

Sake Museum

532 West 1st Street, Suite 209, Claremont, CA 91711

Part 1. General Business Information

Legal Entity Name:

IN - Japan Heritage Sake & Shochu Culture Museum

Marketing Name:

IN Sake Museum

Business Description:

The proposed business is a cultural and educational institution located in Claremont, dedicated to the promotion of traditional Japanese arts, lifestyle, and heritage. The museum serves as a community hub for cultural exchange, offering curated exhibitions and structured educational workshops that showcase the depth of Japanese craftsmanship.

Part 2: Operational Staffing, Technology, and Capacity Management

To ensure the highest standards of cultural integrity and public safety, IN Japanese Heritage Sake & Shochu Culture Museum implements a sophisticated management model integrating professional oversight with interactive digital technology.

I. Mandatory Professional Staff Certification & Examination

- All personnel must complete a specialized training program and pass a formal proficiency examination prior to on-site authorization.
- Each staff member is dually certified in:
 - **Responsible Beverage Service (RBS):** Mandatory California RBS certification emphasizing age verification and prevention of over-service.
 - **Japanese Heritage & Cultural Guidance:** Internal curriculum covering Japanese history, traditional arts, and heritage craftsmanship.

II. Tiered Staffing Levels

The Museum maintains a strategic staffing-to-guest ratio to ensure a secure and organized atmosphere.

The museum is managed by a dedicated team of five: two full-time staff members and three part-time employees. Our maximum visitor capacity is 32 people. During peak hours, the total occupancy—including both visitors and staff—reaches 37 individuals.

III. Interactive QR Code Guidance & Capacity Control

- QR Code interactive system provides:

- Multi-language educational videos
- Exhibit descriptions for self-guided tours
- Capacity limits:
 - **Maximum Total Occupancy:**
 - 37 people (including 2 full-time & 3 part-time staff)
 - **Scheduled Educational Courses:**
 - Maximum 12 people + 1 instructor
 - **Self-Guided Gallery Tours:**
 - Maximum 32 people (gallery and upstairs areas)

Part 3: Proposed Hours of Operation

Monday: Closed (Facility Maintenance)

Tuesday–Thursday: 10:00 AM – 8:00 PM

Friday–Saturday: 10:00 AM – 9:00 PM

Sunday: 10:00 AM – 7:00 PM

Preparation time: 10:00 AM – 11:00 AM

Closing time: 8:00 PM – 9:00 PM (Tue-Thur; Sun)

9:00 PM – 10:00 PM (Fri-Sat)

Part 4: Integrated Spatial Utilization & Cultural Zoning

The 2,000+ sq. ft. facility is divided into four specialized cultural zones.

I. Primary Heritage Gallery & Tri-Cultural Philanthropic Art Wall

(Main Level – Front)

- **Sake Heritage & Seasonal Rituals:**
 - Regional brewing history
 - Regional water and rice varieties
 - Annual festivals and seasonal culinary traditions
- **Tri-Cultural Philanthropic Art Wall:**
 1. Local Los Angeles County Artists: promoting the creative talent of the Claremont community.
 2. Japanese Artists: introducing traditional calligraphy, contemporary crafts, and fine paintings.
 3. Neurodiversity Art Section: dedicated exhibition for artworks by children with autism. By placing their works alongside professional masters, the museum provides a professional platform for neurodiverse talent.

II. Artisanal Lifestyle & Craft Gallery

(Main Level – Center / Gift Area)

This zone celebrates the Aesthetics of Daily Life and focuses on the mission of supporting artisanal craftsmanship.

- **The Collection:** Functional art (lacquerware, woodwork, daily essentials from various Japanese regions)
- **Cross-Cultural Innovation:** Local American artists incorporating Japanese aesthetics
- **Artist Promotion Mission:** Consignment-based support prioritizing cultural promotion

III. Structured Educational Classroom & Curated Retail Gallery

(Main Level – Rear)

This multi-functional zone serves as the museum's academic and commercial core, designed for professional certification, cultural workshops, and specialized retail operations.

