

Nishiyama Brewery

A lunch where brewery staff will help pair sake with food



This brewery carries on with the techniques of Tamba style sake brewing while taking on new challenges. Each November they offer a prayer to the god of sake (photo on bottom left) to ensure a successful year of brewing. Established in 1849, the third generation head of the brewery was close friends with poet Kyoshi Takahama, who was active from the Meiji to Showa periods. Thanks to this relationship, intellectuals and artists of the time gathered at cultural salons in Sasaan, a building which is now designated as an Important Cultural Asset. Here visitors can enjoy a lunch featuring sake and food pairings. Sit back, relax and enjoy the marriage of Japanese sake and a menu of foods made with plenty of local vegetables and fermented foods taken from hints of traditional sake brewery workers meals at Nishiyama Brewery.

[Schedule]

Activity time: About 2 hours

- Talk by brewery staff
- Explanation of Japanese sake and food by brewery staff
- The menu consists of an appetizer, main course, rice, soup, dessert, and seven varieties of sake

A tour of the paddies where sake rice is cultivated can be arranged on request.