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鹿島酒蔵ツーリズム®

GUIDE BOOK

The achievements made by the residents of Kashima, such as the local honor of "Nabeshima Daiginjo", winning the International Wine Challenge Champion Sake Award, have now given hope to brewery regions all across the country. (Sake Samurai Coordinator Toshie Hiraide)

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<http://sakagura-tourism.com/>

Kashima Sakagura Tourism

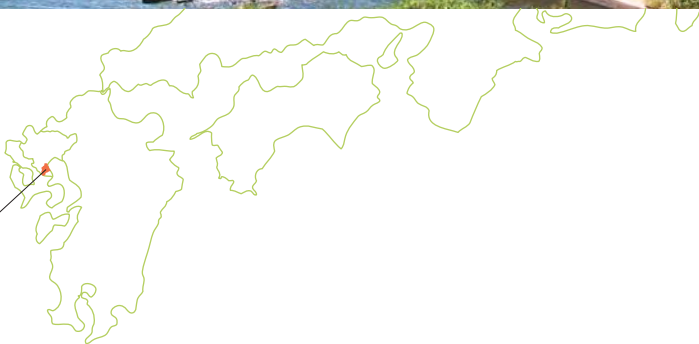
Search

Kashima City, Saga Prefecture—The city that produced the world's greatest Champion Sake.



The countryside in the Nogomi area.

SAGA
KASHIMA city



Hopes for Sakagura Tourism

In order to ensure that winning the Champion Award is meaningful, we have taken the following steps to make the most of this chance to raise interest in sake from Saga and Kashima. This is the essence of "Sakagura Tourism®." We created the "Kashima Sakagura Tourism Promotion Committee" to try to quickly give shape to the project before the next Champion Sake is chosen.

Kashima is more than just breweries. There are a number of attractions here such as the Ariake Sea, the natural environment in the countryside, as well as agricultural and marine products. In cooperation with local volunteers, farms, fisheries, and many other organizations, we want to convey to the rest of the country the many charms of Kashima, including the breweries.



Kashima Sakagura
Tourism
Promotion Council

Naoki Imori,
the first president
(Fukuchiyo Brewery)



Kashima



Unified



By Sake



The story of a town brought together as one by sake.

Kashima City is one of the most famous brewery areas in the prefecture. This land is blessed by good quality rice and pure water from the Taradake mountain range located in the southwest of Saga Prefecture. Brewing has been popular here since the Edo period, and even now, there are six operating breweries within the city.

"Nabeshima Daiginjo", made by Fukuchiyo Shuzo, one of the six breweries, was chosen as the Champion Sake, the world's highest honor, in the International Wine Challenge

in 2011. The International Wine Challenge is a competitive exhibition for wine and is considered the world's largest and most authoritative competition of its kind. Since the award, Kashima City has come to be known as "the town that produced the world's greatest sake," and the city has been receiving attention from inside and outside of the prefecture, including an increase in visitors.

