

# LIST OF SAKE BREWERY MEMBERS

## JAPAN COUNCIL FOR THE PROMOTION OF SAKE BREWERY TOURISM

BREWERY	DESCRIPTION	EVDEDIENCES	WEDSITE
Listed by prefecture	DESCRIPTION	EXPERIENCES	WEBSITE
from the north to the			
south-west			
AOMORI (northern Hon			<b>,</b>
Hachinohe Shuzo	A famous sake born from local ingredients	Brewery tour / tasting	mutsu8000.com/en/
	• Since 1775		
	Uses local rice, yeast, and underground spring water from the		
	Kanisawa area		
	Produces Mutsu Hassen Special Junmai – fresh and fruity, which      Training and the second sec		
	pairs well with the local saba mackerel speciality		
AKITA (northern Honshu	Atmospheric buildings, celebrated for their architectural heritage		
Kodama Brewing	Leading sake, miso and soy sauce brewery	Guided tour by	kodamajozo.co.jp/en/
Rodding Drewing	• Since 1879	reservation	Roddinajozo.co.jp/ cii/
	Produces Tenko 40 Junmai Daiginjo – award-winning, aromatic,		
	full-bodied, and sharp in finish which pairs well with Akita's		
	signature dish <i>Kiritanpo</i>		
	Also produces craft gin made from local botanicals		
	Brewery surrounded by rice fields overlooking Mt Taiheizan		
IWATE (northern Honsh	u)		
Nanbu Bijin	Boldly taking on new challenges	Brewery tour / tasting	nanbubijin.co.jp/en/
	• Since 1879		
	Produces Nanbu Bijin – decadent aroma and rich flavour which		
	pairs well with local buckwheat <i>kakke</i> dish		
	Also produces craft gin, vodka and whisky products and hosts		
	brewery tours and events		
	Developed an innovative unpasteurized sake which uses flash-  financial to the plantage of the plantage o		
	freezing technology so customers can enjoy a fresh unpasteurized style		
YAMAGATA (northern H	,		
Sakuragawa Sake	Nurtured by the natural beauty of a snowy region	Brewery tour / tasting	sakuragawa-sake.co.jp
Brewery	• Since 1706		
	Located in the snowy Mt IIde region, produces sake from soft		
	mountain snow melt and rice grown in rich local soils		
	Brewers strongly committed to the entire process from koji		
	making to distilling to create a mellow flavour		
	Runs "Okitama Local Gastronomy" events paired with local dishes		
Yamagata Prefecture	Yamagata Prefecture, known as the "Kingdom of Ginjo"		yamagata-sake.or.jp
Sake Brewers	Yamagata – Japan's first prefecture to receive GI (Geographical		
Association	Indication) certification		
	Prefecture typified by mountain meltwater and a cold winter climate suited to extended low-temperature fermentation		
	Its 50 brewery members celebrated for their top-quality sake,		
	especially <i>ginjo</i>		
Rokkasen	Producing a sweet junmai sake with flavours of rice	Brewery tour / tasting	yamagata-rokkasen.co.jp/
	• Since 1972	2,,	,
	Produces Rokkasen Godanjikomi Junmai – a modern take on the		
	sake that people drank centuries ago created by mixing amazake		
	in twice just before pressing to create a mellow flavour, best		
	paired with the local taro stew		
	Holds brewer tours and a harvest festival		
MIYAGI (northern Honsi			
Urakasumi Sake	Excellent marriage with seafood from the Sanriku coast	Tasting	urakasumi.com/en/
Brewery Saura	• Since 1724		

