

Hello everyone.

I am Sergiy Korsunsky Ambassador of Ukraine to Japan. Thank you for having me here today. Today, as the Ambassador of Ukraine to Japan, I am glad to have the opportunity to meet you at this special event. I have been in Fukuoka City since this morning. At first, I visited Japan University of Economics and after meeting with the Governor of Fukuoka Prefecture, I went to say thank you to the Prefectural Assembly Chairperson and Prefectural Assembly Members for supporting Ukraine and Ukrainians.

We have received a lot of support from Japan in numerous ways.

First, I would like to introduce three wonderful products to everyone today.

They are Japanese alcohol beverages; however, these special Japanese Sake and Shochu were made in direct relation to Ukraine, and it is a joint project which we also participated in.

When you choose a Japanese Sake or a Shochu, of course, everyone tries to choose an excellent quality item.

The specific Japanese Sake and Shochu that were produced for this project have been made extremely delicious. I received good advice on how to choose a quality item, and I was able to taste them myself and chose the good sake quality.

The important thing I would like you to know about these Japanese Sake and Shochu, is that 100 yen of each sale will be donated to support Ukraine.

I hope you will purchase them to support Ukraine and around 1,500 Ukrainian refugees who moved to Japan. We have received a lot of support and cooperation from Japan. Hundreds of thousands of people not only donate to our account but also donate and support through various international organizations.



1 Interpreter Ms. Yulia Zamorska Second Secretary

In addition, as humanitarian support to Ukraine, Monterosa Co., Ltd. who owns a restaurant chain in Japan now provides Ukrainian alcohol beverage and food, so we would appreciate if you try some of the Ukrainian alcohol beverage and food in the restaurants.

Note) As of May 21, 2023, regarding the Ukrainian menu at each Monterosa store, Ukrainian food will no longer be provided, and only Ukrainian alcoholic beverages will still be served.

This Junmai Ginjo Sake has my name on it.

The label has my personal stamp on it as well, and by using my name, I promise you that all of the donations will be used exclusively for humanitarian support to Ukraine. These donations mean helping children, injured people or people who lost their houses as a result of this war.

Unfortunately, missile attacks from Russia are still continuing on a daily basis, and innocent people are still being killed. I do not know how long this situation will continue, but it is assumed that Ukraine will be in a difficult situation for another year or so.

We will fight for our common values with the support of the Japanese people. We appreciate Renaissance Project Co., Ltd. for proposing the initiative of the project and for making a lot of efforts to make it happen.

We also express our deepest thanks to the manufacturers for their cooperation.

I also appreciate all of you who came and took time off your busy schedule to attend this event and listen to my speech.

Please try our products and hopefully you will choose ours.

Thank you very much for your support.



Embassy of Ukraine in Japan Lecture in Fukuoka Prefecture



Embassy of Ukraine in Japan
Dr. Sergiy Korsunsky Ambassador
Extraordinary and Plenipotentiary

July 11, 2022
Houounoma, Nishitetsu Grand Hotel

Question2: After visiting many places in Fukuoka Prefecture, how do you see the relationship with Fukuoka Prefecture in the future?

Ambassador: I believe that this will be a very good action for the future. 80 Ukrainians actually used to live in Fukuoka Prefecture before the Russian invasion. Since the war began, those Ukrainians wanted to cooperate and volunteer, they established new association which is called "UA FUKUOKA, Ukrainian Association of Fukuoka Prefecture", and they have been volunteering in many different ways. I just met the representative of the community for the first time and asked him about his career and more, he told me that he is a university professor, researcher and an expert of space technology. Other Ukrainians are also high educated people, and they use their knowledge as experts in various fields. Since the war started, more Ukrainians have moved to Japan as refugees. For example, Japan University of Economics has accepted 68 Ukrainian students, and they have already been studying at the university. These students used to study Japanese in Ukraine, and now they are given various part-time job opportunities and work as an intern at some companies in Japan and learn Japanese culture, especially business culture. I told them that I want them to use these experiences to become great people. I would like them to reach a higher level and become people who are involved in the economic development of business between Ukraine and Japan. They said they love Fukuoka Prefecture and Japan. Therefore, I trust them to be able to make a bridge between the two countries in the future. I believe that after the war, Ukraine will recover, and economic relations between the two countries, such as investments and foreign trade, will develop rapidly in three to five years.



Question1: Mr. Ambassador, thank you very much. Welcome to Fukuoka Prefecture. Looking at the picture of the three bottles of sake, the labels of the two Shochu are written in English, and Junmai Ginjo Sake is written in an unfamiliar three-letter Japanese characters. Could you tell me why is that?