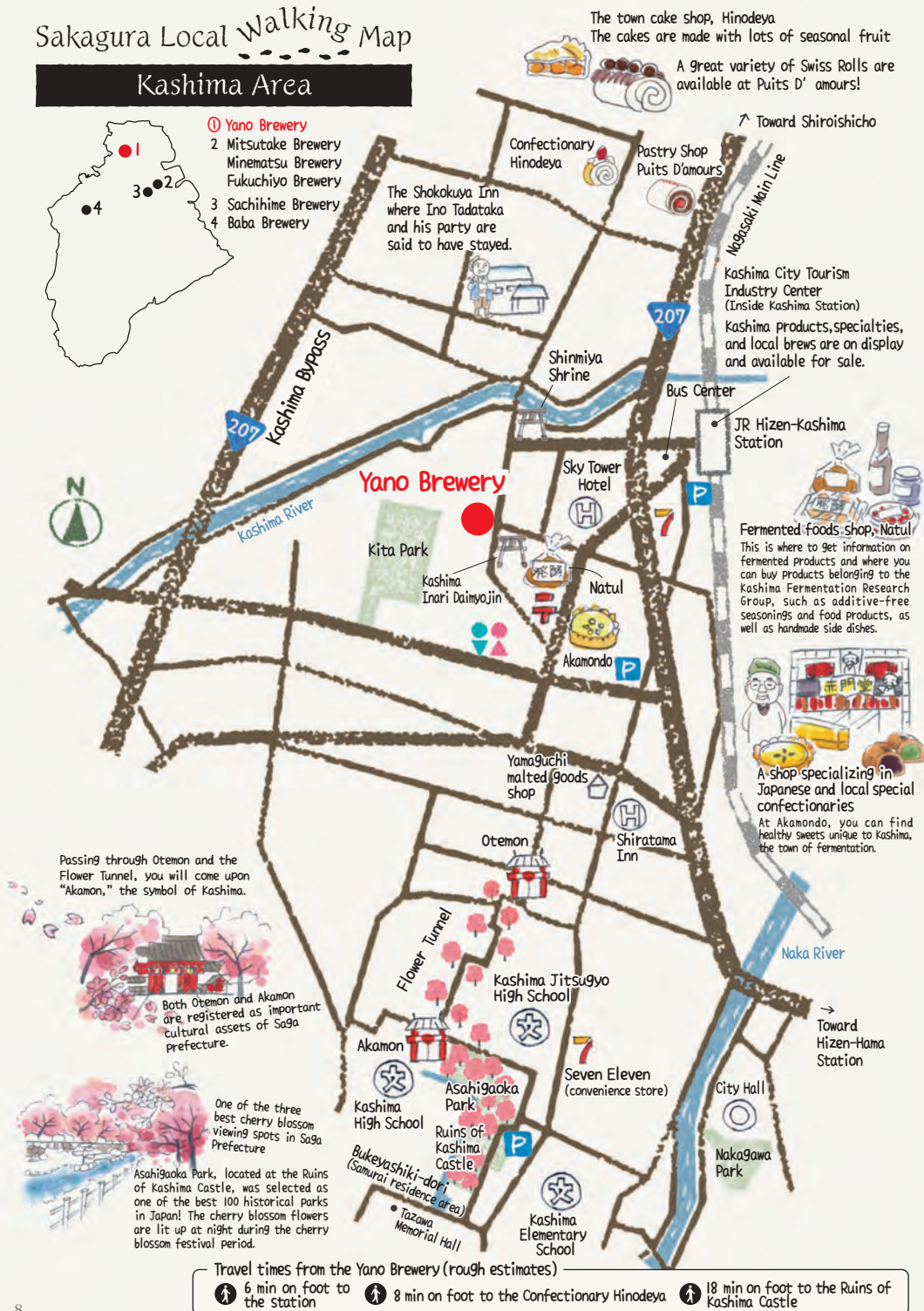
Kashima, the town with Yutoku Shrine and tidelands, now has a new attraction. The town has now also become "the town of breweries." The entire town has come together as one in its desire to protect and pass on the hopes of brewers who have been making delicious sake for many years. A new wind is now blowing through Kashima.



Welcome to Kashima, the town of brewing and harvesting!

Sakagura Local Walking Map

Kashima Area



Full of fighting spirit!

Sake brewed by the new generation.



This charming brewery was founded during the Kansei era in the Edo period and has been standing on the Nagasaki-kaido Road for more than 100 years. The main building has been nationally registered as a cultural asset. From its atmosphere and presence, you can get a sense of what it was like in the old days.

"Hizen Kuragokoro," the brand created to embody the future of the brewery, expresses the hopes of the family and the brewers. Motohide Yano, the 9th generation to engage in production, spoke of his ambitions as: "Brewing is a deep, profound process. I want to brew sake that expresses who I am and is also worthy of the brewery while working together with nature's power of fermentation. And I am always grateful for the relationships that exist between the breweries in Kashima because those relationships help me achieve that."



Yano Shuzo Co., Ltd.

3903-1 Oaza Takatsuhara,
Kashima City
TEL 0954-63-2008
Opening hours: 8:00~17:00
Closed Sundays, Irregular holidays
8/13~8/15, 1/1~1/3

- ◆ Direct sales and tasting available.
- ◆ Brewery tours available.

Reservation required. Unavailable during the preparation period from December to March.

<http://www.yanoshuzou.jp/>



Gonemon

JUNMAI DAIGINJO
Named after the family's third generation brewer who built the foundation of the brewery.



Hizen Kuragokoro

JUNMAI GINJO
Rice-polishing ratio: 50%. The fragrance and body of this sake are well matched. Served cold or room temperature.



Hizen Kuragokoro

SPECIAL JUNMAISHU
Prepared in the same way as ginjo. You can enjoy its light fragrance and flavor.

Originally, the family worked as shipping agents, but they switched to brewing sake three generations ago. Kazukiyo Minematsu, the 4th generation, was born and raised in Hizen-Hamashuku, and he has always dearly loved the environment here.

He opened the brewery up for sightseeing because he wants others to know more about his hometown. As he guides visitors, he lightly talks about Kashima's history and brewing with the occasional joke. The brewery purposely makes sweet sake, which women can also enjoy and to be sold as trip souvenirs. The name "Hizen-Hamashuka" was given to express the local color. Showa era retro-style furniture and utensils, painstakingly collected by Mr. Minematsu, are also on display at the brewery, and these are a popular topic in conversations with tourists.



