

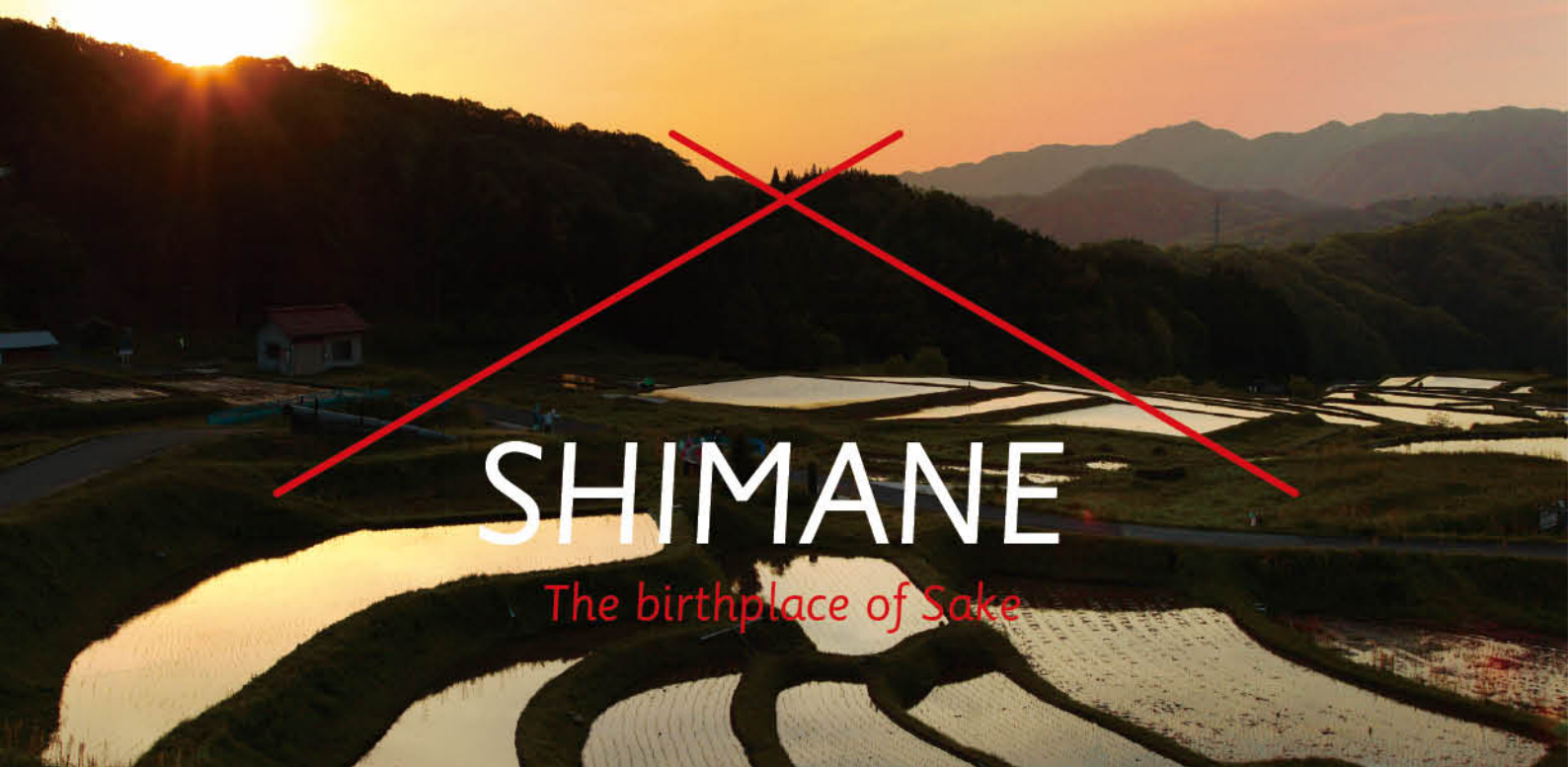
— 日本酒発祥の地しまね —

SHIMANE

The birthplace of Sake

Shimane Sake Brewery Guide





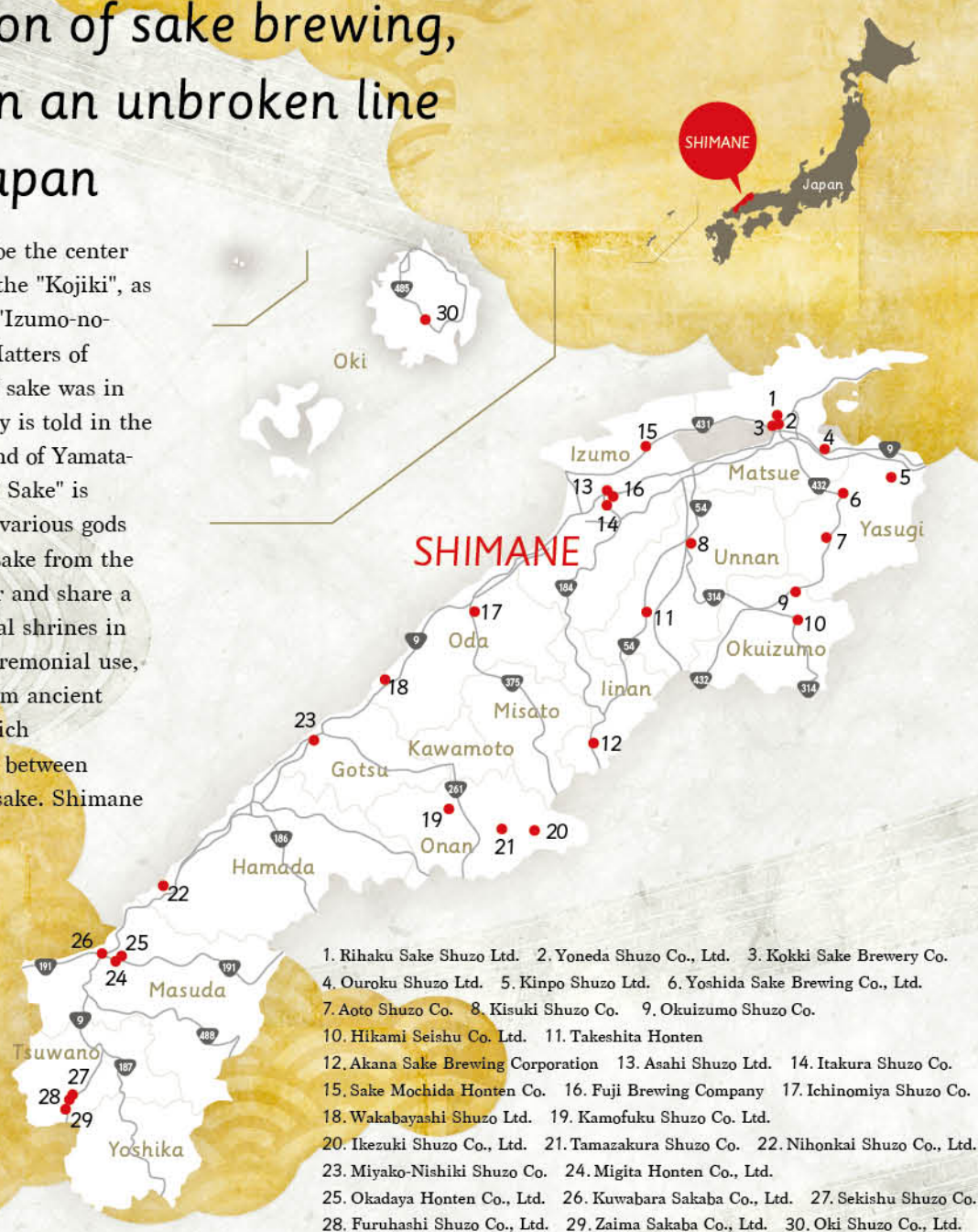
SHIMANE

The birthplace of Sake

A proud tradition of sake brewing, handed down in an unbroken line from ancient Japan

Shimane Prefecture is believed to be the center of Japan's oldest historical record, the "Kojiki," as well as the subsequently compiled "Izumo-no-kuni Fudoki" (Record of Ancient Matters of Izumo). It is said that the origin of sake was in the Shimane area. The famous story is told in the Izumo-no-kuni Fudoki of "The Legend of Yamata-no-Orochi," in the which "Yashiori Sake" is created, and in addition, all of the various gods from across Japan gather to make sake from the overflowing waters of the Hii River and share a feast. Furthermore, there are several shrines in Shimane that still brew sake for ceremonial use, utilizing methods handed down from ancient times, or very similar methods, which demonstrates the deep relationship between Shimane Prefecture and Japanese sake. Shimane sake reflects a proud tradition of sake making that has come down in an unbroken line since ancient times.

