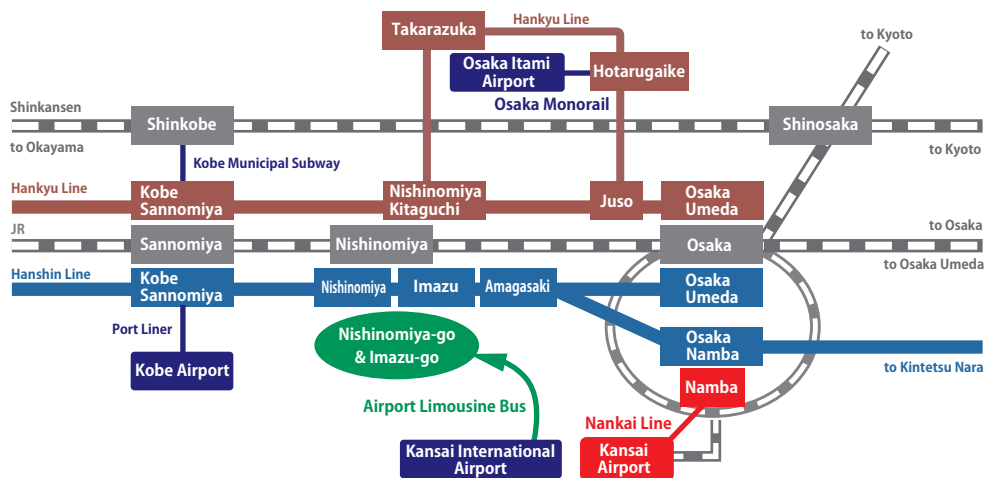
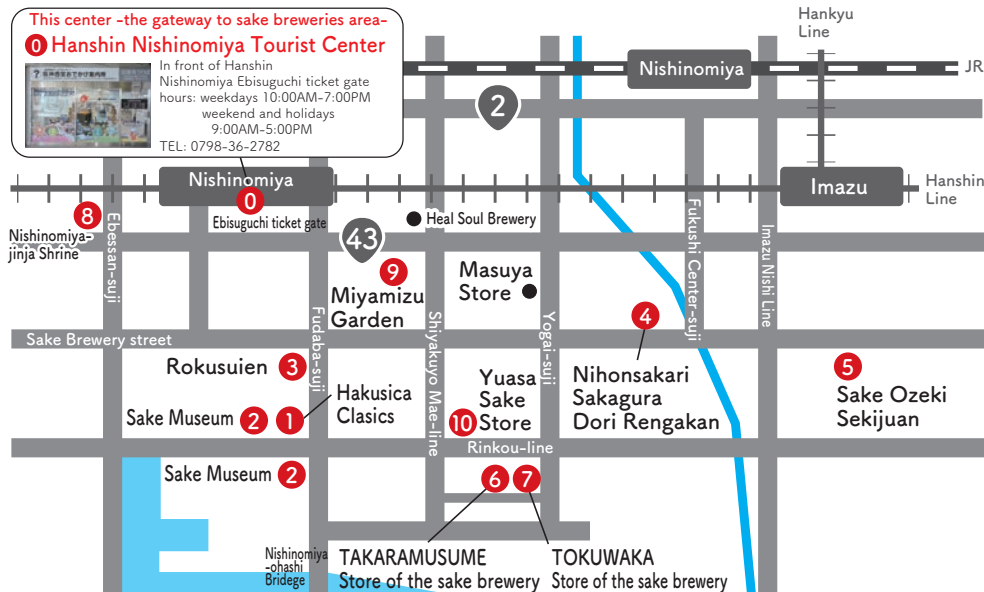


How to get to Nishinomiya-go and Imazu-go



<By Railway>

Osaka Umeda
Kobe Sannomiya

In approx.
20 min.

Shin-Osaka
Shin-Kobe

In approx.
30 min.

<By Car>

Hanshin Expressway
Route 3 Kobe Route

Meishin Expressway
Chugoku Expressway

From east, take the Mukogawa exit
From west, take the Nishinomiya exit

Take the Nishinomiya exit
Take the Takarazuka exit or
Nishinomiya exit

<From Airports>

Kansai International
Airport

Osaka Itami
Airport

Kobe Airport

approx. 1 hour
limousine bus ride

approx. 1 hour and 10 min
by railway

approx. 1 hour by railway

[Publisher] Nishinomiya Sake Promotion Liaison Group

[Contact] Nishinomiya Tourism Association TEL : 0798 (31) 7821

*Information listed is current as of March 2025.