mellow rise unants with a perfect balance of flavour and aroma Produces Jumnal Gripp Unstantia Ten Heading brand sold or over 50 years, fresh and moderance, and detel for restrood paining.  PURUSHEMA (northern Hombul  Debrich 1346 brevery  Since 17/2  Produces Dainhelm Minoromon — smooth toxture and fragrant, created by a unique polishing method that evenly shares off the surface of the rice, party well white call pame flow and koll- termented salmon  Homan's Sales direvery  Southern Since 17/2  Produces Risalata Terrior — uses the underground water from M Illies and faces Risalata Service — some Ri				
FUNCUSHMAN fearthern Homania  Dankinchi Sake Drewey  FUNCUSHMAN fearthern Homania  Dankinchi Sake Drewey  Particular and Marchae Marchae  Particular and Marchae Marchae  Particular and Marchae  Part		Urakasumi sake uses local rice and is typified by an elegant,		
### CHILDHAMA (northern Housital)  Dashich's skee Brewery  Produces Dashid Minimum and moderants, and skeep for a rich pill-adopted same  **Since 1722**  **Produces Dashid Minimum — Frod the Search and Search Sea		·		
Dushishih Sake Brewery  Dushishih Sake Brewery  Deflicated to traditional kimato brewing for a rich full badied sake  Since 3752  Produces Dashishi Minowamon – smooth texture and fragrant, created by a unique polishing method that evenly shaves off the surface of the rex, ppins well with local game flow and Kipi  Deflicated to creating a new genne of premium puer-icic sake, such as Zimural Kinato Classic with 1st off humani flowour  Samural Kinato Lareroir – uses the underground water from Mt indie and ramed Kitakata grown rice, ppins perfectly with local picture of herring operation of local produce store and tastings of sake, shochal and liqueurs  TOKYO Central Hombuly  Classic Shazo  Produces Kitakata Terroir – uses the underground water from Mt indie and and sating of sake, shochal and liqueurs  TOKYO Central Hombuly  Classic Shazo  Produces Kitakata and tastings of sake, shochal and liqueurs  TOKYO Central Hombuly  2 Sake browder from hard and soft waters drawn from the scenic Make rice visually and garden and musleum, or sample water overdooking the Tama river  Shince 2702  Sake browder for brewery tourism – visitors can tour its 300-year-oich brewery building and garden and musleum, or sample water overdooking the Tama river  Shince 2703  Sake browder or brewery tourism – visitors can tour its 300-year-oich brewery building and garden and musleum, or sample water overdooking the Tama river  Shince 2703  Sake browdery  Shince 2703  Produces and garden from Nusatimibul spring water from Mt Atago, the profection's of his produces and premium rice varieties  Privated Jayanagame and its unamnification with honoreo  Shince 2703  Produces and confirmed the following from the following from the following from the produces and confirmed the following from the produces and confirmed the following from the prod		<ul> <li>Produces Junmai Ginjo Urakasumi Zen – leading brand sold for</li> </ul>		
Datablich Sales Brewery  Deficited to traditional kinnobe brewing for nith full-blooded sale  Since 1752  Produces Dashich Minnowamon - smouth texture and fraggand, created by a unique polishing method that evenly shaves of the surface of the rice, pair well with local game foul and kigs  Dedication to retailing a new gone of primaturing pre-rice sales, such as Junnal Kinnoto Classic with its rich unami flavour  Some 1918  Produces Kriskata Terroir - uses the underground water from Mt lide and Taned distals-grown rice, pairs perfectly with local Expansible brevery composed with a large lapanete garden and local produces store and testings of sales, shochu and liqueurs  TOKYO (central Hondra)  Ozawo Shuco  Pood soles a tourism in notrue-rich Okutamo  Since 1918  Produces that are recommended to the state of the recommended of the recommendation of the sales of the recommendation of the sales of the recommendation of the recommendatio		over 50 years, fresh and moderate, and ideal for seafood pairing		
Since 1752	<b>FUKUSHIMA</b> (northern H	onshu)		
Produces Dathich Minovannon - smooth teature and fragrant, created by unique polishing method that every shares of the fire, pairs well with local game flowd and korp's ferremented salmon Dedicated to creating new gener of premium pure rice sake, such as human kindrod Classe with its rich unamal florous' shares of the fire. Such as human florous' shares are stated to creating new gener of premium pure rice sake, such as human kindrod Classe with its rich unamal florous' shares and the same florous proteins of the same florous prote	Daishichi Sake Brewery	Dedicated to traditional kimoto brewing for a rich full-bodied sake	Brewery tour / tasting	daishichi.com/en/
created by a unique polishing method that evenly shaves off the surface of the rice, pairs well with local game foul and kolgi- fermented salmon  Dedicated for creating in one gentre of premium pure-rice sake, such as Junnal Kinotoc Classe with its rich unamal Tisrour  Sometime for Kindstor tecrning  Produces Kindston terroir—uses the underground water from Mit idea and mand Kindstant spromit requires the underground water from Mit idea and mand Kindstant spromit requires the produces that a large shapanese garden and local produces tore and takings of sake, shorbut and liquerus  TOKYO (central Hombu)  Otawa Shuto  Food sake k tourism in noture-rich Okutama  Local produces to an and takings of sake, shorbut and liquerus  TOKYO (central Hombu)  Otawa Shuto  Food sake k tourism in noture-rich Okutama  Local produces to an and takings of sake, shorbut and liquerus  TOKYO (central Hombu)  Otawa Shuto  Food sake k tourism in noture-rich Okutama  Local produces the reversible of the wind and soft waters drawn from the seein Mitae trev relay  Mitae the reversible of the wind tour made from the seein of the relation of brown and the seeing of the reversible of the wind of the reader from the seeing of the reversible of the wind of the reader from the seeing of the reversible of the wind of the reversible of the r		• Since 1752		
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surface of the rice, pairs well with local game flow and kolj- fermented alanon  Dedicated to creating a new gener of premium pure-rice sake, such as Jumnal Kinnoto Classic with its rich unamini flavour  Sourching the Kitolatos terroric  Sourch Sourching the Kitolatos terroric  Sourc		=		
Formered salmon  Dedicated to creating a new genre of premium pure-rice sake, such as Jumma i Kimoto Classic with its rich unami flavour  Sourch part Activator and the Activator activation  Since 1918  Produces Kitakata Terroir – uses the underground water from Mt lide and formed Glassic grown rice, pain perfectly with focal  Espansive brewery compound with a large lapances garden and local produce store and tastings of sake, shochu and liqueurs  TOXYO (central Honshu)  Orawa Shuso  Food x sake x tourism in reture-rich Okutama  Sike brewed from hard and soft waters drawn from the scenic Mtake rever valleng and garden and model fresh from its brewing water valleng and garden and model fresh from its brewing water overlooking the 1 ama niver  CHIBA (north-east of Toxy area)  Sake with poins perfectly with focal foreurist data "namero"  Sake with poins perfectly with focal foreurist data "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake with poins perfectly with focal foreurist data" "namero"  Sake water poins perfectly with focal foreurist data" "namero"  Sake water poins perfectly with focal foreurist data" "namero"  Sake water poins perfectly and the traditional formation town of Kotakin name (sepandary Namia-san temple (close to Tokyo's airport)  Produces sake using traditional Yamahai methods that promote lactic acid forematation  Conda Syuzo				
