

Sake Breweries in Yamagata

Yamagata,
the Prefecture of
Excellent Sake



Explore the area to find excellent sake
– Find sake that suits your palate –

Annual Event Schedule

Yonetsuru Shuzo "Kurabiraki"

Spring Early April

You can take a tour of the brewery, purchase Yonetsuru products and local products, and eat at food stalls. There are many events happening, such as taste testing and sales of amazake (sweet mild sake) and "Funakuchishu", which is only available on this occasion, a blind taste test of sake, tasting of commercially available sake, and food stalls. Free shuttle bus service available from JR Takahata Station.

Inquiries Yonetsuru Shuzo Co., Ltd.
TEL 0238-52-1130

Yamagata Sake Fest

Spring Early June

One of the largest sake tasting events in the Tohoku region. You can enjoy taste testing about 1,001 kinds of alcohol beverages such as sake, shochu, wine, whiskey, and cocktails. You can also taste and compare Yamagata-produced sakes that are highly praised in Japan.

Inquiries Yamagata Sake Service
TEL 0237-84-2525

Hanagasa Jizake Festival

Summer August 4th

Leading sake breweries in the prefecture gather and offer tasting of Junmaishu, Junmai-ginjoshu, and Junmai-daiginjoshu (tickets must be bought first). Held on the day before the Hanagasa Festival, this festival allows you to enjoy sake in the daytime. Talking with the brewery staff is part of the fun of this festival too.

Inquiries Hanagasa Summer Festival Executive Committee (within Yamagata Chamber of Commerce and Industry)
TEL 023-622-4666

Oyama Shinshu & Sakagura Festival

Winter On a Saturday in early or mid- February

This is an event held in the Oyama district located in western Tsuruoka every year, in the season of shinshu (newly-brewed sake of the year), where you can enjoy the local sake. A tour of the breweries is popular and crowded with fans every year, as you can sample freshly-made shinshu and each brewery's famous sake.

Inquiries Oyama Shinshu & Sakagura Festival Executive Committee Office (within Oyama Branch, Dewa Chamber of Commerce)
TEL 0235-33-2117

Harumachi Yukimi-no-Utage

Winter Mid-February

"Harumachi Yukimi-no-Utage" is an event where you can enjoy shinshu (newly-made sake of the year) produced by the breweries in Kawanishi, which is blessed with a beautiful natural environment. Enjoy tasting shinshu that the local breweries made with great care, and Madoka's original pot dishes and other delicious food.

Inquiries Yokuyoku Center Madoka
TEL 0238-42-4126

Rokkasen "Kurasankan"

Winter Early March

"Kurasankan" (brewery tour) is an opportunity for you to visit and observe the brewery of Rokkasen and taste its delicious sake. A variety of fun activities are held, including a brewery exploration event.

Inquiries Rokkasen Co., Ltd.
TEL 0237-42-2777



Yamagata Sake

Visit the Trip to Yamagata website for details.

<http://yamagatakanko.com/>

Trip to Yamagata Search

The information contained herein is the latest as of March 2018.

Yamagata, the Prefecture of Excellent Sake

Sake Breweries in Yamagata



Toraya Co., Ltd. Nishikawa Factory

Main Brand **Hinode Takasago, Gassan Sanroku**

As an associated company of Chiyokotobuki Toraya Co., Ltd., we manufacture and sell Hinode Takasago and Gassan Sanroku, which are made of rice grown in Yamagata Prefecture.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 40 min. – 1 hour Number of participants allowed About 35 at most Period All year round

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available

* Please notify us of your request when making a reservation.

- 79 Yoshikawa, Nishikawa-machi, Nishimurayama-gun TEL.0237-74-4315
- 5 min. by car from Nishikawa IC of Yamagata Expressway
- HP <http://wine.chiyokotobuki.com/>



Dewazakura Sake Brewery Co., Ltd.

Main Brand **Dewazakura**

Since our foundation in 1892, we have been making sake with the expert skills of local kurabito (brewing specialists). We have made Ginjoshu for many years; in 1980, we started selling Oka Ginjoshu ahead of other breweries. The greatest feature of Dewazakura is its glamorous aroma made by our expert skills.

Observation Tour Available (Reservation required) Hours 10:00 – 15:00 Required time About 1 hour Number of participants allowed 40 Period All year round (October to March for observing sake brewing)

Museum tour Admission charged The main exhibits are ceramic ware from the Yi Dynasty in Korea. (Fee: 500 yen Closed: Mondays (the following day if a Monday is a public holiday))

Closed Saturdays, Sundays and public holidays **Tasting** Available (negotiable)

Sales of Sake There is a liquor store adjacent to the brewery.

