



LIST OF SAKE BREWERY MEMBERS

JAPAN COUNCIL FOR THE PROMOTION OF SAKE BREWERY TOURISM

BREWERY Listed by prefecture from the north to the south-west	DESCRIPTION	EXPERIENCES	WEBSITE
AOMORI (northern Honshu)			
Hachinohe Shuzo	<p><i>A famous sake born from local ingredients</i></p> <ul style="list-style-type: none"> • Since 1775 • Uses local rice, yeast, and underground spring water from the Kanisawa area • Produces Mutsu Hassen Special Junmai – fresh and fruity, which pairs well with the local <i>saba</i> mackerel speciality • Atmospheric buildings, celebrated for their architectural heritage 	Brewery tour / tasting	mutsu8000.com/en/
AKITA (northern Honshu)			
Kodama Brewing	<p><i>Leading sake, miso and soy sauce brewery</i></p> <ul style="list-style-type: none"> • Since 1879 • 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 	Guided tour by reservation	kodamajozo.co.jp/en/
IWATE (northern Honshu)			
Nanbu Bijin	<p><i>Boldly taking on new challenges</i></p> <ul style="list-style-type: none"> • 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-freezing technology so customers can enjoy a fresh unpasteurized style 	Brewery tour / tasting	nanbubijin.co.jp/en/
YAMAGATA (northern Honshu)			
Sakuragawa Sake Brewery	<p><i>Nurtured by the natural beauty of a snowy region</i></p> <ul style="list-style-type: none"> • Since 1706 • Located in the snowy Mt Ilde 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 	Brewery tour / tasting	sakuragawa-sake.co.jp
Yamagata Prefecture Sake Brewers Association	<p><i>Yamagata Prefecture, known as the “Kingdom of Ginjo”</i></p> <ul style="list-style-type: none"> • Yamagata – Japan’s first prefecture to receive GI (Geographical 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> 		yamagata-sake.or.jp
Rokkasen	<p><i>Producing a sweet junmai sake with flavours of rice</i></p> <ul style="list-style-type: none"> • Since 1972 • 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 <i>taro</i> stew • Holds brewer tours and a harvest festival 	Brewery tour / tasting	yamagata-rokkasen.co.jp/
MIYAGI (northern Honshu)			
Urakasumi Sake Brewery Saura	<p><i>Excellent marriage with seafood from the Sanriku coast</i></p> <ul style="list-style-type: none"> • Since 1724 	Tasting	urakasumi.com/en/

	<ul style="list-style-type: none"> • Urakasumi sake uses local rice and is typified by an elegant, mellow rice umami with a perfect balance of flavour and aroma • Produces Junmai Ginjo Urakasumi Zen – leading brand sold for over 50 years, fresh and moderate, and ideal for seafood pairing 		
FUKUSHIMA (northern Honshu)			
Daishichi Sake Brewery	<p><i>Dedicated to traditional kimoto brewing for a rich full-bodied sake</i></p> <ul style="list-style-type: none"> • Since 1752 • Produces Daishichi Minowamon – smooth texture and fragrant, created by a unique polishing method that evenly shaves off the surface of the rice, pairs well with local game fowl and koji-fermented salmon • Dedicated to creating a new genre of premium pure-rice sake, such as Junmai Kimoto Classic with its rich umami flavour 	Brewery tour / tasting	daishichi.com/en/
Homare Sake Brewery	<p><i>Savouring the Kitakata terroir</i></p> <ul style="list-style-type: none"> • Since 1918 • Produces Kitakata Terroir – uses the underground water from Mt Iide and famed Kitakata-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 liqueurs 	Brewery tour / tasting	aizuhomare.jp
TOKYO (central Honshu)			
Ozawa Shuzo	<p><i>Food x sake x tourism in nature-rich Okutama</i></p> <ul style="list-style-type: none"> • Since 1702 • Sake brewed from hard and soft waters drawn from the scenic Mitake river valley • Early adopter of brewery tourism – visitors can tour its 300-year-old brewery building and garden and museum, or sample different varieties of sake with tofu made fresh from its brewing water overlooking the Tama river 	Brewery tour / tasting	sawanoi-sake.com/en/
CHIBA (north-east of Tokyo area)			
Kameda Syuzo	<p><i>Sake with pairs perfectly with local favourite dish “namero”</i></p> <ul style="list-style-type: none"> • 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 <i>namero</i> (minced local horse mackerel) 	Brewery tour / tasting	jumangame.com
Nabedana Brewery	<p><i>Sharing the brewing culture of Kozaki, “home of fermentation”</i></p> <ul style="list-style-type: none"> • 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 lactic acid fermentation • Co-hosts the Kozaki Sake Brewery Festival 	Brewery tour / tasting	nabedana.co.jp/english.html
SAITAMA (north of Tokyo area)			
Yamane Sake Brewery	<p><i>Dedicated to co-existing with nature</i></p> <ul style="list-style-type: none"> • 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 	Brewery tour / tasting	en.yamaneshuzo.jp
Gonda Syuzo	<p><i>Offering a robust flavour that pairs well with sweet and spicy dishes</i></p> <ul style="list-style-type: none"> • Since 1850 • Gonda applies the traditional <i>funa-shibori</i> method of using local sake rice to produce an unrefined sake which is slowly pressed to create a rich, full-bodied flavour • Produces Naozane Daiginjo – won gold at the 2024 Annual Japan Sake Awards 		gondasyuzou.com/en/
TOCHIGI (north of Tokyo area)			
The Tochigi Yotte-Mikke Council	<p><i>A collaboration of four unique breweries</i></p> <ul style="list-style-type: none"> • Since 2013 • Comprises 30 sake breweries spread across a 100-km stretch of land drawing on three different river systems and locally 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-cellar caves 		
YAMANASHI (south of Tokyo area)			
Shichiken Yamanashi Meijo	<p><i>Enjoy pairing this sake with fermented foods</i></p> <ul style="list-style-type: none"> • Since 1750 • Located at the foot of the Japan Alps, known for its excellent water • Maker of the prized Shichiken sake • Visitors can explore the history of the brewery and match with fermented foods at the restaurant 	Tasting	sake-shichiken.com/

