manyōshū</i>
	12:45	Prof. Akiko FRISCHHUT (AIU)	Closing Remarks

Philosophy of Sake Working Group

LOCATION: The Abe Lodge, Yuzawa, Akita

	17:00~20:00	workshop organizers and invited speakers	<i>Developing a Framework for Further Research</i>
--	-------------	---	--

For more details, visit our website: philosophyofsake.com