Dedicated to creating a new gene of premium pure-rice sake, such as Lumnal kindous Classes with its rich unamit flavour stacks with a series of the stacks with its rich unamit flavour stacks with a large lapanese garden and pickled herring speciality   Expansive brewery compound with a large lapanese garden and local produces to reveal tracing of stacks, shechu and laqueurs				
Such as Juman's Mindro Classic with its rich unamin flavour				
Homans Sake Brewery   Soveruing the Efficient terroir   Since 1918   Produces Status to Terroir - uses the underground water from Mt lide and famed Ritakstar-grown rice, pairs perfectly with local pickled herring speciality   Expansive brewery compound with a large Japanese garden and local produce store and tastings of sake, shochu and liquerurs				
Since 1918  Froduces tilstata Terroir – uses the underground water from Mt lide and famed kfakatata-grown rice, pairs perfectly with local picked herring specially.  Froduces toke at latering of sake, shoulk and liqueurs  Froduces toke at latering of sake, shoulk and liqueurs  Froduces toke at latering of sake, shoulk and liqueurs  Froduces toke at latering of sake, shoulk and liqueurs  Froduces toke at latering of sake, shoulk and liqueurs  Froduces and soft waters drawn from the scenic sake with form and soft waters drawn from the scenic sake with form and soft waters drawn from the scenic different varieties of sake with tofu made fresh from its brewing water overdooking the fram river  CHIBA (north-east of Toko area)  Kameda Syuzo  Sake with pairs perfectly with focal prounte dish "namero"  Since 1757  Famous aske made from Invashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties or pair the pairs of the pai				<del> </del>
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lide and famed Kitakata-grown rice, pairs perfectly with local picked herring specified periodes store and startings of sake, shochu and liqueurs				
pickled herring speciality		<ul> <li>Produces Kitakata Terroir – uses the underground water from Mt</li> </ul>		
Expansive brewery compound with a large Japanese garden and local produce store and startings of sake, shochu and liqueurs   FOOK Side X Solve X Solve X Solve S Lourism in nature rich Okurdma   Since 1702		lide and famed Kitakata-grown rice, pairs perfectly with local		
Total produce store and tastings of sake, shochu and liqueus		pickled herring speciality		
DOZIONA STUDIO   Product sole x fourism in nature-rich Okutama   See Production   Since 1702   Sake brewed from hard and soft waters drawn from the scenic Mitake river valley   See Production		Expansive brewery compound with a large Japanese garden and		
DOZIONA STUDIO   Product sole x fourism in nature-rich Okutama   See Production   Since 1702   Sake brewed from hard and soft waters drawn from the scenic Mitake river valley   See Production		local produce store and tastings of sake, shochu and liqueurs		
Food x sake x tourism in nature-rich Okutama   See the company	TOKYO (central Honshu)	-		•
Since 1702 Sale brewed from hard and soft waters drawn from the scenic Mitaker river vailey Early adapter of brewery tourism – visitors can tour its 300-year-old brewery building and garden and museum, or sample different varieties of sake with four made fresh from its brewing water overlooking the Tama river  CHIBA (north-east of Tokyo area)  Sake with pairs perfectly with local favourite dish "namero" Since 1757 Famous sake made from Iwashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties Pair Helikal jumnagame and its unamil Risour with namero (iminosel local horse mackerel) Sharing the brewing culture of Rozaki, "name of fermentation" Sharing the brewing culture of Rozaki, "name of fermentation" Since 1689 First began brewing at the traditional fermentation town of Rozaki near legendary Nanta-san Temple (close to Tokyo's airport) Produces sake using traditional Yamaha in ethods that promote lactic acid fermentation  SAITAMA (north of Tokyo area)  Solution (north call office and provided in the strength of the str	1	Food x sake x tourism in nature-rich Okutama	Brewery tour / tasting	sawanoi-sake.com/en/
Sake brewed from hard and soft waters drawn from the scenic Mittake river valley.  Early adopter of brewery businsm – visitors can tour its 300-year-old brewery businsm and garden and museum, or sample different varieties of sake with tofu made fresh from its brewing water overlooking the Tama river.  CHIBA (north-east of Tokyo area).  Kameda Syuzo  Soke with pairs perfecture's highest peak, and premium rice varieties. Pair Heikkia Juvmanagame and its unamif lavour with namero (minoced local horse mackere!). Pair Heikkia Juvmanagame and its unamif lavour with namero (minoced local horse mackere!).  Nabedana Brewery  Shoring the brewing culture of Kozoki, "home of fermentation" Since 1889 First began brewing at the traditional formentation fown of Kozoki near legendary Narita-san Temple (close to Tokyo's airport) Produces take using traditional Yamahai methods that promote lact add fermentation Co-hoots the locaki Sake Brewery Festival  Early Choots the locaki Sake Brewery Festival  With a strong environmental focus, Yamane brews its sake in barrels of coder wood sourced from local forests, donates to local environmental causes, and runs forest eco tours Yamane sho offers a God yap rogram whore you can learn about nanaging a sake brewery  Gonda Syuzo  Offering a robust florour that pairs well with sweet and spicy dishes Gonda splies the traditional funo-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour Produces fixed on the produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour Produced rice Four of these breweries collaborate to run events and experiences for overseas travellers to learn about sake – try its unique tours of sake-chilar caves  YAMANASHI (bouth of Tokya area)  Sake-shichiken.com/ Produced rice Naker of the prized Shichiken sake Visitors can explore the history of the brewery and match with			, ,	Table Sanciosiny City