This guidebook will introduce breweries in Shimane Prefecture, along with their representative brands. We hope you can visit Shimane and sample these flavors yourself.



1 Rihaku Sake Brewing Co., Ltd
 Matsue 335 Ishibashicho, Matsue
 TEL: 0852-26-5555
<http://www.rihaku.co.jp/>

A brewery established in an area resplendent with mountains, rivers, lakes, ocean, and the finest ingredients. The sake made here strives to bring together the room, the food, the bowl and the drinker. It is perfectly balanced to be enjoyed with a meal.



Rihaku Junmai Ginjo -WANDERING POET-

Imbibed in many countries around the world. Featuring rich and savory qualities, this brew is great chilled, of course, but even though it is a *ginjo*, it is equally suited to being heated.

- Yamada Nishiki Rice
- 55%
- 15
- +3

2 Yoneda Sake Brewery Co., Ltd.
 Matsue 3-59 Higashi Honmachi, Matsue
 TEL: 0852-22-3232
<http://www.toyonoaki.com/>

Named after gratitude and prayer for a rich fall harvest, the flagship label Toyo no Aki, or "abundant autumn," is nurtured in the rich, local nature. Inheriting the techniques and traditions of Izumo Toji (Master Brewer's Guild), this sake is made from pure local spring water and superior quality rice grown in Shimane Prefecture.



Toyo no Aki Daiginjo Tobindori (drip method)

Using a process known as *fukuro-zuri* (bag-hanging sake), this sake is gathered in a glass container, drop by drop seeping naturally and without pressure from a hanging sake bag. It is the finest sake under the Toyo no Aki label.

- Yamada Nishiki Rice
- 40%
- 17
- +3.5

3 KOKKI SHUZO Co., Ltd.
 Matsue 8 Higashicha-machi, Matsue
 TEL: 0852-25-0123
<http://www.kokki.jp/>

In the castle town of Matsue, on the shores of Lake Shinji, in a brewery handed down from the Matsue Domain, the same traditional flavor has been brewed since its inception. The techniques of Izumo Toji have been passed down the generations, and a 'distinct profile' is built on top of 'quality.'



Special Junmai Kokki

Shimane K1 yeast is flawlessly harmonized with Shimane Prefecture's perfect-for-sake rice; this dry selection has a clean, sharp flavor that goes down smoothly and pairs nicely with a good meal.

- Saka Nishiki Rice
- Yamada Nishiki Rice
- Kairyo Omachi Rice
- 60%
- 16度
- +8

4 Ouroku Sake Brewery
 Matsue 484 Iya, Higashi Izumo-cho, Matsue



Ouroku

5 Kinpo Shuzo Ltd.
 Yasugi 343 Kiyoi-cho, Yasugi
 TEL: 0854-27-0111
<https://www.kinpo.jp/>

Kinpo was founded in 1869 in Yasugi City, known for its folk song Yasugi-bushi. There is a popular local saying: "The mountain is Daisen, the sake is Kinpo." Our sake is brewed in rich natural surroundings where white swans come flying in winter.



Junmaishu Kinpo

The principal characteristic of sake is the *umami* of the rice, and thus true sake really lets you savor the flavor of the rice. This has a firm body, yet features light after notes.

- Gohyakumangoku Rice
- 60%
- 15
- 2

6 Yoshida Sake Brewing Co., Ltd.
 Yasugi 1216 Hirose, Hirose-cho, Yasugi
 TEL: 0854-32-2258
<https://www.e-gassan.co.jp/>

Using top-quality rice grown in Hirose, Yasugi City, as well as water that has been designated as one of the top 100 waters in Shimane because of its very soft 0.3 hardness rating, this sake is a brew with soft, mellow flavors representative of Shimane.



Gassan Daiginjo Ohgi

A very fine bottle, winner of multiple gold medals, that truly demonstrates the high level of soft water techniques of the Gassan label.

- Yamada Nishiki Rice
- 35%
- 17
- +4



Column One way to enjoy sake is to simply imagine the flavor!

Various elements are involved in the delicate and complex taste of sake. Anticipate the flavor of the sake inside while reading the information on the bottle!

