

sakes of kyoto

京の酒

Traditional and Prestigious Sake
Breweries of Kyoto

Mineyama Sake
Brewery Association

Miyazu Sake
Brewery Association

Fukuchiyama Sake
Brewery Association

Kyoto Tamba Sake
Brewery Association

Kyoto Sake
Brewery Association

Fushimi Sake
Brewery Association

The Kyoto Sake Makers Association

Where Kyoto Sake Is Crafted



— 6 Brewery Associations —

The sakes of Kyoto are a product of the prefecture's fertile land and renowned water sources. Brewery associations in each region support the continuation of sake brewing culture and traditions, and help maintain and improve quality.

Breweries listed in Japanese *gojuon* (alphabetical) order by brewery association.

The blessings of Fukuchiyama and its appealing refined sakes Fukuchiyama Sake Brewery Association

The pure flavors of Kyoto Tamba Kyoto Tamba Sake Brewery Association

Kizakura Co., Ltd. Representative brand Kizakura	Kitagawahonke Co., Ltd. Representative brand Tomio	Kyohime Shuzo Co., Ltd. Representative brand Takumi	Kinshi Masamune Co., Ltd. Representative brand Kinshi Masamune
Gekkeikan Sake Co., Ltd. Representative brand Gekkeikan	Koyama Honke Shuzo Co., Ltd. Kyoto Fushimi Brewery Representative brand Sekaitaka	Saito Shuzo Co., Ltd. Representative brand Eikun	Shoutoku Shuzo Co., Ltd. Representative brand Karaku
Joyo Shuzo Co., Ltd. Representative brand Joyo	TAKARA SHUZO CO., LTD. Representative brand Shochikubai	TAMANOHIKARI Sake Brewing Co., Ltd. Representative brand Tamanohikari	Toyosawa Honten Co., Ltd. Representative brand Housyuku
Higashiyama Sake Brewery LLC Representative brand Konteki	Fujioka Sake Brewing Co., Ltd. Representative brand Sookuu	Heiwa Shuzo Joint-stock Company Representative brand Keicho	Masuda Tokubee Shoten Co., Ltd. Representative brand Tsukinokatsura
MATSUMOTO SHUZO CO., LTD. Representative brand Momonoshizuku	Matsuyama Sake Co., Ltd. Representative brand Jikkoku	MIYAKOTSURU SHUZO CO., LTD. Representative brand Miyakotsuru	Yamamoto Honke Co., Ltd. Representative brand Shinsei

Towa Shuzou Co., Ltd. Representative brand Rokkan	Fukuchi yama P.08
Wakamiya Shuzo Co., Ltd. Representative brand Ayakomachi	Fukuchi yama P.08

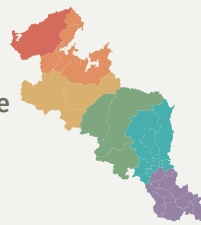
Oishi Sake Brewery Co., Ltd. Representative brand Okinazuru	Kyoto Tamba P.09
Seki Shuzo Co., Ltd. Representative brand Konohanazakura	Kyoto Tamba P.09
CHOUROU Co., Ltd. Representative brand Chourou	Kyoto Tamba P.09





Lands Where History and Sake Intertwine

Kyoto's 6 Areas



Picturesque sea and the lighthouse on
Kyoto's northernmost tip

Mineyama Area

Kyotango, the northernmost part of Kyoto. Caressed by fragrant breezes from the Sea of Japan, the area's water and climate are suited to sake brewing. It is dotted with breweries that maintain traditional production methods and which create a number of choice sakes that go well with local foods. The Kyogamisaki Lighthouse at the northernmost tip of the Tango Peninsula offers a magnificent view of the Sea of Japan. Stay at a hot spring hotel with an ocean view and take in the Sea of Japan while enjoying the unique natural beauty and sakes of Kyotango.

Sightseeing
Spots

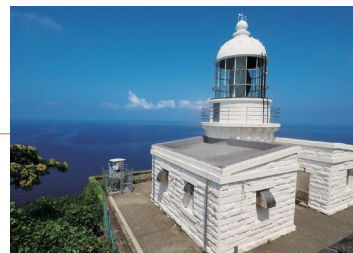


Kotohikihama Beach

A white sand beach with singing sands. It has a view of the crystal-clear Sea of Japan and, as a symbol of environmental conservation, was selected as one of the 100 Soundscapes of Japan.

Kyogamisaki Lighthouse

This white lighthouse at the northernmost tip of the Tango Peninsula is designated as a National Important Cultural Property. A spectacular spot with a panoramic view of the Sea of Japan.

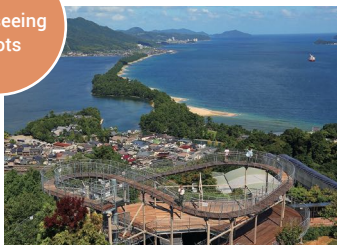


Explore Amanohashidate,
Ine, ocean, and history

Miyazu Area

Miyazu is blessed by sea and mountains, and here a sake brewing culture has taken root that leverages the clean water. The area's sakes have a fresh and mellow aroma that goes well with local seafood. Also take your time and visit Amanohashidate, one of the three most scenic spots in Japan; Ine, with its beautiful traditional boathouses that seemingly float on the sea; and Maizuru, with its impressive red-brick townscape.

Sightseeing
Spots



Amanohashidate

It is one of the three most scenic spots in Japan, with a spectacular view like a bridge to the heavens. Try "matanozoki" (looking at the view upside down through your own legs) from the observation deck, and stroll along the other-worldly sandbar.

Ine Boathouses

Traditional fishing village scenery, these architecturally-distinctive boathouses run along the sea. The 1st floor is a boat garage; the second is the residence space.



A castle town tied to the history of
Akechi Mitsuhide

Fukuchiyama Area

Surrounded by mountains, breweries in Fukuchiyama take advantage of the extreme temperature differences, and their sakes fully draw out the flavor of the rice. When you visit Fukuchiyama, immerse yourself in the historic atmosphere of Fukuchiyama Castle, built by Akechi Mitsuhide; or soothe your soul in tranquil Ayabe. As you tour venerable shrines and temples, enjoy the local cuisine as well as the depth of the local sakes.