I. Professional Certification & Advanced Education

- Vocational training:
 - SSI (Sake Service Institute)
 - WSET (Wine & Spirit Education Trust)
- Specialized fermentation science:
 - Umeshu (Plum Wine) brewing
 - Japanese fermentation techniques
- Future expansion:
 - M3 (Master of Sake/Shochu) seminars for senior industry professionals

II. Cultural & Aesthetic Workshops (Heritage Preservation)

- 1–1.5 hour immersive sessions:
 - Gastronomy & aesthetics: snack & sake pairings, Ikebana (Floral Arrangement)
 - Traditional crafts: Kintsugi Restoration Workshop
 - Creative arts: Japanese Painting and Sparkling Sake Hour
 - Heritage rituals: Tea Ceremony with Kimono Dressing; Furoshiki Gift Wrapping

III. International Brewery Spotlight & Trade

- Market Entry Platform: designed for emerging Japanese breweries entering the U.S. market.
- Direct Interaction: guests engage directly with producers to learn about product profiles and brewing philosophy.

IV. Integrated Retail & Tasting Regulations (Compliance Annotations)

To ensure full alignment with Conditional Use Beverage standards:

- Dual-Purpose Facility: functions as both an Educational Classroom and Curated Retail Gallery.

- Tasting selections:
 - Groups ≤ 8: four samples
 - Groups ≥ 9: six samples
 - Each pour: 2 oz
 - Spittoons and water provided
- Bottle Sales (Off-Site Only): consumption on premises strictly prohibited.

V. Class Enrollment & Capacity Governance

- Minimum enrollment: 5 participants
- Maximum capacity: 12 participants
- Certification courses scheduled 2–3 months in advance
- Workshops scheduled 1–2 months in advance
- Supervised by dual-certified SSI & RBS staff

IV. Heritage, Religious Arts & Digital Cultural Hub

(Second Floor / Mezzanine)

A high-end immersion space featuring a traditional Japanese-style area focused on spiritual depth and international tourism.

- Religious and spiritual heritage
 - A dedicated area to promote and propagate the history and philosophy of traditional Japanese religions (Shinto and Buddhism), explaining their profound influence on Japanese ethics and daily rituals
- Antiquities and artisanal displays
 - Static exhibitions of rare Japanese antiquities, high-end porcelain, and lacquerware, accompanied by professional historical analysis
- Prefectural digital navigation wall
 - Utilizes large-scale projections to broadcast official content provided by Japanese Prefectural Governments, introducing regional breweries, gastronomy, tourism, and cultural heritage to promote cross-border interaction
- Japanese aesthetic experiences
 - Features specialized programs including Kimono culture and traditional Matcha Tea Ceremony rituals.

Operational Note

- All exhibits and artworks include QR Code integration for:
 - Audio/video guides
 - Slideshows
 - Multilingual descriptions
- Ensures a silent, self-guided, scholarly experience

Part 5: Operational Safety, Compliance & Public Benefit Statement

To ensure the highest standards of public safety and alignment with the City of Claremont's community goals, IN Japanese Heritage Sake & Shochu Culture Museum operates under a strict "Education-First" mandate.

I. Strict Alcohol Operational Control

- **Educational tastings only**
 - Alcohol service is strictly limited to:
 - Organized educational tastings
 - SSI / WSET certification courses
 - Guided cultural workshops
- **No open bar environment**
 - The facility does not feature:
 - A traditional bar counter
 - A standing lounge
 - Casual social drinking areas
 - All alcohol consumption is:
 - Fully seated
 - Allowed only within the **Structured Educational Classroom (Zone III)**
 - Tasting portions are based on attendance (as mentioned above)
- **Purchase of Alcohol**
 - Alcoholic beverages sold on-site are available as tastings:
 - flights of 4 or 6, served in 2 oz pours (as mentioned above)
 - or by the glass (approximately 150 ml per cocktail).
 - While full bottles are available for purchase, they are for off-site consumption only and may not be opened or consumed within the premises.
- **Fully seated consumption in designated areas**
- **Small tasting portions for sensory analysis and cultural education**