* Inquiry required for observation. Please contact us in advance about your desired date and time, and we will reply to you about whether an observation is possible.

- 1-4-6 Hitoichi-machi, Tendo-shi TEL.023-633-5121
- 15 min. on foot from JR Tendo Station The closest bus stop: "Hitoichi-machi"
- HP <http://www.dewazakura.co.jp/>



Koya Shuzo Co., Ltd.

Main Brand **Hanauyo**

Founded in 1593 in Okura Village, the snowiest village in the prefecture, we have a brewery, honjin (an inn for government officials in the Edo period) and other buildings that show our long history. The sake we brew using the clear water of melted snow has a clean flavor and can be enjoyed with food (it tastes great when paired with a meal). The present owner is the 26th generation.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 30 min. Number of participants allowed No more than 30 Period May – November (Observation may not be available depending on the work schedule.)

Closed Saturdays, Sundays and public holidays

Tasting Available

Sales of Sake Available (retail shop Wakasaya is adjacent to the brewery)

- 2591 Shimizu, Okura-mura, Mogami-gun TEL.0233-75-2001
- About 20 min. from JR Shinjo Station About 20 min. from the Hijiori Hot Spring area
- HP <http://hanauyo.co.jp>



Shitara Shuzou Co., Ltd.

Main Brand **Hitokoe**

Our brewery is located at the foot of Mt. Gassan, which boasts the nature with seasonally-changing beauty. The sake, made by local toji (professional brewmasters) and kurabito (brewing specialists) with great care in a season of severe cold, has a fresh aroma and rich flavor. Enjoy the taste you can find only in the sake made in a snowy province.

Observation Tour Available (Reservation required) Hours 9:00 – 17:00 Required time About 15 min. Number of participants allowed 30 Period October – February (Afternoon only) March – September (anytime)

Museum tour Gassan Brewery Museum free admission (Closed: December 28th to March 31st)

Closed Sundays **Tasting** Available **Sales of Sake** Available

- 674-2 Mutsuoi-hei, Nishikawa-machi, Nishimurayama-gun TEL.0237-74-2020
- 10 min. by car from JR Uzen-Takamatsu Station
- HP <http://www.shitara-shuzou.com/>



Kotobuki Toraya Shuzo Co., Ltd.

Main Brand **Kajo Kotobuki**

We have been in business for more than 300 years, since the middle of the Edo era. We are the only brewery located in the Takase district, which is well known for its safflower fields that have been recognized as one of the 100 Ikenobo Hanashoyo, and was also the setting for Studio Ghibli's movie *Omole Poro Poro*. Our motto is to put the quality of sake first; we use river-bed water of the Zao mountain range as our preparing water to brew sake. Won the first prize in the Junmai Ginjo category at the Junmaishu Award Ceremony 2017, the gold prize in the Ginjoshu category at the IWC, and the gold prize at the U.S. National Sake Appraisal.

Observation Tour Available (Reservation required) Hours 8:45 – 16:30 Required time About 30 min. Period March – November

Closed Saturdays, Sundays and public holidays

Tasting Available (specific products only) **Sales of Sake** Available

- 93-1 Kitada, Nakazato-aza, Yamagata-shi TEL.023-687-2626
- 15 min. on foot from Tatyama Station of JR Senzan Line
- HP <http://kotobukitoraya.co.jp/>



Rokkasen Co., Ltd.

Main Brand **Michinoku Rokkasen, Yamahoshi**

This is where you can enjoy sake we make in the modern brewery in a natural way, putting an emphasis on our sensibility. Through our products that are deliciously brewed thanks to microorganisms, we bring you joy, pleasure and deliciousness of drinking sake.

Observation Tour Available (Reservation required) Hours 10:00 – 16:00 Required time About 30 min. Number of participants allowed Participants may be put into groups. Period Depends on the brewing schedule. Check in advance by phone.

Closed Open throughout the year (Observation tour may not be available depending on the work schedule.)

Tasting Available

Sales of Sake Available * No reservation required for tasting and purchasing sake without an Observation tour.

- 3-17-7 Onsen-cho, Higashine-shi TEL.0237-42-2777
- 15 min. on foot / 5 min. by car from JR Sagaya Station 15 min. by car from Yamagata Airport
- HP <http://www.yamagata-rokkasen.co.jp/>



Gassan Sake Brewery Co., Ltd.

Main Brand **Ginrei Gassan**

We make sake using clean water and high-quality rice produced by meltwater of the perpetual snow of Mt. Gassan, combining our traditional methods and new technology to bring you the joy of drinking delicious sake.

