

Discover Fukui's history, climate, and traditional crafts on a craft tour where Eiheiji's local sake and its byproduct, sake lees, connect local industries and the traditional craft of Echizen washi

Concept

Learn about Echizen washi, with its 1,500-year history, and the art of Japanese sake brewing, nurtured by Fukui's rich nature, and create your own unique Japanese sake bottle with a custom washi label.

Eiheiji, Echizen (Fukui)



With a history spanning over 1,500 years, Echizen washi is a traditional Fukui craft prized for its beauty and strength, and used for labels on products like Japanese sake and whiskey. This experience offers the opportunity to learn about Japanese sake brewing at Symphony Yoshida Sake Brewery, a representative Fukui sake brewery where you can experience the Eiheiji terroir, the origin of sake brewing that utilizes Fukui's climate. Afterwards, you will create Japanese sake washi labels using sake lees and rice husks at Igarashi Seishi, a long-established Echizen washi workshop famous for Food Paper, with over 100 years of history. Create a one-of-a-kind Japanese sake bottle with your own, original washi label and delve deeper into the allure of Japanese sake. Experience a unique opportunity to engage with Fukui's culture and craftsmanship, something you can only find here.

Itinerary

- 1) Meet at the East Exit of JR Fukui Station
- 2) Tour Orientation
- 3) Tour of Symphony Yoshida Sake Brewery
- 4) Sake Tasting at Symphony Yoshida Sake Brewery
- 5) Lunch: Enjoy Fukui's Famous Echizen Soba
- 6) Tour of Igarashi Seishi Workshop
- 7) Create Your Own Washi Label at Igarashi Seishi
- 8) Tour Disbands at JR Echizen-Takefu Station

*Please note that the workshop visited may change depending on circumstances.

Thank you for your understanding.

Availability

Dates: Offered year-round (excluding Saturdays, Sundays, public holidays, Golden Week, Obon, and the year-end/New Year holidays)

Time: Starts at 9:00 a.m.

This tour requires a reservation.

We will contact you after you book to finalize the date, considering your three preferred options.



Sake Brewery Tour

Visit Symphony Yoshida Sake Brewery, one of Fukui's most renowned sake breweries, and experience the Eiheiji terroir - the heart of sake brewing that utilizes Fukui's unique climate. You'll be guided through the brewery, learning about the history and dedication behind their sake, and witnessing each step of the brewing process: rice polishing, washing, steaming, koji making, yeast starter (shubo) making, moromi making, pressing, and storing. The tour culminates in a tasting of three distinct sakes from Yoshida Sake Brewery.

Echizen Washi Sake Label-Making Experience

Echizen washi is crafted primarily from paper mulberry and the inner bark of other plants used in washi production. Its long fibers provide exceptional durability, making it well-suited for various uses. Its design versatility also makes it popular, allowing for the creation of unique, personalized pieces. You'll craft your own original Echizen washi sake label using rice husks and sake lees - byproducts of the sake brewing process. The distinct textures of the rice husks and sake lees will transform your bottle into a truly one-of-a-kind creation!



Fukui's Climate and Sake Brewing

Eiheiji benefits from the Kuzuryu River, Fukui Prefecture's largest, which provides an abundant supply of clear water. This high-quality water has long been a cornerstone of the region's sake brewing tradition. The area is also known for its agriculture, particularly the cultivation of high-quality rice ideal for sake production.

Eiheiji's harsh winters are another key element in its sake brewing. From mid-November, brewers employ the kanzukuri method, a slow, low-temperature fermentation process. This careful, natural approach enhances the sake's flavor.

Yoshida Sake Brewery: A Traditional Brewery

Founded in 1806, Yoshida Sake Brewery is a traditional sake brewery located in Eiheiji, Fukui Prefecture. They primarily produce Hakuryu brand sake, focusing on high-quality brewing using local rice and water. All rice is grown in-house, particularly the Yamadanishiki and Gohyakumangoku varieties, demonstrating a commitment to sustainable agriculture that respects the local environment. Yoshida Sake Brewery's sake has received high acclaim at both domestic and international competitions, with Hakuryu winning gold awards and other accolades.



Echizen Washi

Echizen washi dates back approximately 1,500 years. According to legend, a beautiful princess named Kawakami Gozen taught the art of papermaking to the local villagers. She is still enshrined at a shrine in the area, considered the birthplace of Echizen washi. Prized by court nobles and the samurai class since the Nara period, Echizen washi was used for transcribing sutras and for official documents. An essential material in traditional Japanese culture, it was used in ukiyo-e prints, paintings, calligraphy, and wafuku (traditional Japanese clothing). Its renown spread nationally and internationally when celebrated artists like Ikuo Hirayama and Taikan Yokoyama incorporated it into their works.

Igarashi Seishi: A Long-Established Echizen Washi Workshop

Igarashi Seishi is a long-established workshop in Echizen, Fukui Prefecture, specializing in traditional Echizen washi. Preserving techniques passed down for over 1,500 years, they explore the diverse potential of Echizen washi crafted through "handwork," while adapting to contemporary needs. One innovation is their Food Paper brand, made from discarded vegetables and fruits. This paper features a unique texture, distinct from both Western and traditional washi, and was developed as an environmentally friendly stationery brand, aiming to expand the possibilities of paper.