Minematsu Shuzo Co., Ltd.
(Sightseeing Brewery Hizenya)

2761-2 Hamamachiotsu,
Kashima City
TEL 0954-63-2468
Opening hours: 10:00~17:00
Closed 8/13~8/15, 1/1~1/3

- ◆ Direct sales and tasting available.
 - ◆ Brewery tours available.
- Tours available at any time.

<http://www.rakuten.co.jp/hizenya/>



Kikuosho

JUNMAI DAIGINJO

Matured for 40 days at low temperature. This creates a flowery fragrance and deep flavor.



Kikuosho

HIGH-CLASS

This is a well-known, familiar sake that hasn't changed quality for many years. May be served hot.



Hizen-Hamashuku

JUNMAI GINJO

Uses 100% Yamada Nishiki made in Saga Prefecture. The fruity fragrance brings to mind green apples.

He tells visitors of
Kashima's sake and township as
the Hizen-Hamashuku guide.

Our motto is "Innovation from within tradition."
We continue to create new fans.



The brewery faces Hizen-Hamashuku Sakagura-dori (Brewery Street), and the shipping center is located separately. Hiroyuki Mitsutake, the present head of the family, entered the brewery business at a young age and turned the family business into a company. "Makai e no Izanai" is north Kyushu's first potato-based shochu, and Mr. Mitsutake is the one responsible for making this shochu a hit in Kashima, an area famous for brewing. The "Handmade Junmaishu Mitsutake" was awarded a prize at the National Sake Competition and won the hearts and minds of many sake fans. "We don't want to do what others are doing." The entire brewery works hard to think freely and develop new types of sake not shackled by sake conventions.



Mitsutake Shuzo Co., Ltd.

2421 Hamamachiotsu,
Kashima City
TEL 0954-62-3033
Opening hours: 8:00~17:15
Closed Saturdays, Sundays, and holidays
8/13~8/15, 12/31~1/3

- ◆ Direct sales and tasting available.
 - ◆ No brewery tours available.
- With a reservation, you can receive an explanation of brewing at our brewery.

<http://www.kinpa.jp/>



Makai e no Izanai

BLACK RICE MALT
POTATO-BASED SHOCHU
Koganesengen potatoes grown in Kagoshima. You can thoroughly appreciate the sweet flavor and fragrance of seasonal potato shochu.