Mitake river valley  Early adopter of brewery building and garden and museum, or sample different varieties of sake with frost made fresh from its brewing water overlooking the Tama river  CHIBA (north-east of Totyo area)  Sake with poirs perfectly with local forourite dish "nomero"  Since 1757  Famous sake made from Iwashimizu spring water from Mt Atago, the prefectiver's highest peak, and premium rice varieties  Pair Heklkal jumnapame and its unamil flavour with nomero (minced local horse mackerel)  Nabedana Brewery  Shoring the brewing culture of Kozoki, "home of fermentation"  First began brewing at the traditional fermentation town of Kozoki near legendary Narita-san Temple (close to Tokyo's airport)  Produces sake using traditional Yamaha methods that promote lactuc acid fermentation  Choose the Kozoki skabe Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  Obdicated to co-existing with nature  Since 2019  With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  Yamane also offers a 60-day program where you can learn about managing a sake brewery  Foodias Sputzo  Offering a robust flowour that pairs well with sweet and spicy dishes  Since 1859  Gonda applies the traditional funo-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naces and a numerined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naces and a numerined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naces and a numerined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naces and a numerined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naces and the food of the Japan Alps, known for its excellent was selected for the prized Shichiken sake  Silvick for experience of the prized Shichiken sake  Visitor				
Early adopter of brewery building and garden and museum, or sample different varieties of sake with fold made fresh from its brewing water overlooking the Tama river				
Old brewery building and garden and museum, or sample different varieties of sake with frot made fresh from its brewing water overlooking the Tama river  CAHBA (north-east of Tokyo area)  Same with poirs perfectly with local forourite dish "namero"  Famous sake made from Iwashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties  Pair Heikkial Jyumagname and its unamil flavour with namero (minced local horse mackerel)  Nabedana Brewery  Nabedana Brewery  Since 1689  First began brewing at the traditional fermentation town of Kozaki near legendary Narita san Temple (close to Tokyo's airport)  Produces sake using traditional Yamahai methods that promote lacitic acid fermentation  Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  Dedicated to co-existing with nature  Since 219  With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  Yamane Sake Brewery  Gonda Syuzo  Officing a robust flowour that pairs well with sweet and spicy dishes  Since 1850  Gonda applies the traditional funa-shibori method of using local sake rice to produce an urrefined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Naozane Daigrinjo— won gold at the 2024 Annual Japan  Sake Awards  TOCHIGI (north of Tokyo area)  YAMANASHI Isouth of Tokyo area  Fingo poining this soke with fermented foods  Since 1750  Sinc		· ·		
CHIBA (north-east of Tokyo area)				
Water overlooking the Tama river				
Kameda Syuzo  Sake with poirs perfectly with local favourite dish "namero"  Since 1757  Famous sake made from lwashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties  Pair Heikkiał Jyumangame and its umami flavour with namero (miniced local horse mackerel)  Shoring the brewing culture of Kozaki, "home of fermentation"  Since 1889  First began brewing at the traditional fermentation from of Kozaki near legendary Naria-san Temple (close to Tokyo's airport)  Produces sake using traditional Yamahai methods that promote lactic acid fermentation  Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Frewery tour / tasting  en.yamaneshuzo.jp  en.yamaneshuz		=		
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Since 1757  • Famous sake made from Iwashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties  • Pair Hekikai Jyumangame and its umami flavour with namero (minced local horse mackerel)  • Since 1689  • First began brewing at the traditional fermentation'  • Since 1689  • First began brewing at the traditional fermentation flown of Kozaki near legendary. Natrata-san Temple (close to Tokyo's airport)  • Produces sake using traditional Yamahai methods that promote lacitic acid fermentation  • Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  • Since 2019  • With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  • Yamane also offers a 60-day program where you can learn about managing a sake brewery  Gonda Syuzo  Offering a robust flavour that pairs well with sweet and spicy dishes  • Since 1850  Gonda applies the traditional funa-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, till-bodied flavour  sake rice to produce an unrefined sake which is slowly pressed to create a rich, till-bodied flavour  The Tochigi Yotte-Mikke  Council  **Our of these breweries collaboration of four unique breweries  Council  **Our of these breweries collaborate to run events and experiences for overseas travellers to learn about sake — try its unique tours of sake-cellar caves  **YAMANASHI (south of Tokyo area)  **Tokicikien Yamanashi Mejo puring this sole with fermented foods  • Since 1750  • Located at the foot of the Japan Alps, known for its excellent with the food of the prized Shichiken sake  • Visitors can explore the history of the brewery and match with	CHIBA (north-east of Tok	yo area)		
Since 1757  • Famous sake made from Iwashimizu spring water from Mt Atago, the prefecture's highest peak, and premium rice varieties  • Pair Hekikai Jyumangame and its umami flavour with namero (minced local horse mackerel)  • Since 1689  • First began brewing at the traditional fermentation'  • Since 1689  • First began brewing at the traditional fermentation flown of Kozaki near legendary. Natrata-san Temple (close to Tokyo's airport)  • Produces sake using traditional Yamahai methods that promote lacitic acid fermentation  • Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  • Since 2019  • With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  • Yamane also offers a 60-day program where you can learn about managing a sake brewery  Gonda Syuzo  Offering a robust flavour that pairs well with sweet and spicy dishes  • Since 1850  Gonda applies the traditional funa-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, till-bodied flavour  sake rice to produce an unrefined sake which is slowly pressed to create a rich, till-bodied flavour  The Tochigi Yotte-Mikke  Council  **Our of these breweries collaboration of four unique breweries  Council  **Our of these breweries collaborate to run events and experiences for overseas travellers to learn about sake — try its unique tours of sake-cellar caves  **YAMANASHI (south of Tokyo area)  **Tokicikien Yamanashi Mejo puring this sole with fermented foods  • Since 1750  • Located at the foot of the Japan Alps, known for its excellent with the food of the prized Shichiken sake  • Visitors can explore the history of the brewery and match with	Kameda Syuzo	Sake with pairs perfectly with local favourite dish "namero"	Brewery tour / tasting	jumangame.com
