



## BeShock adds a Sake Spin to Upcoming Craft Dinner

The craft concept undisputedly continues to permeate the beer realm. Now, it's also expanded into the other facets of the restaurant world in the form of traditional sake and whiskey. [BeShock Ramen & Sake Bar](#), a culinary hotspot dedicated to its craft, is one that continues to embrace the craft concept. They're dedicated to serving quality ramen and sake, with handpicked pairings to complement each other.



BeShock invites you to celebrate the art of Craft in their upcoming **Japanese Craft Sake, Beer, Wine + Whiskey Dinner**. It'll take place on **May 11th**! Owner **Ayaka Ito** has honed her skills as a certified Sake Master, sporting a trove of knowledge from extensive research in the sake world. Due to this, she was able to curate a menu that accentuates traditional Japanese cuisine. All the while informing guests of sake's broad flavor spectrum -similar to flavor notes found in beer, wine, and spirits.



SPONSORED BY  
COEDO BEER, ENTER.SAKE

**JAPANESE CRAFT  
SAKE, BEER, + WHISKEY  
DINNER**



MAY 11<sup>TH</sup> | 6:30 PM  
\$50 PER PERSON  
RESERVATIONS ONLY  
MUSIC CURATED  
BY RICHIE HAWTEN



100% NEUTRAL GRAIN | 100% ORGANIC | 100% SUSTAINABLE  
100% CRAFTED | 100% TASTY | 100% FRESH



The event will take place at BeShock, located in East Village. Additionally, the event will be sponsored by **Coedo Beer**, **ENTER.SAKE**, and **Youngs Market**. They'll also have music curated by **Richie Hawten**, the owner and visionary behind ENTER.SAKE.

**The dinner begins at 6:30 PM and is reservation only at \$50 per person. You can contact BeShock to reserve your spot! (619) 501-9612 | BESHOCKRESTAURANTSANDIEGO.COM**

For more information about BeShock and to take a look at their menus, check out their website [here](#). Follow them on their social media channels to stay up to date with their upcoming events! [Facebook](#) | [Instagram @beshockramen](#)