Observation Tour Gassan Brewery Museum free admission Hours 9:00 – 16:30 Required time About 30 min. Number of participants allowed 1 – 50 Period April 1st – December 27th * Reservation required for groups.

Closed No scheduled holidays **Tasting** Available

Sales of Sake Available

- 769-1 Yasawa, Sagae-shi TEL.0237-87-1114
- 5 min. by car from JR Uzen-Takamatsu Station
- HP <http://gassan-sake.co.jp/>



Otokoyama Shuzo Co., Ltd.

Main Brand **Uyo Otokoyama**

Established in 1789. Our sake, brewed using river-bed water of the Zao mountain range, is characterized by its dryness.

Observation Tour Available (Reservation required) Hours 9:00 – 17:00 Required time About 1 hour Number of participants allowed About 20 Period January – November

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available

- 2-4-13 Yoka-machi, Yamagata-shi TEL.023-641-0141
- 15 min. on foot from JR Yamagata Station
- HP <http://www.otokoyama.co.jp/>



Wada Shuzo (Limited Partnership)

Main Brand **Aratama, Gassan-maru**

Since the foundation of the brewery in 1797, local kurabito (brewing specialists) have been producing sake that would remind you of a landscape with a brewery. Our Main brands are Aratama and Gassan-maru. We explore new possibilities of sake, based on the traditional sake brewing method.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 30 min. Number of participants allowed About 20 Period All year round (Observation tour may not be available depending on the work schedule.)

Closed Sundays and public holidays **Tasting** Available

Sales of Sake Information on nearby liquor stores available

- 17 Yachi-ko, Kahoku-cho, Nishimurayama-gun TEL.0237-72-3105
- About 15 min. by car from JR Sagae Station About 20 min. by car from JR Sakurambo-Higashine Station
- About 10 min. by car from Yamagata Airport
- HP <http://www.hinanet.ne.jp/~aratama/>



Chiyokotobuki Toraya Co., Ltd.

Main Brand **Chiyo Kotobuki**

Since our establishment, we have provided sake hand-brewed by local toji (professional brewmasters) and kurabito (brewing specialists). Since 2001, we only use rice grown in the prefecture, with our goal being to develop the essence of locally-brewed sake. We practice a regional sake brewing method by using restored rice called Toyokuni, (the origin of sake brewing), and developing local products.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 45 min. Number of participants allowed About 35 at most Period All year round

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available

* Please notify us of your request when making a reservation.

- 2-1-16 Minami-machi, Sagae-shi TEL.0237-86-6133
- 5 min. on foot from JR Sagae Station
- HP <http://www.chiyokotobuki.com/>



Azumanofumoto Shuzo Co., Ltd.

Main Brand **Junmai-daiginjo Tetsu**

The only brewery in Nanyo City, Yamagata Prefecture. We strive to make sake with great care based on our motto of producing sake that satisfies our customers and is loved by local people.

Observation Tour Available (Reservation required) Hours 10:00 – 15:00 Required time About 1 hour Number of participants allowed About 2 – 10 Period Observation may not be available during busy seasons. Museum tour Admission free

Closed Saturdays, Sundays and public holidays **Tasting** Available (3 or 4 kinds)

Sales of Sake Available

- 2557 Miyauchi, Nanyo-shi TEL.0238-47-5111
- 10 min. by car from JR Akayu Station
- 10 min. on foot from Miyauchi Station of Flower Nagai Line, Yamagata Railway
- HP <http://www3.omn.ne.jp/~yamael/>



Asahikawa Shuzo Co., Ltd.

Main Brand **Asahikawa, Yamabuki**

We produce a wide variety of sakes, from high-class sake such as Junmai-daiginjo and Daiginjo to Junmaishu and Honjozoshu. We also study special kinds of sake with distinct character such as unfiltered unprocessed sake and long-term aged sake, which are usually not available for tasting. Furthermore, we make plum wine, and fruit liqueur from cherries, which are Yamagata's specialties.

Observation Tour Available (Reservation required) Hours 8:00 – 14:00 Required time About 1 hour Number of participants allowed Individuals and small groups Period All year round (only in the afternoon during the manufacturing season)

Closed When a guide is not available **Tasting** Available

Sales of Sake Available

- 93 Yachi-otsu, Kahoku-cho, Nishimurayama-gun TEL.0237-72-2022
- 20 min. by car from JR Sakurambo-Higashine Station 20 min. by car from JR Sagae Station
- HP <http://www.hinanet.ne.jp/~asahikawa/>



Furusawa Shuzo Co., Ltd.