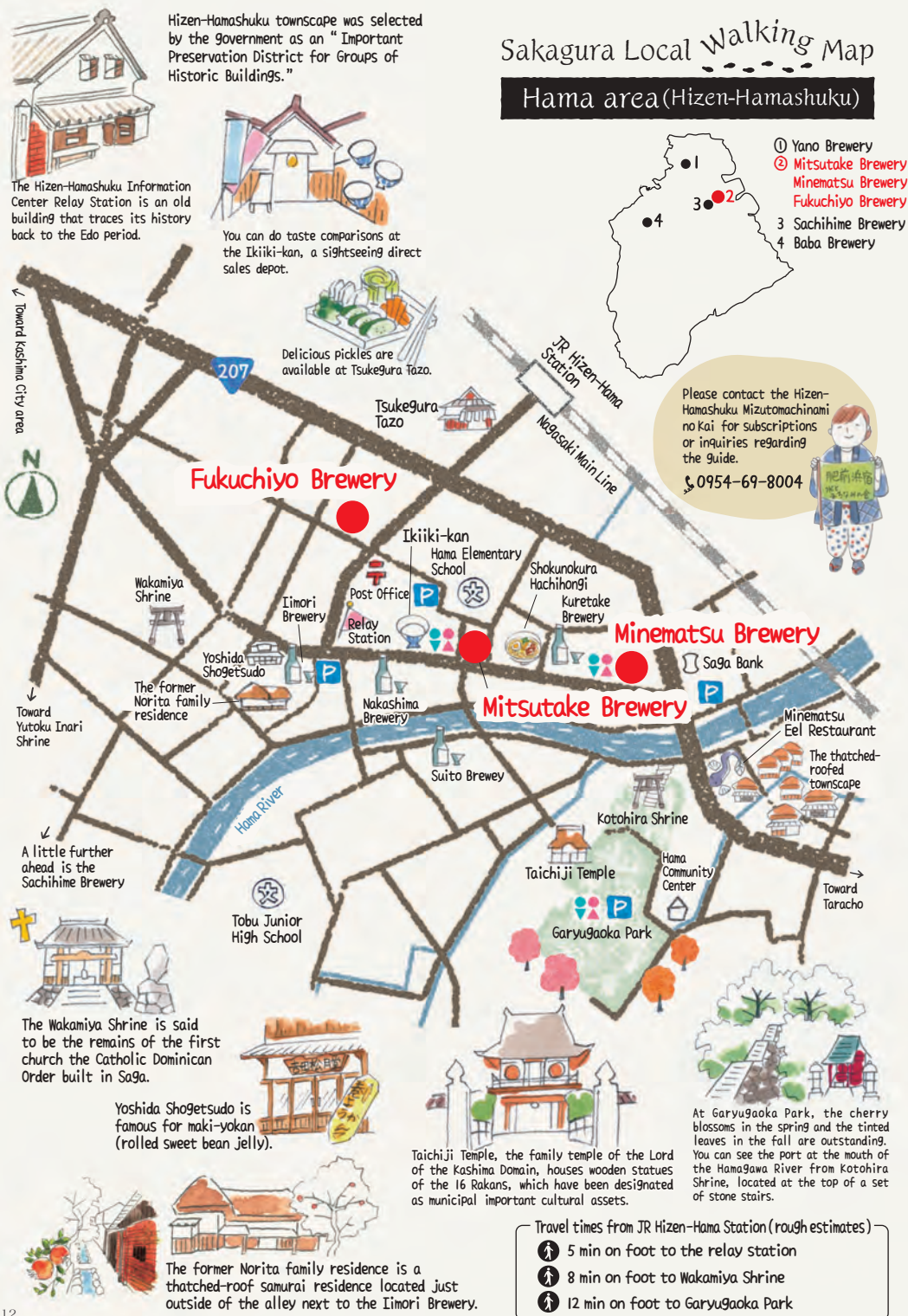
Kinpa

LIMITED SPECIAL BREW
This sake is a blend of Daiginjo that strikes a good balance between fragrance, body, and flavor.



Mitsutake

HANDMADE JUNMAISHU
Characterized by its mellow, fruity fragrance and brewed in the conventional handmade style.



People flock to "Nabeshima," Saga Prefecture's representative sake



"Nabeshima" was lovingly cultivated together with four other young sake-dealer successors, putting the continued existence of the brewery and of long-standing sake shops at stake to make a sake that the local area could be proud of. In 2011, it was spectacularly chosen as the Champion Sake at the IWC, the world's most authoritative competition.

Now that Kashima has garnered attention, the owner of the brewery, Mr. Iimori, hopes not only that his brewery becomes more well-known, but also that sake itself becomes more well-known and familiar, and he is energetically active in trying to achieve this. He is a leader trying to change Kashima who seems to attract other people naturally, and he is increasing the number of sake fans one by one.



Fukuchiyo Shuzo Co., Ltd.

1244-1 Hamamachi,
Kashima City
TEL 0954-62-3727
Opening hours: 9:00~17:00
Closed Saturdays, Sundays, and holidays
8/13~8/15, 1/1~1/6
◆ No direct sales. No tasting.
◆ No brewery tours available.
With a reservation, you can receive an explanation of brewing at our brewery.

<http://nabeshima-saga.com/>



Nabeshima

DAIGINJO

The sake that won the IWC Champion Sake Award in 2011. The refreshing ginjo fragrance and flavor are well matched.



Nabeshima

JUNMAI GINJO

In addition to the sharpness and light fragrance and flavor, there is a lingering ginjo aftertaste. There are various types.