- Brand of Rice** The flavor of the sake varies depending on the type of rice used in brewing. Drink and compare!
- Rice Milling Percentage** This is the percentage of rice left after milling and it affects the clarity and richness of the flavor.
- Alcohol Content** The higher the alcohol content, the richer the flavor; the lower: a crisper, refreshing taste.
- Sake Meter Value** "+" indicates the sake is dry, and "-" indicates sweet. High alcohol content makes the sake dry, while a high sugar content makes it sweet.

7 Aoto Shuzo Co., Ltd.

1164-4 Fube, Hirose-cho, Yasugi
TEL: 0854-36-0006
http://www.aotoshuzo.co.jp/

The saying, "Sake makes people, and people make sake." is the approach taken when brewing. Aoto Shuzo is thorough in its processes, and passionate about thoughtfully creating only the highest quality sake.



Aoto Shichisei
Junmai Ginjo 58
Kifune Shibori

Our aim is to extract the sweetness of Yamada Nishiki rice, grown in Hyogo Prefecture, in the creation of a more refined flavor.

○ Yamada Nishiki Rice
● 58%
○ 17 ○ Undisclosed

8 Kisuki Shuzo Co., Ltd.

477-1Kisuki, Kisuki-cho, Unnan
TEL: 0854-42-0072
http://www.kisukisyuzou.com/

Using locally grown rice from Unnan City and spring water bubbling out of the mountains near the storehouse, Master Brewer Kuramoto, born and raised locally, solely focuses on his responsibility for brewing the very best sake.



Minami Taiheiyo Kumo
Junmai Ginjo Unfiltered
& Undiluted Sake

The rice is the source of sweetness and umami flavor you feel alongside the acidity, resulting in a firm yet easy to drink sake that can be enjoyed either before or during a meal.

○ Saka Nishiki Rice
● 55%
○ 19 ○ +11 - +12

9 Okuizumosyuzo Co., Ltd.

1380-1 Kamedake, Okuizumo-cho, Nita-gun
TEL: 0854-57-0888
http://www.okuizumosyuzou.com/

Using local rice from Okuizumo, the sake is brewed by young Izumo Master Brewers. The goal is to create a sake that makes the drinker smile, which leads to a smiling face on the brewer, and in turn, everyone in the community.



Okuizumo Junmai Ginjo

Okuizumo is a brand that uses rice most suitable for brewing. This Junmai Ginjo has a strong reputation both in Japan and overseas, and is great when enjoyed with a meal.

○ Gohyakumangoku Rice
● Saka Nishiki Rice
● 60%
○ 15度 ○ +1

13 Asahi Shuzo Ltd.

662 Imaichi-cho, Izumo
TEL: 0853-21-0039
http://jujiasahi.co.jp/

This brewery makes the area's quintessential brand, "★Juji Asahi" as well as "Yachihoko," the honored sake of Izumo Taisha Grand Shrine. In a facility built in the Taisho Era, classic techniques of blending rice and microorganisms are employed to create a broad palette of flavors, starting with a Kimoto sake.



Kimoto Junmai ★Juji Asahi
Kairyō Omachi 70

A Junmai Kimoto Sake that expresses a flavor only found in Asahi bottles. A mealtime sake with a deep flavor that can be enjoyed with food, brewed with yeast developed within the brewery. The flavor is enhanced when heated.

○ Kairyō Omachi Rice
● 70%
○ 14 ○ +11

14 Itakura Shuzo Co., Ltd.

468 Enya-cho, Izumo
TEL: 0853-21-0434
http://www.tenon.jp/

Founded in 1871. The sake brand "Ten'On" has a superior pedigree, taking its name from an excerpt of a Buddhist sutra. Taking a cue from the gods of Izumo, this sake strives to calm and enrich the soul of the drinker.



Ten'On Junmai Daiginjo
"Saka Nishiki" Rice

This bottle is a Junmai Daiginjo Sake featuring the sake rice "Saka Nishiki," exclusive to Shimane. It is characterized by a pure flavor and a deep lingering finish, hallmarks of the Izumo Toji brewing style.

○ Saka Nishiki Rice
● 50%
○ 15 ○ +1

15 Sake Mochida Honten Co., Ltd.

785 Hirata-cho, Izumo
TEL: 0853-62-2023
http://www.sakemochida.jp/

Founded in 1877. Located in the historic Cotton Street district, which quaintly preserves five historic and cultural properties, including the brewery. The Izumo Toji, bearers of a long and storied tradition of sake making, put the umami properties of sake rice on full display in its offerings.



