

## ABOUT TOKYO SAKE DAY TRIP

Catch a train from Shinjuku Station, and within 60-90 minutes you'll find yourself transported away from the heart of Tokyo to the Tama region, an area abundant with natural features, such as Mount Mitake, Lake Okutama and Akiyama Valley. Here, six breweries have been making high-quality sake since olden times. Each brewery is accomplished, with a distinguished history of winning awards at the National Sake Awards and elsewhere. If you book in advance, it is even possible to take a tour around 4 of the 6 breweries. In addition, in the local area there are restaurants that serve Japanese cuisine together with sake from the breweries. So, why not head out on a little TOKYO SAKE DAY TRIP, and enjoy a brewery tour and some local cuisine? If you're staying in Tokyo, you can enjoy it all in a day.



### ! A note about brewery tours

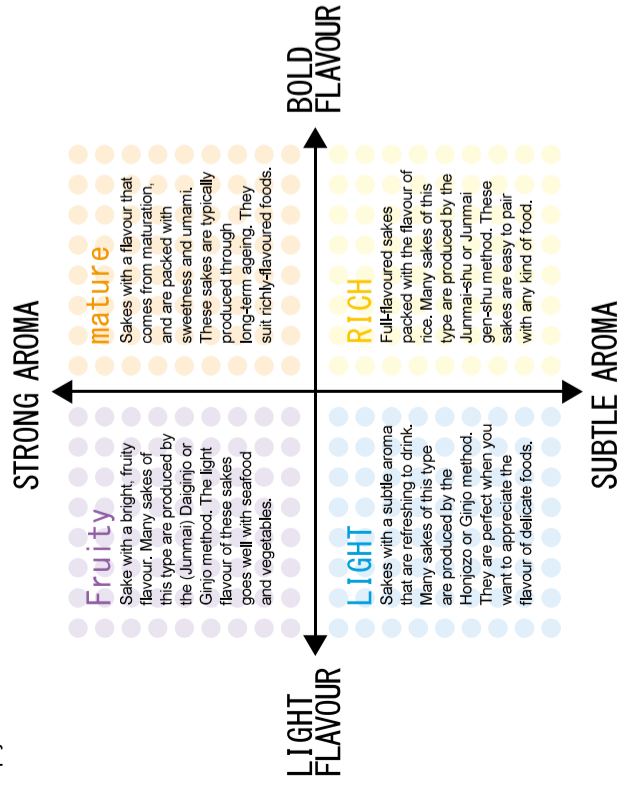
If you wish to take a tour at any of the breweries, you must book in advance. For more details, contact each brewery directly.

### ! A note about telephone enquiries

There aren't any permanent staff who can speak English perfectly at any of the breweries or restaurants introduced in this leaflet. When calling, please either use Japanese, or speak slowly in English. The sake available at restaurants changes seasonally. Please check directly with the restaurant when you visit.

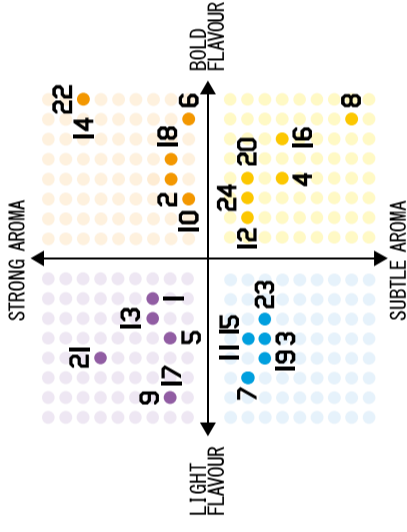
## ABOUT THE DIFFERENT TYPES OF SAKE

Sake can be classified into four types of aroma and flavour. There are also typical cooking trends (ingredients, sauce, etc.) that suit each of the 4 types of sake. Inside this leaflet, you will find a recommended sake from each of the breweries, plus an example of local cuisine that suits that type of sake. On the back of the leaflet, there is a taste chart displaying all 24 recommended sakes from each brewery, including the ones introduced inside. Please use it to help you choose a sake.