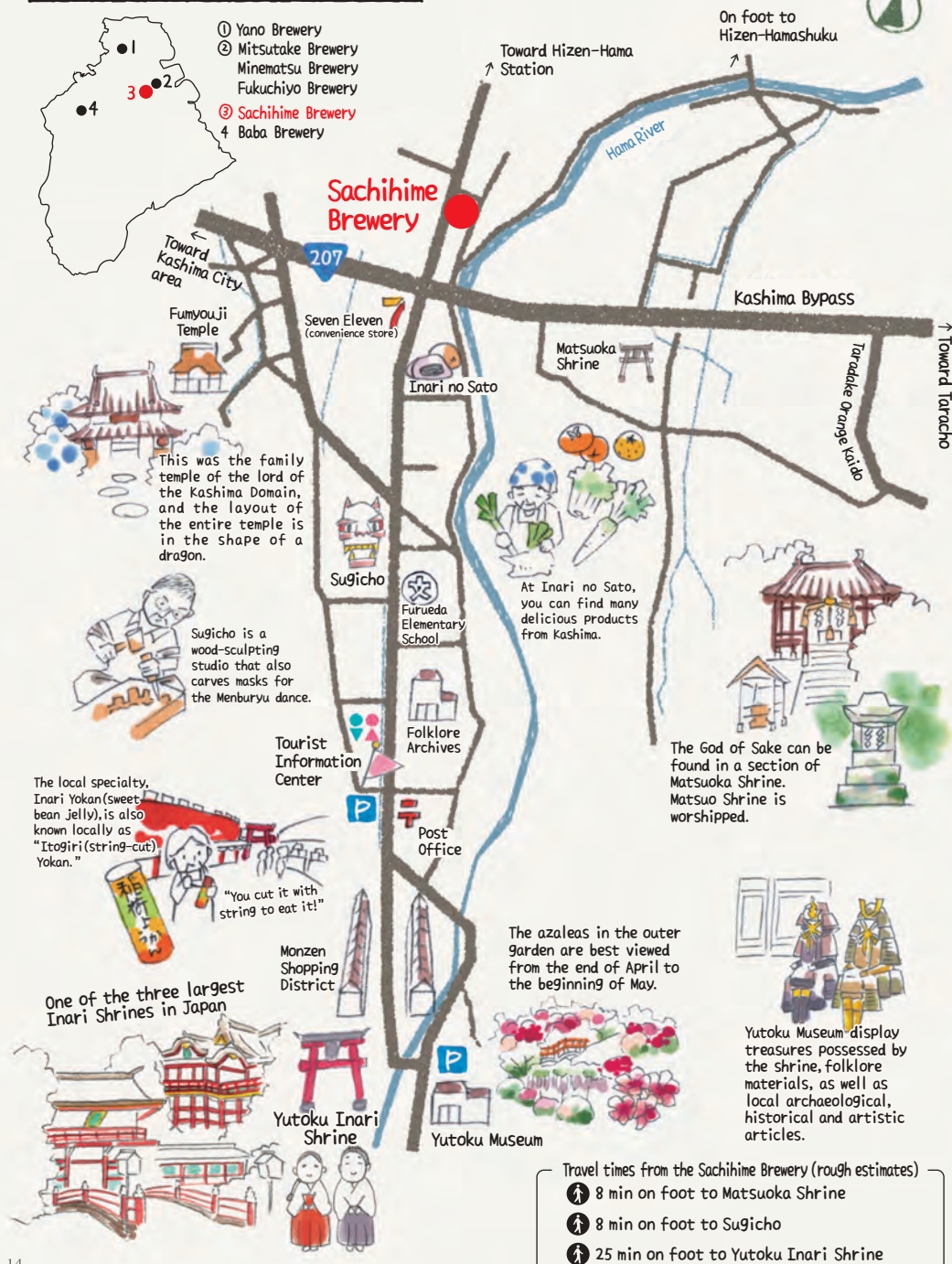
Nabeshima

SPECIAL JUNMAISHU

The balance between the sharpness and the fragrance, tartness, and flavor is exquisite. This goes well with food.

Sakagura Local Walking Map

Furueda Area



The brewery is located near Yutoku Inari Shrine, one of the three largest Inari Shrines in Japan. In the late 1980s, the brewery was opened to the public as a sightseeing brewery in the hopes of increasing sake consumption, and it began welcoming tourists. The brewery developed forms of ice cream out of local sake and unrefined sake that can be enjoyed not only by sake-lovers but also those who do not drink, and these are quite popular.

The stories say that "Sachihome," the representative brand, was given its name by the original founder with the hope that his only daughter would find happiness. Hirofumi Minematsu, who is currently in charge of production, passionately states his ambition - "Kashima has a rich soil to produce the world's best sake, and I want the sake, 'Sachihome,' to carry that on."



Passionately engaging in production to take "Sachihome" from the brewing area Kashima and introduce it to the world



Sachihome Shuzo Co., Ltd.

599 Furuedako, Kashima City
TEL 0954-63-3708
Opening hours: 8:00~17:00
Closed 1/1~1/3
◆ Direct sales and tasting available.
◆ Brewery tours available.
Brewery tours always available.
Tour times: 8:00~16:30
(Until 16:00 during the winter)

<http://www.sachihome.co.jp/>



Sachihome

JUNMAI DAIGINJO

It has a pleasant ginjo fragrance and an aftertaste that is not too sharp, which makes it go perfectly with meals.



Sachihome

SPECIAL JUNMAI SHU

Uses 100% Yamada Nishiki made in Saga Prefecture. The flavor is slightly dry and refreshing.



