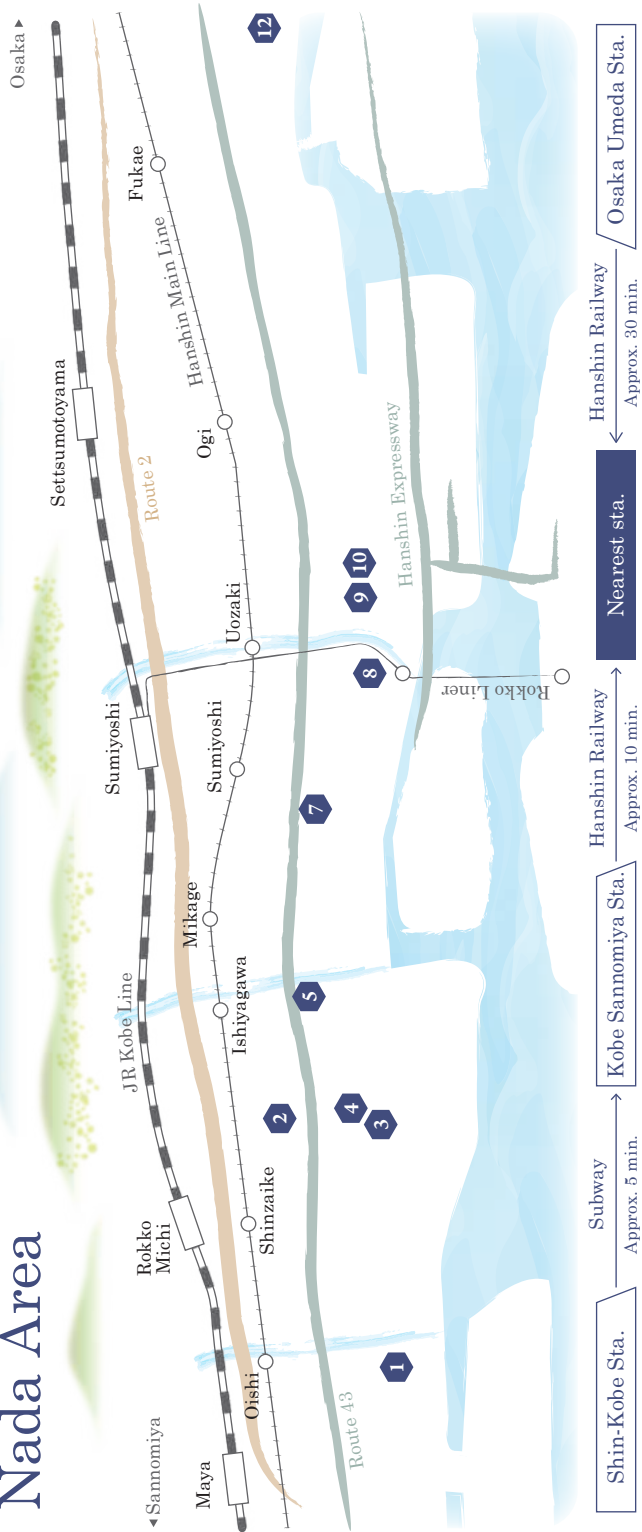


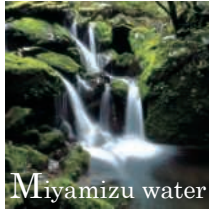
Nada Area



The best sake-brewing region in Japan "Sake from Nada"

This is "Japan's No. 1 sake-brewing region" that has existed since the Edo period. The sake-brewing tradition that has been passed down to this day proudly ranks first in Japan in terms of the volume of sake produced.

3 essential major factors



Miyamizu water

It is mineral-rich water suitable for sake brewing.

This is one of the main reasons why the taste of sake produced in different places differs. Its characteristic is that makes sake taste richer because it contains little or no iron, which impairs flavor.

The king of sake rice Yamada Nishiki, that has been grown in Hyogo Prefecture.



Yamada Nishiki rice

Characterized by large grains and high starch content, it is highly valued as a raw material for producing the best sake because of its high quality and production volume.



Craft

The Tanba Toji, or the Tanba Brewers' Guild, whose members possess outstanding skills.