Sightseeing
Spots



Fukuchiyama Castle

A famous castle built by Akechi Mitsuhide. The tower commands a panoramic view of the city. Take a stroll through the atmospheric castle town and feel the history of the Warring States period.

Niomon Gate of the Komyoji Temple (National Treasure)

A historic gate built in the Kamakura period. The gate's two imposing Deva king statues silently watch over visitors. A place where you can feel the culture and history of Ayabe.



In the six areas of Kyoto, history, tradition, and the culture of sake live and breathe. In Mineyama, sake is rooted in the land. In Miyazu, ancient tradition is combined with new challenges. In Fukuchiyama, great tastes is fostered by abundant nature, while in Tamba, hand labor produces pure flavors. The elegance of Kyoto breathes in Rakuchu, and in Fushimi renowned waters are used to brew excellent sakes. Enjoy each area's unique qualities, take a walk through historic streets, visit famous places, and taste the sakes they have cultivated.

The harmony of nature and history

Kyoto Tamba Area

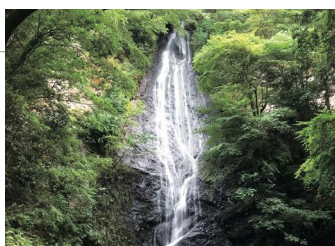
Tamba's sakes are brewed by hand with renowned water and rice nurtured by rich soil. The area's historic breweries still maintain traditional production methods. Here you can experience history at the ruins of Tamba Kameyama Castle and enjoy the magnificent Kototaki Falls. Immerse yourself in nature and culture while tasting sakes produced by skilled craftsmanship.

Sightseeing Spots



Kototaki Falls

A graceful waterfall cascading down a 43-meter-high rock slab. Named for its resemblance to the strings of a koto, visitors can enjoy its seasonally-changing beauty.



Ruins of Tamba Kameyama Castle

The ruins of a castle built by Akechi Mitsuhide. The stone base and moat remain, giving visitors a sense of the history. There is a shrine and garden nearby.

Explore historic townscapes

Fushimi Area

Fushimi, a place of renowned water, is known for its smooth sakes. Numerous breweries here continue to produce time-tested choice sakes with the area's abundant underground water. Breweries dating to the Edo period still stand side-by-side amid historic townscape. Savor Fushimi's sake culture as you stroll along streets lined with sake breweries and canals plied by traditional boats. A visit to Fushimi-Inari Taisha Shrine, known for its 1,000 torii gates, is also recommended.

Sightseeing Spots

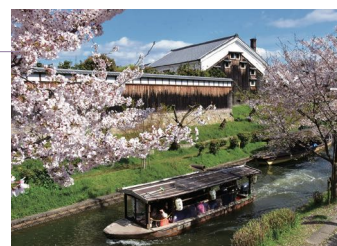


Fushimi-Inari Taisha Shrine

The head shrine of all Inari shrines in Japan, famous for its 1,000 torii gates. Walk the shrine's mystical path lined by vermillion torii and feel the history and faith of Fushimi.

Traditional Brewery Townscape

The streets of Fushimi are lined with charming traditional breweries. Go on a relaxing sightseeing tour while swaying in a replica Edo-period transport boat.



The elegance of Kyoto and World Heritage sites

Kyoto Area

The refined sakes of Kyoto's Rakuchu interweave history and culture. Highly aromatic and fully drawing out the flavor of the rice, they go well with Kyoto cuisine. The area is dotted with World Heritage sites that manifest the history of the ancient capital. In addition to the golden Kinkakuji Temple and Nijo-jo Castle with its gorgeous sliding screen paintings, don't miss Shimogamo-jinja Shrine, surrounded by tranquil Tadasu-no-Mori Forest. Experience the elegant atmosphere and the depth of the sake culture.

Sightseeing Spots



(c) Rokuonji Temple

Kinkakuji Temple

Famous for its golden exterior and a sight to behold. It blends harmoniously with the beautiful seasonal garden, creating a landscape that symbolizes Kyoto. Seeing it covered in snow is also spectacular. Its official name is the Rokuonji Temple.

Former Imperial Villa Nijo-jo Castle

This castle conveys the power of the Tokugawa Shogunate. The main hall's gorgeous gold-leaf sliding screen paintings and exquisitely decorated ceiling attest to the history.



Shimogamo-jinja Shrine

Located in Tadasu-no-Mori Forest, which retains vestiges of ancient primeval forest. At the end of the quiet approach to the shrine, you will find numerous pavilions designated as National Treasures and Important Cultural Properties. Its official name is the Kamomioya-jinja Shrine.

Sake Breweries of Kyoto Prefecture

An English master brewer overthrowing sake convention

Tamagawa

Kinoshita Brewery

- 1512 Koyama, Kumihama-cho, Kyotango
- TEL: 0772-82-0071
- FAX: 0772-82-1770
- <https://www.sake-tamagawa.com/en/>

Mineyama Sake Brewery Association

The Kinoshita Brewery was founded in 1842. Its Tamagawa-brand "Spontaneous Fermentation" sakes are naturally fermented without adding yeast using the kimoto and yamahai brewing methods. This gives Tamagawa its distinctive flavors. A particular focus for this brewery is aging, the mystical process that transforms freshly-pressed sake into a matured product. In 2007, Englishman Philip Harper was appointed as master brewer. He continues to expand the possibilities of new sake.



Richly aromatic sakes crafted beside scenic Kumihama Bay

Kuminoura

KUMANO Brewing Co.

- 45-1 Kumihama-cho, Kyotango
- TEL: 0772-82-0019
- FAX: 0772-82-1594
- <http://www.kuminoura.com/english/>

Mineyama Sake Brewery Association

Kumihama in Tango—known for the San'in Coast's best beach and beautiful Kumihama Bay. KUMANO Brewing chose the Kuminoura brand name because of its view of the bay. Handcrafted by master brewer Kakimoto, who trained under a veteran Tajima toji, the brewery's sakes have mellow flavors that bring out the best of the rice. Toji no Hitorigoto, a Junmai Ginjo made with local Koshihikari rice, is a popular sake with a refreshing acidity and light flavor.

Unique flavors brewed with Koshihikari rice

Shirakiku

Shirasugi Brewery Co., Ltd.

