



# Enjoy Eiheiiji sake and Echizen washi paper on this unique craft tour

Echizen washi, a Japanese paper with a history stretching back more than 1,500 years, is a traditional Fukui craft work often used for sake and whiskey labels due to its beauty and strength. After learning about sake brewing at Symphony Yoshida Syuzou, a famous Fukui sake brewery where you can experience the Eiheiiji terroir (the source of sake brewing that takes advantage of the unique climate of Fukui), you will be given the opportunity to make your own Japanese paper labels for sake using sake lees and rice husks at Igarashi Seishi, an Echizen washi workshop that has been in business for over 100 years and is famous for its Food Paper brand. Experience the joy of creating a unique sake bottle with your own label attached. This is a truly unique opportunity to experience Fukui culture and the skills of true craftsmen.

Basic information	Content	Note
Venue	Symfony Yoshida Syuzou Co., Ltd. (5-5, Yoshimine, Eiheiiji-cho, Yoshida-gun, Fukui) Igarashi Seishi Co., Ltd. (12-14, Iwamoto-cho, Echizen-shi, Fukui)	
Appointed time	9:00	
Meeting place	Fukui Station East Exit (1, Teyose, Fukui-shi, Fukui, 910-0858)	
Access to the meeting place	By car: Approx. 10 minutes from Fukui Interchange on Hokuriku Expressway By train: 1 minute by foot from JR Fukui Station East Exit	
Time required	Approx. 7 to 8 hours	
Schedule	(1) Meet at JR Fukui Station East Exit (2) Tour orientation (3) Tour of Symphony Yoshida Syuzou (4) Sake tasting at Symphony Yoshida Syuzou (5) Lunch (famous Fukui Echizen soba noodles) (6) Tour of Igarashi Seishi workshop (7) Label making at Igarashi Seishi (8) End at JR Echizen Takefu Station	*The workshop available may vary depending upon workshop schedules. Thank you for your understanding.
Fee (tax excluded) *Per person	JPY 50,000 per person	
Features included in the travel fee	Workshop tour, workshop activity, brewery tour and tasting, materials, tour guide, lunch, transportation, and sake bottle (720 ml)	
Features not included in the travel fee	Any additional drinks and/or meals	
Option features and fee	N/A	
Payment method	Credit card or payment on invoice	
Supported languages	Japanese and English (arrange for a guide as necessary)	
Event period	Year-round (excluding Saturdays, Sundays, Golden Week, Obon, and Year-end and New Year's holiday) Starting from 9:00 Tours are provided upon request. Once payment has been confirmed, we will contact you and ask you to select three possible dates.	
Reservation acceptance period	10 days in advance	
Cancel policy	•Cancellation made 10 to 8 days before the event: 20% of tour fee •Cancellation made 7 to 2 days before the event: 30% of tour fee •Cancellation made the day before the event: 40% of tour fee •Cancellation made the day of the event: 50% of tour fee •No-show without notice, or cancellation made after the start of the event: 100% of tour fee	
Number of participants available (minimum/maximum)	4 to 8 people	
Pick-up and drop-off availability, details	Available	
What to wear, what to bring	•Please wear comfortable shoes and clothing because you may be required to walk around the workshop. •Please do not wear high-heeled shoes, sandals, or shoes with thick soles inside the workshop. •Please wear clothing you will not mind getting dirty when participating.	
Limitations (age, health condition, etc.)	Children 10 years old and older (accompanied by an adult)	
Other notes and cautionary notes	•You may be guided together with members of another group. •Workshop tours may not be available on certain days. In these cases, tours will be provided at a different workshop. Thank you for your understanding. •Workshops are operated by small teams, and there may be days when not all brewing and paper-making processes are featured. •Please refrain from eating fermented soybeans (natto) on the day of the event or the day prior to the event. Koji mold (used in the production of sake) and sake are negatively affected by natto. •The workshops are often not air-conditioned. Please be sure to bring water and a towel in the summer, or warm clothing in the winter. •Smoking is prohibited on the workshop premises. Please do not smoke. •Photography is permitted. However, taking photos for commercial use is not permitted. •Children 10 years old and older (accompanied by an adult) may participate. •If you wish to participate in sake tasting, please arrive at the meeting place by public transportation or a taxi, so that you do not need to drive after the tour. •If you are too young to drink or plan to drive after the tour, you will be given sake-flavored ice cream instead of alcohol during the sake tasting. •Touching machinery could result in injury. Please follow staff members' instructions. •We accept no responsibility for accidents or injuries in the workshop caused by customers.	
Contacts and business hours	SOE (open 9:00 to 18:00) Tel: 0778-78-9967 / email: welcome@soe.or.jp	