*You have to be 20 to drink in Japan. Stop drunk driving. Good sake, good quantity, not too much.
Drinking alcohol during pregnancy and lactation may affect the development of the fetus and infant.

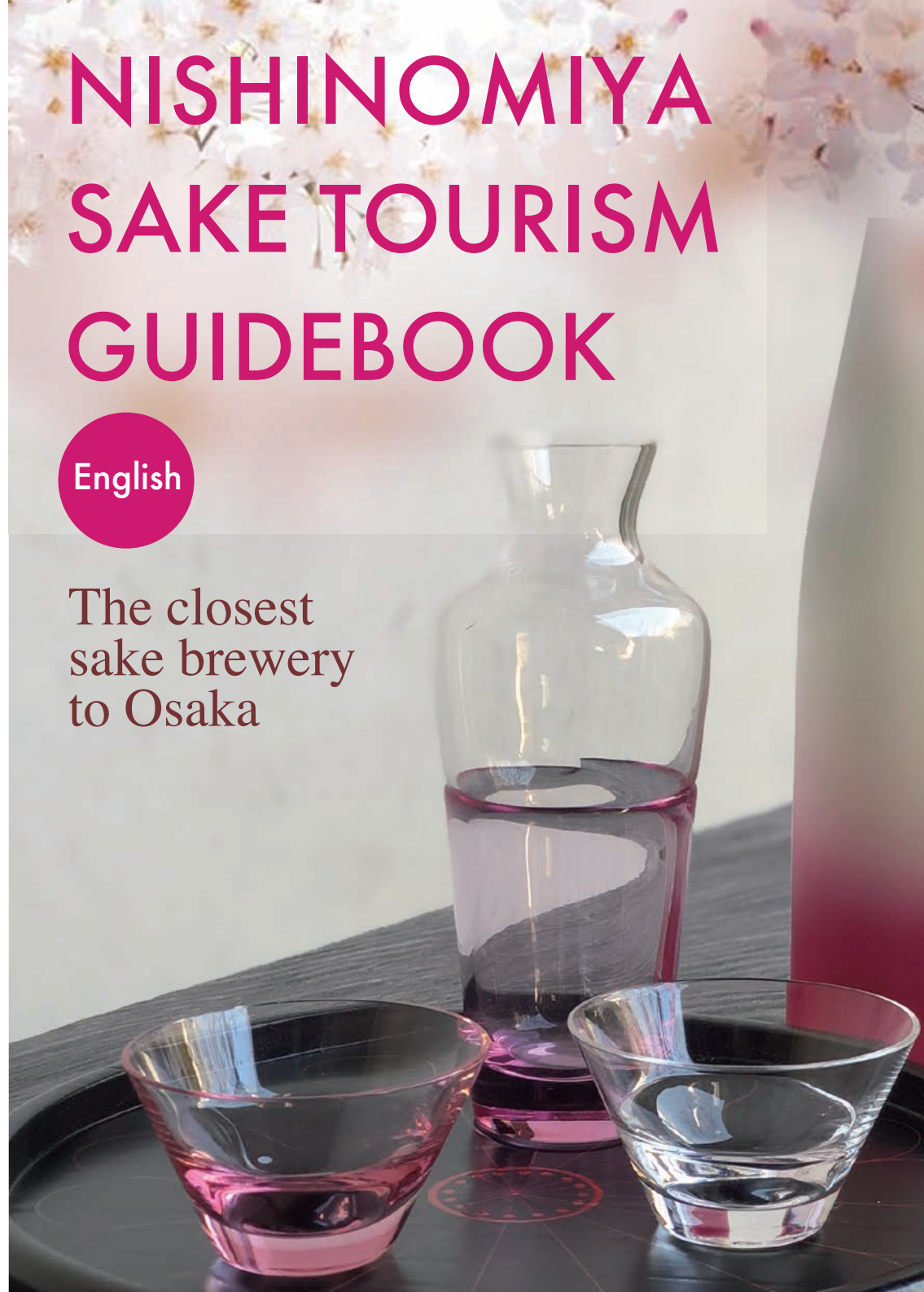


@nishinomiya_nihonshubu

NISHINOMIYA SAKE TOURISM GUIDEBOOK

English

The closest
sake brewery
to Osaka





'Nishinomiya Sakagura Renaissance' held at Nishinomiya Shrine in every fall

Welcome to the City of Sake Nishinomiya

Japan's No.1 sake breweries area since the Edo period - Nadagogo. In Nishinomiya, there are two areas of Nadagogo, 'Nishinomiya-go' and 'Imazu-go'. This is a city of sake breweries that prospered and developed as a port for shipping sake to Edo. In this place, where 'Miyamizu', an essential ingredient for sake brewing, spring.