- 954 Suki, Omiya-cho, Kyotango
- TEL: 0772-64-2101
- FAX: 0772-64-2154
- <https://sake-shirakiku.jp>

Mineyama Sake Brewery Association

Founded in 1777, Shirasugi Brewery, near gorgeous Amanohashidate, produces about 240 koku of sake under master brewer Satoru Shirasugi and a total of four employees that include his wife. Of special note is its use of Koshihikari to make sake. Food rice sake has long been considered poor because of its strong acidity, but by leveraging ultra-soft well water and Kyotango-grown rice, the brewery has devised new sakes that harnesses this acidity. Enjoy the unique flavors of Shirasugi Brewery, rooted in Kyotango.



High-grade sakes by three free-thinking brothers

YASAKATURU

TAKENO Sake Brewing Co. Ltd.

- 3622-1 Mizotani, Yasaka-cho, Kyotango
- TEL: 0772-65-2021
- FAX: 0772-65-2871
- <https://yasakaturu.co.jp/en/>

Mineyama Sake Brewery Association

In business since the Edo period. Production centers around master brewer Yoshiki Yukimachi and his two brothers. They strive to create sakes not beholden to convention. The brewery partners with local rice farmers to bring out the characteristics of each sake rice variety, and manages its products with serial numbers. TAKENO Sake Brewing produces unique sakes inspired by wine and beer that transcend traditional boundaries. Don't miss these novel sakes fusing tradition and innovation.

Kyoto Prefecture is dotted with many sake breweries, from Kyotango in the north to Jojo in the south. Here we introduce the history of each, their representative brands, and the particulars of their brewing methods.

Tradition-rich fune-shibori sakes

Yoshinoyama

Yoshioka Shuzo Co., Ltd.

- 1139 Mizotani, Yasaka-cho, Kyotango
- TEL: 0772-65-2020
- FAX: 0772-65-3275
- <https://yoshinoyama-tango.com>

Mineyama Sake Brewery Association

Yoshioka Shuzo is run by a family and two local brewers. A historic brewery founded in 1789 which crafts traditional sakes with water from Mt. Kongodoji and Tango-grown rice. Notably, all sakes are made using fune-shibori. It is a laborious process, but it results in fine sakes with no off flavors. Valuing hand labor and rooted in the land, Yoshioka Shuzo maintains an exacting, small-volume brewing process to produce high-grade sakes under the Yoshinoyama name.



Mineyama Sake Brewery Association



Delectable everyday Junmai sakes

Ikekumo

IKEDA Syuzou Co., Ltd.

- 32 Nakayama, Maizuru
- TEL: 0773-82-0005
- FAX: 0773-82-0935
- <https://ikekumo.com>

Miyazu Sake Brewery Association

IKEDA Syuzou, founded in 1879, brews only Junmai sakes in Maizuru on the Sea of Japan. For a time, brewing was temporarily suspended, but production restarted in 2006. Today, the owner and his wife craft its sakes working hand-in-hand. Representative brands Ikekumo and Kasa Ichiyu bring out the true flavor of the rice. Its perpetually-quaffable sakes are perfect for meals and belong on the dining table. With each sip, enjoy the distinct flavors of Junmai sakes that make the most of the bounty of the land.

Miyazu Sake Brewery Association

Tango-nurtured sakes that shine on the international stage

Jakuchu

Taniguchi Brewery Co., Ltd.

- 70-2 Yoza, Yosano-cho, Yoza
- TEL: 0772-42-2018
- FAX: 0772-42-0380

Miyazu Sake Brewery Association

Founded in 1871. About 40 years ago, the owner began serving as master brewer, pursuing his own unique style. Its sakes are brewed with great care, skillfully bringing out the characteristics of local Iwai and Kyoto-grown Gohyakumangoku sake rice. Jakuchu, in particular, has a mellow aroma and subtle taste brought out by low-temperature brewing. In 2024, the brewery took gold at the Milano and Luxembourg Sake Challenges. Its refined, high-grade sakes enchant even the most professional palates.



From sweet to dry, high-grade sakes brewed with ultra-soft water

Hakurei

HAKUREI BREWING Co., Ltd.

- 949 Yura, Miyazu
- TEL: 0772-26-0001
- FAX: 0772-26-0123
- <https://www.hakurei.co.jp>

Miyazu Sake Brewery Association

HAKUREI BREWING was founded in 1832 in Tango Yura. Known as a brewery with deep community roots since the Edo period, it has not changed its brewing methods since its establishment. Using locally grown rice and ultra-soft Fudosansui water from Mt. Yuragatake, it brews a wide variety of sakes, from sweet to dry. Be sure to try such signature brands as the namesake Hakurei; yamahai-brewed Shuten-Douji; and Koden, made with Yamada Nishiki rice. Each sip conveys the brewery's desire for harmony between the rice, water, and people.

Sake Breweries of Kyoto Prefecture

Rich flavors a product of the sea breezes of Ine

KYO NO HARU

Mukai Brewery Co., Ltd.

- 67 Hirata, Ine-cho, Yoza
- TEL: 0772-32-0003
- FAX: 0772-32-0199
- <https://www.kuramoto-mukai.jp>

Miyazu Sake Brewery Association

Founded in 1754 in Ine Town, known for its boathouses, this brewery stands along Ine Bay and is famously the closest sake brewery to the sea. Its signature KYO NO HARU brand consists of crisp, food-friendly sakes popular among local fishermen. INEMANKAI, a rosé-colored sake made from an ancient rice variety grown in Ine Town, delivers a balance of sweet and sour tastes. Kuniko Mukai, a female master brewer who continues to innovate while preserving tradition, seeks daily to create Junmai sakes that go well with food.



Beautiful, rich terroir expressed as sake

Yosamusume

Yosamusume Shuzo Corp.

- 2-2 Yoza, Yosano-cho, Yoza
- TEL: 0772-42-2834
- FAX: 0772-43-1117
- <https://yosamusume.com>

Miyazu Sake Brewery Association

Founded in 1887. Across six generations, Yosamusume Shuzo has taken on new challenges while preserving traditions such as using naturally granite-filtered spring water. Adopting the concept of terroir from wine to incorporate the flavors of the region, the brewery focuses on producing low-alcohol sakes with an eye toward global standards. Including fruit and sparkling sakes, its lineup includes more than 30 types. Expect unique flavors with personality.

