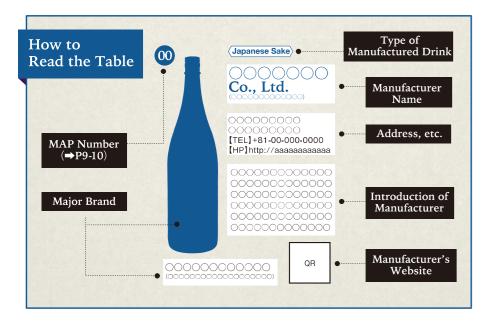
# List of Alcohol Beverage Manufactures in Tochigi (Japanese Sake, Shochu, etc.)





Sawahime

Japanese Sake

#### **Inoue Seikichi** Co., Ltd.

1901-1 Shirasawa-cho, Utsunomiya City, Tochigi 329-1102, Japan [TEL]+81-28-673-2350 [HP]http://sawahime.co.jp

All our sake products are brewed with rice grown in Tochigi on a concept. "Real Local Sake Declaration"We are a brewery awarded the IWC2010 Champion Sake. best prize by the International Wine Challenge.





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Japanese Sake

### Hokkan Shuzo Co., Ltd.

480 Tamura-machi, Tochigi City, Tochiqi 328-0004, Japan [TEL]+81-282-27-9570 [HP] http://www. hokkansyuzou.co.jp

We are committed to pursuing quality Japanese sake with reliable and stable taste brewed in the ideal environment ensured by the up to date technology while keeping our history and tradition. Our sake is awarded the gold prize by the New Annual Japan Sake Awards a number of times



Japanese Sake Aisawa Shuzo Co.,Ltd.

09

3954-1 Horigome-cho, Sano City, Tochigi 327-0843, [TEL]+81-283-22-0423

Our brewing concept is "sake brewed by our hand with our love for rice and water and appreciated with your heart". We are the first Junmai Ginio brewer and seller in Tochigi. Our Ainosawa is awarded in a number of sake fairs.



Kaika

√ Japanese Sake

#### Daiichi Shuzo Co.,Ltd.

488 Tajima-cho, Sano City, Tochiqi 327-0031, Japan [TEL]+81-283-22-0001 [HP]http://www.sakekaika.co.jp

Founded in 1673, we are the oldest brewery in Tochigi and have been engaged in farming since the establishment. Our small and masterful sake brewing by a group of skillful specialists produces sake with refined taste, and our sake is highly regarded as one of the Three Best Sakes in the Kanto Region.





### Japanese Sake

### Utsunomiya Shuzo Co,. Ltd.

248 Yanagida-machi, Utsunomiya City, Tochigi 321-0902, Japan [TEL]+81-28-661-0880 [HP]http://www.shikisakura.co.jp

Awarded the Gold of IWC Daiginjo Section, Shiki-sakura brewed with subsoil water from the Kinugawa River tastes smooth, crisp and a little sweet with



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Co., Ltd.



Azuma-nishiki

Kokuryu

(06)

Japanese Sake

### Tonoikeshogoro Shoten Co., Ltd.

1818-3 Ishii-machi, Utsunomiya City, Tochigi 321-0912, Japan [TEL]+81-28-661-5581

We have worked hard for about 200 years since the establishment in 1829 while keeping a cordial attitude. Taste exceptional Tonoike shogoro Shoten brewed with traditional skills handed down from generation to generation



Japanese Sake

### Toraya Honten Co., Ltd.

4-12 Hon-cho, Utsunomiya City, Tochigi 320-0033, Japan [TEL]+81-28-622-8223 [HP]https://toratora.co.jp

We brew innovative Japanese sake on a concept, "Challenge & Change" Toraya Honten was awarded 9 medals in domestic and international Japanese sake







大吟

### Yoshii Shuzo

Japanese Sake

2445 Kanayashimo-cho, Sano City, Tochigi 327-0025, [TEL]+81-283-22-0300

Enjoy thoroughly our delicious sake "Hatsuebisu Fukugakuru" making you

happy in our Doma space built in the Meiji Period while talking about a happy life together. Foreign visitors are also welcome.

Japanese Sake/Shochu/Liqueur, etc.

Co.,Ltd.

