



## Enjoy a special tour of a traditional sake brewery normally closed to the public, and sake tasting to savor the taste of Fukui

Experience the culture and spirit of Japanese sake brewing through a special tour and sake tasting at a local brewery that makes full use of Fukui's climate to produce traditional and carefully crafted sake.

Basic information	Content	Note
Venue	Tanabe Shuzo Co., Ltd. (2-24 Matsuoka Shibahara, Eiheiji-cho, Yoshida-gun, Fukui)	-
Appointed time	Weekdays 9:00 to 18:00   Weekends/holidays 9:00 to 17:00	-
Meeting place	Tanabe Shuzo Co., Ltd. (2-24 Matsuoka Shibahara, Eiheiji-cho, Yoshida-gun, Fukui)	-
Access to the meeting place	[By car] 5 minutes from Fukui North Interchange on Hokuriku Expressway [By train] From JR Fukui Station, transfer to Echizen Railway, exit at Kannonmachi Station, and then walk roughly 2 minutes to the location	*If coming by car, parking is available in the Echizen Railway Kannonmachi Station parking area.
Time required	1.5 hours	-
Schedule	14:00 to 14:10: Short introduction to Tanabe Shuzo 14:10 to 15:00: Special tour of the brewery 15:00 to 15:30: Sake tasting (savor the taste of Fukui) 15:30: End *Contact us about the starting times.	Starting times can be changed.
Fee (tax excluded) *Per person	Starting at JPY 40,000 per group	-
Features included in the travel fee	Brewery tour, explanation in English by the brewer, tasting, snacks, and mini sake cup used during tasting provided as free gift	-
Features not included in the travel fee	Transportation to and from the site	-
Option features and fee	N/A	-
Payment method	Bank transfer or invoice payment	-
Supported languages	English and Japanese	-
Event period	Winter season only (from mid-November to late March)	-
Reservation acceptance period	Up to two weeks prior to the date of visit	-
Cancel policy	<ul style="list-style-type: none"> <li>2 to 7 days prior (50%)</li> <li>1 day prior (100%)</li> <li>Same day, or cancellation without notice (100%)</li> </ul>	-
Number of participants available (minimum/maximum)	From 1 to 8 people	-
Pick-up and drop-off availability, details	N/A	-
What to wear, what to bring	<ul style="list-style-type: none"> <li>Please refrain from eating fermented soybeans (natto) on the day of the event. Koji mold is important in brewing sake, and this type of mold is negatively affected by natto.</li> <li>Please refrain from wearing fragrances, because the aroma is important for enjoying sake.</li> </ul>	We reserve the right to refuse entry if a guest is wearing a particularly strong fragrance.
Limitations (age, health condition, etc.)	There are no limitations. However, you must be 20 years or older to participate in the tasting.	-
Other notes and cautionary notes	<ul style="list-style-type: none"> <li>If you are visiting with a child, please let us know their age ahead of time.</li> </ul>	-
Contacts and business hours	Xperitus Inc. Email: <a href="mailto:globalsales@xperitus.com">globalsales@xperitus.com</a>	-