



Food #15
Fermented products



Fermentation

area Akiruno

These fermented foods commonly found at everyday dining tables are attracting attention. Akiruno has a long-established brewery and keeps the traditional recipe. Soy sauce and Sake, take a trip to discover Japan's representative fermented foods.



醸 AKIRUNO

Journey to know fermentation culture

Akiruno, blessed with natural resources like the clear Akikawa stream, is nestled in the mountains of Okutama. Fermentation culture has been nurtured since ancient times in this natural environment suitable for brewing. Enjoy the traditional 'gem' based in the climate of Akiruno at home.

Kondo brewry

The only soy sauce factory in Tokyo, known for its brand name, Kikkōgo. Since its founding in 1908, it has been brewing soy sauce using traditional wooden tubs passed down from generation to generation. The soy sauce gelato is popular at direct sales outlets. Factory tour requires reservation.

☎ 042-595-1212 📍 733-1 Yamada, Akiruno
🕒 9:00 to 17:00 / No holidays



Handmade bakery SOURIRE

A wide range of natural yeast breads made from slowly fermented local wheat. The bread is full of flavour, which is why it has been loved for 15 years.

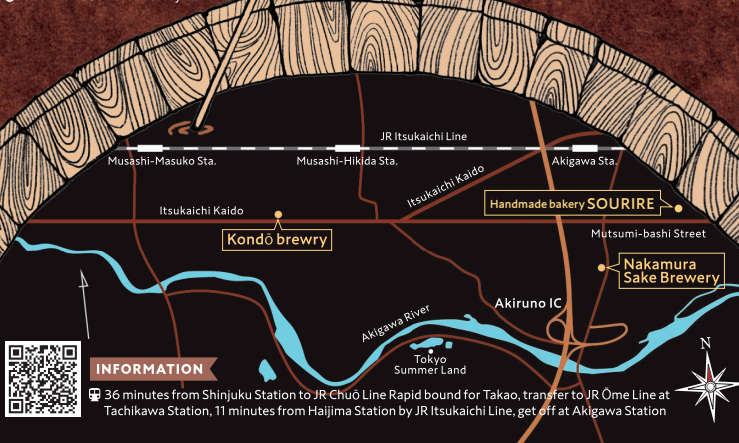
☎ 042-518-7754
📍 698 Amema, Akiruno-shi
🕒 10:00~18:00 / Closed Tuesdays



Nakamura Sake Brewery

A brewery that has been making sake for 200 years in the clear streams of the Akikawa basin. The flagship brand is "Chiyotsuru". You can also find there a museum displaying traditional sake brewing tools. Reservation for sake brewing tour is required (weekdays only).

☎ 042-558-0516 (Sake Brewing Museum)
📍 63 Ushinuma, Akiruno 🕒 11:00 to 16:30 / Open daily



INFORMATION

🚗 36 minutes from Shinjuku Station to JR Chūō Line Rapid bound for Takao, transfer to JR Ōme Line at Tachikawa Station, 11 minutes from Haijima Station by JR Itsukaichi Line, get off at Akigawa Station

