



# Ishikawa Brewery

A brewery established in 1863. The traditional flavor of its "Tama Jiman" is produced with the air of the Tama region and water from its natural underground springs.

✓MAP D4 ♣1, Kumagawa, Fussa-shi ②8:30-17:30/Holidays: Depends on the shops



# **Nakamura Brewery**

This is the brewery of the "Chiyotsuru" that began sake production by the Akigawa River around 200 years ago. It also has an exhibition facility.

✓MAP D4 63,Ushinuma, Akiruno-shi 12:00-17:00 /No holidays Japanese sake culture is gradually spreading overseas along with the growing popularity of Japanese cuisine. For this reason, sake brewery tours to learn more about the quality of Japanese sake are also becoming popular. Located in Mitake, Ome

City, Ozawa Brewery history and produces "Sawanoi". It is also breweries that still Visitors can see the Special opportunithe tasting of sake.

has a 300-year the famous brand, one of the rare 9 exist in Tokyo. brewing process. ties also include seasonal, fresh



#### Ome

## **Ozawa Brewery**

✓MAP E3 ★2-770,Sawai,Ome-shi ◆10:00-17:00(Light meals 11:00-16:00)/Closed on Mondays (Irregular holidays)





"Takao no Tengu" is a regionally limited sake that uses sake rice produced in Hachioji and is sold only in Hachioji. The rice is made with the help of local farmers as well as residents and children of the area. The product can be found at certain eating and drinking establishments, or supermarkets in town.



#### Fussa 4

### **Tamura Brewery**

A brewery established in 1822 that uses traditional sake brewing methods. Its famous brand, "Kasen" is known for refreshing scent.

✓MAP D4 ★626, Fussa, Fussa-shi ②8:30-17:00/Closed on Sundays, Holidays



## Higashimurayama

# **Toshimaya Brewery**

This brewery's signature brand is "Okunokami," which was made with the desire to spread the local sake of Tokyo throughout the country. Its fruity fragrance is superb.

✓MAP E6 ♠3-14-10,Kumegawa cho, Higashimurayama-shi ⊙9:00-17:00 / Closed on Saturdays, Sundays, Holidays