



Toshimaya Brewery

Theme **Sake Tasting**

Delicious rice, clear water, wholesome fungi and the brewers' ardor perfect the sake. Participate in a brewery tour that reveals the great care and sincerity of the entire process.

A great start for the spirits of Tokyo.

Welcome to the sake brewery tour.

The commitment of these Tama brewers is on full display in this sake tour. Sake testing is essential as there is a staggering amount of tastes from the different breweries.

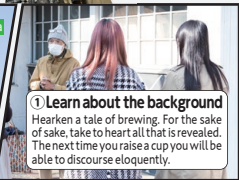


Take in the scents of the process, witness the sharp movement of the brewers. All this, and the taste still awaits. Such a fully engaging tour.

Toshimaya Brewery
Mr. Takahashi

Toshimaya Brewery Higashimurayama

A long-standing sake brewery intertwined with the spirit of the community. A splendid music festival is held on the premises. Be drawn into the unique commentary of each brewer.
☎042-391-0601 🏠3-14-10 Kumegawa, Higashimurayama
🕒10:00~, 13:00~, 15:00~/ Irregular holidays



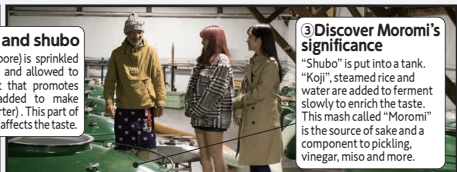
① Learn about the background

Hearken a tale of brewing. For the sake of sake, take to heart all that is revealed. The next time you raise a cup you will be able to discourse eloquently.



② Make koji and shubo

"Koji-kin" (mold spore) is sprinkled onto steamed rice and allowed to grow. Then, yeast that promotes fermentation is added to make "Shubo" (yeast starter). This part of the process greatly affects the taste.



③ Discover Moromi's significance

"Shubo" is put into a tank. "Koji", steamed rice and water are added to ferment slowly to enrich the taste. This mash called "Moromi" is the source of sake and a component to pickling, vinegar, miso and more.



④ Tasting

If you compare the drinks while talking with the brewers, you will be amazed at the depth of taste that is possible. A discovery of difference and nuance is there for the taking.



⑤ Find your favorite

If you find a favorite, make it a souvenir. Oh, we forgot to mention that we offer multiple small sizes! Japan is the land of gift giving and sake is THE go to choice.

Hold on, another gem to be discovered.

Ishikawa Brewery

Ozawa Brewery

Nakamura Brewery

Hinohara Factory



We hold a variety of tours such as drinking comparisons with Ochoko (Sake cup) and tours with lunch. Be our guest in our new guesthouse aptly named "Shubo".

☎042-553-0100 🏠1 Kumagawa, Fussa
🕒10:00~18:00 (Reservation required) / Closed Tuesdays

Nestled in Ome for 300 years, this sake brewery will keep you enchanted. During the tour, you can see the traditional storehouse called Genrokuzo and the well where water springs up.

☎0428-78-8210 🏠2-770 Sawai, Ome
🕒12:00~, 13:00~, 14:00~ (Reservation required by Web) / Closed Mondays

At the sake brewing museum, the tools of the trade and materials that make sake possible are exhibited. Tasting is available at the direct sales office in the building.

☎042-558-0516 🏠63 Ushinuma, Akiruno
🕒11:00~16:30 (Consultation required for the tour) / Open daily

Ever wondered how spirits can be made from potatoes? In Hinohara, A shochu factory is open to inform you. Enjoy their scented products such as the essential oil using the local hinoki cypress after the tour.

☎042-588-5170 🏠4023-1 Ozawa, Hinohara
🕒11:00~17:00 / Closed Tuesdays (~16:00 from December to March) / Closed Mondays and Tuesdays