

Visiting a Sake Brewery

“Kawanishiya Liquor Shop” located in Tanzawa area of Kanagawa Prefecture produces sake. Sake is the Japanese alcoholic drink that is made from fermented rice.

Here you'll have a chance to see and understand the traditional Japanese method of Sake-Brewing at Sakagura (Sake brewery) and Kurabito (Sake brewer) explains the brewing process of the sake and visitors can learn the secret behind Japanese sake.



1. Place : Kawanishiya Liquor Shop, 250 Kawanishi, Yamakita, Yamakita-machi, Ashigara Kami-gun
2. Date & Time: Oct 2nd (Sun), 2022
3. Meeting Place: 9:30 am, Higashiguchi (East exit) at JR Tsurumi Station, or 11:30 am at Shin-Matsuda Station of Odakyu Line
4. Participation fee : 1500 yen (pls pay for it on 2nd of Oct)
5. Transportation fee: about 2500 yen (pls pay your travel costs)
* Please bring your lunch!
6. Capacity: 15 people (20 years old or over)
7. Schedule:



9:44 Tsurumi Sta. (JR)→ Yokohama Sta. (Sotetsu Line) → Ebina Sta.

(Odakyu Line)

11:30 Take a taxi from Shin-Matsuda Station to Kawanishiya Liquor Shop (Kawanishiya Saketen)

12:00 Sake Brewery Tour (You could enjoy some tasting samples)

15:37 Take a bus from Kawanishiya Saketen to Shin-Matsuda Station (about 15 min)

Attention! : Please refrain from eating natto (fermented soybeans) and yogurt from the previous day of your sake brewery tour. They make the yeast (koji) spoil.

Also, please avoid perfume and put on light makeup on the day of the tour. They affect sake aroma.

How to Apply

○ From Sep 15th (Thu) 10:00 am~

○ Please apply to [Tsurumi International Lounge](#) via telephone or you can come directly.

045-511-5311 See Crane 2F, 1-31-2, Tsurumi Chuo, Tsurumi-ku

* We will stop accepting applications once the limit is reached