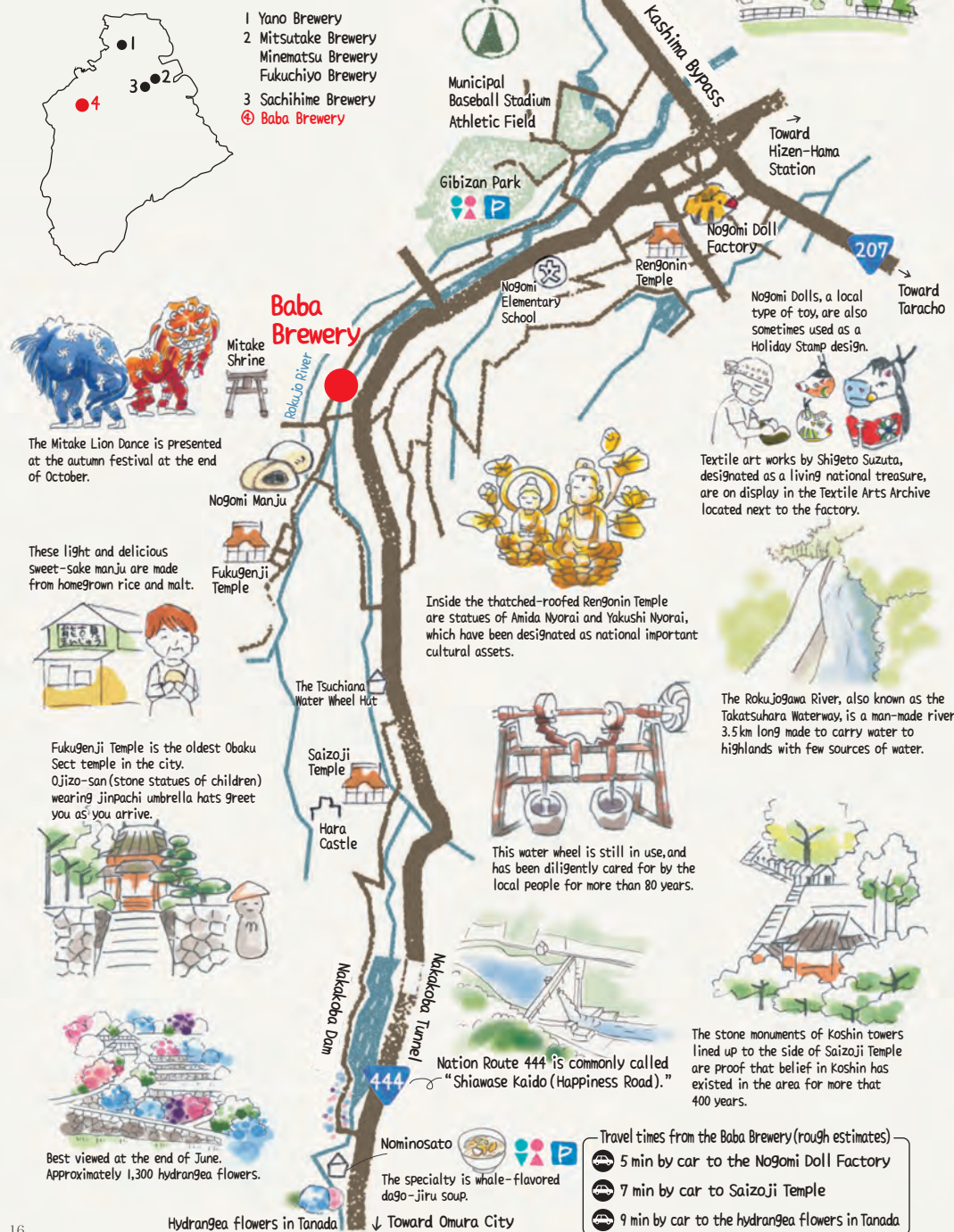
Egushi

DAIGINJO

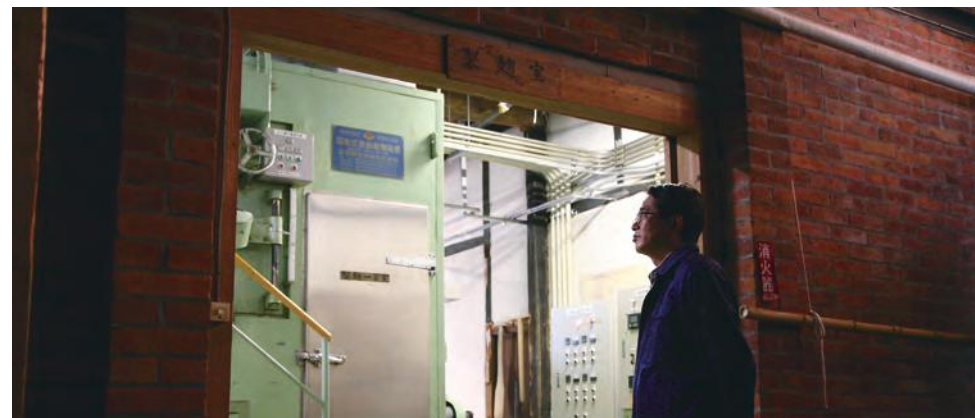
This sake combines a flowery fragrance with a heavy flavor. It has a shining presence.

