

# IN Japanese Culture, Sake & Shochu Museum

## Comprehensive Course Overview and Weekly Operation Schedule

### Part 1 – Educational Program Overview

All programs are designed for cultural education, professional training, and the promotion of Japanese sake and shochu. These courses are non-retail, education-focused programs and follow internationally recognized certification systems.

### SSI – The Sake Service Institute (Japan Official Certification System)

Course Title	Duration	Previous Offering (Date & Time)	Course Description	Key Features
SSI Sake Navigator Certification Course	3 hours in a day	<u>Class:</u> October 25, 2025 1:30 p.m.–4:30 p.m. <a href="#">Course Link</a>	Introduces eight distinct sake styles: Junmai, Ginjo, Daiginjo, Nama, Koshu, Yamahai, Sparkling, and Aged. Covers pairing principles based on five taste elements: sweet, spicy, bitter, salty, and umami.	Hands-on tasting combined with theoretical instruction, integrating sensory analysis and practical application.
SSI Sake Sommelier (International Kikisake-shi) Certification Course	7 hours weekly × 3 weeks + 4-hour certification exam (Optional Review Session: 3.5 hours)	<u>Class:</u> December 7 – December 21, 2025 9:30 a.m.–5:30 p.m.; <u>Review:</u> January 4, 2026 9:30 a.m.–12:30 p.m. <u>Exam:</u> January 10, 2026 9:00 a.m.–12:30 p.m. <a href="#">Course Link</a>	Comprehensive training covering sake history, brewing process, classification, and sensory evaluation. Includes blind tasting and food pairing practice.	Certification-focused professional training preparing participants for roles in hospitality, retail, and education sectors.

SSI Shochu Navigator Certification Course	3 hours in a day	New Course	Master Japanese spirits with the SSI Shochu Navigator. Explore GI regions and the Soul of Origin (sweet potato, barley, rice), decode Koji and Distillation crafts, and perfect Professional Tasting across four flavor quadrants. Elevate your sensory skills and earn your international credential in the world of Shochu.	Gain the SSI Shochu Navigator certification through hands-on tasting and theoretical instruction. You will master sensory analysis, GI regional craft, and practical application for expert serving and food pairing.
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### WSET – Wine & Spirit Education Trust (UK International Certification System)

Course Title	Duration	Previous Offering (Date & Time)	Course Description	Key Features
WSET Sake Level 1 Certification Course	6 hours (including 1-hour exam)	New course; similar WSET wine courses previously conducted <a href="#">Course Link</a>	Covers sake fundamentals, key production steps, and basic tasting techniques.	Internationally recognized entry-level certification course.
WSET Sake Level 2 Certification Course	6.25 hours weekly × 3 weeks (including 1-hour exam)	New course; similar WSET wine courses previously conducted <a href="#">Course Link</a>	In-depth study of sake production, ingredients, regional diversity, and aroma/flavor structure. Includes guided blind tastings.	Builds strong theoretical and practical understanding for intermediate-level professionals.

## Cultural & Lifestyle Courses

All courses below are **non-certification educational experiences** designed for cultural engagement and public education.

Course Title	Duration	Previous Offering (Date & Time)	Course Description	Key Features
Finger foods & Sake pairing <a href="#">LINK</a>	1.5 hours	September 13, 2025 4:00 - 6:00 p.m. <a href="#">Course Link</a>	Teaches how to pair sake with casual foods (e.g., cookies, nuts, small bites), focusing on balance of flavor and texture.	Relaxed and interactive session suitable for general visitors.
Ikebana (Floral Arrangement)	1.5 hours	New Course	Explores the concept of Heaven, Earth, and Human through flower arrangement alongside sake aroma comparison.	Integrates visual and sensory aesthetics, expressing harmony between nature and sake.
Tea Ceremony with Kimono Dressing workshop	1.5 hours	New Course	Introduces kimono history, seasonal patterns, and cultural meaning, with hands-on dressing experience.	Immersive cultural experience highlighting Japanese aesthetics and tradition.
Furoshiki Gift Wrapping Art	1.5 hours	New Course	Teaches traditional Japanese fabric wrapping techniques for gifts, emphasizing sustainability and symbolism.	Demonstrates the philosophy of beauty in wrapping through design and storytelling.
Kintsugi Restoration Workshop (Ceramic Repair art)	1.5 hours	New Course	Introduces the philosophy of “repair and rebirth” by restoring broken ceramics using gold and lacquer techniques.	Meditative, hands-on workshop connecting art, craftsmanship, and mindfulness.