The traditions and culture that have been built up by generations of sake brewers are still alive here.

There are three reasons for the great taste of Nishinomiya's sake.

First, the water essential for sake brewing in Nadagogo is called 'Miyamizu'. Miyamizu is rich in minerals and virtually free of iron, so it is considered to be the best water for sake brewing.

Second, the king of sake rice called 'Yamada Nishiki'. Since before, Nishinomiya's sake breweries have entered into cultivation contracts with sake rice farmers, sometimes providing support to ensure a stable supply of sake rice.

Third, the skill of craftsman called 'Tamba Toji'.

Tamba Toji is one of the Japan's three great toji(chief brewers), and they have been proudly brewing sake for hundreds of years to preserve their skill for future generations.

In addition to sake tasting at the breweries, there is a museum where you can learn about sake culture, a restaurant where you can enjoy sake and Japanese food pairings, and more... so please come to Nishinomiya if you want to experience all aspects of sake culture.



Festival where you can enjoy heated sake in winter.



Nishinomiya Kurabiraki(brewery opening) held in every New Year.



Meiji-era sake brewery

Japan's traditional brewing

Nadagogo boasts the nation's largest production of sake, producing about a quarter of Japan's total sake.

The region is blessed with a climate conducive to sake brewing, and excellent water, superb rice, and superior craftsmanship have made mass production possible.

Even today, Nadagogo continues to produce sake that is well known throughout the world.

In December 2024, 'Japan's traditional brewing' was registered as a UNESCO Intangible Cultural Heritage.



The Water-Miyamizu



The Rice-Yamada Nishiki



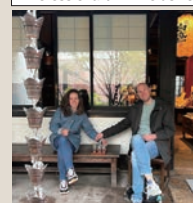
The craftsman's Tamba Toji



Photo from the collection of the Sake Museum

Nada Sake Brewery with Food Tour

Professional / All Inclusive



Operator:
Table a Cloth Co.(Travel Agency)

How to join our SAKE TOUR→

This area between Osaka and Kobe is one of the best 3 major SAKE producing areas in Japan. Come to join our tour and visit local breweries. You will be able to study how to make it and enjoy your meal with Sake more than before!

- English-speaking Guide
- Private Tour / 3 hours
- Visit 2-3 Local Breweries
- Sake Museum Entrance



Sake brewery tour and sake pairing experience



Operator:
Kampai Sake Tours

How to join our SAKE TOUR→

You can enjoy and experience the sake world entirely. Visit a popular sake brewery in Nishinomiya, where an international sake sommelier will guide you through its history, culture, and the brewing process. You can enjoy local food paired perfectly with the sake.

- English-speaking Guide
- Sake tasting
- Sake brewery entrance fee
- Food



Hakusica Classics



Experience a modest luxury

Hakushika(Tatsuma-Honke Brewing Co., Ltd.) was founded in 1662. They have been brewing sake in Nishinomiya for over 360 years. The store offers a wide variety of sake, food products, and sake vessels that only a brewery directly managed by a sake brewery can provide. At the restaurant, visitors can experience the marriage of seasonal dishes and highly selected Hakushika Sake.



Seasonal limited edition sake, original sake vessels and appetizers are highly selected and sold.



Weighing of precious sake that can only be tasted here.



At the restaurant, visitors can experience the marriage of seasonal dishes and highly selected Hakushika Sake.