	<ul style="list-style-type: none"> Brewery interior open to the public in March during the New Sake Festival 		
NAGANO (central Honshu)			
Kurabito Stay	<i>Stay at a brewery and experience the life of a brewer</i> <ul style="list-style-type: none"> 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 of brewers and the sake production process Enjoy dinners of local ingredients designed to pair with sake 	Brewery tour / tasting	kurabitostay.com
Miyasaka Brewing	<i>Sample Masumi, a famous sake from Shinshu's Suwa region</i> <ul style="list-style-type: none"> Since 1662 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 Local sake Masumi has a mild aroma and moderate acidity, pairing well with seasonal local foods The brewery's flagship products (Kuro, Aka, Shiro, and Kaya) pair well with every kind of meal – both the everyday and more lavish Part of the Five Suwa Breweries Walking Tour 	Tasting	masumi.co.jp/en/
Yonezawa Sake Brewery	<i>Enjoy Imanishiki sake, nurtured locally in Minami Shinshu</i> <ul style="list-style-type: none"> 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	<i>Experience the brewer's life, in snowy Okushinano</i> <ul style="list-style-type: none"> 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/
NIIGATA (central Honshu – north-west)			
Obata Shuzo	<i>Taking advantage of the rich natural environment of Sado Island</i> <ul style="list-style-type: none"> 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	<i>Founded in the rich rice-producing region of Niigata</i> <ul style="list-style-type: none"> 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
TOYAMA (central Honshu – north-west)			
Wakatsuru Shuzo	<i>Widening the circle of sake fans</i> <ul style="list-style-type: none"> 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 <i>kimoto</i> 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 – south)			
Tsurumi Syuzou	<i>Nurtured by the Kiso River's pristine waters</i> <ul style="list-style-type: none"> 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	

	<ul style="list-style-type: none"> 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 sharp, dry Sansou 		
GIFU (central Honshu – south)			
Miwa Shuzo	<i>Brewing Shirakawago nigori sake from the “City of Water”</i> <ul style="list-style-type: none"> 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 <i>doburoku</i> 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 	Brewery tour / tasting	miwashuzo.co.jp/english/
Hirata Sake Brewery	<i>Brewing sake from the old town of Hida Takayama</i> <ul style="list-style-type: none"> Since 1895 Has been brewing sake in Hida Takayama, surrounded by towering mountains 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 	Brewery tour / tasting	h-sake.jp
KYOTO (western Honshu)			
Sasaki Sake Brewery	<i>Launching initiatives to expand sake’s future</i> <ul style="list-style-type: none"> 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	<i>A space that imparts a history of challenge and creativity</i> <ul style="list-style-type: none"> Since 1637 Founded in Kyoto’s Fushimi, Gekkeikan brews a mellow sake using rich, high-quality groundwater 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 The vast Gekkeikan Okura Sake Museum displays traditional brewing equipment used up until the 1930s 	Tasting	gekkeikan.co.jp
Tamanohikari Shuzo	<i>Honoring traditional techniques at this junmai ginjo brewery</i> <ul style="list-style-type: none"> Since 1673 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 The brewery keeps ginjo’s aroma subdued, in keeping with Kyoto cuisine, which builds on the aroma and flavour of <i>dashi</i> stock. Try its latest Organic Junmai Ginjo Green Yamada Nishiki 		tamanohikari.co.jp/en
NARA (western Honshu)			
Kitaoka Honten	<i>Quality sake brewed in barrels made from fine Yoshino cedar</i> <ul style="list-style-type: none"> 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	<i>Spreading the appeal of Nara-produced sake</i> <ul style="list-style-type: none"> Since 2007 Shoryakujji 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
HYOGO (western Honshu)			
Sakuramasamune	<i>Broadening 400 years of sake culture to today’s Japan</i> <ul style="list-style-type: none"> Since 1625 	Tasting	sakuramasamune.co.jp/english/