Japanese Painting and Sparkling Sake Hour (Sensory analysis)	1.5 hours	New Course	Creative painting session paired with seasonal sparkling sake tasting.	Combines artistic expression with guided tasting experience.
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## Part 2 – Weekly Operation & Course Schedule

**Location:** IN Japanese Culture, Sake & Shochu Museum

**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

**Business Hours:** 11:00 AM – 8:00 PM;

**Closing time:** 8:00 PM – 9:00 PM (Tue-Thur; Sun)  
9:00 PM – 10:00 PM (Fri-Sat)

### Monday

Time	Activity	Notes
All Day	Closed	Museum cleaning, administrative work, weekly preparation

### Tuesday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits
11:00 – 12:30	Furoshiki Wrapping Workshop	Gift wrapping with traditional fabrics
12:30 – 5:00	Museum Open for Visitors	Staff-led tours & cultural introductions
5:30 – 7:00	Sake & Everyday Food Pairing	Interactive sake pairing session
7:00 – 8:00	Museum Open	Tours & cultural video screenings

### Wednesday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits

11:00 – 12:30	Introductory Tea Ceremony	Zen philosophy & matcha preparation
12:30 – 5:30	Museum Open for Visitors	Exhibits & video displays
5:30 – 7:00	Ikebana & Sake Aroma Class	Floral design + sake aroma training
7:00 – 8:00	Museum Open	Tours & cultural video screenings

### Thursday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits
11:00 – 12:30	Kintsugi Workshop	Repairing ceramics with gold
12:30 – 5:00	Museum Open for Visitors	Tours & cultural video screenings
5:30 – 7:00	Kimono Culture & Styling Experience	Dressing practice & photos
7:00 – 8:00	Museum Open for Visitors	Tours & cultural video screenings

### Friday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits
11:00 – 12:30	Advanced Tea Ceremony	Deep dive into matcha & mindfulness
12:30 – 3:30	Museum Open for Visitors	Tours & cultural video screenings
3:30 – 5:00	Painting & Sparkling Sake Experience	Creative art + sake session
5:30 – 7:00	Sake & Small Dish Pairing Class	For professionals & tourists
7:00 – 9:00	Museum Open for Visitors	Tours & cultural video screenings

### Saturday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits

11:00 – 5:00	WSET Level 2 Sake Course (5.5 hrs)	Certification course; museum remains open
5:00 – 9:00	Museum Open for Visitors	Tours & cultural video screenings

### Sunday

Time	Activity	Notes
10:00 – 11:00	Opening Preparation	Staff set up lighting, temperature, exhibits
11:00 – 5:00	Kikizakeshi (Sake Sommelier) Certification (5.5 hrs)	Full-day certification; museum open
5:00 – 8:00	Museum Open for Visitors	Tours & cultural video screenings

## Appendix – Previous Course Listings (Screenshots in case you cannot reach to the site)

### SSI Sake Navigator Certification Course

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## Sake Certification Course

### Become a Sake Navigator: Explore the Art of Japanese Sake & Food Pairing (SSI Certified)

Sake Navigator Certification Course (SSI SKN for short)

Discover the captivating world of Japanese sake with our SSI-certified Sake Navigator course. "NIHON-SYU Navigator" is an introductory qualification designed for individuals, including those in the food and beverage industry, who are eager to learn about the charm and versatility of this celebrated beverage. Whether you're a seasoned professional or a curious enthusiast, this course will deepen your understanding of sake, from its brewing process and diverse flavor profiles to the art of pairing it with exquisite cuisine. Elevate your dining experiences and unlock a new level of appreciation for sake.