Yamasan Masamune
Saka Nishiki Rice
Junmai Ginjo

"Saka Shrine," located in Hirata Town, Izumo City, commemorates the god of sake brewing. Shimane's trademark sake rice brand "Saka Nishiki" takes its name from this shrine, and this sake, made from that rice, is a rich, umami-filled offering.

○ Saka Nishiki Rice
● 60%
○ 15 ○ +1

10 Hikami Seishu General Partnership Company

1222 Yokota, Okuizumo-cho, Nita-gun
TEL: 0854-52-1331
http://www.sake-hikami.co.jp/

Rooted in the culture of Okuizumo, Shimane Prefecture, this sake matches the food culture of the region. A sake that continues to pay homage to the 300-year history of sake brewing.



Daiginjo "Tamahagane"

This sake inherits the satisfying qualities of "Hikami Masamune" and you'll enjoy a moderate ginjo aroma and a slightly rough taste throughout your meal. A sake brewer's choice.

○ Yamada Nishiki Rice
● 35%
○ 16.5 ○ +2.5

11 Takeshita Honten

955-1 Kakeya, Kakeya-cho, Unnan
TEL: 0854-62-0008
http://www.takeshita-honten.com/

In the Izumo Region, full of romantic mythology, where flows the clear stream of the Hii River, birthplace of the legend of Yamata-no-Orochi, Izumo brewery workers have been carefully and delicately making sake with a mellow taste for 150 years.



Daiginjo
"Wagamichi wo Iku"
(Going My Way)

In honor of the twelfth head of the Takeshita brewing family, "Wagano Michi wo Aruku," written by Noboru Takeshita (74th Prime Minister of Japan) in calligraphy, was selected as the name of this bottle.

○ Yamada Nishiki Rice
● 35%
○ 16 ○ +2

12 Akana Sake Brewing Corporation

23 Akana, linan-cho, Iishi-gun
TEL: 0854-76-2016
https://kinunomine.localinfo.jp/

Every bottle of Japanese sake in the storehouse carries the spirit of a master brewer family. By adding a storage process at -10 degrees Celsius, a delicious and fragrant sake is delivered both locally and overseas.



Junmaishu Kinunomine

Brewed entirely from "Gohyakumangoku" rice grown locally in linan-cho, known for their rice, this is a fruity selection that is stored year-round at -10°C, maintaining its excellent flavor.

○ Gohyakumangoku Rice
● 60%
○ 15 ○ +3

16 Fuji Brewing Company

1403 Imaichi-cho, Izumo
TEL: 0853-21-1510
http://www.izumofuji.com/

We revere the traditional methods of making sake by hand and the time-honored techniques of Izumo Toji. Thus, we continually strive to focus on making Izumo local sake that brings people together with other people, good food and memorable times.



Izumo Fuji Special Junmai
Black Label

This offering makes the most of the sharpness and richness that comes from Shimane's trademark Saka Nishiki variety of rice, specially contracted and grown for this sake.

○ Saka Nishiki Rice
● 60%
○ 16 ○ +6

17 Ichinomiya Shuzo Co., Ltd.

Ha-271 Oda, Oda-cho, Oda
TEL: 0854-82-0057
https://www.ichinomiya-s.jp/

Reviving the once-forgotten rice variety "Kairyō Hattannagare" in this Junmai Ginjo sake, a unique in-bottle fermentation process is used to create a sparkling "Yukika" and a rose sake called "Sahime," which features scents from Shimane-grown roses. This brewery actively pursues new innovations in brewing!



Iwami Ginzan
Tokubetsu Junmai

We use only 100% "Kairyō Hattannagare," the once forgotten rice, grown by fastidious local farmers. A perfect balance of flavor and bouquet that one never tires of drinking. We recommend drinking either chilled or heated.

○ Kairyō Hattannagare
● 60%
○ 16 ○ +2 - +5

18 Wakabayashi Shuzo Ltd.

Ro-73, Kohama, Yunotsu-cho, Oda
TEL: 0855-65-2007
http://www.kaishun.co.jp/top.htm

A small brewery in a small town, blessed with hot springs and the sea. Focused on junmaishu, the specialty is the creation of sake with special characteristics such as super-dry, Kimoto and wood barrel brewing.



Kaishun Junmai Super Dry

A clean, sharp junmai offering. Brewed from "Kan no Mai" rice, grown in Shimane.