Main Brand **Sawa Masamune**

Since we began our sake brewing business in 1836, we have kept our brewing method for over 180 years in Sagae, which is blessed with the climate and natural features of Mt. Gassan. We are committed to producing sake that satisfies our customers, by continuing to refine our traditional techniques.

Observation Tour Available Hours 10:00 – 16:00 Required time About 30 min. Number of participants allowed 30 – 40 Period All year round Museum tour Free admission (Closed: Year-end and New Year holidays)

Closed Year-end and New Year holidays **Tasting** Available

Sales of Sake Available

* Please be careful if coming in heavy snow.

- 3-5-7 Marunouchi, Sagae-shi TEL.0237-86-5322
- 12 min. on foot from Sagae Station of JR Aterazawa Line 5 min. by car from Sagae IC
- HP <http://www.furusawa.co.jp>



Nakaoki Shuzoten Co., Ltd.

Main Brand **Uyo Ikkon**

Nakaoki Shuzoten was founded in 1923, in Kawanishi Town in the Okitama region, surrounded by Mt. Azuma in the east, the Asahi mountain range in the west and the Iide mountain range in the south, and blessed with the water of the Mogami River. We only use rice produced in Yamagata Prefecture out of love for our hometown and in the hope of being loved by local people.

Observation Tour Available (Reservation required) Hours 13:00 – 16:00 Required time About 1 hour Number of participants allowed About 10 Period January – March

Closed Sundays and public holidays **Tasting** Available (Fee: 300 yen)

Sales of Sake Available

- 1792-3 Nishotsuka, Kawanishi-machi, Higashiokitama-gun TEL.0238-42-4116
- About 20 min. by car from JR Akayu Station





Taruhei Brewing Co., Ltd.

Main Brand **Taruhei, Sumiyoshi, Yukimukae**

We have been in business since around 1695. Our sakes are made only with rice, manually-brewed, and are characterized by their dryness. Our matured sake retains a golden color, which is the original color of sake, because it is not filtered with active charcoal. We carefully choose timber for brewing tools; we still use a lot of traditional wooden tools such as a shitodaru (72-liter barrel) and kojibuta (tray for malted rice) made of Yoshino cedar.

Observation Tour Available (Reservation required) Hours 10:00 – 16:00 Required time About 30 min. Number of participants allowed Group tour possible
Period From 9:00 am to 4:30 pm, From 2:00 pm to 4:30 pm during the brewing period (December to March),
Museum tour Fee: 600 yen Closed: Mondays (the following day if Monday is a public holiday), during winter (from mid-November to mid-April)

Closed Saturdays, Sundays, and public holidays (Observation tour negotiable)

Tasting Available **Sales of Sake** Available

- * This brewery with earthen walls is a nationally registered cultural property.
- 2886 Komatsu, Kawanishi-machi, Higashikitama-gun TEL.0238-42-3101
- 15 min. on foot from Uzen-Komatsu Station of JR Yonesaka Line.
- HP <http://www.taruhei.co.jp>



Sake Brewing Museum "Toko Brewery"

Main Brand **Toko**

Directly managed by the brewery of Toko which was founded in 1597, this museum offers a museum tour and sake tasting, and of course sells sake. You can enjoy tasting sake and shopping here, while immersing yourself in the atmosphere of the koke (high-ranking family in the Edo period), watching the residence of brewers, the brewery, and the garden.

Observation Tour Available Hours 9:00 – 16:30 Required time About 30 min.
Number of participants allowed About 80 at most
Period Open throughout the year
Museum tour Fee: 310 yen (Entering just for purchase is free.) Closed: December 31st and January 1st
* Reservation appreciated for a large group.

Closed December 31st and January 1st

Tasting Available (a charge for some products) **Sales of Sake** Available

- 2-9-22 Omachi, Yonezawa-shi TEL.0238-21-6601
- 20 min. on foot from JR Yonezawa Station
- HP <http://www.tokonosakagura.com/index.php>



Tohoku Meijo Co., Ltd.

Main Brand **Hatsumago**

Founded in 1893, our brewery is located in the port city of Sakata facing the Sea of Japan, which is famous for Yamagata rice. The brand name Hatsumago (first grandchild) was chosen when the first grandson was born to the founder's family. We make sake using the Kimotozukur method, making use of natural lactic acid bacteria.