7-7, Kurakake-cho, Nishinomiya-city

*Approximately 15 minutes walk from Hanshin Nishinomiya Station



<Store>

hours: 10:00AM-6:00PM
closed day: Tuesdays

<Restaurant>

hours: weekdays 11:00AM-3:00PM
5:00PM-10:00PM
weekends and holidays 11:00AM-3:30PM
5:00PM-10:00PM
closed day: Mondays and Tuesdays

Information

Sake Museum (Hakushika Memorial Museum of Sake)



Japan's One and Only Museum of Sake and Sakura

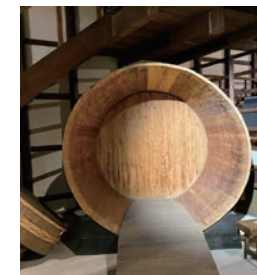
The museum was established in 1982 to pass on Japan's traditional brewing to future generations, and consists of two buildings: "Sakakura-kan" and "Kinen-kan". At the "Sakakura-kan", which is housed in an 1869-built sake brewery, visitors can experience and see the tools used in sake brewing. "Kinen-kan" exhibits materials related to sake and "Sasabe Sakura Collection (entrusted by Nishinomiya City)".



"Sakakura-kan"; Visitors can experience a Meiji-era sake brewery.



In the "Kinen-kan", visitors can view materials and artwork related to sake



Visitors can actually touch sake brewing tools and take commemorative photos in a large sake barrel.

8-21, Kurakake-cho, Nishinomiya-city

*Approximately 15 minutes walk from Hanshin Nishinomiya Station



hours: 10:00AM-5:00PM
(Admission until 4:30PM)

admission fee: Varies depending on the time of year. For details, please visit the museum's official website.
closed day: Tuesdays, Summer Holidays, the Year-end and New Year holidays.

*If a Tuesday is a national holiday, the museum is open on the day and closed on the next business day.

Information



白鷹
緑水苑



MAP 3

Hakutaka Rokusuien



Enjoy a nostalgic yet new moment of bliss, brewed by Nada breweries and Nada sake.

Hakutaka was founded in 1862 by Essou Tatuma at its current location in Nishinomiya. Hakutaka Rokusuien is a cultural facility that promotes the “traditional culture of Nada sake” that Hakutaka has carefully preserved since its establishment. In addition to a store, restaurant, sake bar, and multi purpose hall, it also has a “living room” displaying the tools of the brewery’s former life.



Visitors can experience life in a brewery.



You can enjoy sipping heated sake in the brewery bar in winter.



The restaurant offers eel dishes and kaiseki cuisine.



Visitors can taste and purchase exclusive sake available only here.

5-1, Kurakake-cho, Nishinomiya-city

*Approximately 7 minutes walk from Hanshin Nishinomiya Station

<hours> store: 11:00AM-7:00PM
exhibition room: 11:00AM-6:30PM
(Admission is free)

One Shot Standing Bar:
weekdays 11:00AM-6:30PM
weekends and holidays 2:00PM~6:30PM
Kura BAR: 12:00PM-5:00PM

(Open only weekends and holidays)
Restaurant (Tokyo Chikuyoutei):
weekdays 11:30AM-2:30PM/5:00PM-9:00PM
weekends and holidays 11:00AM-3:00PM/5:00PM-9:00PM

<closed day> first and third Wednesdays

Information



Nihonsakari Sakagura Dori Rengakan



Sake information center

You can find everything Nihonsakari has to offer.

Nihonsakari was founded in 1889 by a group of young businessmen in Nishinomiya. Visitors can experience all aspects of Nihonsakari, including precious sake tasting, a selection of food products, sake vessels, cosmetics, pairing with seasonal authentic Japanese cuisine, and a glass blowing.



Visitors can experience authentic Japanese cuisine that makes the most seasonal ingredients, paired with sake that only the brewery can offer.



The store offers sake comparing and sells sake-related items such as sake-soaked cakes and sake-derived cosmetics.

4-28, Yagai-cho, Nishinomiya-city

*Approximately 15 minutes walk from Hanshin Nishinomiya Station

<Store> hours: 11:00AM-7:00PM
closed day: Tuesdays

<Restaurant> hours: weekday 11:30AM-2:30PM / 5:30PM-9:00PM
weekends and holidays 11:30AM-3:00PM
5:00PM-10:00PM

closed day: Tuesdays and Wednesdays

<glass studio> hours: 11:00AM-6:30PM

closed day: Tuesdays and Wednesdays

Information



At the attached glass studio, visitors can enjoy glass blowing and sandblasting.



