



FOODEX WINE 2025

Special EVENT

FOODEX JAPAN Secretariat
Japan Management Association



Crafting the perfect synergy
between top wines and top buyers

Key features for FOODEX WINE Special Event



1: Invite only Premium buyers

The target is the **high-end market**.

We will select and invite only buyers who can purchase wines with a commitment to production methods and quality in the **ultra-premium price range. (By invitation only)**

2: Premium Presentation

With techniques beyond the imagination of traditional exhibitions, **we introduce the dedication behind our wines through a display that stimulates all five senses using visuals, sound, and scent.**



3: Marriage Experience with Japanese Cuisine

Globally popular Japanese cuisine will be **authentically paired with high-priced wines and served at the Special Event.** We aim to create additional value through the pairing of Japanese food and wine.

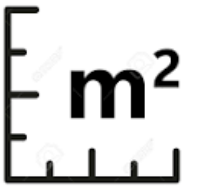
OUTLINE



Date: 11th to 14th March, 2025 9:30 to 17:00 (Final day 16:30)



Venue: TOKYO BIG SIGHT SOUTH HALL 3&4



Area: Total **7,000 sqm**



VISITORS: Professional WINE BUYERS ONLY (By Invitation Only)

Continental Cinema Area



We will disseminate information about global wine production categorized by continent.

Visitors will experience wine production tied to each country's history and culture through the use of sound and visuals.

Exhibit & Tasting Area



Visitors will have the opportunity to taste wines from various countries provided by sommeliers.

In addition to information about the wines themselves, we will also provide insights on how to enhance the flavors of the wines by pairing them with different dishes, along with other contextual information.

Restaurant Marriage Experience Area

Owner of Sushi Arai: Mr. Yuichi Arai



We will set up an area where visitors can experience pairing wine with globally popular Japanese cuisine using Japanese seafood like sushi.

We have confirmed the participation of the renowned sushi restaurant, Sushi Arai from Ginza, Tokyo. This setup aims to explore further possibilities of pairing wine with Japanese cuisine and enhance the overall experience.

WORLD TOP WINE SEMINAR STAGE

TIME TABLE(PLAN)

	11 th Mar	12 th Mar	13 th Mar	14 th Mar
10:00 to 11:00	FRANCE	AUSTRALIA	USA	SPAIN
12:00 to 13:00	ITALY	CHILI	ARGENTINA	SOUTH AFRICA
14:00 to 15:00	USA	GERMANY	PORTUGAL	CHILI
16:00 to 17:00	SPAIN	FRANCE	ITALY	GERMANY

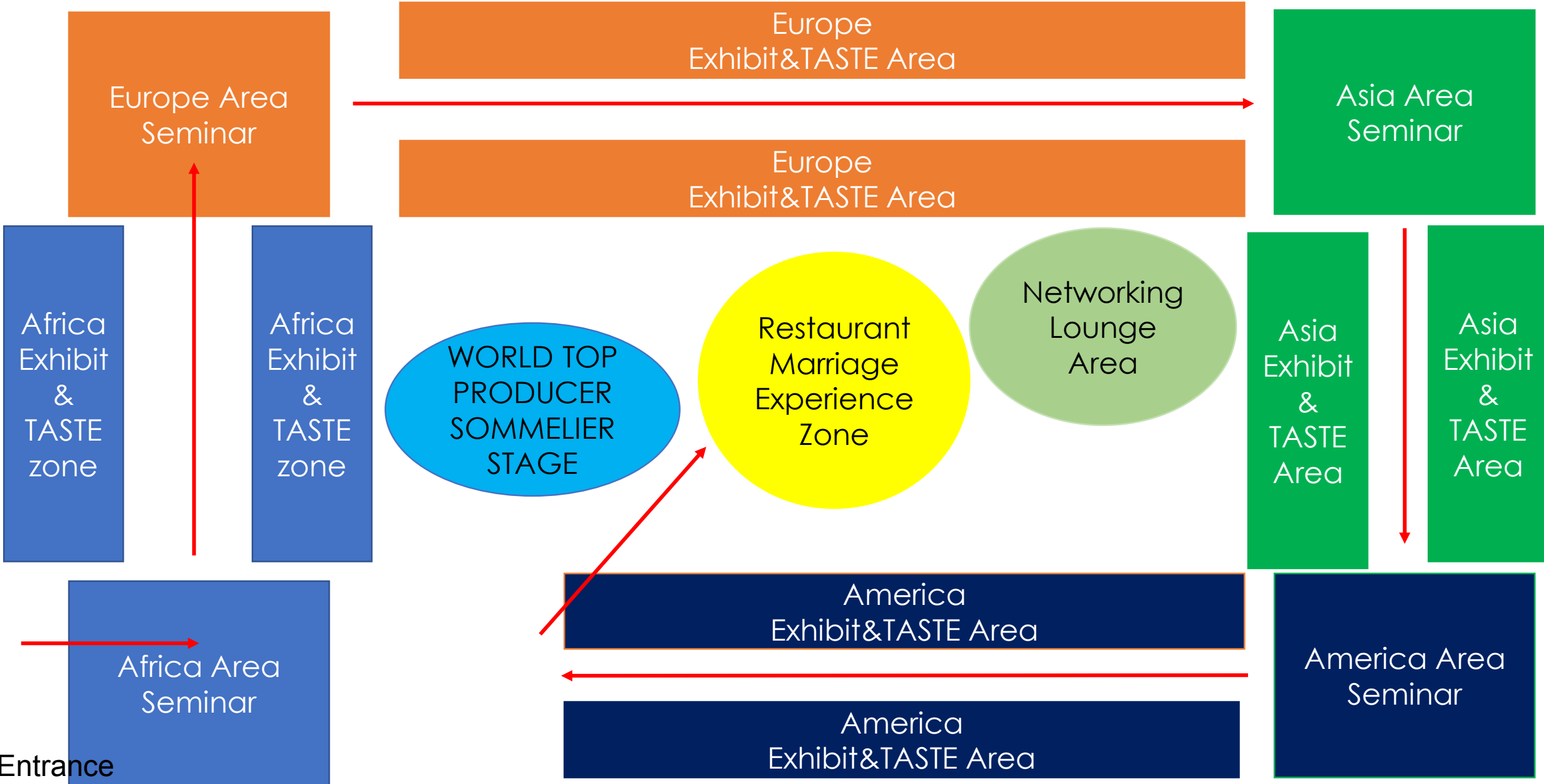
Networking Business Matching Area



We have a networking area equipped to facilitate smooth business discussions. We provide negotiation rooms to enable actual business discussions and connect you with potential partners.

OVERALL FLOOR MAP (IMAGE)

→ Visitor Flow Path



How to Participate

	The cost of participation this special event	The participation style
Wineries in the National Pavilion Wineries in FOODEX Wine zone	Free	Service provided by our own staff or by sommeliers invited by JMA.

The 50th International Food and Beverage Exhibition

FOODEX JAPAN 2025



**11-14 MAR 2025
TOKYO BIG SIGHT**

Future Flavors
Reshaping Global F&B