Sakes made by a female master brewer using choice local ingredients

Rokkan

Towa Shuzou Co., Ltd.

- 115, 116, 117, Ueno, Fukuchiyama
- TEL: 0773-35-0008
- FAX: 0773-35-0604
- <http://towa-shuzou.jp>

Fukuchiyama Sake Brewery Association

Founded in 1717, Towa Shuzou is the only brewery in Fukuchiyama. The brewery closed in 1977 due to a dry well, but 33 years later, the owner's eldest daughter, Jun Imagawa, resurrected the business and was certified as a Tamba toji. The brewery uses local sake rice from Mutobe and a traditional method of gently pressing the sake in wooden vats instead of relying on machines. Junmai sake brands Rokkan and Fukuchi Sanman Nisen-Goku are brewed and carefully matured a bottle at a time. The brewery spins a new history of sake embodying the land and the hearts of the people.



Aromatic flavors nurtured by Ayabe's scenic environment

Ayakomachi

Wakamiya Shuzo Co., Ltd.

- 4 Yakushimae, Mikata-cho, Ayabe
- TEL: 0773-42-0268
- FAX: 0773-43-0268
- <https://wakamiyasyuzou.moo.jp>

Fukuchiyama Sake Brewery Association

Founded in 1920 when it began brewing with spring water from Wakamiya Shrine. The brewery painstakingly handcrafts high-quality sakes using rice and water from Ayabe's rich natural environment. Its signature Ayakomachi brand is derived from the image of local women weaving on looms. The brewery's aromatic and mellow sakes are prepared using traditional techniques passed down to the master brewer and incorporate the area's excellent well water and cold weather. Their flavors reflect the seasons of Ayabe and the passion of the brewers.

A Tamba brewery maintaining traditional Edo period methods

Okinazuru

Oishi Sake Brewery Co., Ltd.

- 13 Kakiuchimata, Saeki, Hiedano-cho, Kameoka
- TEL: 0771-22-0632
- FAX: 0771-23-2188
- <https://www.okinazuru.co.jp>

Kyoto Tamba Sake Brewery Association

Nestled amid the rich nature of Tamba, Oishi Sake Brewery has been brewing sake for over 300 years. Dedicated to using natural microorganisms to cultivate the yeast, the brewery crafts its sakes by hand. It's a labor-intensive process but produces a wonderfully deep flavor. Seeking a better environment, the brewery established a new location amid the thatched-roof homes of Miyama. Its Miyama Tengori sake has been recognized around the world, including a gold medal in the IWC London Honjozo category.



Rare sakes handcrafted in Tamba Kameoka

Konohanazakura

Seki Shuzo Co., Ltd.

- 26 Konyamachi, Kameoka
- TEL: 0771-56-8220
- FAX: 0771-25-6208

Kyoto Tamba Sake Brewery Association

Seki Shuzo continues to brew sake in the historic castle town of Konyamachi in Tamba Kameoka. The brewery is located on the site of Tamba Kameyama Castle, built by Akechi Mitsuhide, and is blessed with mild weather and abundant water. The unique climate gives depth and profundity to signature brands like Konohanazakura and Koshun. The brewery uses the traditional handmade method of fune-shibori to achieve clear flavors with no off notes. Because of its limited production, its sakes are rarely available on the market.

Genuine, handcrafted Japanese sakes

Chourou

CHOUROU Co., Ltd.

- 5 Honjo Nowote, Kyotamba-cho, Funai
- TEL: 0771-84-0018
- FAX: 0771-84-0148
- <http://www.chourou.co.jp>

Kyoto Tamba Sake Brewery Association

Kyotamba's only sake brewery, founded in 1903. At the foot of Mt. Chorogatake, in the rich nature of the Wachi area, the brewery continues to brew sake in the traditional Tajima style. Master brewer Terai says, "You can tell the character of the sake by looking at the fermentation of the mash." Using sake rice from Kyotamba and pure local water, all production processes are by hand. Enjoy the brewery's Chourou, brewed under thorough quality control and every drop imbued with the passion of the master brewer.



Traditional sakes from a land of good water loved by Toyotomi Hideyoshi

Jurakudai

Sasaki Shuzo Co., Ltd.

- 727 Kitaseya-cho, Kamigyo-ku, Kyoto
- TEL: 075-841-8106
- FAX: 075-801-2582
- <https://www.jurakudai.com>

Kyoto Sake Brewery Association

Founded in 1893, this brewery is located at the southern end of a former villa of Toyotomi Hideyoshi. The brewery uses the same underground water for brewing as Sen no Rikyu is said to have used in the tea ceremony, and continues to preserve the traditional techniques of the Rakuchu region. Signature brands such as Jurakudai and Koto bear refined flavors that are a product of Kyoto's climate. Sasaki Shuzo adheres to the basics and brews sake with integrity. The history of Rakuchu and the skills of its artful brewers live on in each cup.

Sake Breweries of Kyoto Prefecture

Sakes nurtured by the underground water of the Katsura River's upper reaches

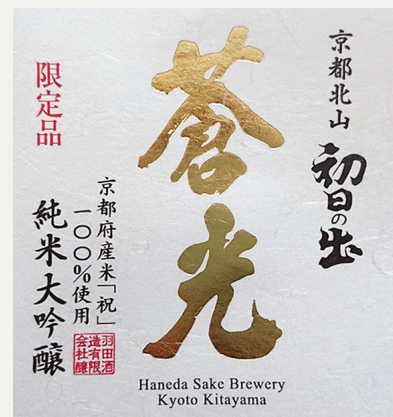
HATSUHIKODE

Haneda Sake Brewery Co., Ltd.

- 20 Shimodai, Keihoku Shuzan-cho, Ukyo-ku, Kyoto
- TEL: 075-852-0080
- FAX: 075-852-1150
- <http://www.hanedashuzo.co.jp>

Kyoto Sake Brewery Association

A 1-hour drive northwest from the Kyoto City center. Tucked away among the Kitayama mountain cedars, this brewery has been crafting sakes nurtured by the pure water and clean air of Keihoku since its 1893 establishment. Signature brands HATSUHIKODE and HANEDA use underground water from the Katsura River's upper reaches and Iwai sake rice grown by the brewers with great care. The brewery preserves tradition, washing rice by hand as in the past and using wooden brewing vats. Its sakes, bounties produced by the climate of Keihoku, are a must-try.