Observation Tour Available Hours 10:00 – 16:00 Required time About 1 hour
Number of participants allowed 40
Period January 20th – November 30th
Museum tour Free admission

Closed Mondays **Tasting** Available **Sales of Sake** Available

- 125-3 Higashiyama, Jurizukamura, Sakata-shi TEL.0234-31-1515
- 20 min. by car from JR Sakata Station
- HP <http://www.hatsumago.co.jp/index1.html>



Goto Shuzoten Limited Partnership

Main Brand **Benten**

We brew Junmaishu and Junmai-daiginjo, mainly using rice from the fields of our contracted kurabito (brewing specialists). We also carefully select rice that is ideal for sake production, and create a limited quantity of high quality sakes blessed with the rich nature of Yamagata.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 20 – 30 min.
Number of participants allowed About 10
Period April – October (inquiry required)

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available

- 1462 Nukanome, Takahata-machi, Higashikitama-gun TEL.0238-57-3136
- About 10 min. by car (about 30 min. on foot) from JR Takahata Station
- HP <http://www.benten-goto.com/>



Kamogawa Shuzo Co., Ltd.

Main Brand **Hinode Kamogawa, Shirataka Heisei Kurodo-ko**

Founded in 1741, as a brewery that has taken root in our local town Shirataka, we brew sake hoping that our products double your joy during happy times and soothe your soul during sad times.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 1 hour
Number of participants allowed 10
Period All year round

Closed Saturdays, Sundays, public holidays, Obon holidays, and Year-end and New Year holidays

Tasting Available (specific products only)

Sales of Sake Available (sold at the shop across from the company building)

- 3258 Ayukai, Shirataka-machi, Nishioikitama-gun TEL.0238-85-3151
- 5 min. on foot from Shikinosato Station of Flower Nagai Line, Yamagata Railway



Eau de Vie Shonai Co., Ltd.

Main Brand **Kiyozumigawa**

Our company name Eau de Vie, meaning "the water of life," was chosen to express our gratitude to water. Founded in 1875, we are "a brewery that brews the water of life." We strive to manually brew sake that tastes great when enjoyed during a meal. Dewa Sansan, Yukimegami, and Dewanosato are the main raw material rices used.

Observation Tour Available (Reservation required) Hours 10:00 – 16:00 Required time About 1 hour
Number of participants allowed Up to 15
Period February – November

Closed Sundays **Tasting** Available

Sales of Sake Available

- 123 Hamanaka-otsu, Sakata-shi TEL.0234-92-2046
- 20 min. by car from JR Sakata Station 5 min. by car from Shonai Airport
- HP <http://kiyozumigawa.com/>



Yonetsuru Shuzo Co., Ltd.

Main Brand **Yonetsuru, Nusumi-ginjo**

Engaged in the production of rice deep in the mountains in the southern part of Yamagata, we strive to brew sake of high quality. The brand name, Yonetsuru, expresses gratitude and good omen, and makes a perfect gift. We have won more than 150 prizes in contests where sake is judged with the brand names concealed; that is the evidence of our quality.

Observation Tour Available (Reservation required) Hours 10:00 – 16:00 Required time About 20 min.
Number of participants allowed Inquiry required
Period All year round (inquiry required)

Closed Saturdays, Sundays, public holidays, August 13th to 17th, December 31st to January 3rd

Tasting Available (Some products require fees) **Sales of Sake** Available

- 1076 Nijuku, Takahata-machi, Higashikitama-gun TEL.0238-52-1130
- About 2 km toward Shiraiishi, Miyagi Prefecture from Michi-no-Eki Takahata on National Route 113
- HP <http://yonetsuru.com>



Suzuki Shuzoten Nagaigura Co., Ltd.

Main Brand **Issho Kofuku, Iwaki Kotobuki**

We aim to brew sake with local flavors mainly using rice most suitable for sake production, grown by contracted local farmers.

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 30 min.
Number of participants allowed Up to 10
Period April – November

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available (duty free not available)

- 1-2-21 Yotsuya, Nagai-shi TEL.0238-88-2224
- 5 min. on foot from Minami-Nagai Station of Flower Nagai Line, Yamagata Railway
- HP <http://www.iw-kotobuki.co.jp/>



Sato Saijemon (General Partnership)

Main Brand **Yamato Sakura**

Since our establishment in 1890, local kurabito (brewing specialists) have been brewing sake that is loved by local people, pursuing the original taste of rice. Our sake, manually brewed by handling rice and yeast with care, has a rich and fulfilling taste and is loved by local people as a "sake for connoisseurs".

Observation Tour Available (Reservation required) Hours 9:00 – 16:00 Required time About 1 hour
Number of participants allowed About 15
Period March – November

Closed Saturdays, Sundays and public holidays **Tasting** Available

Sales of Sake Available

- 255 Amarumemachi, Shonai-cho, Higashitagawa-gun TEL.0234-42-3013
- 20 min. on foot / 5 min. by car from JR Amarume Station



Goto Yasutaro Shuzoten

Main Brand **Uyo Kinran**

We are a small family brewery founded in 1772. We have worked hard in our brewing of Junmaishu since our foundation, and we receive high praise from local residents.