he prefecture's highest peak, and premium rice varieties  Pair Hekikal Jyunwangame and its unami flavour with namero (minced local horse mackerel)  Sharing the brewing culture of Kozoki, "home of fermentation"  Since 1689  First began brewing at the traditional fermentation town of Kozoki near legendary Narian-san Temple (close to Tokyo's airport)  Produces sake using traditional Yamahai methods that promote lactic acid fermentation  Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  Pedicated to co-existing with nature  Since 2019  With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  Yamane also fering a robust flavour that pairs well with sweet and spicy dishes  Since 1850  Gonda Syuzo  Offering a robust flavour that pairs well with sweet and spicy dishes  Since 1850  Gonda applies the traditional funo-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Nacane Daiglinjo – won gold at the 2024 Annual Japan Sake Awards  TOCHISI (north of Tokyo area)  TOCHISI (north of T		• Since 1757		
he prefecture's highest peak, and premium rice varieties  Pair Hekikal Jyunwangame and its unami flavour with namero (minced local horse mackerel)  Sharing the brewing culture of Kozoki, "home of fermentation"  Since 1689  First began brewing at the traditional fermentation town of Kozoki near legendary Narian-san Temple (close to Tokyo's airport)  Produces sake using traditional Yamahai methods that promote lactic acid fermentation  Co-hosts the Kozaki Sake Brewery Festival  SAITAMA (north of Tokyo area)  Yamane Sake Brewery  Pedicated to co-existing with nature  Since 2019  With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours  Yamane also fering a robust flavour that pairs well with sweet and spicy dishes  Since 1850  Gonda Syuzo  Offering a robust flavour that pairs well with sweet and spicy dishes  Since 1850  Gonda applies the traditional funo-shibori method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour  Produces Nacane Daiglinjo – won gold at the 2024 Annual Japan Sake Awards  TOCHISI (north of Tokyo area)  TOCHISI (north of T		Famous sake made from Iwashimizu spring water from Mt Atago.		
Pair Hekikia Juymangame and its umami flavour with namero (minced local horse mackerel)		· · ·		
Makedana Brewery   Sharing the brewing culture of Kozaki, "home of fermentation"   Since 1689   First began brewing at the traditional fermentation town of Kozaki   near legendary Narita-san Temple (close to Tokyo's airport)   Produces sake using traditional Yamahai methods that promote   acit caid effermentation   Co-hosts the Kozaki Sake Brewery Festival      SAITAMA (north of Tokyo area)   Pedicoted to co-existing with nature   Since 2019   With a strong environmental focus, Yamane brews its sake in barrels of cedar wood sourced from local forests, donates to local environmental causes, and runs forest eco-tours   Produces Naozane Dalginjo – won gold at the 2024 Annual Japan Sake Airake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour and pracame Dalginjo – won gold at the 2024 Annual Japan Sake Awards   A collaboration of four unique breweries   Since 2013   Comprises 30 sake breweries spread across a 100-km stretch of land drawing on three different river systems and locally produced from overseas travellers to learn about sake – try its unique tours of sake-cellar caves				
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NAGANO (control Horsely	Brewery interior open to the public in March during the New Sake Festival		
NAGANO (central Honshi Kurabito Stay	Stay at a brewery and experience the life of a brewer  Since 2020  A unique experience created in the Saku region, home to 13 breweries  Visitors can stay in renovated lodgings of the venerable 300-year-old Kitsukura Brewery and get close-up insights into the daily life	Brewery tour / tasting	kurabitostay.com
	of brewers and the sake production process • Enjoy dinners of local ingredients designed to pair with sake		
Miyasaka Brewing	<ul> <li>Sample Masumi, a famous sake from Shinshu's Suwa region</li> <li>Since 1662</li> <li>The Suwa region is blessed with clear water and a cool climate, and where the superlative yeast Kyokai No 7 was first discovered and still used in many breweries</li> <li>Local sake Masumi has a mild aroma and moderate acidity, pairing well with seasonal local foods</li> <li>The brewery's flagship products (Kuro, Aka, Shiro, and Kaya) pair well with every kind of meal – both the everyday and more lavish</li> <li>Part of the Five Suwa Breweries Walking Tour</li> </ul>	Tasting	masumi.co.jp/en/
Yonezawa Sake Brewery	Enjoy Imanishiki sake, nurtured locally in Minami Shinshu  Since 1907  Clean abundant water and harsh cold winters make the Ina Valley an ideal environment for brewing sake  The brewery uses the traditional method of arranging sake filtering bags in vats (rare today) and slowly pressing the sake  Produces Imanishiki Junmai Ginjo Miyama-nishiki-brand - uses Nagano yeast and rice for umami and balanced ginjo aroma	Tasting	imanisiki.co.jp
Tanakaya Brewing	Experience the brewer's life, in snowy Okushinano     Since 1873     Draws on spring water from Mt Mizuo, requiring 150 round trips in a 2-ton truck each winter     Produces Mizuo Tokubetsu Junmaishu Kinmon-nishiki Jikomi – has the unique astringent bitterness of Nagano's Kinmon Nishiki rice which pairs well with mountain vegetable tempura and river fish     Visit year-round for the Brewery Tour x Sake Tasting, or in winter, try brewery work in the "brewer's experience"	Brewery tour / tasting	mizuo.co.jp/english/
Obata Shuzo	Taking advantage of the rich natural environment of Sado Island  Since 1892  Mountainous Sado Island is home to clear, cool water and high-quality rice  The delicious home-grown Sado rice used in the brewery's Manotsuru sake ensures that its flavour never grows old, pairing well with locally caught seafood  Visit its second brewery located in a renovated former school building, where various tasting events are held	Brewery tour / tasting	obata- shuzo.com/en/information .asp
DHC Shuzo	Founded in the rich rice-producing region of Niigata  Since 1908  For over 100 years, the brewery has been producing a local sake made exclusively from Niigata-farmed rice  Favored with a legacy of refined techniques, it also uses modern equipment to ensure freshness by storing sake in ice-cold bottles below -1°C  Try its crisp, fragrant Koshi no Bairi Junmai Ginjo, fruity Kayama Junmai Ginjo, or light, dry Yuten Junmai Ginjo	Brewery tour / tasting	bairi.net
Wakatsuru Shuzo	Widening the circle of sake fans Since 1862 The brewery's sake and whisky use high-quality underground water from the Shogawa River Is also working on creating a low-alcohol sake. Its Itonami sake, made with the kimoto brewing process and lactic acid bacteria derived from locally popular turnip sushi, is also widening its circle of sake fans Visitors can tour century-old Taisho-gura brewery building and Saburomaru whisky distillery and enjoy local food pairings at Tanzaburo restaurant	Brewery tour / tasting	wakatsuru.co.jp/en/index. html
AICHI (central Honshu – s Tsurumi Syuzou	Nurtured by the Kiso River's pristine waters  Since 1873  Kiso River waters are recognized as among Japan's best and the brewery pumps those waters from 200 meters underground to produce its sake	Brewery tour / tasting	