300 years of sake brewing by the Kamo River

KAGURA

Matsui Sake Brewery Co., Ltd.

- 1-6 Yoshida Kawara-cho, Sakyo-ku, Kyoto
- TEL: 075-771-0246
- FAX: 075-771-3630
- <https://matsuishuzo.com>

Kyoto Sake Brewery Association

Founded in 1726, this brewery boasts three centuries of history. In a location by the Kamo River commanding a majestic view of the 36 peaks of the Higashiyama range, the owner of the brewery himself and a small group of elite brewers under him craft sakes that maximize the flavor of the rice. While preserving the traditions of classic Kyoto brewing, the brewery also uses the latest technology, such as thermal tanks that enable low-temperature fermentation. Its motto is to craft sakes that will be beloved and deliver joy. With this in mind, the brewery continues to pursue delicious sakes.

Seeking a new future for sake culture

Kizakura

Kizakura Co., Ltd.

- 223 Shiyomachi, Fushimi-ku, Kyoto
- TEL: 075-611-4101
- FAX: 075-622-3510
- <https://kizakura-brewery.com/>

Fushimi Sake Brewery Association

Founded in 1925. While maintaining traditional sake culture, this brewery has become known for its out-of-the-box product development and advertising using a kappa mascot. To provide a place where people can get closer to sake, the brewery also directly operates restaurants in the Fushimi Ward—the Fushimi-gura, where visitors can observe sake making; and Kizakura Kappa Country, which is adjoined by a museum.



Long-loved classic Kyoto sakes that also warm the soul

Tomio

Kitagawahonke Co., Ltd.

- 370-6 Murakami-cho, Fushimi-ku, Kyoto
- TEL: 075-611-1271
- FAX: 075-611-1273
- <https://www.tomio-sake.co.jp>

Fushimi Sake Brewery Association

This brewery was founded more than 360 years ago in 1657 in the early Edo period. It has continued to brew sakes using traditional techniques and Fushimi's famous water. Funaya no Sake, the sake that earned it a reputation, is still widely popular today and is now named Tomio. Kitagawahonke, the product of long-held tradition as well as the pursuit of ever-greater technique, has won a total of 21 gold medals at the National New Sake Competition. The brewery's high-grade sakes can be enjoyed with meals and warm the hearts of those who drink them.

A fusion of Fushimi's famous water and polished technique

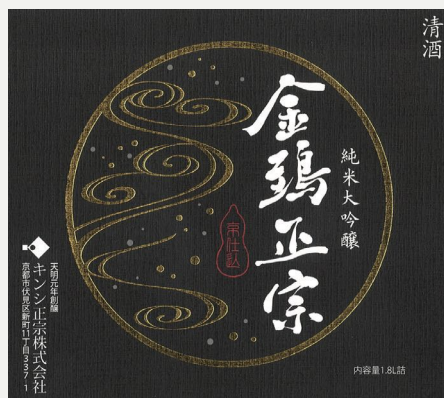
Takumi

Kyohime Shuzo Co., Ltd.

- 368-1 Yamazaki-cho, Fushimi-ku, Kyoto
- TEL: 075-622-2323
- FAX: 075-621-8486
- <https://www.kyohime.co.jp>

Fushimi Sake Brewery Association

Founded in 1918. Upholding a principle of quality first, Kyohime Shuzo has established a reputation for brewing sakes that make the most of Fushimi's famous water and climate. The brewery is known for specializing in Ginjo sakes that have subtle, delicate flavors. The brewery's signature Takumi brand encompasses Junmai Daiginjo, Daiginjo, and Junmai Ginjo sakes that are the fruits of Kyohime Shuzo's craftsmanship. While refining traditional brewing techniques, the brewery aims to create sakes for today, and pursues quality that meets diverse needs.



Supreme quality brewed with the utmost care

Kinshi Masamune

Kinshi Masamune Co., Ltd.

- 554-1 Kamikoya-cho, Fushimi-ku, Kyoto
- TEL: 075-611-5201
- FAX: 075-611-0080
- <http://kinshimasamune.com/>

Fushimi Sake Brewery Association

Founded in 1781, Kinshi Masamune has been brewing sake for over 240 years, leveraging Kyoto's famous water. In the Meiji period, the brewery moved to Fushimi in search of even better water. In the Showa period, it pioneered industry innovations, including the construction of a year-round brewery and the commercialization of paper carton-packaged sake. Today, the brewery remains committed to brewing in Kyoto and seeks to meet the needs of the times. The deep flavors of its sakes, carefully brewed based on traditional techniques, still enchant people today.

A pioneer of sake innovation dedicated to quality

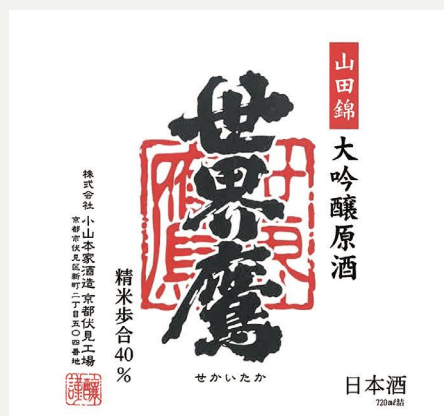
Gekkeikan

Gekkeikan Sake Co., Ltd.

- 247 Minamihama-cho, Fushimi-ku, Kyoto
- TEL: 075-623-2001
- FAX: 075-623-0312
- <https://www.gekkeikan.com/>

Fushimi Sake Brewery Association

Founded in Fushimi in 1637, Gekkeikan Sake began its nationwide expansion as early as the Meiji period, contributing to the improvement of sake quality. In 1909, the brewery established the first sake manufacturer's laboratory, developing preservative-free bottled sake. In 1961, it introduced Japan's first year-round brewing system, establishing a stable, high-quality sake brewing process. Today, the brewery offers a wide range of products from high-end to widely accessible sakes, and exports to around 50 countries worldwide. The brewery is promoting the appeal of sake on a global scale.



