

Tourism on Sake Breweries

~ A Guide Map of Sake Breweries in Kansai Area ~
(Shiga, Kyoto, Osaka, Hyogo, Nara, Wakayama)

日本酒



This guide map is intended to introduce all the foreign visitors to Japan who are interested in experiencing both the charm and depth of Japanese Sake.

Consideration

1. This guide map shows only Sake breweries (not beer or wine).
2. There are some other breweries not shown on this guide map. They did not wish to be shown on the guide map as of November 2017.
3. If you want to ask the availability of tour guides at breweries, please contact them directly for detailed information. And if you want to make sure tours are available in a foreign language, contact them directly, too.

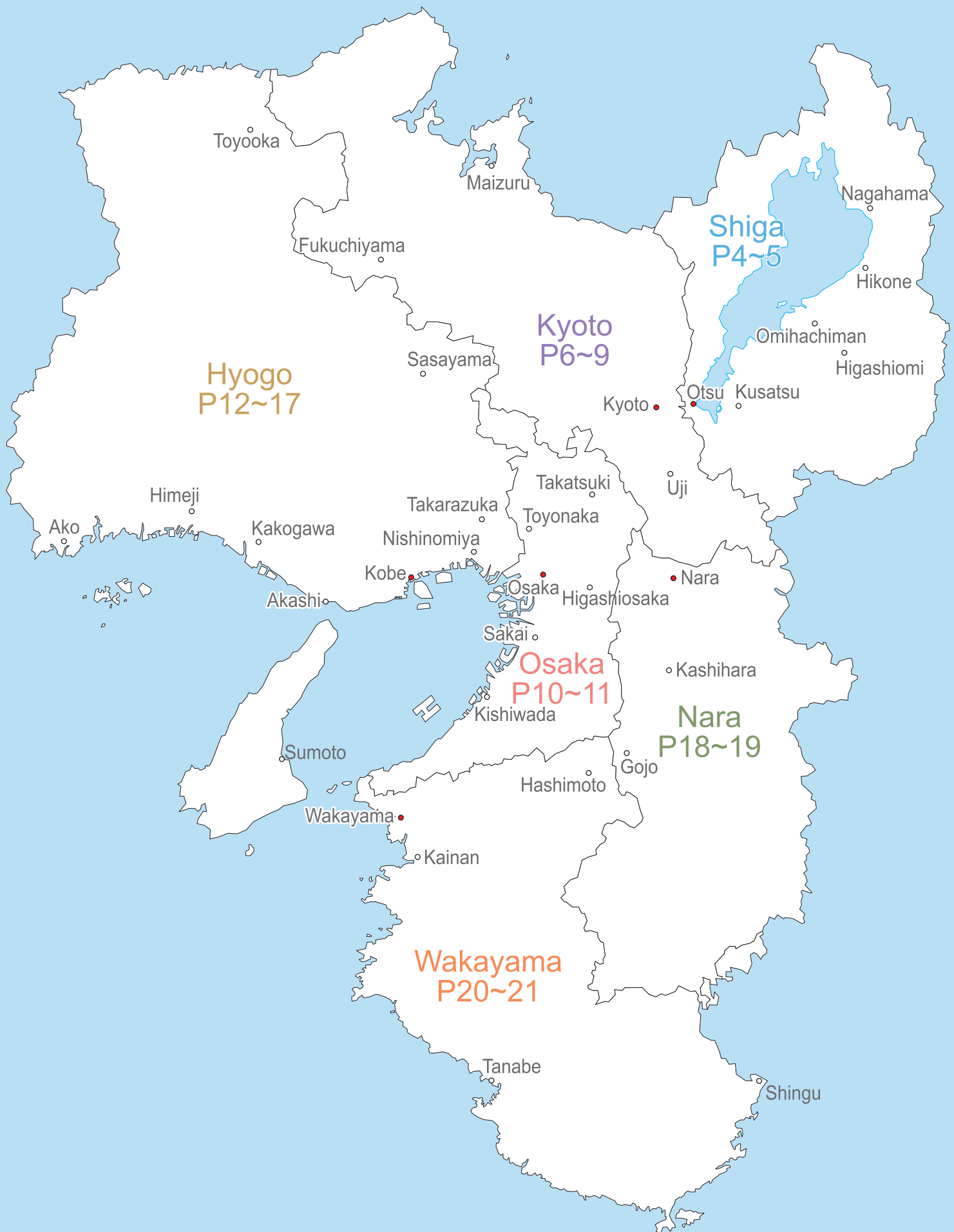
LEGEND

No. Brewery [製造業者名]
http://
Sake Brand [銘柄]
Location [所在地]
Access [最寄り駅 (路線)]
※Available language [対応可能な言語]