Observation Tour Available (Reservation required) Hours 13:00 – 17:00 Required time About 1 hour
Number of participants allowed Up to 10
Period December – February

Closed Saturdays, Sundays, and public holidays (afternoon only)

Tasting Available **Sales of Sake** Available

- 732 Motowada, Takahata-machi, Higashikitama-gun TEL.0238-56-3120
- About 15 min. by car from JR Takahata Station
- HP <http://www.kin-ran.com/>



Wakanoi Syuzo Co., Ltd.

Main Brand **Wakanoi**

We produce dry sake making use of soft, yet sharp water and rice produced in Yamagata Prefecture.

Observation Tour Available (Reservation required) Hours 10:00 – 15:00 Required time About 30 min.
Number of participants allowed Inquiry required
Period December – March

Closed First, third and fifth Saturdays, Sundays, and public holidays

Tasting Not available **Sales of Sake** Available

- 947-3 Machinaka, Ide, Nishioikitama-gun TEL.0238-72-2020
- 5 min. by car from Minami-Nagai Station of Flower Nagai Line, Yamagata Railway
- 5 min. by car from JR Hagyu Station
- HP <http://www.wakanoi.jp/>



Watarai Honten Co., Ltd.

Main Brand **Dewa no Yuki**

We began making sake in Oyama, Tsuruoka City, 390 years ago. While passing down our traditional brewing method, we also bring in new techniques and sensibility, so we can provide sake that makes a greater impression on our customers.

Observation Tour Museum only (Fee: 100 yen) Hours 8:45 – 16:30 Required time About 30 min.
Number of participants allowed About 60 per tour
Period All year round

Closed January 1st to 3rd **Tasting** Available

Sales of Sake Available

- 2-2-8 Oyama, Tsuruoka-shi TEL.0235-33-3262
- 10 min. on foot from JR Uzen-Oyama Station
- HP <http://www.dewanoyuki.com/>



Kosaka Shuzo Co., Ltd.

Main Brand **Kobai**

Our brewery is located in Yonezawa, the castle town of the Uesugi clan. Kobai is brewed in severely cold weather with heavy snow when temperatures drop to minus 10 degrees Celsius. Our brewery is small, but we believe it is what's inside that counts; we brew Kobai with the utmost care.

Observation Tour Available (Reservation required) Hours 10:00 – 16:00 Required time About 40 min.
Number of participants allowed Inquiry required
Period Inquiry required

Closed Second and third Saturdays, Sundays, and public holidays

Tasting Available **Sales of Sake** Available

- 7-3-10 Chuo, Yonezawa-shi TEL.0238-23-3355
- About 15 min. by car from JR Yonezawa Station
- HP <http://www.ko-bai.sakura.ne.jp/>



Nozawa Shuzoten Co., Ltd.

Main Brand **Uzen Sakuragawa Junmai-ginjo**

Local kurabito (brewing specialists) who love sake gather and make good sake by drawing out the power of rice to the fullest. We uncompromisingly brew sake with patience to make Uzen Sakuragawa through our traditional handwork, incorporating the blessings of nature.

Observation Tour Available (Reservation required) Hours 9:00 – 15:00 Required time About 40 min.
Number of participants allowed About 10
Period April – October

Closed Saturdays, Sundays and public holidays **Tasting** Not available

Sales of Sake Available (Information on liquor stores in the town available)

- 213 Ogunikosakamachi, Oguni-machi, Nishioikitama-gun TEL.0238-62-2011
- 12 min. on foot from JR Oguni Station



Takenotsuyu Co., Ltd.

Main Brand **Hakuro Suishu**

Our origin is a brewery that produced sacred sake dedicated to the shrines on the Three Mountains of Dewa. We only use Shonai-native rice grown using clear water from Mt. Gassan. We are the world's only brewery that is certified to sell unboiled water; we are permitted to use high hydrogen silica-resonance super-soft natural ground water from Mt. Gassan which is weakly alkaline and aseptic that springs in our brewery. Made by completely fermented rice based on a "malted rice tray" method, our sake is characterized by its high transparency and distinctive flavor.

