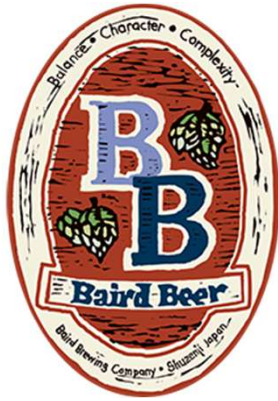


Harajuku Taproom

Presents: Japanese Craft Beer & Sake Tasting

June 4, 2021



Baird Brewing

Balance + Complexity = Character

Our goal in the crafting of every Baird Beer is maximum character.

We define character as the interplay of balance and complexity (Balance + Complexity = Character).

We believe that minimal processing is the key to maximum character. Examples of our minimal processing approach include the exclusive use of whole flower hops (no pellets or extracts), no filtration, and the use of secondary fermentation in package to produce beer that is naturally carbonated and which remains alive & evolving right up to the point of consumer enjoyment. Baird Beer is honest, natural and unpretentious, like the people who craft it.



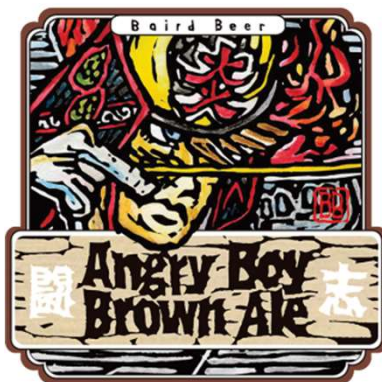
Baird Beer: Saison Sayuri

Pairing: Chicken Karaage

Beer Notes: This Belgian-style Saison was inspired by Bryan's wife and partner, Sayuri. A small amount amount of local citrus is typically added, providing additional complexity in the flavor and finish, as well as a generous amount of love.

In Bryan's words, "Saison Sayuri is like its namesake — a fascinating admixture of down-to-earth simplicity and understated complexity." **ABV:** 6.0%

Label Notes: This label is a nod to vintage Japanese Beer art design, including the traditional Japanese word for beer, bakushu, written right to left and the Baird Beer name at the top also written in the Japanese Katakana alphabet right to left, rather than the typical roman characters.



Baird Beer: Angry Boy Brown Ale

Pairing: Pork-Chicken Gyoza Dumplings

Beer Notes: A unique brown ale with an angry hop bite. "My goal as a craft brewer is to deliver beer that bursts with distinctive character and personality. Brewing beer to me is personal. I try to leave a part of me in every beer I design. Of the hundreds of Baird Beer recipes I have formulated, none is more personally reflective than Angry Boy Brown Ale."

- Bryan Baird **ABV:** 7.0%

Label Notes: This is the only Baird Beer label to undergo a complete re-design. Now the Angry Boy is older and in Japan where he is growing into manhood, with intensity of purpose and unrelenting drive.



Yuri Masamune Honjozo One-Cup

Pairing: Japanese Pickles and Seaweed Salad

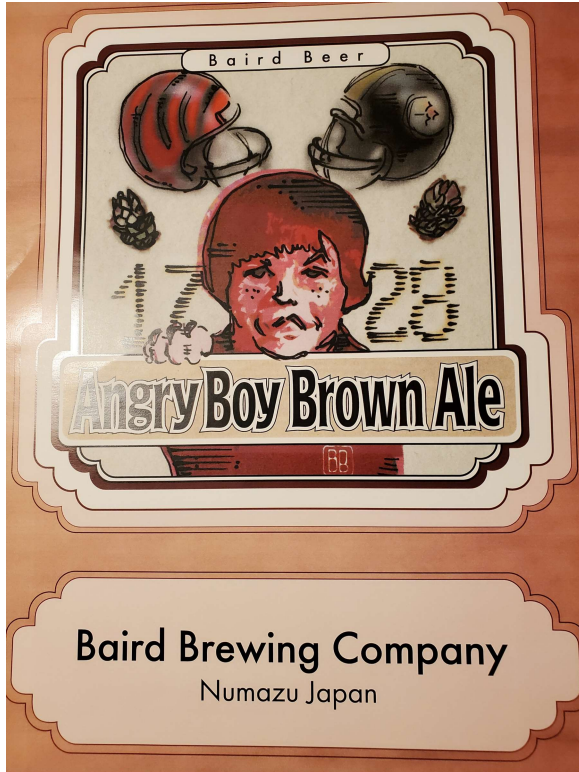
Sake Notes: This sake is a Honjozo, which means a very small amount of brewer's alcohol is added during the final stage of fermentation, yielding a lighter, more fragrant sake. The addition of brewer's alcohol is not intended to fortify the sake, but instead helps to stabilize it and also bring out some of the desired aroma and flavor. **ABV:** 15%

Brewer: Saiya Brewery, Akita Prefecture.

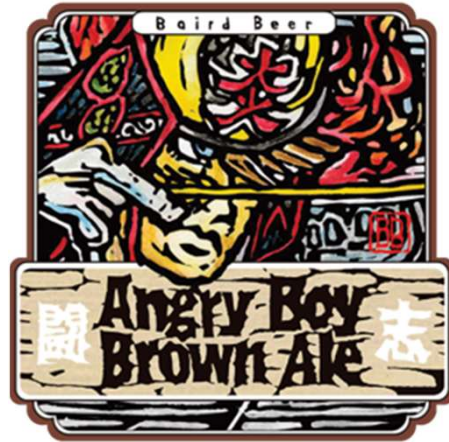
Interesting Note: Honjozos are both a category of sake (encompasses the 3 categories of premium sakes to which distilled alcohol is added) and a type of sake (a Honjozo in which the rice is milled to at least 70%). The 2 other sake types in this category are: Ginjo (rice is milled to at least 60%); and Daiginjo (rice is milled to at least 50%).



The Original Angry Boy Brown Ale Label



The Current Label



Some Vintage Baird Beer Labels