Elegant Ginjo aromas produced by Fushimi's famous water

Sekaitaka

Koyama Honke Shuzo Co., Ltd.
Kyoto Fushimi Brewery

- 2-504 Shinmachi, Fushimi-ku, Kyoto
- TEL: 075-622-2252
- FAX: 075-622-2272

Fushimi Sake Brewery Association

Koyama Honke Shuzo is headquartered in Saitama City, while its Kyoto Fushimi Brewery is located near Momoyama Hill. Its facilities have been carefully laid out in 3D to produce Ginjo sakes at scale. Its sakes are made with Fushimi's famously pure soft water, giving them subtle flavors that are a favorite of many. The Kyoto Fushimi Brewery also supplies the main brewery and, through its efforts to satisfy the palates of the Kanto region, contributes to the creation of new tastes and quality improvement.

Sake Breweries of Kyoto Prefecture

Rice grown in exclusively Kyoto, craftsmanship, and tradition

Eikun

Saito Shuzo Co., Ltd.

- 105 Misu Yamashiroyashiki-cho, Yoko Oji, Fushimi-ku, Kyoto
- TEL: 075-611-2124
- FAX: 075-602-8331
- https://www.eikun.com

Fushimi Sake Brewery Association

Founded in 1895, Saito Shuzo is dedicated to using only rice grown in Kyoto Prefecture for all of its premium sakes. The brewery was also one of the first in the industry to adopt the use of Iwai, a sake rice grown exclusively in Kyoto Prefecture, and has continued to brew sakes that bring out the best of this rice. Combining traditional techniques with modern facilities, the brewery crafts a stable supply of high-quality sakes. Signature brand Eikun has been highly acclaimed both in Japan and abroad, winning the gold medal at the National New Sake Competition for 14 consecutive years.



The taste of Kyoto born of a deep commitment to Junmai sake

Karaku

Shoutoku Shuzo Co., Ltd.

- 16 Butai-cho, Fushimi-ku, Kyoto
- TEL: 075-611-0296
- FAX: 075-611-0298
- https://www.shoutoku.co.jp/en/

Fushimi Sake Brewery Association

Founded in Rakuchu in 1645, the brewery moved to Fushimi in the Taisho period. Believing that Junmai sake—made with only rice, koji, and water—is what true sake is, the brewery has long focused on, promoted, and developed Junmai sakes. Shoutoku Shuzo's sakes have gentle aromas and subtle flavors. Achieving a perfect harmony of rice flavor and natural acidity, they are known for being delicious both warmed and chilled. Working hand in hand with Kyoto rice farmers, the brewery continues to craft sakes that belong on the dining table.

Beautiful melodies of rice and water, played amid plum blossoms

Joyo

Joyo Shuzo Co., Ltd.

- 34-1 Kubono, Nashima, Joyo
- TEL: 0774-52-0003
- FAX: 0774-55-5552
- http://www.joyo-shuzo.co.jp

Fushimi Sake Brewery Association

Joyo Shuzo, the only brewery in the Yamashiro region of southern Kyoto, was founded in 1895. Its sakes are carefully brewed in small batches using soft water pumped from 100 meters underground. Perpetually-quaffable and perfect for meals, they leverage the flavor of the rice. The brewery also produces a long-aged plum wine using the rare Joshuhaku variety from the local Aodani Plum Grove. Adding originality to traditional techniques, Joyo Shuzo continues to pursue high-grade sakes. With each sip, you will discover more depth.



Delicious sakes that perfectly complement food

Shochikubai

TAKARA SHUZO CO., LTD.

- 609 Takenaka-cho, Fushimi-ku, Kyoto
- TEL: 075-241-5110
- FAX: 075-211-6385
- https://www.takarashuzo.co.jp

Fushimi Sake Brewery Association

TAKARA SHUZO began brewing in Fushimi in 1842. The brewery has continued to produce sakes that complement food, and pursue flavors that are satisfying yet endlessly quaffable. After trademarking Shochikubai in 1920, the company has evolved with the times. While maintaining tradition, the brewery has also adopted new techniques and developed many original products such as Mio, a sparkling sake. TAKARA SHUZO is spreading the appeal of sake both domestically and internationally, and one of its sakes will enrich any meal.

Rice, water, koji, and human spirit

Tamanohikari

TAMANOHIKARI
Sake Brewing Co., Ltd.

- 545-2 Higashisakaimachi, Fushimi-ku, Kyoto
- TEL: 075-611-5000
- FAX: 075-601-0004
- <https://www.tamanohikari.co.jp>

Fushimi Sake Brewery Association

For 350 years since its establishment in 1673, TAMANOHIKARI Sake Brewing has been committed to making Junmai sake. Dedicated to a desire to simply make good sake, the brewery avoids flash and trends, and makes use of hand labor as much as possible. Its Junmai Ginjo sake, brewed with only rice, koji, and water, have flavors that never tire and pairs perfectly with meals. While preserving tradition, it's also taking on new challenges, such as producing organic sake, collaborating with artists, and revitalizing an old brewery building.



Housyuku—a sake that creates tradition

Housyuku

Toyosawa Honten Co., Ltd.

- 59 Minami Nekoya-cho, Fushimi-ku, Kyoto
- TEL: 075-601-5341
- FAX: 075-622-5620
- <https://housyuku-kyoto.com>

Fushimi Sake Brewery Association

Toyosawa Honten got its start retailing sake in Osaka in the late Edo period. Eventually, the desire to create its own sake led to it becoming a brewery. Initially brewing in Nada and Nara, the brewery moved to Fushimi in search of better water. The name of its signature Housyuku comes from a poem written by the founder. Using famous Shiragikusui water from Fushimi, its sakes are light and dry yet smooth. While preserving traditional techniques, the brewery delivers sakes that bring joy to the drinker.

Painstakingly crafted sakes redolent with the flavor of the rice

Konteki

Higashiyama Sake Brewery LLC

- 223 Shiyomachi, Fushimi-ku, Kyoto
- TEL: 075-604-1880
- FAX: 075-604-1886
- <https://higashiyamasake.com/en/>

Fushimi Sake Brewery Association

Honoring traditional techniques handed down across generations, Higashiyama Sake Brewery pursues the true flavor of sake. Nanbu toji Seiji Yai, boasting years of experience and skill, brews its Junmai sakes with great care. The brewery's choice Konteki, which means "droplets of the land," uses specially cultivated Yamada Nishiki rice from Tottori, while Rosanjin is made exclusively with Iwai sake rice from Kyoto. Light filtering brings out rich flavors and aromas. Experiencing the profound world of sake at a brewery whose history is that of Fushimi itself.