Kobayashi Syuzo

743-1 Soshima, Oyama City,

[HP] https://www.instagram.

com/hououbiden

Founded in 1872, we are a

Ovama City and one of the

brewery in Mita Area of

best Ginjo breweries in

Japan. We have brewed

sake with selected quality

history of region and the

ingredients to represent the

Tochigi 323-0061, Japan

[TEL]+81-285-37-0005



Ainosawa

Japanese Sake/Shochu

### Katayama Shuzo Co., Ltd.

146-2 Segawa, Nikko City, Tochigi 321-1263 Japan [TEL]+81-288-21-0039 [HP] http://www. kashiwazakari.com

We have carefully brewed our sake using delicious water of Nikko in the traditional Sase style Fune pressing method. Katayama Shuzo was awarded the gold prize of the 2017 Annual Japan Sake Awards. You are always welcome to visit our



Japanese Sake/Shochu

### Watanabe Sahei Shoten Co., Ltd.

450 Imaichi, Nikko City, Tochigi 321-1261 Japan [TEL]+81-288-21-0007 [HP]http://www.watanabesahei.co.jp

We consider Junmai-shu is the local sake and carefully brew sake to pair perfectly with meals. We also focus on our brewery tour. Our owner guides visitors both in Japanese and English



### Hatsuebisu

#### Kashiwazakari



Seikai

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### Japanese Sake/Liqueur Iinumameijyou

850 Moto, Nishikata-machi, Tochigi City, Tochigi 322-0604, Japan

[TEL]+81-282-92-2005 [HP] http://www.cc9.ne.jp/ suginamiki

Established in 1811, we brew our sake with subsoil water from the Daiya River in a westward direction from the center of Tochigi. We try to achieve sake brewing which can directly bring our brewery workers' toughness and tenderness into the taste







## Ohira Shuzo Co., Ltd.

747 Shimominagawa, Ohira-machi, Tochigi City, Tochigi 329-4406, Japan [TEL]+81-282-43-2099

We are a brewery located in the bottom of Mt. Ohira known as "Riku no Matsushima (place like famous Matsushima without sea)" and a popular destination to appreciate cherry blossoms and hydrangea. We continue brewing quality Japanese establishment. Please have a





Kiku

Sagara Shuzo Co., Ltd.

3624 Shizuka, Iwafune-machi, Tochigi City, Tochigi 329-4307, Japan [TEL]+81-282-55-2013 [HP] https://asahisakae.jimdo.com

Founded in 1831, we appreciate the local climate and people and have been committed to sake brewing with the abundant gifts from nature of Iwafune and our affections for over 180 years.

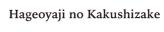


Houobiden

### Japanese Sake Sanpuku Shuzo Co.,Ltd.

87 Minamikobayashi, Oyama City, Tochigi 323-0057, [TEL]+81-285-38-0003

We have brewed acceptable sake appreciated in casual gatherings. We offer high-guality vet reasonably-priced sake which will be loved by our customers for a long time.







Sugita Shuzo

237 kamiizumi, Oyama City, Tochigi 323-0056, Japan [TEL]+81-285-38-0005 [HP]http://sugitasyuzou.co.jp

Japanese Sake/Liqueur

Our sake is brewed with subsoil water from Nikko Mountains by a Nambu Toji master brewer in the Fune oressing method. We are not a large brewery. However, we work hard according to our brewing motto, "go to any expense"

Yuto Masamune



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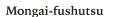
Japanese Sake/Shochu/Liqueur

### Nishibori Brewery Co., Ltd.

1452 Awanomiya, Oyama City, Tochigi 329-0201, Japan [TEL]+81-285-45-0035 [HP]https://nishiborisyuzo.com

Founded in 1872, our brewery building in Oyama City is designated as a tangible cultural property of

Our representative brand, Mongai-fushutu is brewed with local ingredients to be locally consumed. Over 90% of the production is consumed in Tochigi.





Wakakoma

Japanese Sake

### Wakakoma Shuzo Co.,Ltd.

169-1 Kogusuri, Oyama City, Tochigi 323-0008, Japan [TEL]+81-285-37-0429

Founded in 1860, we brew fruity and juicy sake to make people say "Good" right after the first sip.



Japanese Sake

### Tsujizenbe Shoten Co.,Ltd.

1041-1 Tamachi, Moka City, Tochigi 321-4325, Japan [TEL]+81-285-82-2059

Founded in 1754, with our brewery's slogan "handmade taste achieved only by a small brewery", we brew clear and crisp sake to pair perfectly with meals by bringing out the taste of sake rice and making the most of advantages of soft water.





Japanese Sake/Liqueur

### Tomikawa Shuzoten Co., Ltd.

998 Otsuki, Yaita City, Tochigi 329-1575, Japan [TEL]+81-287-48-1510 [HP]http://www.kubun.jp

We regard local sake as its local culture and are committed to sake brewing. We choose processing methods which will make the most of properties of material and safe production process and make an effort to pass down the local traditions and culture.



"Good Sake" and "Tasty Sake" for five generations

Japanese Sake

Co., Ltd.

Morito Shuzo

645 Higashiizumi, Yaita City,

We have kept our tradition of

Tochigi 329-2512, Japan

[TEL]+81-287-43-0411

since the establishment in 1874 and recently are engaged in unique product development to meet customers' needs.





Senkin

Japanese Sake

### Senkin inc.

106 Baba, Sakura City, Tochigi 329-1321, Japan [TEL]+81-28-681-0011 [HP]http://senkin.co.jp

Taking a traditional yet innovative manufacturing method as our point of origin, we brew sake in the super ancient brewing method without adding yeast, which was conducted in the Edo Period while utilizing the latest technology.