Toji means the head of the brewers working in a brewery. He possesses outstanding skills based on his many years of experience, and his responsibility as the arbiter of the taste of Nada sake remains the same today as it has always been in the past.

Photo is an image only.

五ノ神戸の灘

SAKE

酒

English

1 Sawanotsuru Museum



Built at the end of the Edo period and over 170 years old, it is open to the public as a museum. We display precious sake brewing tools and traditional culture that boasts 300 years of history.



☎ 078-882-7788
 ⌚ 10:00-16:00
 ✕ Wednesdays, Obon and New Year holidays

2 Konanzuke Museum



Exhibits include the relationship with Nada's sake brewery, the company's 150-year history, and pickles-making tools. The store building inherits the image of the old sake brewery built in 1923. You can buy Konan sake pickles and Hakubishi mirin.



☎ 078-842-2508
 ⌚ (museum)10:00-17:00 (store)9:30-18:30
 ✕ (museum)Fri, 12/29-1/5(store)1/1,2

3 Yasufukumatashiro-Shoten



Under the slogan of "brewing food", using local ingredients and brewing Nada's local sake by hand. Representative sake such as "Daikoku Masamune," "Kurenai Tennyo," "Gyu to Teppan," and non-alcoholic "Genmaicha 88," which uses Yamada Nishiki rice.



☎ 078-851-0151
 ⌚ 10:00-17:00
 ✕ Wed, Sun, Holidays (open on Sundays in December)

4 Kobe Shushinkan



Maker of the "Fukuju" brand, our sake was served at the Nobel Prize Official Events. Pursuing sustainability, we have achieved net-zero CO2 emissions in the brewing process and won several overseas environmental awards.



☎ 078-841-1121
 ⌚ 10:00-18:00
 ✕ The first three days of new year

5 Izumi Shuzo Co., Ltd.



The brewery which established in 1756 collapsed due to the Great Hanshin Earthquake, but with the cooperation of many people, resume brewing since 2007. Savor the joy of being able to pass down history, tradition, and technology, and will not afraid of challenging.



☎ 078-821-5353
 ⌚ 10:00-16:30
 ✕ Saturdays, Sundays, and holidays

6 Kuromatsu Kenbishi

Since our founding, over 500 years, moved the brewing stage from Itami to Nada area. With the family motto "Come on with a clock that has stopped!", working hard to deliver unchanging taste.



9 Sakura Masamune Memorial Hall "Sakura Banquet"



There are collection of sake bottles, sake brewing tools, signboards that tell the history, and valuable video of old sake brewing.

There are also restaurants, cafes and shops where you can buy souvenirs.

☎ 078-436-3030
 ⌚ 10:00-22:00
 ✕ Tuesdays, 1/1



10 Hamafukutsuru Ginjo Brewing factory



We mainly brew ginjo sake with small batches. Since our brewery pursue the essence of traditional Nada sake without mass-producing, we can offer fresh sake all year round.

☎ 078-411-8339
 ⌚ 10:00-17:00
 ✕ Mondays, Obon and New Year holidays



7 Hakutsuru Sake Brewery Museum



We have opened our old sake brewhouse in its original form to the public as the Sake Brewery Museum. Our hope is to give visitors a feel of the tradition of sake making that has been carried down through the ages and to broadly and deeply convey the "heart of Japan" to the sake making world.



☎ 078-822-8907
 ⌚ 9:30-16:30 (admission until 16:00)
 ✕ Obon and New Year holidays

11 Shochikubai Shirakabegura

It is a sparkling sake that represents Japan, with a fruity aroma born from rice, a refreshing bubble, low alcohol, and smooth taste. We deliver delicious impressions to the world.



8 Kiku-Masamune Sake Brewery Museum



The theme of the museum is "Knowing the origin of sake brewing". You can see how barrels are made at "Taruzake Meister Factory", and various sake cups at "Sakazuki Exhibition Hall"



☎ 078-854-1029
 ⌚ 9:30-16:30 (admission until 16:00)
 ✕ New Year holidays

12 Chiyodagura



We make sake using 100% rice grown in Hyogo Prefecture. Since the brewery is made in small batches by a small number of people, please make a reservation to observe the brewing process.



☎ 078-411-9456
 ⌚ 10:00-16:30
 ✕ Irregular