

| No. | Company Name | Location | Introduction | Supported Languages | URL |
|-----|-----------------------------|----------------------|--|---------------------------------------|---|
| 1 | Rokkasen Co. Ltd. | Yamagata Prefecture | The Rokkasen Brewing Company is located in the centre of Yamagata prefecture, in the Ou Mountain range. They brew their sake using spring water from Mt. Kurobushi and local rice grown in Yamagata. They focus on "pure fermentation" and continue to aim at making sake that their customers can enjoy every day. | Japanese | https://yamagata-rokkasen.co.jp/ |
| 2 | Saura Co. Ltd. | Miyagi Prefecture | Founded in 1724 after taking over the shuzōkabu method. Since then, they have made sake for the Shiogama Shrine, the main shrine of Ōshū which has a history of over 1,000 years. | English | https://www.urakasumi.com/en/ |
| 3 | Kodama Brewing Co., Ltd. | Akita Prefecture | Founded in 1879 in Katagami City, Akita, northwest of Japan, Kodama Jozo is known for its main brand "Taiheizan" 太平山 and completely hand-made artisan Junmai Daiginjo "Tenko" 天巧. The brewery's history goes back as soy sauce and miso producer which still remains as an important part of their business today. "Taiheizan" junmai sake is characterized by modern "kimoto" which is complex in umami, clean in texture with sharp finish. Tasting shop, KooLab is at the brewery for visitors. | English | https://www.kodamajozo.co.jp/en/ |
| 4 | Homare Shuzo Co. Ltd. | Fukushima Prefecture | Karahashi Kōsaku (唐橋幸作) who ran a rice wholesale company, as well as a miso and koji factor took over sake brewing in 1918. 2018 was their 100th anniversary. Today, they are one of the leading brewing companies in the Tōhoku region. | Japanese | https://www.aizuhomare.jp/ |
| 5 | Daishichi Shuzo Co. Ltd. | Fukushima Prefecture | Since its founding in 1752, the company has been producing rich, beautiful sake in the most traditional and orthodox kimoto method. | English (Dutch/French/Chinese) | https://www.daishichi.com/en/ |
| 6 | Kameda Shuzo Co. Ltd. | Chiba Prefecture | This brewing company started around 1751-1763, when Yamabushi made white sake as an offering to the gods in this area. It is the only brewing company that provides sake for Meiji Jingū Shrine in Tokyo. | Japanese | http://jumangame.com/ |
| 7 | Ozawa Shuzo Co. Ltd. | Tokyo Prefecture | This brewing company has been loved by locals in the Oku-Tama area of Tokyo since its founding in 1702, during the Edo period. The name of their sake comes from the famous water town in the area that has an abundance of pure spring water. | English | http://www.sawanoi-sake.com/en |
| 8 | Yamanashi Meijo Co. Ltd. | Yamagata Prefecture | This company began brewing in 1750 in the Kōshū Kaidō Daigahara area. Joining forces with local farmers and producers, they strive to make high quality sake using high quality local ingredients. | English | https://sake-shichiken.com/ |
| 9 | Miyasaka Jozo Co. Ltd. | Nagano Prefecture | Masumi started the company in 1662. They produce sake for the Suwataisha Shrine, called "Masumi no Kagami". They take pride in the fact that their K7 sake yeast continues to be used all over the country in sake brewing. | English (Chinese) | https://www.masumi.co.jp/en/ |
| 10 | DHC Brewery Co. Ltd. | Nigata Prefecture | This brewing company has been making sake for over 100 years in Niigata City's Kita Ward (formerly known as Toiyosaka). This sake has a clean and full flavour, that is both balanced and refreshing. DHC strives to make authentic sake. | Japanese | http://www.bairi.net/ |
| 11 | Gekkeikan Co. Ltd. | Kyoto Prefecture | Fushimi (Kyōto) is known as one of the leading sake making areas in Japan. The brewery was renovated and reopened in 1982 as the Gekkeikan Ōkura Memorial Museum. Their exhibits feature the 380-year history of Gekkeikan as well as displays of old-fashioned sake brewing tools. Limited edition sake is available for tasting at the end of the tour. | English | https://www.gekkeikan.co.jp/english/ |
| 12 | Sasaki Brewery Co. Ltd. | Kyoto Prefecture | The area that this brewery is located in, Kamigyō (Kyōto) is the former site of the Jurakudai residence of Toyotomi Hideyoshi. This site is blessed with high quality ground water known as ginmeisui which was also used in tea making by Sen no Rikyū. They continue to brew sake in the central Kyōto method. | Japanese | http://www.jurakudai.com/ |
