

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 Akiagawa 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.

STRONG AROMA

mature

Sakes with a flavour that comes from maturation, and are packed with sweetness and umami. These sakes are typically produced through long-term ageing. They suit richly-flavoured foods.

BOLD FLAVOUR

RICH

Full-flavoured sakes packed with the flavour of rice. Many sakes of this type are produced by the Junmai-shu or Junmai-ginjo method. These sakes are easy to pair with any kind of food.

SUBTLE AROMA

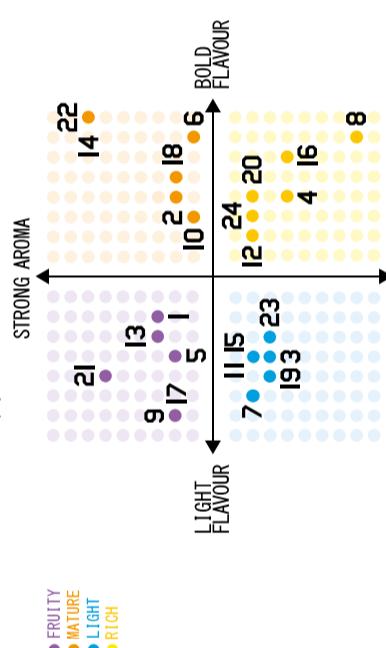
LIGHT

Sakes with a subtle aroma that are refreshing to drink. Many sakes of this type are produced by the Honjozo or Gino method. They are perfect when you want to appreciate the flavour of delicate foods.

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.

TASTE Chart



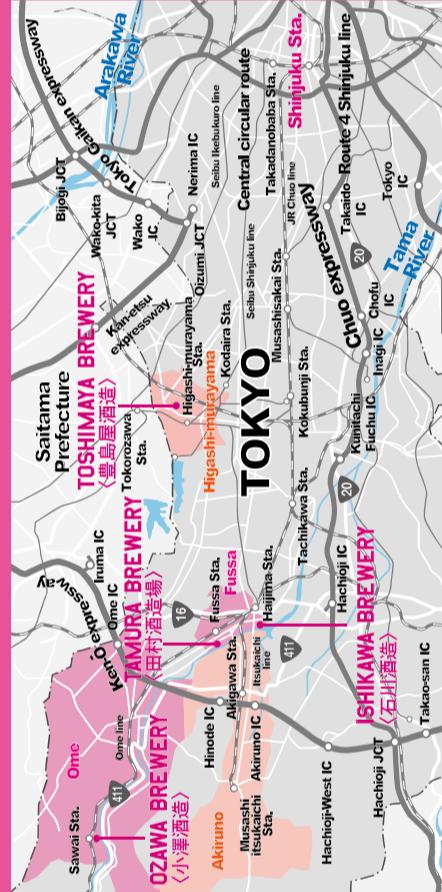
OZAWA BREWERY		NAKAMURA BREWERY	
1	SAWANOJI DAIGINJO KOU 5,400 FJ /720ml	5	KISHO SHIROYAMA-ZAKURA GINJO—HU, 360 FJ /720ml
2	SAWANOJI JUKUSEITKURAMORI J 2009 200 FJ /720ml	6	KISHO JUNMAI GINJO 1,458 FJ /720ml
3	SAWANOJI JUNMAI DAIKARAKUCHI 1,210 FJ /720ml	7	KISHO HONJOZO 971 FJ /720ml
4	SAWANOJI TOKYOKURABITO JUNMAI GINJO KIMOTO-ZUKURI 1,800 FJ /720ml	8	KISHO JUNMAI OKUTAMA 1,242 FJ /720ml
13	KASEN DAIGINJO 3,240 FJ /720ml	10	CHIYOTSURU TOKUBETSU JUNMAI OKUNOKAMI 1,242 FJ /720ml
14	KASEN JUNMAI SHIRO-KOJI SHITOU 1,080 FJ /720ml	11	CHIYOTSURU OKAN-SHU YUKKURA 1,026 FJ /720ml
5	KASEN TOKUBETSU JUNMAI MABOROSHINSAKE 1,134 FJ /720ml	12	CHIYOTSURU TOKUBETSU JUNMAI OKUNOKAMI 1,242 FJ /720ml
16	KASEN TOKUBETSU JUNMAI TOKYO-WAO 1,588 FJ /720ml	13	DAIKIN JUNMAI GINJO 1,431 FJ /720ml
17	KASEN DAIGINJO 3,240 FJ /720ml	14	TAMAJIMAN JUNMAI MURKO 972 FJ /720ml
18	KASEN JUNMAI SHIRO-KOJI SHITOU 1,080 FJ /720ml	15	TAMAJIMAN TAREI GINJO 1,080 FJ /720ml
19	KASEN TOKUBETSU JUNMAI TOKYO-WAO 1,588 FJ /720ml	16	TAMAJIMAN JUNSEN HONJOZO 896 FJ /720ml
20	KASEN DAIGINJO 3,240 FJ /720ml	17	TAMURA BREWERY 1,431 FJ /720ml
21	KASEN JUNMAI SHIRO-KOJI SHITOU 1,080 FJ /720ml	18	TAMURA BREWERY 1,431 FJ /720ml
22	KASEN JUNMAI SHIRO-KOJI SHITOU 1,080 FJ /720ml	19	TAMURA BREWERY 1,431 FJ /720ml
23	KASEN JUNMAI MURKO-GENSU JUNMON 1,512 FJ /720ml	20	TAMURA BREWERY 1,431 FJ /720ml
24	KINKON YAHAI JUNMAI MURKO NANA-GENSHU 1,200 FJ /720ml	21	TOSHI MAYA BREWERY 1,431 FJ /720ml

