

Sake



Water, rice and yeast are indispensable for sake brewing. In Kanagawa Prefecture, you can visit sake breweries that take pride in their use of these ingredients to produce exclusive sakes.

■ Kikkawa Jozo Brewery (Water)

This brewery uses underground water from the sacred mountain of Oyama to produce rich fragrant sake while sticking to traditional methods of sake brewing.

Exclusive Program

Sake brewing process is usually closed to the public to keep the subtle fermentation balance. However, at this brewery, visitors can specially experience the crucial part of brewing process.

*This program may not be available depending on season and time/date.



■ Izumibashi Sake Brewery (Rice)

One of the few sake breweries in Japan that makes sake from scratch, from rice cultivation through to brewing, with the philosophy that "sake starts with rice."

Exclusive Program

Learn about sustainable sake brewing, including environmentally friendly farming methods.

Depending on the season, it is also possible to observe work being carried out in the adjacent rice fields.



■ Nakazawa Sake Brewery (Yeast)

With nearly 200 years of history, this brewery uses natural yeast discovered in the locally grown Kawazu cherry trees and yeast that goes back 100 years and is found nowhere else.

Exclusive Program

Learn about the special yeasts the brewery uses and enjoy tasting their differences in the sake.