#### What You'll Learn

This comprehensive 3-hour course covers seven key aspects of sake:

- **Sake Appreciation:** Discover the fascinating history, culture, and unique qualities of Japanese sake.
- **Sake Ingredients:** Understand the essential components that contribute to sake's distinct character.
- **Perfect Pairings:** Explore the art of pairing sake with various cuisines, creating harmonious flavor combinations.
- **Sake Production & Preservation:** Gain insights into the traditional brewing process and proper storage techniques.
- **Decoding Sake Labels:** Learn to decipher Japanese sake labels and understand the information they convey.
- **Sake Classifications:** Master the four major SSI classifications and identify different sake styles through guided tastings (8 selected samples).
- **Hands-on Tasting:** Develop your palate and learn to articulate the nuances of sake flavors and aromas.

#### Course Highlights

- **Guided Sake Tasting:** Sample a diverse selection of 10 premium Japanese sakes, experiencing a range of styles and flavor profiles.
- **Expert Food Pairings:** Indulge in perfectly matched culinary creations that enhance the flavors of the sake.
- **SSI Certification:** Receive an official Sake Navigator certificate and card issued by the prestigious Japan Sake Service Institute (SSI), shipped directly from Japan.

#### Course Schedule & Themes

**Sake & Italian Delights:** Saturday, October 25th, 2025, 1:30 - 4:30 p.m.  
**Registration Deadline:** Saturday, October 5th, 2025

#### Class location

Jiu Jiu Shang Wine & Sake Academy ([12598 Central Ave, Suite 218, Chino, CA 91710](#))

#### Course Fee: \$225

(Includes instructor fee, venue fee, official SSI certification fee and materials, 8 sake samples, and exquisite cuisine pairings.)

#### Why Become a Sake Navigator?

- **Expand your culinary knowledge:** Impress friends, family, and colleagues with your newfound sake expertise.
- **Enhance your dining experiences:** Discover the perfect sake pairings to elevate any meal.
- **Boost your professional credentials:** Gain a recognized qualification in the food and beverage industry.
- **Pathway to Sommelier of Sake:** This course serves as a foundation for the prestigious "Sommelier of Sake (International kikisake-shi)" certification.

Register now to experience the infinite charm of sake!


Register Now

# SSI Sake Sommelier (International Kikisake-shi) Certification Course

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## SSI Sake Sommelier (International Kikisake-shi) Certification

Embark on the Journey to Becoming an SSI-Certified Sake Sommelier!

The Sake Sommelier (International Kikisake-shi) course is a professional training program designed for those seeking an in-depth understanding of sake. Whether you are a food and beverage industry professional or an enthusiast with a passion for sake, this certification course represents the pinnacle of professional knowledge.

Our three-day training program and certification exam are meticulously crafted to provide a comprehensive and thorough understanding of sake.

The course also includes an optional 3-hour focused review session to help you prepare effectively and efficiently. This program is flexible and highly impactful, ensuring the highest standard of professional training.

To prepare for this intensive course, participants are required to complete 10 to 18 hours of self-study using the official SSI International Kikisake-shi textbook, **"The Fundamentals of Japanese Sake"** (textbook fee included in the course fee).

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**If You're New to Sake:**

We highly recommend starting with the SSI Sake Navigator Course as a foundational introduction.

SSI Sake Navigator Course Link:

<https://www.jjswinesake.com/en/Certification#SSI-sake-navigator>

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**Who Is This Course For?**

- Sake industry professionals aiming to expand into global markets and gain deeper insights into international preferences and demands.
- Cultural promoters looking to bring sake to international audiences.
- Enthusiasts with a strong interest in Japanese culture and sake who face language barriers (non-Japanese speakers).
- Participants must be 21 years or older.

**Course Outline**

- Key techniques in sake production and their impact on style and quality.
- Essential qualifications and skills required to become a sake sommelier.
- Fundamental knowledge of alcoholic beverages.
- Introduction to the history of sake production.
- The main components of sake.
- The sake production process.
- Techniques for sake tasting and analysis.
- Methods for sake service in restaurants and hotels.
- How to read and understand sake labels.