○ Kan no Mai (Divine Dance)
● 60%
○ 15 ○ +15

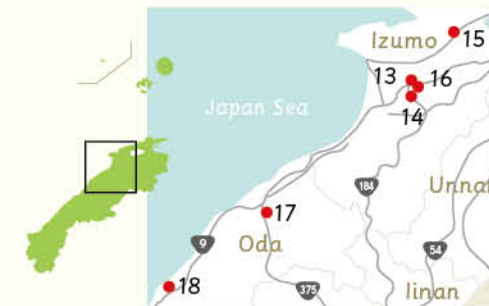
Column | The first secret to Shimane's delicious sake: optimal rice and water.



Rain falling into the broad-leaved forests of the Chugoku Mountains slowly passes through a layer of weathered granite, creating a mineral-rich water that is ideal for sake. Also, there is a spring in Oki that has been designated by the Japan Environmental Agency as one of the "Top 100 Waters" in Japan. Moreover, the climate of the San'in region, coupled with the development of terraced rice fields, as well as efforts to develop better varieties of rice, has enabled production of ideal sake rice.

Column | The second secret to Shimane's delicious sake: the esteemed Shimane Toji

Much like the wine world has its "meisters," Japanese sake has a tradition of the Toji. The Toji Masters of Shimane take pride in making excellent sake by constantly improving brewing techniques and quality while protecting their ancient traditions, always mindful of the blessings of nature.



19 Kamofuku Shuzo Co., Ltd.

2405 Nakano, Ohnan-cho, Ohchi-gun
TEL: 0855-95-0318
<http://www.kamofuku.co.jp/>

They've discarded the Toji system and rely on valued employees for the brewing process. The desire is to bring to you, the consumer, unique, high-quality sake that is the calling card of small breweries.



Kamofuku Junmai Ginjo

Featuring yeast developed at Shimane University and locally-grown rice perfectly suited to sake brewing. Focused on brewing for the local community. Unfiltered and undiluted sake.

Gohyakumangoku Rice
60%
17 ◎ +5

20 Ikezuki Shuzo Co., Ltd.

1-3 Asuna, Ohnan-cho, Ohchi-gun
TEL 0855-88-0008
<http://www.ikezuki.com/>

Located in the mountains of the Chugoku region and blessed with abundant natural resources, the brew uses natural spring water and rice specially grown in local fields. This is a traditional, hand-made sake.



Junmai Ginjo Homare Ikezuki

A *junmai ginjo* brewed with super soft water for a gentle flavor. This offering displays a flowery Ginjo bouquet alongside the sweetness of the rice.

Hantan Nishiki Rice
50%
16 ◎ -1

21 Tamazakura Shuzo Co., Ltd.

148 Haramura, Ohnan-cho, Ohchi-gun
TEL: 0855-83-0015
<http://www.tamazakura.com/>

Brewed from locally grown sake rice and refreshing spring water, this *junmai* sake is best when heated. It has a simple, rich flavor. Its true value shines when paired with a delicious meal.



Tamazakura Junmai Gohyakumangoku

A *junmai* offering rich in flavor. Features an amber color due to being unfiltered, as well as having an extended aging period. Warm it to around 60 °C and enjoy it with your favorite appetizer.

Gohyakumangoku Rice
70%
15 ◎ +8.5

25 Okadayahonten Co., Ltd.

5-7 Someba-cho, Masuda
TEL: 0856-22-0127
<http://www.kikuyasaka.co.jp/>

"Meals should fun and delicious!" This is the theme of our daily product development. We make every effort to create sake, shochu, and liqueur that, rather than interfere, aid in the enjoyment of meals.



Kikuyasaka Select

No matter whether you drink it chilled or warmed, you'll never tire of this sake. A medium bodied offering, this bottle is sure to please everyone.

General Rice
70%
15 - 16 ◎ ±0

26 Kuwabara Sakaba Co., Ltd.

171 Nakashima-cho, Masuda
TEL: 0856-23-2263

Uses clear spring water taken from Takatsu River, known as the clearest stream in Japan. Indifferent to a floral aroma, this looks to provide the original *umami* of rice, and aims to be a sake that can be paired with a meal, either at room temperature or warmed.



Fuzozuru Junmai Ginjo Saka Nishiki

Made from 100% Shimane Sakanishiki rice, ideally suited for sake, this offering features a soft, delicate flavor.

