

Special Guided Tour of a Historic, Private Sake Brewery and Sake Tasting with the Flavors of Fukui

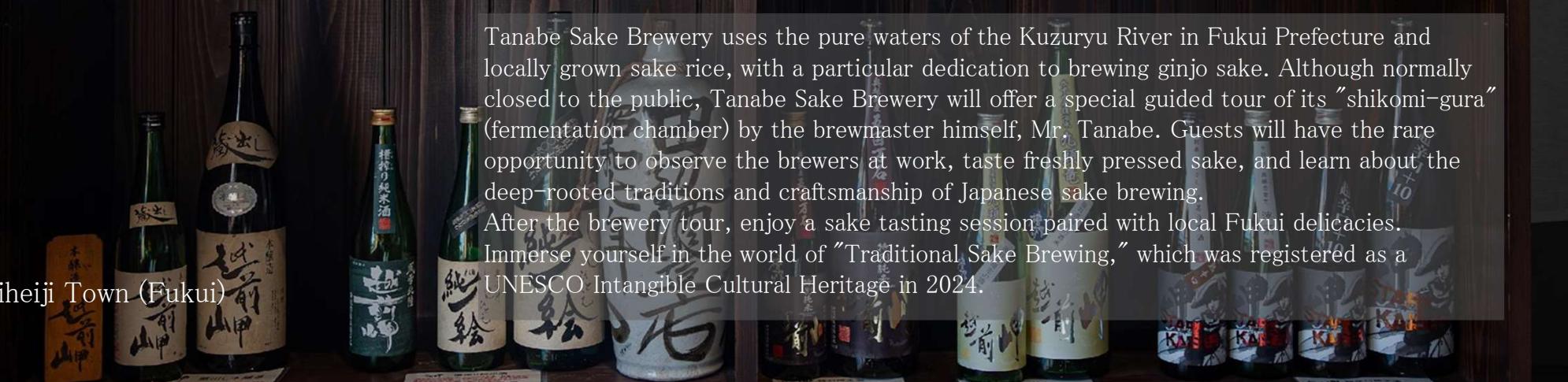
Concept

Experience the culture and spirit of Japanese sake brewing through an exclusive tour and sake tasting at a traditional Fukui brewery that crafts sake with meticulous care, utilizing the region's natural resources.

Tanabe Sake Brewery uses the pure waters of the Kuzuryu River in Fukui Prefecture and locally grown sake rice, with a particular dedication to brewing ginjo sake. Although normally closed to the public, Tanabe Sake Brewery will offer a special guided tour of its "shikomi-gura" (fermentation chamber) by the brewmaster himself, Mr. Tanabe. Guests will have the rare opportunity to observe the brewers at work, taste freshly pressed sake, and learn about the deep-rooted traditions and craftsmanship of Japanese sake brewing.

After the brewery tour, enjoy a sake tasting session paired with local Fukui delicacies. Immerse yourself in the world of "Traditional Sake Brewing," which was registered as a UNESCO Intangible Cultural Heritage in 2024.

Eiheiji Town (Fukui)



Sake Brewing at Tanabe Sake Brewery, Rooted in Fukui's Natural Environment

Eiheiji Town is blessed with the pristine waters of the Kuzuryu River, the largest river in Fukui Prefecture, providing a vital resource for sake brewing. The region is also known for its thriving agriculture, producing high-quality rice ideal for sake brewing. Additionally, the area's harsh winters play a crucial role in the brewing process. From mid-November, brewers employ the "kanzukuri" method, which involves slow fermentation at low temperatures, enhancing the depth and flavor of the sake.

Established in 1899 in Eiheiji Town, Tanabe Sake Brewery has been dedicated to preserving traditional methods, crafting sake entirely by hand, and utilizing the natural environment to create exceptional sake.

Major Awards at International Sake Competitions

2023 U.S. National Sake Appraisal: Grand Prix in the Daiginjo Category (USA)

Kura Master 2023 & 2024: Gold Medal in the Junmai Daiginjo Category (France)



Exclusive Tour of a Normally Private Sake Brewery

This experience includes a special guided tour of the "shikomi-gura," an area usually off-limits to visitors. Led by brewmaster Mr. Tanabe, guests will observe the fermentation tanks, taste freshly pressed sake, and gain insight into the intricate brewing process.

Few breweries allow visitors such an up-close look at their sake-making process, making this an exceptionally rare and valuable cultural experience.

Additionally, in traditional Japanese culture, offering sacred offerings at a kamidana (household Shinto altar) is a deeply meaningful practice, expressing gratitude for nature's blessings and the success of the sake-making process. At Tanabe Sake Brewery, the kamidana is placed at the highest point in the brewery—on the third floor—which guests will also have the unique opportunity to visit.



Meticulous Sake Brewing with No Compromise on Quality

Since its founding, Tanabe Sake Brewery has used a wagama (traditional Japanese steaming pot) to steam rice. This method generates high-temperature steam, ensuring the rice is firm on the outside while remaining soft inside—an essential factor for enhancing sake quality. Every step of the brewing process at Tanabe Sake Brewery is performed by hand, relying on the expertise and intuition of skilled artisans. Brewers meticulously monitor the condition of the rice and fermentation process, continually striving to create the finest sake.

Sake Tasting with Local Fukui Delicacies

Following the brewery tour, guests can enjoy a sake tasting session accompanied by carefully selected local Fukui specialties. The meal includes delicacies such as sesame tofu, a staple of Eiheiji Town's Zen-inspired cuisine, as well as seasonal vegetables and Fukui salmon marinated in ginjo sake lees. These thoughtfully paired dishes highlight the harmony between sake and regional flavors, offering a deeper appreciation of Fukui's rich culinary heritage.