## 24 RECOMMENDED SAKES FROM THE 6 BREWERIES

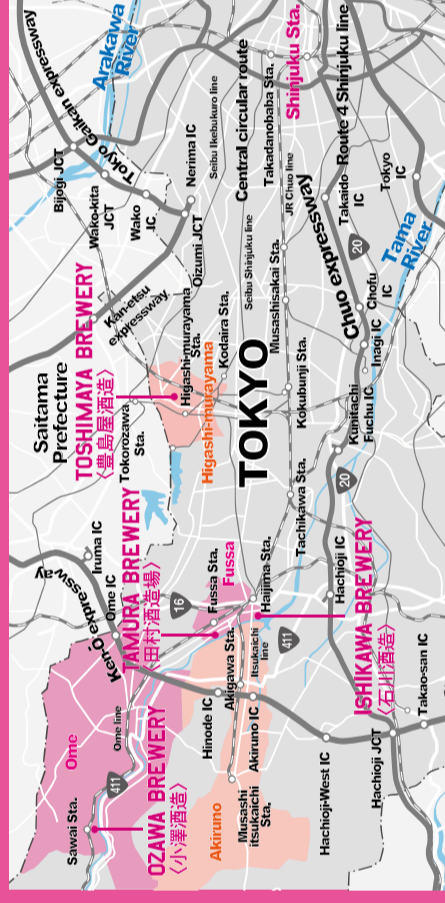
All 24 recommended sakes are displayed on this taste chart. Please use it to help you choose a sake.



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|--|---|---|
| <p><b>OZAWA BREWERY</b></p> <p>1 SAWANOI DAIGINJO KOU 5,400 ¥/720ml</p> <p>2 SAWANOI JUKUSEITOKURAMORI-2009 JOZO JUNMAI 1,468 ¥/720ml</p> <p>3 SAWANOI JUNMAI DAIKARAKUCHI 1,210 ¥/720ml</p> <p>4 SAWANOI TOKYOKURABITO JUNMAI GINJO KIMOTO-ZUKURI 1,800 ¥/720ml</p> <p><b>TAMURA BREWERY</b></p> <p>13 KASEN DAIGINJO 3,240 ¥/720ml</p> <p>14 KASEN JUNMAISHU SHIRO-KOJI SHIYU 1,080 ¥/720ml</p> <p>15 KASEN TOKUBETSU JUNMAI HABOROSHINOSAKE 1,134 ¥/720ml</p> <p>16 KASEN TOKUBETSU JUNMAI TOKYO-WAJU 1,598 ¥/720ml</p> | <p><b>NOZAKI BREWERY</b></p> <p>5 KISHO SHIROYAMAZAKURA GINJO-SHU 1,360 ¥/720ml</p> <p>6 KISHO JUNMAI GINJO 1,576 ¥/720ml</p> <p>7 KISHO HONJOZO 972 ¥/720ml</p> <p>8 KISHO JUNMAISHU 1,188 ¥/720ml</p> <p><b>ISHIYAMA BREWERY</b></p> <p>17 TAMAJIMAN DAIGINJO 3,240 ¥/720ml</p> <p>18 TAMAJIMAN JUNMAI MUROKA 972 ¥/720ml</p> <p>19 TAMAJIMAN TANREI GINJO 1,080 ¥/720ml</p> <p>20 TAMAJIMAN JOUSEN HONJOZO 896 ¥/720ml</p> | <p><b>NAKAMURA BREWERY</b></p> <p>9 CHIYOTSURU JUNMAI GINJO AKIGAWAKEIKOKU 620 ¥/720ml</p> <p>10 CHIYOTSURU OKAN-SHU YUKKURA 1,026 ¥/720ml</p> <p>11 CHIYOTSURU GINJO KARAKUCHI 1,242 ¥/720ml</p> <p>12 CHIYOTSURU TOKUBETSU JUNMAI OKUTAMA 1,242 ¥/720ml</p> <p><b>TOSHIMAYA BREWERY</b></p> <p>21 OKUNOKAMI JUNMAI MUCHOUSEI 1,431 ¥/720ml</p> <p>22 KINCON KI-SHU 972 ¥/720ml</p> <p>23 KINCON JUNMAI MUROKA-GENSHU JUEMON 1,512 ¥/720ml</p> <p>24 KINCON YAMAHAI JUNMAI MUROKA NAMA-GEN-SHU 1,200 ¥/720ml</p> |
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\*The prices above all include 8% consumption tax. Nozaki Brewery does not sell any products at the brewery, and Okunokami is not available at Toshimaya Brewery.

### brewery map



### HOW TO GET TO THE BREWERIES

Four breweries can be reached by train within 60-90 minutes from Shinjuku Station in the heart of Tokyo. \*Brewery tours must be booked in advance. Nozaki Brewery and Nakamura Brewery do not offer brewery tours.



### SUPERVISOR kaori haishi

Sake journalist Kaori Haishi writes, lectures and develops recipes on the theme of sake and food pairings. She was responsible for organising the 24 sakes on the taste chart, as well as the local cuisine pairings that appear in this leaflet.

Tama Regional Tourism Promotion Council (多摩地域観光資源広域活用協議会)

TEL 042-551-1740 (Office: within the city sales promotion section of the living environment department of Fussa city hall)

\*The information contained in this leaflet was correct at time of publishing on 15/1/2017. Please contact each facility directly for the latest information. Unless otherwise specified, the prices listed include 8% consumption tax, but service charges are separate.

# GO!

## visit Japanese Sake Breweries



# ENJOY

## Japanese Foods with SAKE