Google Maps
QR Code

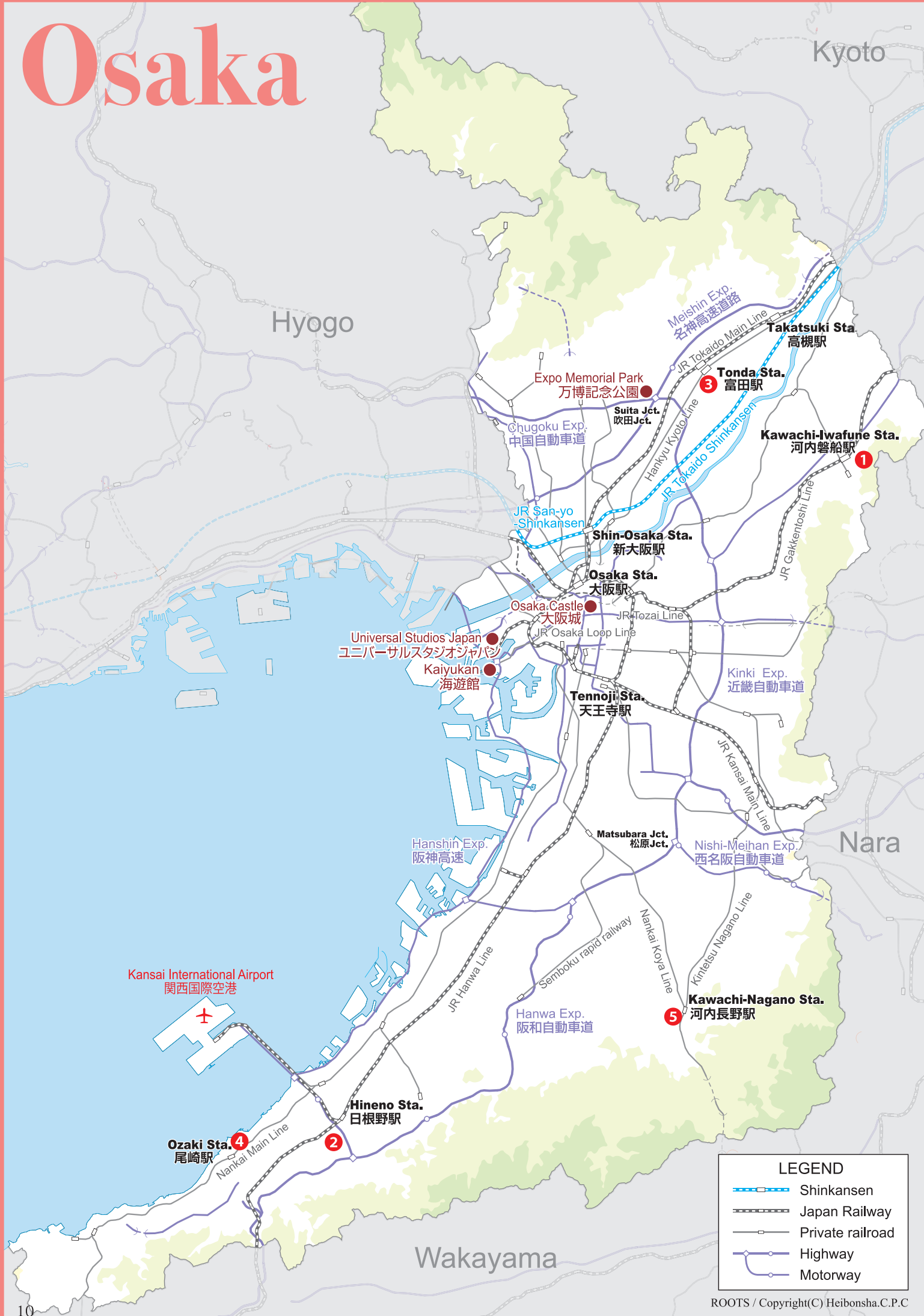
Sake Bottle
Labels

※ Refer to
page 23



Kansai region

Osaka



LEGEND

- Shinkansen
- Japan Railway
- Private railroad
- Highway
- Motorway

1 Daimon Brewery Co.,Ltd. [大門酒造株式会社]

<http://daimonbrewery.com>

DAIMON・RIKYUBAI [利休梅]

Katano-City [交野市]

Kawachi-Iwafune Sta.