**Materials and Certification**

- A complete set of original textbooks (English version).
- Three-stage certification exam (English exam papers).
- Course fee includes the cost of the international certification (one-time).
- Successful candidates will receive the SSI International Kikisake-shi certificate and badge.

**Course Dates and Times**

**Dates:** December 7 – December 21, 2025 (Sunday, 9:30 a.m. – 5:30 p.m.)

**Format:** Online (\$1100) or In-Person (\$1200)

**Registration Deadline:** November 9, 2025 (Sunday)

**Optional Review Session: \$85**

**Date:** January 4, 2026 (Sunday, 9:30 a.m. – 12:30 p.m.)

**Exam Dates and Times**

**Dates:** January 10, 2026 (Saturday)

**Format:** In-Person (Participants must attend the venue in person)

**Course Formats**

**Online Course (\$1100):**

- Ideal for those unable to attend in person. Includes small sake samples for interactive learning with classmates and instructors to explore different sake styles.
- Sake Samples:
  - If near the course location, you may collect your samples from Jiu Jiu Shang Wine & Sake Academy.
  - If located outside the Los Angeles metropolitan area, sake samples can be shipped to your location (shipping fees apply).
  - 
  - Zoom link will be provided via email prior to the course.

**In-Person Course (\$1200):**

**Location:** Jiu Jiu Shang Wine & Sake Academy ([12598 Central Ave, Suite 218, Chino, CA 91710](#))

**Exam Information**

The exam consists of three parts, covering sake characteristics, production processes, and blind tasting. Participants must attend the venue in person (on April 4, 2026) to complete all three parts of the exam to achieve certification.

To prepare for this intensive program, participants are required to complete 10 to 18 hours of self-study using the official SSI International Kikisake-shi textbook "The Fundamentals of Japanese Sake" (textbook fee included in the course fee).

**Exam Stages:**

Stage 1:

- Multiple-choice and written questions.
- Focus on professional knowledge of sake and general alcoholic beverages.

Stage 2:

- Written and multiple-choice questions.
- Questions about sake service and sales promotion, including seasonal flavor planning.

Stage 3:

- Written questions, blind tasting, and multiple-choice questions.
- Quality assessment through sake tasting, identifying unique characteristics (including flavor classification).

**Example Exam:** [https://ssiintl.jp/pdf/Example\\_Ver.English.pdf](https://ssiintl.jp/pdf/Example_Ver.English.pdf)

**Passing Requirements:**

Participants must achieve a score of 70% or higher on each part of the exam.

**Exam Results:** Results will be emailed within 6–8 weeks after the exam.

- Academy.
- If located outside the Los Angeles metropolitan area, sake samples can be shipped to your location (shipping fees apply).
- Zoom link will be provided via email prior to the course.

**In-Person Course (\$1200):**

**Location:** Jiu Jiu Shang Wine & Sake Academy ([12598 Central Ave, Suite 218, Chino, CA 91710](#))

**Exam Information**

The exam consists of three parts, covering sake characteristics, production processes, and blind tasting. Participants must attend the venue in person (on April 4, 2026) to complete all three parts of the exam to achieve certification.

To prepare for this intensive program, participants are required to complete 10 to 18 hours of self-study using the official SSI International Kikisake-shi textbook "The Fundamentals of Japanese Sake" (textbook fee included in the course fee).

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**Passing Requirements:**

Participants must achieve a score of 70% or higher on each part of the exam.

**Exam Results:** Results will be emailed within 6–8 weeks after the exam.

**Exam Retake:**

If you do not pass the exam, you may retake the failed sections. Retakes will be scheduled on the same exam dates as the course.

**Retake Fee:** \$230 (course content not included).

For more information on retakes, email us at [info@jjswinesake.com](mailto:info@jjswinesake.com).