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	Its two major brands, Gazan and Sansou, are top award winners at domestic and international competitions, including the Annual Japan Sake Awards. Try comparing its sweet, rice-flavored Gazan with its charm dry Sansou.		
GIFU (central Honshu – so	with its sharp, dry Sansou		
Miwa Shuzo	Brewing Shirakawago nigori sake from the "City of Water"	Brewery tour / tasting	miwashuzo.co.jp/english/
	Since 1837     Ogaki village, located on the Kiso river system, is known for its natural spring water. Miwa Shuzo named its Shirakawago Nigori Sake after the village, now a UNESCO World Heritage site, on the village's request to produce a sake closely resembling the doburoku offered to the gods at the local festival     Produces Shirakawago Junmai Nigori Sake – uses more rice than regular sake and has a smooth texture and rich rice flavour		
Hirata Sake Brewery	Brewing sake from the old town of Hida Takayama	Brewery tour / tasting	h-sake.jp
·	<ul> <li>Since 1895</li> <li>Has been brewing sake in Hida Takayama, surrounded by towering mountains</li> <li>Pair Hida-no-Hana Junmai Ginjo (White Label), made with local Hida Homare rice, with local Hida beef, or Shoryunomai Junmai Daiginjo, made with highly polished Ise Hikari rice, with sashimi</li> </ul>		
KYOTO (western Honshu)			
Sasaki Sake Brewery	Launching initiatives to expand sake's future  Since 1893  The feudal lord Toyotomi Hideyoshi's castle once stood where Sasaki Sake Brewery is today  Many breweries developed here because of the high-quality groundwater and, keeping in mind Kyoto's refined cuisine, created a particular sake to enhance the subtle flavours of its cuisine  Produces Jura- kudai Junmai Daiginjo - harmonizes a glorious aroma with the flavour of the rice  Offers tours utilizing local lodgings and restaurants	Brewery tour / tasting	jurakudai.com
Gekkeikan	A space that imparts a history of challenge and creativity	Tasting	gekkeikan.co.jp
	<ul> <li>Since 1637</li> <li>Founded in Kyoto's Fushimi, Gekkeikan brews a mellow sake using rich, high-quality groundwater</li> <li>Opened the first private brewing research institute in 1909 and developed technology for bottling sake without preservatives and continues to improve brewing with evidence-based techniques</li> <li>The vast Gekkeikan Okura Sake Museum displays traditional brewing equipment used up until the 1930s</li> </ul>		
Tamanohikari Shuzo	Honoring traditional techniques at this junmai ginjo brewery		tamanohikari.co.jp/en
	<ul> <li>Since 1673</li> <li>This brewery in Fushimi revived junmai sake in the 1960s, when adding brewing alcohol and sugar to sake was still the norm. It sticks to basics – high-quality rice, water, and rice koji – and makes only junmai ginjo</li> <li>The brewery keeps ginjo's aroma subdued, in keeping with Kyoto cuisine, which builds on the aroma and flavour of dashi stock. Try its latest Organic Junmai Ginjo Green Yamada Nishiki</li> </ul>		, , , , , , , , , , , , , , , , , , ,
NARA (western Honshu)			
Kitaoka Honten	Quality sake brewed in barrels made from fine Yoshino cedar  Since 1806  Yoshino offers an ideal environment for making sake: fine wood and clear, soft waters from the Okuyoshino forest, low in iron, flowing through the mountains  Produces Junmai Taru-zake – its fresh cedar aroma and refreshing dryness pair well with local persimmon leaf sushi and game meat  Participates in Yatagarasu Thanksgiving Festival held in November - a great event for sake lovers	Brewery tour / tasting	kitaoka-honten.com
Naraken Shuzo Kumiai  HYOGO (western Honshu	Spreading the appeal of Nara-produced sake  Since 2007  Shoryakuji Temple in Nara is known as the birthplace of sake, because the brewing techniques we know today were already well established there 500 years ago. The Nara Prefecture Sake Brewers Association's motto is "Nara is the origin and the future of sake"  Currently 27 sake breweries make their own distinctive brews and in 2025 over 10 breweries plan to unveil sake made from new sake rice with various events		yamato-umazake.com
Sakuramasamune	Broadening 400 years of sake culture to today's Japan	Tasting	sakuramasamune.co.jp/en
	• Since 1625		glish/