| 13 | Sakura Masamune Co. Ltd. | Hyogo Prefecture | Sakura Masamune Brewing Company has been popular among locals in the Nada area of Kōbe since its founding in 1625. Since surviving the great Hanshin-Awaji Earthquake, they continue to interact with the local community, as a form of gratitude. | English | https://www.sakuramasamune.co.jp/english/ |
| 14 | Kobe Shushinkan Co. Ltd. | Hyogo Prefecture | Founded in 1751. This company strives to bring the rich tradition of sake brewing into the future and continues to make sake in a formal manner. They also do work in the areas of food and regional culture. | German/English and 11 other languages | https://www.enjoyfukuju.com/de/ |
| 15 | Akashi Shurui Jozo Co. Ltd. | Hyogo Prefecture | This company has been in the brewing (soy sauce), money-changing, and rice grain industry since the end of the Edo Period. Their motto is "Sake, laughter, and happiness for all", and they strive to put smiles on every one of their customer's faces. | Japanese | https://akashi-tai.com/jp/#verify |
| 16 | Marumoto Brewery Co. Ltd. | Okayama Prefecture | Founded in 1867, this brewery is located in southwestern Okayama prefecture, home of the "Bicchū Brewer". They make sake in the umakuchi style. They grow their own rice and yearn to share the "deliciousness of rice". | Japanese | http://kamomidorico.jp/ |
| 17 | Okuizumo Brewery Co. Ltd. | Shimane Prefecture | Sake has been made in the Izumo area of Shimane prefecture since ancient times, as seen in the Nihon Shoki. This brewery uses local rice from Oku-Izumo, which they mill on their own. Their sake is made by a young Izumo brewer. | Japanese | https://okuizumosyuzou.com/ |
| 18 | Tsujun Brewery Co. Ltd. | Kumamoto Prefecture | Kanseigura was built by the founder of the present day Juntsū Brewing Company in 1792 (mid-Edo period). It is the oldest brewery in Kumamoto Prefecture; the name and main building are registered as tangible cultural heritage properties. | English (Korean/Chinese) | https://tuzyun.com/ |

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| 19 | Yamagata Brewery Association | Yamagata Prefecture | Yamagata prefecture is home to many unique breweries, which produce famous sake made possible by their climate and local culture. Yamagata is a storehouse of treasures for those who know about sake, and there are various unique sakes available. | English (Korean/Chinese) | https://yamagata-sake.or.jp/publics/index/#googtrans(ja en) |
| 20 | Tochigi Prefecture Brewery Yotte Mikke Council | Tochigi Prefecture | This organization aims at sharing information about sake brewery tourism, joining forces with travel agencies, restaurants and hotels to gather tourists from Japan and abroad to regional brewing facilities. | | |
| 21 | JAPAN SAKE AND SHOCHU MAKERS ASSOCIATION | Tokyo Metropolitan Area | Founded with the purpose of maintaining liquor taxes and stability in liquor trading. They aim to revive independent and free trade activities, as well as protecting liquor taxes and increasing profit sharing. | English (Italian/Korean/Chinese) | https://japansake.or.jp/sake/en/ |
| 22 | Hida Local Sake Tourism Council | Gifu Prefecture | This council works to share the history and culture of mountainous Hida (Gifu prefecture), which is based on the abundance of water and rice. They also work to promote historical and cultural tourism in the Hida region. | | |
| 23 | Kuma Shochu Distillery Tourism Council | Kumamoto Prefecture | Works with travel professionals (DMC, travel agencies) and local tourist attractions. to promote shochū brewery tourism and answer the various needs of international tourists. | English (French/Chinese) | https://kumashouchu-tourism.com/en/ |
| 24 | Okinawa Awamori Distillers Association | Okinawa Prefecture | There are 47 distilleries making Okinawan Awamori, a liquor that is strongly associated with Ryūkyū culture and history. Some Awamori fetch quite a high price. This association works on education to promote further understanding of Awamori. | English (Korean/Chinese/Thai) | https://okinawa-awamori.or.jp/?lang=en |