(JR Gakkentoshi Line) 8 min on foot

[「河内磐船」駅 (JR 学研都市線) 徒歩 8 分]

※Available language English



2 Kitashoujishuzouten [有限会社北庄司酒造店]

<http://www.kitashouji.jp/>

SHONOSATO [荘の郷]

Izumisano-City [泉佐野市]

Hineno Sta. (JR Hanwa Line)

15 min on foot

[「日根野」駅 (JR 阪和線) 徒歩 15 分]

※Available language Japanese only



3 Kotobuki Brewing Co.,Ltd. [壽酒造株式会社]

<http://www.kuninocho.jp>

KUNINOCHO [國乃長]

Takatsuki-City [高槻市]

Tonda Sta.

(Hankyu Kyoto Line)

5 min on foot

[「富田」駅 (阪急京都線) 徒歩 5 分]

※Available language Japanese only



4 Naniwa Sake Brewery [浪花酒造有限会社]

<http://www.naniwamasamune.com>

NANIWAMASAMUNE [浪花正宗]

Hannan-City [阪南市]

Ozaki Sta.

(Nankai Main Line) 5 min on foot

[「尾崎」駅 (南海本線) 徒歩 5 分]

※Available language English, Chinese, Korean



5 Saijo Partnership Limited [西條合資会社]

<http://www.amanosake.com/>

AMANOSAKE [天野酒]

Kawachinagano-City [河内長野市]

Kawachi-Nagano Sta.

(Nankai Koya Line) 4 min on foot

[「河内長野」駅 (南海高野線) 徒歩 4 分]

※Available language Japanese only



Types of Sake

There are many types of Sake, and the differences mainly depend on the brewing methods. For Sake making, brown rice is polished to scrape off its outer layer, which is rich in lipids, proteins, minerals, etc. and makes the Sake flavor rough. Thus, the degree of rice polishing influences the quality of Sake.

Ginjoshu 吟醸酒

Specially refined Sake made from highly polished rice with special techniques. It has a mild taste with fruity flavors, such as apple, melon, banana, etc.

Junmaishu 純米酒

Sake made only from rice and rice *koji*.[※] Generally, it has a rich taste and flavor.

Honjozoshu 本醸造酒

Sake made from rice, rice *koji*,[※] and limited volumes of neutral alcohol. It has a well-balanced taste and flavor.

Namazake 生酒

Generally, Sake is pasteurized twice. Namazake means unpasteurized Sake. Unpasteurized Sake is not heat-sterilized at all and features fresh flavors.

Nigorizake にがり酒

Milky white Sake which is coarsely filtered.

