



Have a toast with Tokyo's craft beers!



Beer Cafe VERTERE | Okutamacho



Craftsmen put their very soul into brewing high-quality craft beers. Small scale breweries that develop such craft beers have been increasing in recent years. With some having received multiple awards at international contests, their products are becoming globally recognized. Beer Cafe VERTERE is a brewpub located in the town of Okutama, the western-most section in Tokyo. The facility was made using an old Japanese house and they serve original, fresh beer. The menu also has 10 types of craft beers including limitedly available guest taps. Their refreshing flavor represents the rich natural environment of Tama where the beer is brewed.

Okutama machi

Beer Cafe VERTERE

☎0428-85-8590 📍MAP E2
 🏠212, Hikawa, Okutama
 machi ⌚14:00 - 21:00
 (12:00 - Saturday, Sunday,
 Holidays, Changed Irregular
 by seasons) / Closed on
 Thursdays (Irregular holidays)

🔗 Links



Also worth visiting!

Kunitachi

Kunitachi Beer

Sold by a liquor store at the shopping street of Kunitachi. This product is naturally fermented inside the bottle, and comes with a green label that symbolizes Kunitachi's rich nature.

📍MAP C6 🏠1-17-125,
 Fujimidai, Kunitachi-shi
 Mussa21ShoppingStreet
 ⌚9:00-21:00(9:00-20:30
 Sunday) / Irregular holidays



Fussa

Tama No Megumi

A traditional local beer that has been brewed since the Meiji period by Ishikawa Brewery, which is also known for its sake, "Tama Jiman".

Available SuperMarket,
 Stores in Fussa-shi



Hino

TOYODA BEER

The oldest beer in Tama that has been revived after 130 years. The Tengu label is also the design it originally used.

Available SuperMarket,
 Stores in Hino-shi



Hachioji

Brew your own craft beer

Shared Brewery is where people can brew their own craft beer. Visitors brew with guidance from the staff. It is good for drinking in a month. Once it's ready. You have your original beer with your original label.



Check!

📍MAP C5
 🏠58-214, Naganuma
 machi, Hachioji-shi