

Our Recommended Route around the sake brewery

Route around Nishinomiya-Go(Area)



Hanshin Nishinomiya Tourist Center



The Birthplace of Miyamizu 10min.



Hakushika Classics 5min.



Osawa Honke Shuzo

Mandai Osawa Jozo

Route around Nishinomiya-Go&Imazu-GO(Area)

2.5 hours

Hanshin Nishinomiya Tourist Center

Nishinomiya-jinja Shrine

3 The Birthplace of Miyamizu 10min.

Hakutaka Rokusuien

Nihonsakari Sakagura-Dori Renga-kan

Ozeki Amakara Sekijuan

Hanshin Imazu Station 10min.

10min.

Detailed introduction









HAKUSHIKA

IAPAN 1662

7-7 Kurakake-cho









Japan Heritage Recognition

recognized as Japan Heritage.

"Itami Morohaku" and "Nada-no Ki-Ippon"

Itami and Nada Go-Go, famous sake brewing areas that made Kudari-zake poular in Edo

Nada Go-Go (Five areas of Nada) is famous for sake brewing.

Both Nishinomiya-Go and Imazu-Go are sake brewing areas that have developed since the Edo period (1603-1868). In 2020,

these stories and others related to Japanese sake were

During the Edo period (1603-1868), sake brewers in Itami, Nishinomiya and Nada established the standard for Japanese

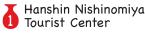
sake by delivering high-quality sake, praised as "Kudari-zake". to Edo (now Tokyo) making use of their superior techniques,

high-quality rice and water, and Taru-Kaisen, special barrel

ships specifically designed for transporting sake.



4-28 Yogai-cho



You can find a lot of information about events in Nishinomiya City! Located just outside the Ebisu Exit of Hanshin Nishinomiya Station.

Ozeki Amakara-no Sekijuan

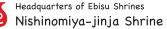
At the cafe here you can enjoy the fusion of sweet

(sweets) and dry (sake), having sake manju (steamed

buns) and sake kastera (sponge cake).

Shop/Café 10:00-18:00

Saturdays, Sundaysand National Holidays: 9:00-17:00



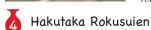
Nishinomiya Shrine is revered all over Japan as the head shrine of Ebisu-sama, Fukuno-kami, the deity of good fortune.

During the New Year's Toka-Ebisu, a three-day event of Yoi-Ebisu (January 9), Hon-Ebisu (January 10), and Nokori-Fuku (January 11), the shrine is crowded with more than one million people.



This is where Miyamizu was first discovered. Mivamizu is "hard water" rich in minerals, which particularly stimulates the activity of yeast.

Contains a lot of phosphorus, potassium, and calcium. On the other hand, iron content is very low. It has the perfect mineral balance for sake brewing. Normally, you cannot enter the premises.



This building has been replicated in the image of the Tatsuuma family's residence, the brewery's original home. Many events and seminars are held here.

Closed: 1st and 3rd Wed. Tasting Bar/Exhibition Room Tour 11:00-18:30 Store "Birokuichi" 11:00-19:00 "Kura" BAR: Saturdays, Sundays, and holidays only



This is a sake experience pavilion where visitors can enjoy sake tasting, Japanese cuisine, shopping and glass blowing and sandblasting at "Kobo Yamamura" (studio).

Closed: Tuesdays and Wednesdays *Restaurant and store hours vary depending on the season so please check the official website below.







The store offers a wide selection of sake-related items. At the restaurant, you can enjoy sake and meals from casual lunches to authentic Japanese-style dinners.

Closed: Tuesdays (or the following day if Tuesday is a national holiday Cafe & Restaurant TEL 0798-35-0001 11:00-22:00 Store TEL 0798-35-0286 10:00-18:00





8-21 Kurakake-cho TEL 0798-33-0008 https://sake-museum.jp



The Sake Museum, where visitors can see at a glance the sake brewing designated as a cultural property by Hyogo Prefecture and Nishinomiya City.

10:00-17:00 (admission until 16:30) Closed: Tuesdays (or the following day if Tuesday is a national holiday) Admission charged





1-13-28 Higashimachi



Still remaining is the valuable wooden storehouse, more than 60 years old. The brewery has been in business for 250 years and sells genshu (unprocessed sake).

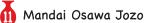
Store: 10:00-18:00





日本遺産

1-13-25 Higashimach TEL 0798-34-1300



The brewery focuses on handcrafting sake under the direction of Nanbu Touji, a master brewer. Bottled genshu (unprocessed sake) is sold directly at the brewery storehouse.

Closed: Mondays, Wednesdays Store: 10:00-17:00