Observation Tour Available (Reservation required) Hours 9:30 – 13:30 Required time About 4 hours
Number of participants allowed 100
Period Twice a year
(the day after the second Saturday in February and the day after the first Saturday in July)

Closed Winter: none Summer: Saturdays, Sundays and public holidays

Tasting Available **Sales of Sake** Available

- 133 Tajamae, Inomatsashinden, Haguro-machi, Tsuruoka-shi TEL.0235-62-2209
- 20 min. by car from JR Tsuruoka Station





Yamagata earns Geographical Indication (GI)

In December 2016, Yamagata received its own Geographical Indication (GI) for its sake, recognized by the National Tax Administration Agency. The prefecture is the first one in Japan to receive such recognition as a producer of sake. A geographical indication is a system where the products, produced using materials and methods specific to their geographical origin, are permitted to exclusively use the appellation of origin on the labels. Bordeaux wine and Parma prosciutto are well-known examples that you might have heard of.



We hope you enjoy Yamagata sake

Yamagata sake is distinguished by its soft flavor and transparency. One of the reasons for this is environmental factors; snow that piles up during the harsh winter melts and percolates into the ground to make good ground water, which is used to brew sake, and the cold climate helps suppress the propagation of various bacteria, making long-term fermentation at a low temperature possible. Another is human factors; the Yamagata Research Institute of Technology and the 53 sake brewers in the prefecture have come together, making efforts to improve sake brewing techniques and develop human resources.

Sakes with GI Yamagata recognition are made of rice and malted rice produced in Japan and water collected in Yamagata Prefecture. They are brewed, stored and packed in the prefecture and are painstakingly examined for quality. We hope you enjoy smooth and transparent Yamagata sake that has been nurtured both by the climate and natural features of the snowy province and untiring efforts of kurabito (brewing specialists).

Yamagata's sakamai (rice suited for sake brewing)

Yamadanihiki is one of the well-known sakamai in Japan. However, the climate of Yamagata Prefecture is not suitable for cultivating it. The prefecture has been working to develop original sakamai since 1984.

Unified brand of "Yamagata, the Prefecture of Excellent Sake"

Junmai-daiginjo Yamagata Sanga, the fruit of the pride and efforts of kurabito

Yamagata Sanga is a Junmai-daiginjoshu produced by brewing the Yamagata original sake brewing rice named Dewa Sansan with a rice-polishing ratio of 40% or less. Yamagata Prefecture and the Yamagata Sake Brewers Association jointly created Yamagata Sanga with the aim to make the top sake product brewed in Japan. When Yamagata Sanga made its debut in 1985, only 30% passed the quality inspection. This strict inspection and evaluation system is the reason why Yamagata Sanga is trusted and loved by our customers and we can proudly recommend it. We hope you enjoy the refreshing and rich flavor of Yamagata Sanga.



Junmai-ginjoshu DEWA 33 with soft but profound taste

DEWA 33 certification is given to Junmai-ginjoshu produced using Dewa Sansan rice that satisfies strict criteria. Such criteria are: (1) the product is made exclusively from Dewa Sansan, (2) the rice-polishing ratio is 55% or less, (3) Yamagata yeast and Olize Yamagata koji mold are used, and (4) the product is Junmai-ginjoshu.

If you take a sip, you will taste its soft aroma spreading in your mouth. This mild sake will soothe your soul.



Appreciate the natural taste of sake—Junmaishu Dewa no Sato

Dewa no Sato, low protein sakamai of good quality, is used to make Junmaishu Dewa no Sato. While having quality comparable to Ginjoshu, Junmaishu Dewa no Sato is sold at a reasonable price. You can enjoy the natural, refreshing taste of sake without the distraction of other tastes.

Three Kinds of Sakamai and Qualities of Yamagata Sake

Yukimegami (Yamagata Sake 104)
 ☆Debut in 2017
 ☆Characteristics: low protein content, suitable for Daiginjo
 *Rice polishing ratio: 40 – 50%
 Price: 1,800 yen – 3,500 yen

Dewa Sansan (Yamagata Sake 49)
 ☆Debut in 1995
 ☆Characteristics: shimpaku (opaque white core of the rice grain) – medium, suitable for Ginjoshu
 *Rice polishing ratio: 50 – 60%
 Price: 1,300 yen – 2,500 yen

Dewa no Sato (Yamagata Sake 86)
 ☆Debut in 2004
 ☆Characteristics: shimpaku – large, suitable for Junmaishu
 *Rice polishing ratio: 55 – 80%
 Price: 1,000 yen – 1,400 yen

Junmai-daiginjoshu
 Materials: rice, malted rice, water
 Characteristics: Rice polishing ratio is 50% or less. (50% or more of the rice is polished to make the ratio 50% or less.) Ginjo brewing. Prices are relatively high. Exceptionally good aroma, color and luster.

Junmai Ginjoshu
 Materials: rice, malted rice, water
 Characteristics: Ginjoshu with the rice polishing ratio of 60% or less. (40% or more of the rice is polished to make the ratio 60% or less.)
 The rice polishing ratio is required to be the same as Tokubetsu Junmaishu; their qualities may be similar. Especially good aroma, color and luster.