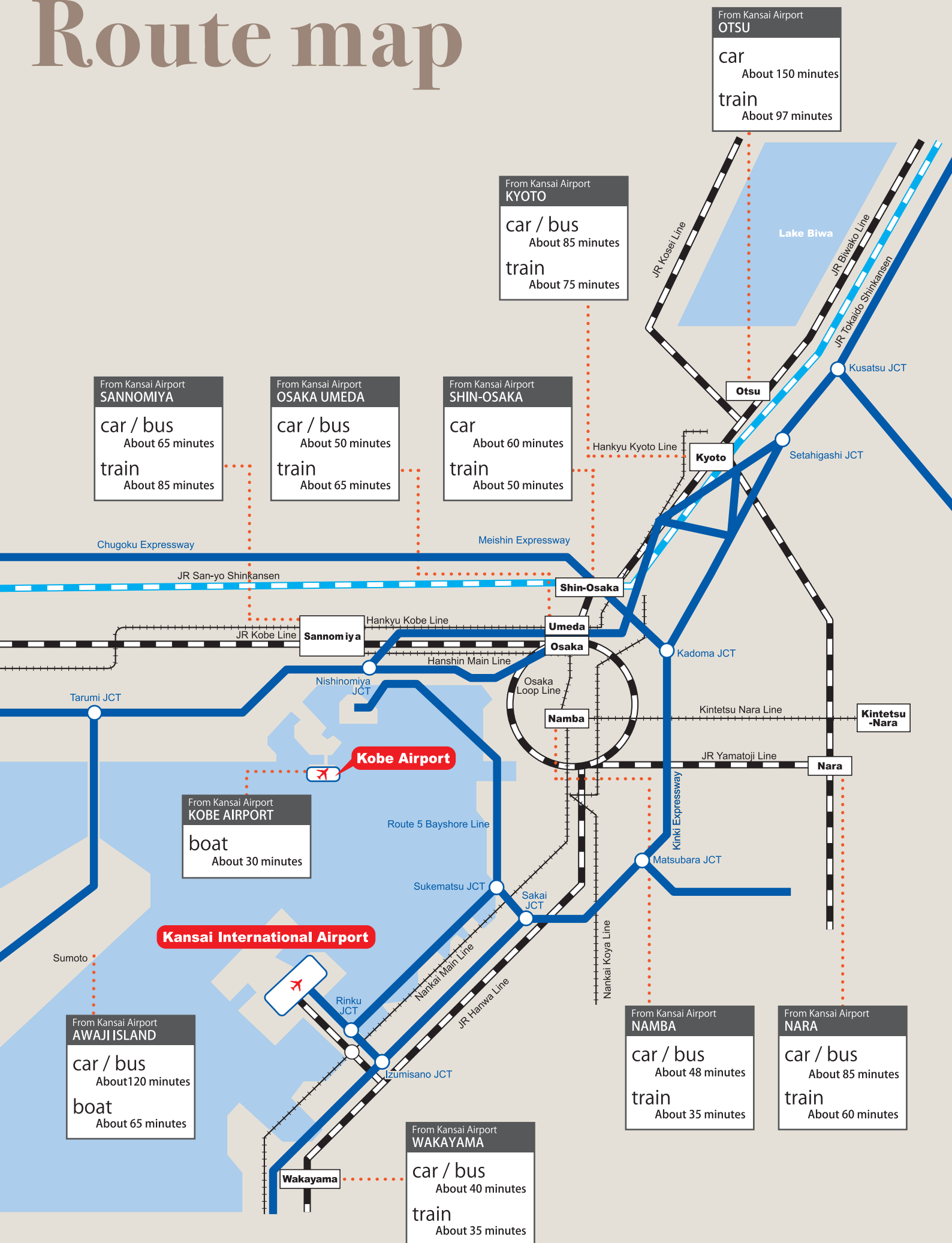
Koshu (Long-aged Sake) 古酒

It has special flavors and mellow tastes.

※*koji*

Koji is culture of a special species of mold on rice, which is used to make Sake.

Route map



What is written on Sake bottle labels?

Some Sake bottles have another label on the back of the bottle. It will include more information about the product and other information about quality.

Japanese regulations require that points ❶ thru ❹ below must be printed on the labels of Sake bottles.

❶ Alcohol content

アルコール分
16.0 度以上
17.0 度未満

❷ Raw ingredients

(as a rule, it is not necessary to list water)

原材料名
米 (国産)
米こうじ (国産米)
醸造アルコール
精米歩合 60%

❸ Seimai-buai

(Degree of rice polishing)

❹ Variety of raw rice and locations grown

山田錦
(兵庫県産 100%)

❺ Product name

(e.g.: Both 日本酒(Nihonshu) and 清酒(Seishu) are correct Japanese terms for Sake.)

清酒
720ml

❻ Net volume

❼ Date produced

製造年月
23.3

❽ Name and address of the brewery

酒類総合研究所
広島県東広島市鏡山 3-7-1

未成年者の飲酒は法律で禁止されています

❿ Specific designations
(Ginjo, Junmai, or Honjozo)

❿ thru ❷ are only listed when required by regulation. Additional information is also specified, including the number of years aged, the quality, and the use of organic rice.

製品の特徴

- ・ 酒造好適米を贅沢に使いました
- ・ 伝統の生もとを採用、手造りにこだわりました
- ・ 旨味に富んだ辛口本醸造酒です

原料米	山田錦	精米歩合	60%
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使用酵母	協会 701 号
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成分	日本酒度	+ 5
	酸度	1.6
	アミノ酸度	1.6

甘辛

甘口	やや甘口	やや辛口	辛口
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おすすめの飲み方

冷やして	室温	ぬる燗	熱燗
△	○	◎	○

酒類総合研究所

広島県東広島市鏡山 3-7-1

❾ Caution: not to be sold to or consumed by minors

❶ Sake brewing location

本醸造 酒総研

東広島の酒
樽酒

❷ Characteristics of the Sake
(i.e. 原酒(Genshu), 生酒(Namazake),
生貯蔵酒(Nama-chozo-shu),
生一本(Ki-ippou), 樽酒(Taruzake))

上撰

❸ Manufacturer's proprietary rating category

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Japan. "Kampai" to the world.

Osaka Regional Taxation Bureau
Kansai Branch of Japan Sake and Shochu Makers Association

Please note that we are not responsible for any damage or trouble caused by using the information stated in this guide.