

Sake Brewing Experience

Brewery experience and tasting of three types of sake with food pairings

Would you like to try your hand at brewing sake? You can learn the traditional techniques behind Japan's iconic beverage. Afterwards, enjoy a sake tasting with seasonal appetisers in the brewery.



Overview:

- Brewing session: 1:00 PM – 5:00 PM (instruction provided in English)
- Sake tasting & appetizer experience: Begins at 5:30 PM with three sake samples, followed by food pairing. (Venue closes at 7:00 PM)

Capacity:

- Maximum 10 participants
- Minimum of 2 participants per booking (Experience will be held regardless of full attendance)

Fee:

- JPY16,500 (tax included)

Included in the Participation Fee:

- Sake brewing experience
- Rental apron, sandals, work cap, and mask
- Three types of sake (90ml each, total of 270ml) for tasting
- Nine types of appetisers provided by the Japanese restaurant “Okina”
- Two bottles of 720ml unfiltered Junmai Ginjo Nama Sake (rice polishing ratio 60%)



Two bottles of 720ml
Junmai Ginjo Nama Sake



3 x 90ml
Sake tasting cups





Brewery Location:

Nakatani's Sake Brewery & Bar

4, Yanagi 2-Chome, Yamato Koriyama City, Nara Prefecture, 639-1134

(Approx. 300 metres from Kintetsu-Koriyama Station)

Travel times:

- Kyoto Station → Kintetsu-Koriyama Station: approx. 40-50 minutes

- Osaka Station → JR-Koriyama Station: approx. 45 minutes



Brewery Information:

Nakatani Brewery was founded in 1853. In its early days, Nakatani's sake was transported chiefly to Osaka by riverboat, later by rail. Following the WWII, the company shifted principal market to Tokyo. In 1995, Tianjin Nakatani Brewing Co., Ltd. was established to produce and distribute sake in China. In 2022, to preserve the tradition of sake and provide a place where people can familiarise themselves with sake, the company opened Nakatani's Sake Brewery & Bar, offering a sake brewing experience alongside a sake bar.

Sake Brewing Experience Schedule:

- 13:00 Registration
- 13:15 Explanation of precautions, appointment as a one-day brewer, changing into workwear
- 13:45 Overview of tasks, water absorption test, and rice soaking
- 14:15 Rice steaming. While steaming: lecture on sake brewing process, brewery history, and sake brewing traditions.
- 15:15 Rice cooling. One-hour free time while rice cools completely.
- 16:30 Preparation for fermentation mash: mix cooled rice, koji, and water in the fermentation vessel
- 17:00 End of brewing experience
- 17:30 Tasting guidance followed by sake pairing with appetiser set and three types of sake

Note: Schedule is approximate and subject to minor changes.

About 3–5 days after the brewing experience, initial fermentation status and quality post-pressing (approx. 3–4 weeks after brewing) will be reported on the “Fermentation Status Report” in our website.



Notices and Precautions:

- This experience is for those interested in sake and its history.
- Participants must be at least 20 years of age.
- Under Japanese law, driving after drinking any amount of alcohol is prohibited. Please do not drive after this experience if you have consumed alcohol.
- For hygiene purposes, participants must sign a consent form and will receive a “One-Day Brewer Appointment.” Please follow all hygiene, safety, and order instructions provided.
- Temperature checks will be conducted. Participants showing symptoms or illness will not be allowed to join.
- Please wear clean, comfortable clothing that allows easy movement. (Avoid sweaters or fabrics that shed lint. Entry to the brewing area may be limited based on attire for hygiene reasons.)
- Avoid perfumes, strongly scented cosmetics, or hair products. If judged unsuitable by the brewery, you may be denied participation.
- Phones, watches, rings, other accessories, and stationery must be stored in a locker prior to entry.
- Brewing area is climate controlled to 19°C. In summer, be prepared for temperature differences with layered clothing. No seating is provided in the brewing area. Kindly note that the entire first two hours require standing.

Inquiries & Reservations:

Please contact the following email address:

post@sake-asaka.com

Contact person: Yoshiko Nakatani