*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.

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. Nakamura Brewery and Nozaki Brewery do not offer brewery tours.

brewery map



SUPERVISOR kaori i 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- 551-1 740

5 Hor-cho Fussa-shi
(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 15/12/17. 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



SAWANO I_{OZAWA} BREWERY <小澤酒造>

Founded in 1702, this sake brewery stands amongst the scenic beauty of Okutama. They also run restaurants, art museums and gardens nearby. It's an area where you can spend a fulfilling day coming into contact with nature, culture and food.



CHECK OUT!

SAWANO JUNMAI DAIKARAKUCHI

<澤乃井 純米大辛口>

A clean aroma, reminiscent of a clear stream. The moment this sake flows over your palate, it vanishes with a crisp, dry finish. A perfect bottle for those who prefer dry flavors. (¥1,210 for a 720ml bottle)

Mamagotoya is a restaurant run by Ozawa Brewery, serving Japanese cuisine in a multi-course format.

Brewery tour [Tel] 0428-78-8210 (reservation desk: 10:00-17:00)

[Web] <http://www.sawanoi-sake.com/en/about#tour> [Address] 2-770 Sawai, Oume-shi [Access] a 3-minute walk from Sawai Station [Brewery tour] available for parties of 1 or more, takes about 45 minutes, tasting included (no tours during the New Year's holiday, busy periods and Mon [Tue if Mon is a national holiday]). You must book in advance by phone or on the website. The tour is conducted in Japanese. English guide leaflet available.

THE PERFECT MATCH FOR SAWANO I JUNMAI JUNMAI DAIKARAKUCHI

MAMERAKU <豆らく>

[Tel] 0428-78-8223 [Address] 2-748 Sawai, Oume-shi [Opening hours] 11:00-16:30 (last order 15:30) 15:00 Jan-Feb and on weekdays [Subject to change due to weather conditions] [Closed] Mon (Tue if Mon is a national holiday), and other irregular closures. [Price] NISHOKUNO ZARUDOUFUFUEN=¥1,350, SAWANO JUNMAI DAIKARAKUCHI=¥400 for a 180ml [Access] a 5-minute walk from Sawai Station.

KASEN TAMURA BREWERY <田村酒造場>

A brewery founded in 1822. Its numerous storehouses, nationally registered as tangible cultural property, and stone walls are very pretty. Respecting tradition, they also create unique sakes based on new ideas.



CHECK OUT!