Japanese Sake

### Ikejima Sake Brewing Co., Ltd.

1227 Shimoishigami, Ohtawara City, Tochigi 324-0036, Japan [TEL]+81-287-29-0011 [HP] http://www.ikenishiki.co.jp

Our family precept, "the master should enter his brewery" has been handed down since our business establishment and we have been working hard with our Toji master brewer and bréwery workers on sake brewing. We hope our sake

Japanese Sake





Japanese Sake/Liqueur

### Kikunosato Shuzo K.K.

302-2 Katafuta, Ohtawara City, Tochigi 324-0414, Japan [TEL]+81-287-98-3477 [HP]https://daina-sake.net

Founded in 1866, we are a brewery in a rustic countryside in the southern end of Nasu Kogen. We consider that rice farming is essential for sake brewing and try to develop ultimate drink to go with meals.



**Tentaka** 

Tochigi 324-0411, Japan [TEL]+81-287-98-2107 [HP]http://tentaka.co.ip We have proactively

Tentaka Shuzo

2166 Hiruhata, Ohtawara City,

Co., Ltd.

Japanese Sake/Shochu/Liqueur

expanded our business in Europe and Asia following our motto, "Safe, Delicious and Fun". Our products are highly regarded in domestic and international competitions such as winning of an IWC Trophy.







Azumarikishi

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Chuai

Shimazaki Shuzo Co., Ltd.

1-11-18 Chuo, Nasukarasuyama City, Tochigi 321-0621, Japan [TEL]+81-287-83-1221 [HP]http://azumarikishi.co.jp

We take on a challenge to creation of new taste of Japanese sake making use of extraordinary and blessed natural storage environment, our cave to mature sake.



Japanese Sake/Shochu/Liqueur, etc.

### **Tonoike Shuzouten** Co., Ltd.

333-1 Hanawa, Mashiko-machi, Haga-gun, Tochigi 321-4216, Japan [TEL]+81-285-72-0001 [HP]http://tonoike.jp

We are the only one brewery in Mashiko surrounded by nature of village forest. We have worked hard every day on sake brewing since our establishment in 1937 bearing in mind that we are committed to hand sake brewing. We are awarded the gold prize of the New Annual Japan Sake Awards for 6 consecutive



**Sohomare Sake** 

Japanese Sake

Brewery Co., Ltd 539 Kamine, Ichikai-machi, Haga-gun, Tochigi 321-3424, Japan [TEL]+81-285-68-1141

[HP]http://sohomare.co.jp

Sohomare is a local sake created by blessings of nature and craftspersonship. It has been awarded the gold prize of the New Annual Japan Sake Awards for 9 consecutive years (as of September 2019). Taste our refined sake brewed with Kimoto starter culture.



Daina

Horan



### Japanese Sake/Wine/Liqueur

### Horan Shuzo Co., Ltd.

1-1-28 Sumiyoshi-cho, Ohtawara City, Tochigi 324-0057, Japan [TEL]+81-287-22-2239 [HP]http://www.horan.co.ip

We started brewing in 1881. Our sake has been appreciated for over a century by Japanese people We would like to express our heartfelt gratitude and will continue our sake brewing supported by the long





Watanabe Shuzo Co., Ltd. 797-1 Susagi, Ohtawara City,

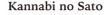
Japanese Sake

Tochiqi 324-0212, Japan [TEL]+81-287-57-0107

Located in Kurobane Area of Ohtawara City between Mt. Nasu and Mt. Yamizo, we exercise community-based surrounded by nature. You must taste it.









Sanran

Matsuno kotobuki Japanese Sake/Liqueur

## Matsui Breweries Co., Ltd.

3683 Funyu, Shioya-machi, Shioya-gun, Tochigi 329-2441, [TEL]+81-287-47-0008 [HP] https://www. matsunokotobuki.jp

Our recommendation, Matsunokotobuki which is brewed by a Shimotsuke Toji Master Brewer with the softest water in Tochigi sourced from the mountain behind our brewery tastes very mild and clear. It was awarded a number of prizes including the gold prize of the New Annual Japan Sake Awards and the

IWC gold.



Sohomare

Brewery Co., Ltd.

Japanese Sake/Shochu/Liqueur

Shiraso Sake

715-2 Ogawa, Nakagawa-machi, Nasu-gun, Tochigi 324-0501, Japan [TEL]+81-287-96-2015

We are committed to real local sake brewing at the hand of local brewery workers with local farm produce including rice and barley. We also proactively use strawberry veast developed with Tochigi local strawberry and flower yeast. We are the only one distillery of authentic shochu (sweet potato, barley and buckwheat) in Tochiqi.

Tochiakane



Fujinomori

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