Junmaishu
 Materials: rice, malted rice, water
 Characteristics: Traditional Japanese sake. No regulations for the rice polishing ratio. Also called Junmai Jozoshu. Many are very rich in taste. The taste differs depending on the polishing ratio of raw material rice. Good aroma, color and luster.

(Reference prices for a bottle of 720 ml.)

• Breweries Open For Observation

There are many local brewers scattered around the prefecture. Enjoy their own brands of sake produced utilizing the natural environment and culture of their hometown.

Mogami Region

Okura Village ● ① **Koya Shuzo Co., Ltd.**

Murayama City ● ② Takagi Shuzo Co., Ltd.
 ● ③ Rokkasen Shuzo Cooperative Association

Higashine City ● ④ **Rokkasen Co., Ltd.**

Kahoku Town ● ⑤ **Wada Shuzo (Limited Partnership)**
 ● ⑥ **Asahikawa Shuzo Co., Ltd.**

Nishikawa Town ● ⑦ **Toraya Co., Ltd. Nishikawa Factory**
 ● ⑧ **Shitara Shuzou Co., Ltd.**

Sagae City ● ⑨ **Gassan Sake Brewery Co., Ltd.**
 ● ⑩ **Chiyokotobuki Toraya Co., Ltd.**
 ● ⑪ **Furusawa Shuzo Co., Ltd.**

Asahi Town ● ⑫ Suzuki Shuzo (Limited Partnership)

Tendo City ● ⑬ **Dewazakura Sake Brewery Co., Ltd.**
 ● ⑭ Mitobe Sake Brewery Co., Ltd.

Yamagata City ● ⑮ **Kotobuki Toraya Shuzo Co., Ltd.**
 ● ⑯ Shuho Sake Brewery
 ● ⑰ **Otokoyama Shuzo Co., Ltd.**

Okitama Region

Nanyo City ● ⑱ **Azumanofumoto Shuzo Co., Ltd.**

Kawanishi Town ● ⑲ **Nakaoki Shuzoten Co., Ltd.**
 ● ⑳ **Taruhei Brewing Co., Ltd.**
 ● ㉑ Arashiyama Shuzo Co., Ltd.

Takahata Town ● ㉒ **Goto Shuzoten Limited Partnership**
 ● ㉓ **Yonetsuru Shuzo Co., Ltd.**
 ● ㉔ **Goto Yasutaro Shuzoten**

Yonezawa City ● ㉕ Hamada Co., Ltd.
 ● ㉖ **Kosaka Shuzo Co., Ltd.**
 ● ㉗ Shindo Sake Brewery Co., Ltd.

Shirataka Town ● ㉘ **Sake Brewing Museum "Toko Brewery"**
 ● ㉙ Kojima Sohonten Co., Ltd.

Nagai City ● ㉚ **Kamogawa Shuzo Co., Ltd.**
 ● ㉛ Terashima Shuzo Hoppo (Terashima Yoshishige)
 ● ㉜ Naganuma (General Partnership)

Iide Town ● ㉝ **Suzuki Shuzoten Nagaigura Co., Ltd.**
 ● ㉞ **Wakanoi Syuzo Co., Ltd.**

Oguni Town ● ㉟ **Nozawa Shuzoten Co., Ltd.**

Shonai Region

Yuza Town ● ㊱ Takahashi Shuzoten (Limited Partnership)
 ● ㊲ Sugisami Warabioka Shuzojo (Limited Partnership)

Sakata City ● ㊳ Fumotoi Shuzo Co., Ltd.
 ● ㊴ Tatenokawa, Inc.
 ● ㊵ Matsuyama Shuzo Co., Ltd.
 ● ㊶ Sakata Shuzo Co., Ltd.

Shonai Town ● ㊷ **Tohoku Meijo Co., Ltd.**
 ● ㊸ Kikusami Co., Ltd.
 ● ㊹ **Eau de Vie Shonai Co., Ltd.**

Tsuruoka City ● ㊺ **Sato Sajiemon (General Partnership)**
 ● ㊻ Fuji Shuzo Co., Ltd.
 ● ㊼ Kato Kahachiro Shuzo Co., Ltd.
 ● ㊽ Haneda Shuzo Co., Ltd.
 ● ㊾ **Watarai Honten Co., Ltd.**
 ● ㊿ Ujiman Co., Ltd.
 ● 1 **Takenotsuyu (Limited Partnership)**
 ● 2 Kamenoi Shuzo Co., Ltd.

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