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	Long ago the brewery in Nada discovered Miyamizu water and		
	created the brand name Masamune		
	Nada sake preserves Tamba Toji techniques and uses high-quality		
	Harima rice and Miyamizu and Mt Rokko waters		
	Kyokai No. 1 (Sakuramasamune yeast) and many other sake		
	cultures originated here		
	Visit its Sakuraen restaurant, museum or the "brewery opening"		
	event held on the first Saturday of November		
The Akashi Sake		Drawan, tour / tasting	akashisakahrawan, sam/
	Offering sake brewery and distillery tours	Brewery tour / tasting	akashisakebrewery.com/
Brewery	• Since 1918		
	The brewery, with GI Harima certification, uses Yamada Nishiki		
	rice from Hyogo Prefecture. It has a ripe fruity aroma and a strong		
	yet delicate taste		
	The brewery is committed to meticulous, handmade production		
	but also challenges itself with new ideas. Began producing whisky		
	and gin in 2017 and launched a visitor centre and tours in 2022		
Kobe Shushinkan	Disseminating Japanese sake culture to the world	Brewery tour / tasting	enjoyfukuju.com
Brewery	Since 1751		
,	Produces Fukuju Junmai Ginjo – has been served at official Nobel		
	Prize events, has a smooth texture and fruity taste reminiscent of		
	peaches and pairs well with locally farmed Kobe Genki salmon		
	where the salmon is said to feed on Fukuju sake lees		
	T		
	The brewery strives to make eco-friendly sake. After becoming		
	100% powered by renewable energy in 2022, they produced the		
	world's first carbon-neutral sake		
OKAYAMA (south-wester	n Honshu)		
Marumoto Shuzo	A meticulous process from rice-growing to sake brewing	Brewery tour / tasting	kamomidori.co.jp
	• Since 1867		
	The brewery began operations in the belief that making really		
	good sake begins with growing the rice itself. Brewery building is a		
	registered tangible cultural asset		
	Chikurin-brand sake retains the flavour of the rice and pairs well		
	•		
	with strong-flavoured dishes, such as octopus and oysters from		
	the Seto Inland Sea		
	Also has begun making its own amazake, koji, and sake-lees paste		
	made of processed rice and an organic sake using the Yamada		
	Nishiki and Asahi rice grown organically in-house		
HIROSHIMA (south-wester			
Kamotsuru Sake	Spreading the culture of Hiroshima sake capital of Saijo	Brewery tour / tasting	kamotsuru.jp/en/
Brewing	Since 1873		
	• Since 1873		
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	The southern rim area of Mt Aso is rich in groundwater, and the		
	morning-evening temperature differential is good for growing		
	sake rice		
	The Kumamoto yeast used by the brewery is safe for the warm		
	Kyushu climate and matures well even in summer heat		
	Produces Junmai Ginjoshu Semi – aged for one year, this sake has		
	a well-balanced flavour and pairs well with the cheese-like flavour		
	of local <i>miso tofu</i>		
	Its brewery building is a registered tangible cultural property. Stop		
	by its renovated warehouse café for lunch		
Kuma Shochu Tourism	Sharing the appeal of shochu with experiential tours		Kumashouchu-
Council	• Since 2020		tourism.com
	Kuma Shochu, which has a Geographical Indication (GI)		
	certification, has a 500-year history		
	The name Kuma Shochu can be given only to rice shochu that is		
	made and bottled here using domestically grown rice		
	The Kuma Shochu Brewery Tourism Council, with 12 breweries		
	and three companies, arranges various experiential tours for each		
	brewery in the region		
KVCOCHIMV (Krinichii)	brewery in the region		
Izumi Syuzou	New factory designed with brewery tours in mind	Brewery tour / tasting	izumi-syuzou.co.jp
izuiiii Syuzuu	Since 2020	Diewery tour / tasting	12αππ-3γα20α.co.jp
	Due to the sea, mountains, rivers, and farmland converge in Izumi     City, the search of search or size to be searched.		
	City, thousands of cranes migrate here late each year		
	The brewery's shochu uses pesticide- and fertilizer-free sweet		
	potatoes		
	Its 2013 factory has both the latest equipment and traditional		
	wooden barrel distillers and round Shigaraki earthenware jars,		
	which create a natural convection that promotes fermentation		
	Factory tours are open daily all year round		
OKINAWA	T- 6		
Yaesen Syuzo	Defined by master craftsmanship and direct-heat distillation	Brewery tour / tasting	yaesen.com
	• Since 1955		
	Ishigaki Island is known for its warm climate, rice, and		
	underground water from Mt Omoto-dake, Okinawa's highest peak		
	Regular local rice (not sake rice) and traditional "direct-heat		
	distillation" make a gently sweet awamori. Brewers age sake in		
	fragrant oak barrels (kashidaru) and use distinctive ingredients		
	like pineapple, <i>habu</i> snake, and butterfly pea		
Okinawa Distillers	Awamori – Japan's first distilled spirit dating back to 1429		okinawa-awamori.or.jp
Association	• Since 1955		
	The association holds events to promote awamori, a 600-year-old		
	variety of distilled spirit made only from black koji, rice, and water		
	Before World War II, 300-year-old vintages still existed. These		
	were lost, but 150-year-old vintages remain even today		
	The association is planning tours with other Okinawa makers and		
	tourism promoters to introduce Okinawa's history, culture,		
	nature, and lifestyle		
NATIONWIDE			
Japan Jizake	Comprising 27 member breweries from around Japan		info@jizake.or.jp
Cooperative	• Since 1975		
	The word jizake, meaning "local sake", was the Cooperative's		
	coinage; the Cooperative is now working to promote unique local		
	attractions through what it calls <i>satozake</i> , meaning purely local,		
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	attractions through what it calls <i>satozake</i> , meaning purely local, home-grown sake		
	<ul> <li>attractions through what it calls satozake, meaning purely local, home-grown sake</li> <li>Already a presence with stalls at food events such as the annual</li> </ul>		