日本盛
酒蔵通り
煉瓦館



MAP 4



大関甘辛の関寿庵



MAP 5

Sake Ozeki Sekijuan



Collaboration of sweets and sake

Ozeki was founded in 1711. The store mainly offers sweets and food products made by combining fermentation techniques and skilled craftsmanship cultivated over a long history of more than 300 years, as well as a selection of Ozeki's famous sake. Visitors can enjoy tasting precious sake and take a short break with sweets at the dine-in area.



Enjoy rare sake tastings that can only be offered at the store. The store also offers cosmetics that utilize fermentation techniques.



The store offers a large selection of Japanese sweets made with sake, as only a brewery can.



The popular "Sake Manju Soft Ice Cream" has the gentle sweetness of anko (red bean paste) and the subtle aroma of sake.

3-3, Imazudezaike-cho,
Nishinomiya-city
*Approximately 9 minutes walk from
Hankyu & Hanshin Imazu Station
hours: 10:00AM-6:00PM
closed day: Wednesdays

Information



TAKARAMUSUME Store of the sake brewery



寶娘 (大澤本家酒造)

MAP 6



Visitors can compare the sake from this brewery's pride and joy.

Sake made in the only wooden brewery in Nadagogo

Takaramusume is the only wooden brewery in Nadagogo and has been in business for 250 years. This brewery continues to focus on its precious original sake, which used to be available only to brewers. Visitors can taste fresh sake that can only be found.

1-13-28, Higashimachi, Nishinomiya-city hours: 10:00AM- 5:30PM
*Approximately 20 minutes walk from Hanshin closed day: None
Nishinomiya Station

Information



TOKUWAKA Store of the sake brewery



清酒 徳若 (万代大澤醸造)

MAP 7



Visitors can taste the unfiltered, unpasteurized sake, which is only available at this store.

Sake brewery direct store for those in the know

Tokuwaka's sake is produced in small quantities and most is sold directly from the brewery. Sticking to the traditional handmade method, each bottle is carefully finished by craftsmen and features freshly loaded sake.

1-13-25, Higashimachi, Nishinomiya-city hours: 10:00AM-5:00PM
*Approximately 20 minutes walk from Hanshin closed day:
Nishinomiya Station Mondays and Wednesdays

Information



Nishinomiya-jinja Shrine



Headquarters of a shrine dedicated to Ebisu-sama, the god of good fortune

The head shrine of Ebisu Shrine, which has about 3,500 shrines in Japan. This shrine is locally called "Ebessan of Nishinomiya", and at "Tokaebisu", which is held on January 10 every year, the opening gate ritual, "Fuku-otoko(lucky person) selection", in which people run to the shrine as soon as the gates open, is held. Since before, the shrine had a close relationship with sake breweries, and display barrels from Nadagogo are dedicated in the precincts of the shrine.



The shrine has a lot of display barrels all jammed in together.



At the Okame Tea House, visitors can enjoy Japanese sweets and amazake(sweet sake) in a quiet mood.



In the precincts of the shrine, there are bridges and statues dedicated by the brewers.



1-17, Shake-cho, Nishinomiya-city
*Approximately 5 minutes walk from Hanshin Nishinomiya Station
hours: from April to August 5:00AM-7:00PM
September, March 5:0AM-6:30PM
from October to February 5:00AM-6:00PM
closed day: None

Information



Miyamizu Garden • Birthplace of Miyamizu



The nearby "Birthplace of Miyamizu" requires an appointment to visit.

Miyamizu, essential for sake brewing in Nadagogo

The area is a collection of Miyamizu wells managed by each sake brewing company, and Ozeki, Hakushika, Hakutaka have provided some of their wells to be used as gardens for landscaping. *Visitors are not allowed to be in the garden.

<Miyamizu Garden> 13, Ishizai-cho, Nishinomiya-city
Information *Approximately 11 minutes walk from Hanshin Nishinomiya Station

Yuasa Sake Store



The sake store where offers Hyogo's local sake

The sake store offers "Kaku-uchi(standing drinking)" and loved by the locals. The store have a large selection of Nishinomiya's sake, as well as Nodagogo's sake and Hyogo Prefecture's sake, and also have many snacks to enjoy drinking and comparing.

2-1-29, Higashimachi, Nishinomiya-city
*Approximately 15 minutes walk from Hanshin Nishinomiya Station
hours: weekdays 10:00AM-7:00PM
Saturdays and holidays 10:00AM-6:00PM
closed day: Sundays

Information