Sakagura Local Drive Map

Nogomi Area



During the production period, he is on pins and needles, so everyone around him always makes a point to be very considerate. – From his wife



The brewery is located in an area with a lush natural environment approximately 10 min from Kashima City area. The brewery was founded more than 200 years ago, and Daiichiro Baba is the 8th generation to own and run it. He created a new brand because he wanted to create a sake unique to the area. He called the new brand "Nogomi," the name of the area where the brewery is located.

"Nogomi" has now firmly become the brewery's representative sake. During the production period, Mr. Baba is focused on production and nothing else is on his mind. He has many fans who look forward to hearing him speak at sake meetings, etc. in the off period. "I want to be a brewery that is trusted by customers." This single desire has become his motto.



Baba Shuzo Co., Ltd.

1365 Oaza Mikawachiotsu,
Kashima City
TEL 0954-63-3888

Opening hours: 8:00~17:00
Closed Saturdays, Sundays,
and holidays

- 8/14~8/16, 12/31~1/3
- ◆ Direct sales available.
- ◆ No tasting available.
- ◆ No brewery tours available.

<http://www.nogomi.co.jp/>



Nogomi

DAIGINJO

This high-quality sake gives a hint of an apple-like fruity fragrance amidst its softness.



Nogomi

JUNMAI GINJO

This is known as Nogomi's representative sake. It has a strong flavor.