### **USEFUL CONTACTS:**

#### Japan Council for the Promotion of Sake Brewery Tourism

Japan Travel and Tourism Association (secretariat)

6th Floor, Toranomon 3-chome Building, 3-1-1 Toranomon, Minato-ku, Tokyo 105-0001, Japan

Tel: 03 6435 8334

Email: <a href="mailto:sakagura@nihon-kankou.or.jp">sakagura@nihon-kankou.or.jp</a>

Website: www.nihon-kankou.or.jp/home/sakagura/english/

#### Other useful information sources:

Japan Sake and Shochu Makers Association – runs an informative website and directory of nation-wide sake breweries and shochu distilleries, as well as a well-resourced drop-in information centre in central Tokyo

Nihonshuzo Toranomon Building, 1-6-15 Nishi-Shimbashi, Minato-ku, Tokyo 105-0003, Japan

Tel: 03 3519 2091

Websites: www.japansake.or.jp/sake/en and www.japansake.or.jp/sake/en/jss/information-center/

JNTO (Japan National Tourism Organization) – operated by the government tourism board,

provides comprehensive travel information on Japan

Official website for Australian travellers: <a href="www.japan.travel/en/au/">www.japan.travel/en/au/</a>

#### Articles about sake and sake breweries in Japan:

#### **Lonely Planet:**

https://www.lonelyplanet.com/articles/sake-tour-of-japan https://www.lonelyplanet.com/articles/secrets-of-sake

#### **National Geographic:**

 $\underline{https://www.nationalgeographic.com/travel/article/paid-content-three-best-sake-regions-japan}$