*Note: Retakes must be completed within one year of the original exam date. Failure to retake within one year will reset the original exam results, requiring participants to retake all exam sections.*

**Important Notice**

If the minimum number of participants is not met, we reserve the right to cancel the course two weeks before the start date. In such cases, you will receive a refund of the course fee (excluding the textbook fee) or the option to transfer your registration to a future course.

Register Now

# WSET Sake Level 1 Certification Course

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## WSET Certificate Course in Mandarin

WSET (Wine & Spirit Education Trust) is an educational foundation based in the UK and the largest global qualification awarding institution.

### WSET® Level 1 Wine Certification in Mandarin

**Course Materials and Certificate:**

1. One set of original course materials (Traditional Chinese edition).
2. One certification exam (Traditional Chinese exam).
3. Successful candidates will receive an English certificate and a badge.
4. The tuition includes the international certification fee (one attempt).

This course is designed for beginners and does not require any prior knowledge. It also welcomes participants with tasting experience who want to further enhance their wine tasting skills. The course includes practical aspects such as food and wine pairing, wine glass selection, and wine opener techniques...etc.


**In-person Course: \$448\*** (includes exam, study material, instruction and tasting wines in class)

**Location:** Chino Hills (12598 Central Ave, Suite 218, Chino, CA 91710)  
**Date:** September 27th, 2025 (Registration must be received by September 13th, 2025)  
**Time:** 9:30 a.m. - 4:30 p.m. (including 45 minutes exam)

*\*To register for the exam, please include your English full name as it appears on your ID, along with your birthdate in the checkout notes. If you are purchasing for someone else, use the participating student's name and provide their email and mailing address in the notes.*

*\*\*Jiou Jiu Shang partners with The Neptune School of Wine, a WSET Approved Program Provider, to host WSET certification courses in Chinese, with all course materials, program syllabus, examinations, and registration overseen by The Neptune School of Wine. You'll be redirected to The Neptune School of Wine to complete the online registration and payment process.*

Register Now\*\*



The banner image shows several wine glasses filled with red wine, with the WSET logo and the text 'WSET® Level 1 Award in Wines' overlaid on the right side.

# WSET Sake Level 2 Certification Course

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## WSET® Level 2 Wine Certification in Mandarin

**Course Materials and Certificate:**

1. One set of original course materials (Traditional Chinese edition).
2. One certification exam (Traditional Chinese exam).
3. Successful candidates will receive an English certificate and a badge.
4. The tuition includes the international certification fee (one attempt).

**Eligibility:**

1. It is highly recommended to have completed the WSET Level 1 course.
2. Individuals with extensive personal tasting experience but without formal certification or professional background seeking a structured learning approach to consolidate their knowledge.
3. Enhance understanding of different regional characteristics and styles of wine or apply an international tasting system to accumulate tasting experience.

**In-person Course: \$999\*** (includes exam, study material, instruction and tasting wines in class)

**Location: Chino Hills** ([12598 Central Ave., Suite 218, Chino, CA 91710](#))


**Date: October 4th, 11th, 18th, 2025 (Exam at end of third class)**  
*Registration must be completed by September 20th, 2025 (2 weeks before the class starts) to guarantee materials. Materials will be handed out during the first class session.*

**Time: 9:00 a.m. - 4:15 p.m. (Including a 60-minute exam in the third class.)**

*\*To register for the exam, please include your English full name as it appears on your ID, along with your birthdate in the checkout notes. If you are purchasing for someone else, use the participating student's name and provide their email and mailing address in the notes.*

*\*\*Jiou Jiu Shang partners with The Neptune School of Wine, a WSET Approved Program Provider, to host WSET certification courses in Chinese, with all course materials, program syllabus, examinations, and registration overseen by The Neptune School of Wine. You'll be redirected to The Neptune School of Wine to complete on line registration and payment process.*

Register Now\*\*



The image shows a badge for the WSET Level 2 Award in Wines. It features a circular logo with a person holding a glass, the WSET text, and a photograph of green grapes hanging from a vine. Below the photo, the text reads 'WSET® Level 2 Award in Wines'.