KASEN JUNMAI-SHU SHIRO-KOJI SHIYOU

<嘉泉 純米酒 白麹使用>

An aroma like the finest honey. It has elaborate flavor, depth, and an appealing smoothness all brought about by lime. The umami flavor is even more prominent when served warm. (¥1,080 for a 720ml bottle)

Brewery tour [Tel] 042-551-0003 (reservation desk: 8:00 to 17:00, excluding Sun, Mon and holidays)

[Address] 626 Fussa, Fussa-shi [Access] a 10-minute walk from Fussa Station. [Brewery tour] available for parties of 10 or more, takes about 1 hour, tasting included (no tours from Dec-Jan, on Sun, Mon or holidays). You must book in advance by telephone around 3 months to 1 week before the day you wish to visit. The tour will also show you around the numerous storehouses nationally registered as tangible cultural property, watermill, and other interesting finds on site. The tour is conducted in Japanese.

THE PERFECT MATCH FOR KASEN JUNMAI SHIRO-KOJI SHIYOU

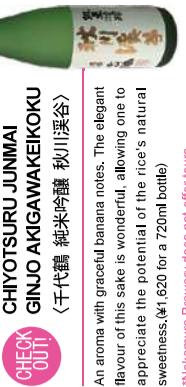
KUBOTA <くぼた>

[Tel] 042-551-0545 [Address] 910 Fussa, Fussa-shi [Opening hours] 11:30-14:00/17:00-21:00 (last order for eel is 13:30 at lunch, 20:00 at dinner) [Closed] Mon, the first Sun of the month (open if it's a holiday) [Price] OKIGARU LUNCH COURSE=¥2,000 (includes 3 appetizers, salad side dish, tempura soba and dessert, only 10 available on weekdays), TAMAJIMAN TANREI GINJO=¥450 for a glass [Access] a 20-minute walk from Fussa Station.

A 7-minute walk from Fussa Station. The aji sauce is perfect with the full-bodied mature sake.

CHIYOTSURU NAKAMURA BREWERY <中村酒造>

Founded in 1804, this brewery uses the cool, clear waters that have filtered through the Paleozoic strata in Chichibu. A feature of the brewery is how many steps in the brewing process are still carried out by hand. There is also a sake brewing museum on site.



CHECK OUT!

CHIYOTSURU JUNMAI GINJO AKIGAWAKEIKOKU

<千代鶴 純米吟醸 秋川深谷>

An aroma with graceful banana notes. The elegant flavour of this sake is wonderful, allowing one to appreciate the potential of the rice's natural sweetness. (¥1,620 for a 720ml bottle)

*Nakamura Brewery does not offer tours.



Sake Brewing Museum (a restored storehouse originally built in 1884).

THE PERFECT MATCH FOR CHIYOTSURU JUNMAI GINJO AKIGAWAKEIKOKU

KAIZAN (海山)

[Tel] 042-516-7153 [Address] 5-4-16 Akigawa, Akiruno-shi [Opening hours] 11:30-14:30, 17:30-21:30 (closed Thurs and the New Year's holiday) [Price] KANI IKA MAGURO DON=¥1,050 (includes salad, savory eel custard, miso soup and 1 other side dish). CHIRUSHI GINJO AKIGAWAKEIKOKU=¥3,780 for a 720ml bottle [Access] a 12-minute walk from Akigawa Station.

KINKON TOSHIMAYA BREWERY <豊島屋酒造>

KANIIKA MAGURO DON

<カニ・イカ・マグロ丼>

(Rice bowl topped with crab, squid and tuna)

Kaizan is a Japanese restaurant whose sashimi topped rice bowls are a popular lunch option, during weekdays they are served in limited quantities of just 20 bowls. In particular, the rice bowl topped with crab, squid and tuna is perfectly matched by the fruity CHIYOTSURU JUNMAI GINJO AKIGAWAKEIKOKU. The crisp taste of this sake enhances the umami flavours of the fish.



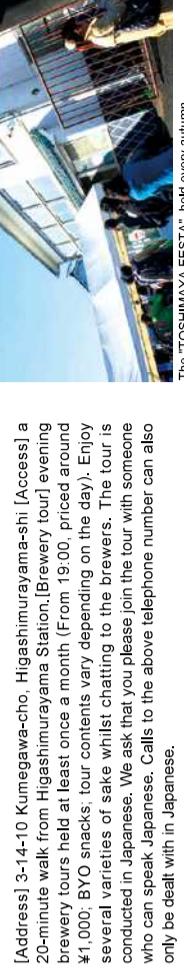
CHECK OUT!