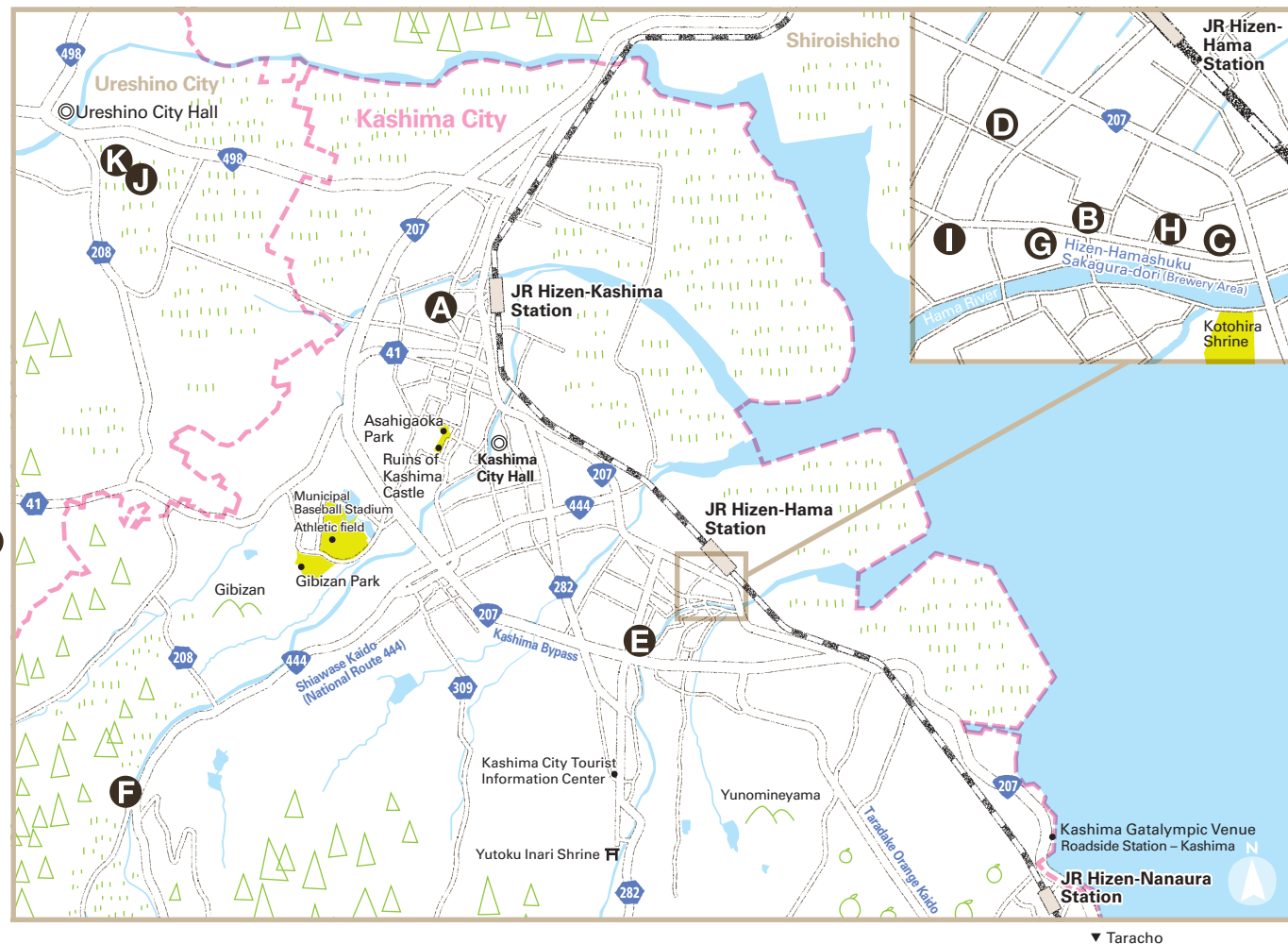
Nogomi

SPECIAL JUNMAISHU

A sweet type sake with a sake meter value of -1. It has a smooth flavor, and is popular with women.



From Fukuoka	<ul style="list-style-type: none"> Car (Nagasaki Expressway), via the Takeo Kitagata IC: Appox. 90 min JR (Kamome Express), Hakata - Hizen-Kashima: Approx. 60 min
From Saga	<ul style="list-style-type: none"> Car, via National Routes 207 and 444: Appox. 50 min JR (Kamome Express), Saga - Hizen-Kashima: Approx. 20 min
From Nagasaki	<ul style="list-style-type: none"> Car (Nagasaki Expressway), via the Ureshino IC: Appox. 90 min JR (Kamome Express), Nagasaki - Hizen-Kashima: Approx. 60 min
From the Saga Airport	<ul style="list-style-type: none"> Airport Limousine Taxi (☎0954-62-2171) (Adult - one way: ¥1,500, reservation required) Approx. 50 min
Within the city	<ul style="list-style-type: none"> Bus, Kashima Bus Center - Hizen-Hama Ekimae: Approx. 10 min JR, Hizen-Kashima Station - Hizen-Hama Station: Approx. 5 min



Kashima Brewing Calendar

Month	Activity	Description
March	Opening of the breweries	Spring New sake brew Enjoying pure undiluted sake is a pleasure distinct to this season. Being able to enjoy the unrefined sake before processing is also a distinct feature of the new brewing period.
April		
May		Planting
June	Preparation and brewing planning	Summer Softening sake or sparkling sake In the summer, we recommend drinking it "sparkling (carbonated)" or lowering the alcohol content by adding a slight amount of water.
July		
August		
September	The rice harvest	Autumn Cold shipping The sake is stored and matured throughout the spring and summer in a cool warehouse, and then bottled in autumn.
October		
November		
December	Preparation	Winter First squeeze of the year At around New Years, the first squeeze of the year and fresh squeezing are performed for good luck.
January		
February		

▶ **Kashima Brewery Tourism** (Sat. and Sun. around the end of March)
The simultaneous opening of all six breweries, the Hizen-Hamashuku Flower and Sake Festival, the Kashima Fermentation Festival, the Yutoku Monmae Spring Festival, etc.

▶ **The Asahigaoka Park Cherry Blossom Festival**
(From the end of March to the beginning of April)

▶ The Kashima Gatalympic (From the end of May to the beginning of June)

▶ Okinoshima Mairi (Offshore Island Visits) (June 19th by the lunar calendar)

▶ Kashima Summer-evening Fireworks Festival (From July to August)

▶ Kashima Dance (The beginning of August)

▶ The Kashima Traditional Arts Festival (The 2nd Sunday in September)

▶ The Nanaura Autumn Festival (The 2nd Sunday in September)

▶ The Kuse Shrine Autumn Festival (September 23rd)

▶ The Autumn Brewery Festival (From the end of October to the beginning of November)

▶ Ohitaki (Fire Festival) (December 8th)

▶ Carp Market (January 19th)

▶ Hatsuuma Festival (First "horse day" in February)

Locations participating in Kashima Brewery Tourism®

- | | |
|----------------------------|---|
| A Yano Brewery | G Nakajima Brewery (Supporting Member) |
| B Mitsutake Brewery | H Kuretake Brewery (Supporting Member) |
| C Minematsu Brewery | I Iimori Brewery (Supporting Member) |
| D Fukuchiyo Brewery | J Gochoda Brewery (Supporting Member: Ureshino City) |
| E Sachihime Brewery | K Seto Brewery (Supporting Member: Ureshino City) |
| F Baba Brewery | L Ide Brewery (Supporting Member: Ureshino City) |