II. Youth Protection & Public Safety

- **100% ID verification**
 - All guests participating in tastings must undergo mandatory age verification
 - A 100% ID Check policy is enforced regardless of perceived age
- **RBS-certified supervision**
 - All alcohol-related activities are supervised by staff who are:
 - RBS (Responsible Beverage Service) certified
 - Licensed by the State of California
- **Physical separation between Neurodiversity Art Section and alcohol areas**
- **Secure alcohol storage:** Accessible only to authorized personnel

III. Neighborhood & Environmental Mitigation

- **Noise Mitigation:**
 - QR Code Digital Guidance System maintains a library-like atmosphere
 - No:
 - Loud amplified music
 - Public address systems
 - Ensures zero noise impact on surrounding businesses and residences
- **Waste Management:**
 - Professional interior waste disposal contract in place
 - All organic waste from workshops (e.g., plum brewing, food pairing):
 - Sealed
 - Removed daily
 - Prevents odors and sidewalk accumulation
- **Traffic & Parking:**
 - Strict classroom and workshop capacity of 12 people
 - Foot traffic is significantly lower than:
 - Standard retail
 - Restaurant uses
 - Minimal impact on local parking resources

IV. Definitive Public Benefit

- **Support for Neurodiversity:**
 - Provides a premier, no-cost exhibition platform for children with autism
 - Raises awareness and supports neurodiverse families in Los Angeles
- **Empowering Local Artists:**
 - Consignment and promotion of Local LA Artists
 - Bridges Southern California creativity with international craftsmanship
- **Professional Workforce Development:**
 - SSI and WSET certification programs serve as a vocational training hub
 - Elevates employability and professional standards in hospitality
- **Official Cultural Bridge:**
 - Broadcasts official content from Japanese Prefectural Governments
 - Promotes international tourism
 - Strengthens Claremont as a global cultural hub

Part 6: Educational Foundation & Professional Curriculum Integration

The mission of IN Japanese Heritage Sake & Shochu Culture Museum is grounded in a rigorous academic foundation, evolving from a specialized wine and sake academy into a comprehensive, multi-disciplinary cultural institution.

I. Professional Background & Institutional Excellence

- Founder previously operated Jiou Jiu Shang Wine & Sake Academy
- Former location: 12598 Central Ave, Suite 218, Chino, CA 91710
- Curriculum integrated into IN Sake Museum, Claremont Packing House #209
- Historical curriculum available at <http://www.jswinesake.com/>

II. SSI (Sake Service Institute) Professional Education System

As an authorized SSI education provider, the museum offers a structured certification ladder:

1. SSI Sake Navigator Certification:

- Introductory course covering:
 - History
 - Classifications
 - Cultural appreciation

2. SSI Sake Sommelier (International Kikisake-shi) Certification:

- Advanced professional certification covering:
 - Brewing chemistry
 - Sensory analysis
 - International service etiquette

3. SSI Shochu Navigator Certification:

- Specialized introductory certification focusing on:
 - History of Shochu
 - Distillation techniques

III. New Certification Programs (Advanced Expansion)

- WSET Level 1 & 2 in Sake: global trade and technical production of Japanese spirits

IV. Cultural Craft & Aesthetic Workshops (Heritage Preservation)

90-minute immersive sessions designed to foster appreciation for Japanese craftsmanship, includes:

- Gastronomy & Aesthetics: Finger foods & Sake pairing; Ikebana (Floral Arrangement)
- Traditional Craft Practice: Kintsugi Restoration Workshop (Ceramic Repair art)
- Creative Arts: Japanese Painting and Sparkling Sake Hour (Sensory analysis)
- Heritage Rituals: Tea Ceremony with Kimono Dressing workshop; Furoshiki Gift Wrapping Art.

V. Enrollment & Capacity Management

To ensure instructional quality and public safety, the museum follows a structured enrollment model:

- Certification recruitment begins 2–3 months in advance
- Cultural workshop recruitment begins 1–2 months in advance
- Minimum 5 participants; maximum 12
- All tasting education supervised by certified educators and RBS-licensed professionals

Part 7: ADA Accessibility Note

For educational displays and antiques located on the second floor, equivalent facilitation will be provided within the first-floor instructional area through multimedia resources, including digital displays, photographic documentation, and QR code-enabled content. This ensures that all visitors, regardless of mobility limitations, have equal access to the museum's educational content in full compliance with ADA standards.