KINKON YAMAHAI JUNMAI MUROMAKA NAMA-GEN-SHU

<金骨 山廻純米無濾過生原酒>

An excellent balance between sweet, sour and dry flavours. This tub-bodied dry sake lets you experience the full flavour of the rice, whilst imparting a spicy accent. (¥1,200 for a 720ml bottle)

*OKUNOKAMI is not sold at the brewery.



The "TOSHIMAYA FESTA" held every autumn.

THE PERFECT MATCH FOR KINKON YAMAHAI JUNMAI MUROKA NAMA-GEN-SHU

NIANAGO DON SET

<煮穴子丼セツト>

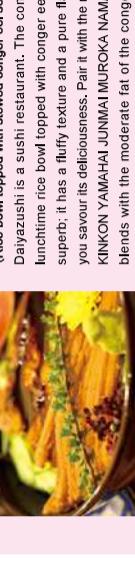
(Rice bowl topped with stewed conger eel set)

[Tel] 042-393-0162 [Address] 1-16 Sakae-chō, Higashimurayama-shi [Opening time] 11:30-15:00 (last order 14:00), 17:00-23:00 (last order 22:00) [Closed] Wed (if Mon is a holiday, it will be shut Tue and Wed) [Price] Rice bowl topped with conger eel set=¥1,728, KINKON YAMAHAI JUNMAI MUROKA NAMA-GEN-SHU=¥432 for a small glass [Access] a 7-minute walk from Kumegawa Station.

DAYAZUSHI <ダイヤ寿司>

[Tel] 042-593-0162 [Address] 1-16 Sakae-chō, Higashimurayama-shi [Opening time]

Dayazushi is a sushi restaurant. The conger eel in the 20-minute walk from Higashimurayama Station. [Brewery tour] evening brewery tours held at least once a month (From 19:00, priced around 1,000). BYO snacks, tour contents vary depending on the day). Enjoy several varieties of rice whilst chatting to the brewers. The tour is conducted in Japanese. We ask that you please join the tour with someone who can speak Japanese. Calls to the above telephone number can also only be dealt with in Japanese.



THE PERFECT MATCH FOR DAYAZUSHI

OKIGARU LUNCH COURSE

<お氣軽ランチコース>

(Casual multi-course lunch)

Zougura is a Japanese restaurant run by Hajiinma Station. [Brewery tour] evening brewery tours held at least once a month (From 19:00, priced around 1,000). BYO snacks, tour contents vary depending on the day). Enjoy several varieties of rice and noodles made using the same underground spring water that's used in sake production. The light TAMAJIMAN TANREI GINJO is a perfect partner for the light casual multi-course lunch. It has a gentle aroma that brings to life the flavour of the buckwheat in the soba noodles.

ZOUGURA <雰囲>

[Tel] 042-530-5057 [Address] 1-11 Kumagawa, Fussa-shi [Opening hours] 11:30-21:00 (late every other Fri) [Closed] Wed and Thurs (open if it's a holiday) [Price] OKIGARU LUNCH COURSE=¥2,000 (includes 3 appetizers, salad side dish, tempura soba and dessert, only 10 available on weekdays), TAMAJIMAN TANREI GINJO=¥450 for a glass [Access] a 20-minute walk from Hajiinma Station.

BANDO TARO NO UNADON

<坂東太郎のうな重>

(Grilled eel over rice made with Bando Taro brand eel)

Kubota is a Japanese restaurant where you can savor the eel raised by the luxury aquaculture brand, Bando Taro. Bando Taro eels are characterized by a flavour that is close to wild as possible. Dipped in a special sauce and then grilled over charcoal, the eel goes excellently with the mature KASEN JUNMAI-SHU SHIRO-KOJI SHIYOU. The rich sauce is perfect with the full-bodied mature sake.

KUBOTA <くぼた>

[Tel] 042-551-0162 [Address] 1-16 Sakae-chō, Higashimurayama-shi [Opening time]

Higashimurayama Station. [Brewery tour] evening brewery tours held at least once a month (From 19:00, priced around 1,000). BYO snacks, tour contents vary depending on the day). Enjoy several varieties of rice and noodles made using the same underground spring water that's used in sake production. The light TAMAJIMAN TANREI GINJO=¥44, BANDO TARO NO UNADON=¥44, KASEN JUNMAI-SHU SHIRO-KOJI SHIYOU=¥4540 for 180ml [Access] a 7-minute walk from Hajiinma Station.