	<ul style="list-style-type: none"> • 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 Brewery	<p><i>Offering sake brewery and distillery tours</i></p> <ul style="list-style-type: none"> • 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 	Brewery tour / tasting	akashisakebrewery.com/
Kobe Shushinkan Brewery	<p><i>Disseminating Japanese sake culture to the world</i></p> <ul style="list-style-type: none"> • 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 • 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 	Brewery tour / tasting	enjoyfukuju.com
OKAYAMA (south-western Honshu)			
Marumoto Shuzo	<p><i>A meticulous process from rice-growing to sake brewing</i></p> <ul style="list-style-type: none"> • 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 	Brewery tour / tasting	kamomidori.co.jp
HIROSHIMA (south-western Honshu)			
Kamotsuru Sake Brewing	<p><i>Spreading the culture of Hiroshima sake capital of Saijo</i></p> <ul style="list-style-type: none"> • Since 1873 • Saijo, in Higashi-Hiroshima, is a leading sake-producing area and in 2024 became the first place to be designated a historic site for its sake breweries • Kamotsuru was an early seller of Daiginjo sake • It uses cutting-edge techniques, but its master brewer also learned to make wooden barrels and is committed to preserving traditional methods • Visit the brewery to learn about Saijo’s sake-brewing history. Come for the October Sake Festival, April Brewery Kurabiraki Festival, and monthly tour conducted by a master brewer (reservations required) 	Brewery tour / tasting	kamotsuru.jp/en/
SHIMANE (south-western Honshu)			
Okuizumo Syuzou	<p><i>Brewed in a rice-farming town since ancient times</i></p> <ul style="list-style-type: none"> • Since 2004 • The area of Okuizumo is ringed by mountains, and its temperatures vary greatly day to night • Okuizumo-brand sake made from local sake rice is rich and dry and pairs well with sashimi and the local sweet soy sauce. Its limited edition Okuizumo-no-Itteki has a juicy taste like fresh fruit. From koji making on, its sake is brewed with great care 	Brewery tour / tasting	okuizumosyuzou.com
YAMAGUCHI (south-western Honshu)			
Shimonoseki Shuzo	<p><i>Producing ideal blends for sake lovers</i></p> <ul style="list-style-type: none"> • Since 1923 • The area of Shimonoseki is known for its fresh seafood, such as pufferfish, monkfish, and blackthroat sea perch • Kurabito No Jiman Sake is brewed with water pumped from 160 meters underground and has won the highest awards in Japan and abroad • It also makes distinctive local brews such as “sake for making <i>fugu</i>-fin sake,” a unique initiative that allows customers to blend sake with various flavourings to their own liking 	Brewery tour / tasting	sekimusume.co.jp
KUMAMOTO (Kyushu)			
Tsujun Brewery	<p><i>Offering brewery tours with lunch</i></p> <ul style="list-style-type: none"> • Since 1770 	Brewery tour / tasting	tuzyun.com

	<ul style="list-style-type: none"> 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 Council	<p><i>Sharing the appeal of shochu with experiential tours</i></p> <ul style="list-style-type: none"> Since 2020 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 		Kumashouchu-tourism.com
KAGOSHIMA (Kyushu)			
Izumi Syuzou	<p><i>New factory designed with brewery tours in mind</i></p> <ul style="list-style-type: none"> Since 2020 Due to the sea, mountains, rivers, and farmland converge in Izumi City, thousands of cranes migrate here late each year The brewery's <i>shochu</i> 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 	Brewery tour / tasting	izumi-syuzou.co.jp
OKINAWA			
Yaesen Syuzo	<p><i>Defined by master craftsmanship and direct-heat distillation</i></p> <ul style="list-style-type: none"> 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 (<i>kashidaru</i>) and use distinctive ingredients like pineapple, <i>habu</i> snake, and butterfly pea 	Brewery tour / tasting	yaesen.com
Okinawa Distillers Association	<p><i>Awamori – Japan's first distilled spirit dating back to 1429</i></p> <ul style="list-style-type: none"> 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 		okinawa-awamori.or.jp
NATIONWIDE			
Japan Jizake Cooperative	<p><i>Comprising 27 member breweries from around Japan</i></p> <ul style="list-style-type: none"> Since 1975 The word <i>jizake</i>, 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, home-grown sake Already a presence with stalls at food events such as the annual Taste of Tokyo in October, the Cooperative also plans to develop Satozake Tourism 		info@jizake.or.jp

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: sakagura@nihon-kankou.or.jp

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 Toranomom 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: www.japan.travel/en/au/

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:

<https://www.nationalgeographic.com/travel/article/paid-content-three-best-sake-regions-japan>