



American Wine Society of Colorado Springs  
Presents:



5490 Powers Center Point  
Colorado Springs, CO 80920  
719-424-7018

# *Sushi and Wine Pairings*

**Tuesday October 2, 2018**

Check-in @ 6:30pm

Event Time: 7:00pm to 9:00pm

*Location: Jei Sushi*

5490 Powers Centre Point, 80920

## *Nigiri and Wines*

Presentation of Six (6) Nigiri Prepared by Jei Sushi  
and a generous offering of other favorite foods!

*Bring Your Own Favorite Wine Glass!*

**AWS Members: \$50 per person**

**(Non-Members/Guests: \$55 pp)**

RSVP AND ADVANCE PAYMENT REQUIRED  
FOR ADMITTANCE TO THIS PRIVATE AWS EVENT

*\*Please advise if you do not wish to consume any raw food when you RSVP.*

**Please RSVP With Payment to AWS In Advance by Friday September 28, 2018.**

**Sorry, No Refunds for Cancellations After Deadline**

**PayPal to: [aws-coloradosprings@msn.com](mailto:aws-coloradosprings@msn.com)**

**Send checks to Alec Blakeley, 7974 Scarborough Dr., COS, CO 80920**

**RSVP and Payment Available Online at: [www.aws-cos.com](http://www.aws-cos.com)**

Guests welcome with Advance RSVP and Advance Payment to AWS

**FIFTY (50) ATTENDEES MAXIMUM - FIRST 50 PAID ATTEND**

RSVP with Payment Early to Ensure your Place at the Event

Questions? Email to: [aws-coloradosprings@msn.com](mailto:aws-coloradosprings@msn.com)

American Wine Society  
of Colorado Springs Presents  
October second, two thousand eighteen  
Nigiri and Wine Tasting

(\*Indicates cooked items)

Yellowtail or \*Ebi (shrimp) - paired with Cold Sake

Albacore Tuna or \*Kani (Crab) - paired with Viognier

\*Mackerel - paired with Kabinett Riesling

Salmon or \*Hotategi (Scallop) - paired with Chardonnay

\*Freshwater Eel - paired with Zinfandel

\*Shrimp on the Flip Side - paired with Rosato Spumante

Additional buffet-style food offerings include:

Fried Edamame, Fried Calamari, Baked Mussels

Cooked Rolls: (\*After Burner, \*Colorado Crunch, \*54 Ninety)

Uncooked: (Alpine, Cobra, Helen Hunt, Rainbow, Incline, Spider)

With Advance Request: Chicken or Beef Teriyaki, Egg Rolls

Dessert:

Ice Cream: Green Tea or Vanilla

Vino

Additional Dinner Wines Available:

Viognier, Riesling, Chardonnay