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KAMOTSURU

Pioneer in ginjo sake brewing





Founded in 1873. As the pioneer of Daiginjo-Type sake, "Daiginjo gold Kamotsuru" was released in 1958. The western style building is in good harmony with the white walls of breweries in a large property.

Must-see

Visitors room and shop

Reproduction of a rice malt room in a brewery building no.1 designated as a nationally registered tangible cultural property.

Experience the appeal of sake!



SANYOTSURU





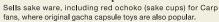
Enjoy Japanese sake and sake ware in this brewery.



Founded in 1912, the brewery was initially named "KUROMATSU SANYOTSURU", which literally means "black pine trees of Sanyo-do road and a crane". SANYOTSURU directly manages a restaurant called "SOURIN" in Hiroshima city, where SANYOTSURU's sake is served.

Must-see

SANYOTSURU shop





KIREI





A dry sake against a lot of sweet sake in Hiroshima



Around in 1897, the brewery was named KIREI. Chinese character meaning "tortoise", which symbolizes long life and prosperity, was incorporated into the name of the brewery. While most breweries in Hiroshima produce relatively sweet sake, KIREI's sake is characterized by its dry flavor. The family crest that adorns the brewery indicates that the founder of the brewery might have once served the prestigious Mouri family.

Must-see

Manekiya shop

The shop sells a variety of original goods, including the Jokamachi udon noodles and sake lees soap.



HAKUBOTAN





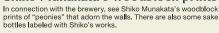
This brewery boasts the longest brewing history in the Prefecture.



Founded in 1675, this is one of the oldest sake breweries in Hiroshima Prefecture. It was granted the inscription of "HAKUBOTAN" from the crest of the Takatsukasa Family, one of the five regent houses in Kyoto. Soseki Natsume, Shiko Munakata, etc., were admirers of this refreshing, sweet sake.

Must-see

Shiko Munakata's woodblock prints





FUKUBIJIN





Turning out many master brewers nationwide



Founded in 1917 with investments form sake brewers from across the country. FUKUBIJIN was formerly called the Saijo Brewing School, where they educated sake brewing techniques and graduated a qualified sake brewing masters who went to work for sake brewers based in various parts of the country. FUKUBIJIN is the biggest seller of Chinese Zodiac symbol-labeled bottles in Japan, which are only sold at the end of each year as a seasonal tradition.

Must-see

Ebisu-gura brewery

This brewery exhibits the first sake barrel used for the famous fund raising activities undertaken by the Hiroshima Toyo Carp baseball team, the Chinese Zodiac symbol-labeled bottles and other items relating to sake.



SALJOTSURU





Traditional techniques having been handed down by master brewers in Hiroshima



SAIJOTSURU's sake is brewed with the water pumped up from the well drilled during the Tempo years of the Edo era and locally produced rice by using a traditional technics handed down through generations of master brewers in Hiroshima. Gold Quality label has been repeatedly awarded by Monde Selection. You can buy Ginjo-type sake flavored gelato at the shop adorned with beautiful black latticework.

Must-see

Stained glass

In the building, constructed during the mid-Meiji era, see the stained glass with an image of a crane on an office door.



KAMOIZUMI





Persistent junmai-shu brewing



A major pure rice sake brewery in Hiroshima, founded in 1912. KAMOIZUMI was one of the first brewers in Japan to start brewing pure rice sake made exclusively from rice and koji malt. KAMOIZUMI's sake has a rich flavor and the bright golden color that is characteristic of pure rice sake.

Must-see

Shusenkan and Aisenkan

The former Hiroshima Prefectural Saijo Seishu Jozo Shijo (sake brewing branch) was renovated for Sake Cafe. A "sake tasting set" proves quite popular. You will find many kinds of souvenirs.









Since ancient times, Saijo has been the political and cultural center of the Akinokuni district. Some temples and shrines deeply influenced the district's history. Since they are located close to Sakagura-dori Street, you will certainly enjoy visiting there along with the tour of the sake breweries.