Saka Nishiki Rice
55%
15 ◎ +4

27 Sekishu Shuzo Co., Ltd.

Ro-221 Ushiroda, Tsuwano-cho, Kanoashi-gun
TEL: 0856-72-0036
<http://kasen1730.ocnk.net/>

Founded in mid-Edo Period 1730, our current master is the eleventh generation to brew sake in this house. Using the clear spring waters of Mount Shuho Aono, we continue to nurture traditional hand-brewing techniques after the manner of the Kasen Brewery in Tsuwano.



Select Kasen

The best of this brewery's *junmai* bottles. Stunning *ginjo* fragrance and well-rounded flavor. A Tsuwano *Junmai Daiginjo* in every sense.

Saka Nishiki Rice
40%
16 ◎ ±0

22 Nihonkai Shuzo Co., Ltd.

80 Minatoura, Misumi-cho, Hamada
TEL: 0855-32-1221
<http://www.kan-nihonkai.com/>

Founded in 1888, and located on the coast of the Sea of Japan in western Shimane Prefecture. Based on the philosophy of "Sake that connects the hearts of people," these offerings feature a wide variety of flavors and sharpness, which can easily be paired with a range of dishes.



Kan'Nihonkai Daiginjo Tobingakoi (small glass bottle) bottling method

Yamada Nishiki Rice is milled to a mere 35% and then this rare *Daiginjo* is born, drop by shining drop, into small glass "Tobin" bottles. Even the label is made of woven embroidered cloth.

Yamada Nishiki Rice
35%
17 ◎ +4

23 Miyako-Nishiki Sake Brewing Ltd.

1415 Shikakushi-cho, Goutsu
TEL: 0855-52-2129
<https://miyakonishiki.co.jp/>

Strives to expand and express the appeal of the local climate and the fruits of the earth through brewing processes based on the vitality of microorganisms.



Seishu Miyako-Nishiki

Under the concept of "Quality in daily life. A comfort drink for adults," this *junmai* is the perfect evening drink.

Locally grown Shimane Rice
60%
15 ◎ ±0

24 Migita Honten Co., Ltd.

3-30 Honmachi, Masuda
TEL: 0856-23-0028
<https://migita-soumi.jp/>

Founded in 1602. This brewery is located along the Masuda River, where Iwami Toji, very particular about pure spring water and locally grown rice, brew sake with a gentle taste and aroma. We hope this sake will become a familiar part of your daily life.



Sōmi Saka Nishiki Junmai Ginjo

Saka Nishiki rice offers a flowery aroma, the hearty *umami* of the rice, a refreshing smoothness as you drink it, and an elegant sweetness. Perfect with meals, this bottle is popular with women.

Saka Nishiki Rice
60%
15 ◎ +1

28 Furuhashi Shuzo Co., Ltd.

Ro-196 Ushiroda, Tsuwano-cho, Kanoashi-gun
TEL: 0856-72-0039
<http://uijin.net>

A small local brewery in a town known as the "Little Kyoto" of San'in Region: Tsuwano. In a climate blessed with quality water favorable to sake brewing, they maintain traditional techniques. Devoted to brewing sake with an original purpose as the name "Uijin" indicates.



Uijin Select Tsuwano Daiginjo

Tsuwano sake rice is milled to 40% and it might even be said, made with stubborn attention to detail. Fruity, with a soft, smooth taste.

Yamada Nishiki Rice
40%
16 ◎ +5

29 Zaima Sakaba Co., Ltd.

Ro-34 Nakaza, Tsuwano-cho, Kanoashi-gun
TEL: 0856-72-0039
<https://www.zaimasakaba.com/>

Zaima Sakaba is a sake brewery that has been around since the Edo Period and also operates a sake museum using a warehouse that is more than 200 years old. In addition to liquor, they also produce shochu made from local ingredients as well as liqueurs such as *purinshu* (egg nog).



Select Takasago

A traditional handmade sake, brewed with Tsuwano-grown Saka Nishiki rice that is ideal for sake.

Saka Nishiki Rice
70%
15 ◎ +4

30 OKI SAKE BREWERY Co., Ltd

174 Harada, Okinoshima-cho, Oki-gun
TEL: 0851-22-1111
<https://okishuzou.com/>

Oki is registered as a national park and a UNESCO Global Geopark and is abundant in nature, with high-quality water springs throughout the island. We manufacture sake, shochu, and liqueur in this blessed environment.