Junmai sakes with delicate flavors as clear as pure blue sky

Sookuu

Fujioka Sake Brewing Co., Ltd.

- 672-1 Imamachi, Fushimi-ku, Kyoto
- TEL: 075-611-4666
- FAX: 075-611-4343
- <https://www.sookuu.net>

Fushimi Sake Brewery Association

This brewery temporarily ceased operations but was reopened by the fifth-generation owner in 2002. The flavor of its Sookuu, a delicate handmade Junmai sake, is akin to looking up at a pure blue sky. The owner himself serves as the master brewer, painstakingly brewing sakes using traditional methods, carefully selected sake rice, and Fushimi's famous water. At the brewery's adjoining Bar En, you can enjoy freshly-brewed Sookuu while savoring the atmosphere of a real working brewery. As Fujioka Sake Brewing stakes a new step forward, expectations are high for its sakes.

Sake Breweries of Kyoto Prefecture

Keicho—a renowned sake and successor to the history of Kawachiya

Keicho

Heiwa Shuzo
Joint-stock Company

- 698 Higashikumi-cho, Fushimi-ku, Kyoto
- TEL: 075-601-0012
- FAX: 075-602-0015

Fushimi Sake Brewery Association

Heiwa Shuzo began making sake in Fushimi in 1744. Once a rice wholesaler, Kawachiya, by the beginning of the Meiji period the brewery was one of the largest sake producers in Fushimi. After the war, the brewery exclusively made sake for other companies, but in 1989 it resumed shipments of its signature Keicho brand. Today, the brewery offers high-quality sakes, with the Junmai Daiginjo Keicho Fushimi no Sake and Junmai Ginjo Keicho Koban as its mainstays. While preserving traditional sake brewing, the brewery is ensuring that the tastes of its sake continue to be enjoyed into the future.



A prestigious brewery making nigori sake known to the world

Tsukinokatsura

Masuda Tokubee Shoten Co., Ltd.

- 135 Shimotoba Osada-cho, Fushimi-ku, Kyoto
- TEL: 075-611-5151
- FAX: 075-611-8118
- <https://tsukinokatsura.co.jp/en/>

Fushimi Sake Brewery Association

Founded in 1675, Masuda Tokubee Shoten boasts a particularly long history even for the brewery-filled area of Fushimi. Placing importance on the seasonality and individuality of sake, the brewery is particularly famous for its nigori sakes. These are popularly known as "sparkling rice" because of their effervescence and fruity taste. These masterwork sakes are also attracting attention internationally for going well with food from around the world. Tsukinokatsura was named by Anegakoji Arinaga, an Edo period lord. Loved by many writers and artists, it has been called the "sake of the literati."

Uniquely Kyoto-style sake brewing that is preserving history and culture

Momonoshizuku

MATSUMOTO SHUZO CO., LTD.

- 7 Misu Daikoku-cho, Yoko Oji, Fushimi-ku, Kyoto
- TEL: 075-611-1238
- FAX: 075-611-1240
- <https://matsumotoshuzo.com>

Fushimi Sake Brewery Association

Founded in 1791. MATSUMOTO SHUZO brews sakes that go great with meals using carefully selected sake rice and Fushimi's famous water. The historic current brewery building dates to the Taisho period and is recognized as a Heritage of Industrial Modernization and a Tangible Cultural Property. Since the 1960s, the brewery has focused on crafting pleasant-tasting Junmai sakes and has produced a number of excellent products, most notably Momonoshizuku. While preserving the tradition of carefully brewing sake by hand, the brewery is protecting the cultural value of sake for future generations. Be sure to taste the passion that goes into each bottle.



Let the warmth of this brewery's sakes enrich your day

Jikkoku

Matsuyama Sake Co., Ltd.

- 472 Higashisakaimachi, Fushimi-ku, Kyoto
- TEL: 075-601-2528
- FAX: 075-601-0100
- <https://www.matsuyamasake-kyoto.com>

Fushimi Sake Brewery Association

Matsuyama Sake, which previously engaged in contract production, launched its own in-house brand Jikkoku in 2023. These sakes are carefully brewed in small tanks by a skilled master brewer using only Kyoto-grown rice, water, yeast, and koji. The lineup, which mainly consists of Junmai Ginjo sakes, is characterized by fruity aromas, subtle flavors, and a delicate aftertaste. The brewery deals directly with local sake shops across Japan, building relationships of trust. Enjoy a relaxing moment with sakes embodying the bounties of Kyoto.





Miyakotsuru—pride of the thousand-year-old city

Miyakotsuru

MIYAKOTSURU SHUZO CO., LTD.

- 151 Okago-cho, Fushimi-ku, Kyoto
- TEL: 075-601-5301
- FAX: 075-611-8281
- <http://www.miyakotsuru.co.jp>

Fushimi Sake Brewery Association

The Miyakotsuru trademark has existed for over 180 years. The name combines the characters for the crane, a symbol of longevity, and Kyoto, a city with a thousand-year history, and expresses the desire to continue producing sake that will be loved by all for a long time to come. Long a highly-acclaimed sake, this trademark passed through several distinguished breweries before being succeeded by the current MIYAKOTSURU SHUZO. The brewery continues to focus on handmade sakes, preserving tradition and pride. The Junmai Daiginjo, particularly recommended, has a fruity, fresh, mellow flavor and elegant aroma.



A Brewery that has mastered the art of sake for food, and has even launched famous chicken restaurants

Shinsei

Yamamoto Honke Co., Ltd.

- 36-1 Kamiaburakake-cho, Fushimi-ku, Kyoto
- TEL: 075-611-0211
- FAX: 075-601-0011
- <https://yamamotohonke.jp>

Fushimi Sake Brewery Association

Yamamoto Honke was founded in Fushimi in 1677. Since then, the brewery has evolved together with food culture in Kyoto and continued to make sake that goes well with food. Signature brand 'Shinsei' was named after a poem by Bai Juyi and the floriography for the rice flower. Its delicate flavor is made with the proficient techniques and famous water coming from the basement called 'Shiragikusui'. To pursuit of harmony of sake and food, the brewery own few restaurants across Japan, called 'Torisei' in which specialized chicken cuisines, go well with their sake. The brewery works to promote culture of Japanese sake both in and outside of Japan.