Ambassador: I have learned a little calligraphy since I moved to Japan, and this name in Kanji was named by a calligraphy teacher, Yamamoto-san. My name will be written in Katakana as I am a foreigner, but I asked the teacher to give me my name in Kanji. My teacher wanted to choose a Kanji which will match my personality, and my Kanji name was given - "SERUGI". Of course, I do not think that I need to explain the meaning of the Kanji to everyone, but it is my favorite Kanji, and I like it very much. I think it is a rare product name, but it was well received as a "beautiful name" from Japanese children, so I decided to use it on one of the bottles. I can write the first two characters "SERU" by myself, but the third character "GI" is difficult for me, and I still need to practice writing it.



Houounoma, Nishitetsu Grand Hotel





Junmai
Ginjo
Sake

**SERUGI
UKRAINE**
セルギ ウクライナ

Sasaki Sake Brewery Co., Ltd.
NET WT: 720ml
Sake Meter Value: -3.0
Alcohol Content: 15 %
Ingredients: Rice, Rice Koji

Mr. Akira Sasaki President - Sasaki Sake Brewery Co., Ltd.

I am Sasaki from Sasaki Sake Brewery. I am the younger brother of Kuranosuke Sasaki. This Ukraine support project was planned by President Nakamura of Renaissance Project Co., Ltd., and I agreed to this project and am happy to participate in it. Since our brewery is located in Kyoto Prefecture, we have manufactured a lineup of sake that goes well with Kyoto cuisine.

There are around 1200 small sake breweries all over Japan. Each brewery purposely manufactures sake which is rooted in the region; therefore, our brewery in Kyoto Prefecture, including a brewery in Fushimi have manufactured sake that goes well with Kyoto cuisine. However, when we first started selling our sake brand in Fukuoka Prefecture, we made it slightly more dry to suit the taste of the people of Fukuoka Prefecture.

For the purpose of supporting Ukraine, we made a sake that goes well with Ukrainian cuisine. Until now, we had only been thinking about sake that goes well with Kyoto cuisine; however, in order to have a wide range of people to drink our sake, we have made a slightly sweet sake that we have never made before. We hope that you will enjoy our sake with various dishes.

Moreover, as a support for Ukraine, we hope that you will drink our sake and the world will become peaceful.



Authentic
Barley
Shochu

**PEACE FOR
UKRAINE**
ピース フォー ウクライナ

Fukano Sake Brewery Co., Ltd.
NET WT: 720ml
Alcohol Content: 23 %
Ingredients: Barley, Rice, Rice Koji



Mr. Kaito Fukano - Fukano Sake Brewery Co., Ltd.

We are Fukano brewery from Kumamoto Prefecture. Our company is a shochu brewery founded in 1823. One of the characteristics of our brewery is that we still use the bottle that we have been using since the end of the Edo Era to make shochu, and we manufacture shochu and Kuma shochu which are mainly made by rice.

"PEACE FOR UKRAINE" is an undiluted liquor of authentic barley shochu that has been stored in white oak barrels and sherry barrels for 3 to 5 years, and we made this undiluted liquor in optimal blend balance. We started to make it from around 30 different blend samples to find the optimal balance.

The samples were carefully selected with the aim of bringing out the rich aroma by aging barrels while making the most of the original flavor of the ingredients. We finally created a flavor which we can recommend with confidence that allows you to feel the harmony of rich sweetness and aroma and a mellow flavor.

The recommended way of drinking, with strong taste dishes, will be to mix the shochu with soda, and if you want to enjoy it after the meal, we recommend you drink it on the rocks.

In recent years, it is popular to drink shochu with soda, and you can adjust the refreshing feeling of the alcohol to your liking by the amount of soda that you add.

We would like people who are shochu lovers as well as shochu beginners to try this product.



Authentic
Barley
Shochu

**STAND WITH
UKRAINE**
スタンド ウィズ ウクライナ

Munemasa Sake Brewery Co., Ltd.
NET WT: 720ml
Alcohol Content: 25 %
Ingredients: Barley, Barley Koji, Rice Koji

Mr. Takuya Fukumitsu Sales Manager - Munemasa Sake Brewery Co., Ltd.

We are brewing sake in Arita Town which is famous for Arita porcelain in Saga Prefecture in Kyushu. I am Fukumitsu from Munemasa Sake Brewery.

As labeled on the product, "STAND WITH UKRAINE", we pray that world peace will come as soon as possible. Saga Prefecture is a production area of barley that is constantly ranked first or second place in Japan. Our products use 100% raw materials from Saga Prefecture, we strive to make shochu that makes our consumers feel safe and comfort to consume.

This "STAND WITH UKRAINE" bottle also uses 100% raw materials from Saga Prefecture and retains the aroma and a refreshing taste of barley.

There are many ways to drink shochu, we hope you enjoy our shochu in your own chosen way.