Okihomare Junmai Ginjo

This sake has a pleasant aroma, pleasant acidity, and a soft, smooth taste. It should be tried both chilled and warmed.

Yamada Nishiki Rice
55%
15 ◎ +5

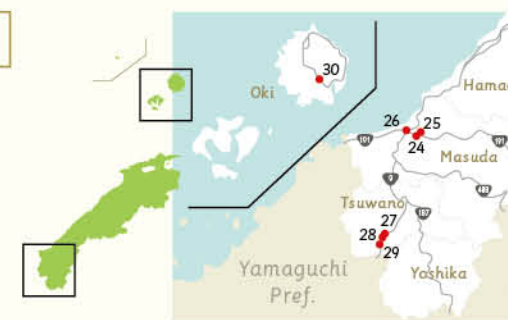
Column | The third secret to Shimane's delicious sake: rich personality.



Japanese sake is interesting because the natural features of the area where it was made appear in its flavor. Because Shimane Prefecture stretches a long distance from east to west, there are a wide variety of characteristics in our sake. Sake rich with *umami*, smooth and gentle sake, crisp sake, sake that harmonizes with each of the five tastes, and more. We hope you'll enjoy our wide variety of offerings!

Column | The fourth secret to Shimane's delicious sake: Shimane is the land of beautiful complexion.

Sake contains many amino acids and is a "beautiful" drink for your skin and body. A major cosmetics company has repeatedly ranked Shimane as the number one prefecture for great skin in all of Japan. It is thought that sake plays a role in this. Shimane's sake is great for women as well!



Major Classifications of Japanese Sake

(Specific Names of Sake Varieties)

<Ingredients>
Rice, rice *koji*, brewer's alcohol

Ratio of *koji* to rice exceeds 15%

<Ingredients>
Rice, rice *koji*

Honjozo-shu

Rice polishing ratio up to 70%

Good flavor,
good coloration

Junmai-shu

Ginjo-shu

Rice polishing ratio up to 60%

Ginjo production,
unique flavor,
good coloration

Junmai Ginjo-shu

Rice polishing ratio up to 60%

Daiginjo

Rice polishing ratio up to 50%

Ginjo production,
unique flavor,
coloration is particularly good

Junmai Daiginjo

Rice polishing ratio up to 50%

Special Honjozo-shu

Rice polishing ratio not exceeding 60%
with special manufacturing methods

Full flavor, coloration is
particularly good

Special Junmai-shu

Rice polishing ratio not exceeding 60%
with special manufacturing methods

The specific names of Japanese sake varieties are divided into eight types, based on differences in raw materials and production methods. Broadly speaking, a variety that uses brewer's alcohol as the raw material is called "honjozo", and varieties that use only rice and rice yeast are called "junmai (sake)". Among them, those with a rice milling rate of 60% or less are called "ginjo" and those with a rice milling rate of 50% or less are called "daiginjo." Those made by special production methods are "special honjozo-shu" and "special junmai-shu," respectively. Those that do not fall under that category are called "futsuu-shu."



This facility features the greatest selection of local products anywhere in the prefecture, both for sale and on display, and customers find a large number of their souvenirs and travel gifts here. In addition, many travel brochures are available, and the staff will also provide tourism advice.



Shimane Prefectural Tourism Center

Shimane Furusato
191 Matsue-jo Otemae, Tonomachi, Matsue, Shimane, 690-0887
TEL: 0852-22-5758 FAX: 0852-25-6785
Open: 9:00-18:00 Closed: Dec 31 - Jan 1



This shop has many local specialty products on display, and also features an event corner, where food sampling, craft-making demonstrations, and other presentations and sales take place. Additionally, there is a corner where visitors can explore Shimane's history, culture, and get information on sightseeing.



"Shimane-Kan" Antenna Shop in Hibiya

Hibiya Chanter (B1F)
1-2-2 Yurakuchō, Chiyoda-ku, Tokyo 100-0006
TEL: 03-6457-9404 FAX: 03-6457-9405
Hours: 11:00 AM to 8:00 PM Closed irregularly



Shimane Sake Brewers Association

1258-1 Higashitsuda-cho, Matsue, Shimane 690-0011
TEL: 0852-26-5595

<https://shimane-sake.or.jp/en>

Shimane Sake Brewers Association

Search