Sake Info

Why Is Kyoto a Center of Sake Production?



Sake culture nurtured by the ancient capital

Kyoto Prefecture is deeply connected to the history of sake, stretching back to ancient times. The records of Motoise Kono Shrine on the origins of sake in Japan state that a god of sake worshipped at Ise Grand Shrine came from Tango (now northern Kyoto), indicating that sake was introduced to Ise Grand Shrine from Tango.

Wooden records of the Nara period also reveal that sake was paid as one of the taxes to the Imperial Court at that time. Even before the capital moved to Heian-kyo (now Kyoto), sake was being delivered to the capital along with other foodstuffs from the Tango region.



The development of sake culture along with the growth of Heian-kyo

When the capital was moved to Heian-kyo (Kyoto), the increased exchange of goods and people resulted in the development of a culinary culture that catered to the diverse tastes of the people. At the center of this culture was a focus on dashi (a kind of stock), which makes the most of the flavors of its ingredients.

Sake brewing in turn evolved toward more flamboyant and full-bodied flavors to match this food. In short, there was a need for sakes that paired well with Kyoto cuisine.



Brewery associations supported further development

From the Meiji period, sake breweries in Kyoto Prefecture cooperated with each other to establish brewery associations. They worked to improve techniques and quality control while preserving tradition.

Because of this combination of history, culture, and passion for sake brewing handed down from generation to generation, Kyoto Prefecture is still known as one of the leading sake-producing regions in Japan.

Sake Basics and Trivia

Junmai, Ginjo, Junmai Daiginjo... You'll hear these and other terms a lot when talking about sake, but what do they really mean? Go to a store, too, and you'll likely be confused by all the varieties available. Below, we provide some sake basics and trivia a sake beginner should know.

Types of Sake

Sake is the product of a unique climate and techniques. The three main ingredients are rice, koji (malted rice), and water. Depending on the ratio of rice polishing and whether or not alcohol is added, sake can be divided into eight types, including Ginjo, Junmai, and Honjozo. These are called premium sake or specially-designated sake, and each has a different taste and aroma.

Premium Sake Labeling

Category	Ingredients	Rice polishing ratio	Koji rice ratio	Flavor and other requirements
Junmai Daiginjo	Rice, koji	50% or less	15% or more	Particularly good characteristic Ginjo-zukuri smell and taste, particularly good color
Daiginjo	Rice, koji, brewer's alcohol	50% or less	15% or more	Particularly good characteristic Ginjo-zukuri smell and taste, particularly good color
Junmai Ginjo	Rice, koji	60% or less	15% or more	Good characteristic Ginjo-zukuri smell and taste, good color
Ginjo	Rice, koji, brewer's alcohol	60% or less	15% or more	Good characteristic Ginjo-zukuri smell and taste, good color
Junmai	Rice, koji		15% or more	Good smell, taste, and color
Tokubetsu Junmai	Rice, koji	60% or less, or special production method	15% or more	Particularly good smell, taste, and color
Honjozo	Rice, koji, brewer's alcohol	70% or less	15% or more	Good smell, taste, and color
Tokubetsu Honjozo	Rice, koji, brewer's alcohol	60% or less, or special production method	15% or more	Particularly good smell, taste, and color

Just remember these 3 basics

01



Ginjo

Gorgeous fruity aroma and light, clean flavor. Made with rice with a polishing ratio of 60% or less and slow fermented, which requires high skill and time.

02



Junmai

Made only with rice, koji, and water; no added brewer's alcohol. Few off notes. Many Junmai sakes delight with the direct flavor of the rice.

03

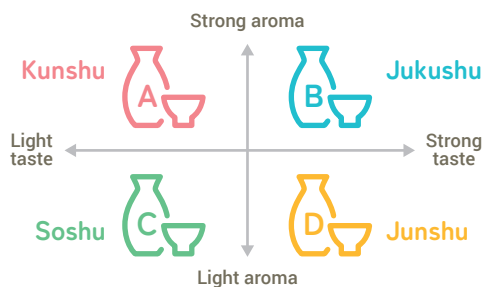


Honjozo

Made with koji and rice with a polishing ratio of 70% or less, with brewer's alcohol being added. Relatively light and clean, with a flavor similar to Junmai sake.

Pairing Sake with Food

Sake can also be divided into four main types based on aroma and flavor strength. Each type goes better with certain foods, so choose a sake that will match what you're going to eat.



Kunshu (Aromatic)

Kunshu sakes have a gorgeous aroma and refreshing taste, and go well with simply-seasoned dishes. Their fruity aromas also pair well with dishes garnished with citrus.

<Pair with> White fish steamed with sake, ohitashi sauce-boiled wild vegetables, seafood salad, etc.



Jukushu (Aged)

Jukushu sakes have a rich aroma and full flavor brought about by aging. They go well with strongly-flavored, fatty, and spicy dishes.

<Pair with> Sauteed foie gras, roast chicken, aged cheeses, etc.



Soshu (Refreshing)

Soshu sakes have simple flavors and moderate aromas, going well with a wide range of dishes. Recommended for enjoying with food, especially dishes with light ingredients.

<Pairs with> Soba, white fish sashimi, chilled tofu, etc.



Junshu (Full-bodied)

Junshu sakes have a full-bodied flavor and are perfect for enjoying with food. They have a boldness that even strongly-flavored and fermented foods will not overwhelm, making them also suitable for Western cuisines.

<Pair with> Oyster dishes, seafood au gratin, shuto fermented fish entrails, etc.

Special Topic

Traditional Sake Brewing Now a UNESCO Intangible Cultural Heritage!

On December 5, 2024, Japan's traditional sake brewing was registered as a UNESCO Intangible Cultural Heritage, showing that world-wide recognition has been granted to the sake brewing techniques and culture that have been handed down throughout Japan. Traditional sake brewing is a method in which the master brewer and other brewers use koji to prepare sake, and its history is more than 500 years old. UNESCO registration will not only promote the transmission of sake brewing techniques but will also further popularize the appeals of sake! Be sure to have a drink yourself while imagining the future of Japanese sake culture!

