

Kamisuwa Hot Springs and Sake Brewery Trail

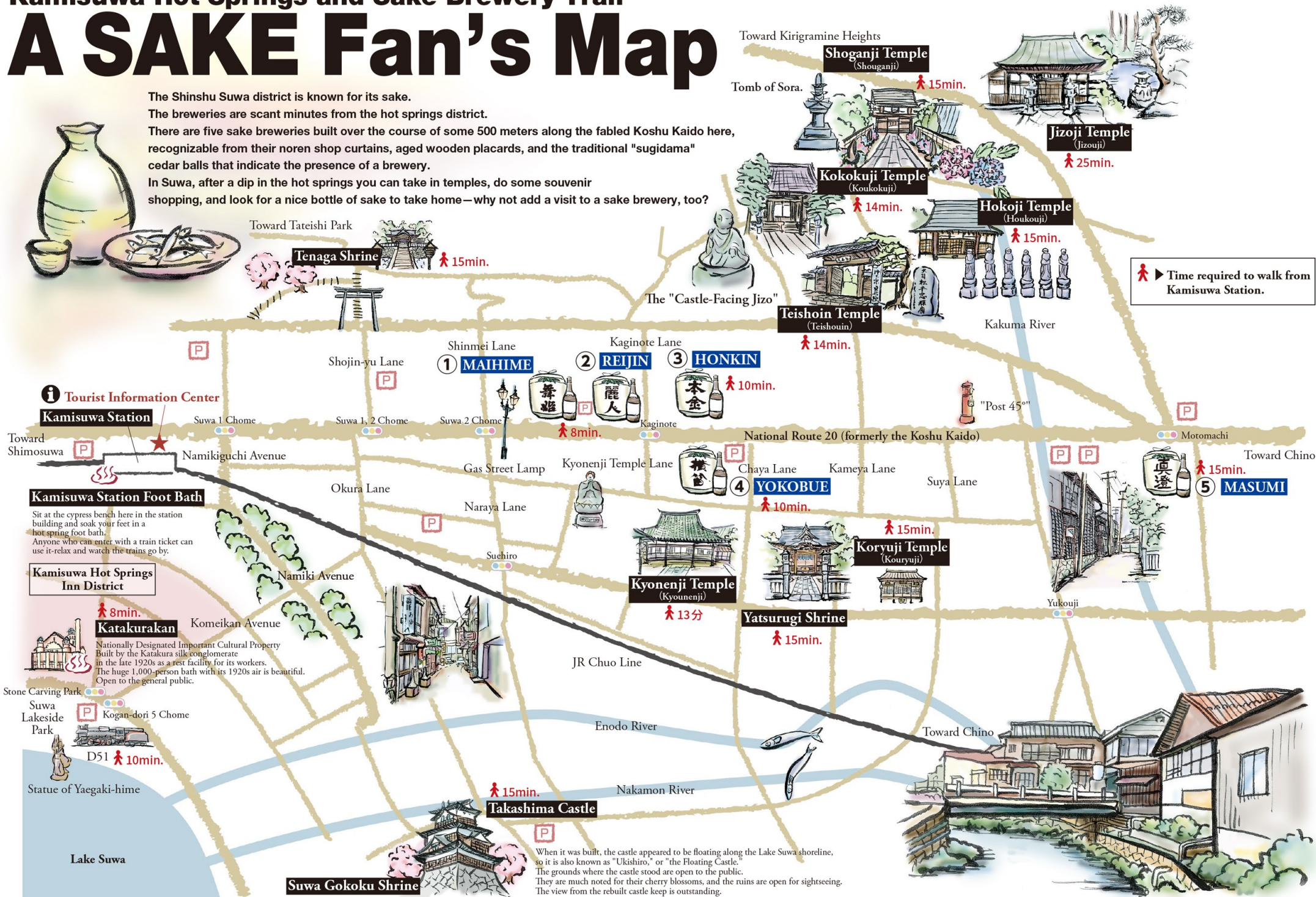
A SAKE Fan's Map

The Shinshu Suwa district is known for its sake.

The breweries are scant minutes from the hot springs district.

There are five sake breweries built over the course of some 500 meters along the fabled Koshu Kaido here, recognizable from their noren shop curtains, aged wooden placards, and the traditional "sugidama" cedar balls that indicate the presence of a brewery.

In Suwa, after a dip in the hot springs you can take in temples, do some souvenir shopping, and look for a nice bottle of sake to take home—why not add a visit to a sake brewery, too?



SAKE



: Has a shop



: Tastings available

The Secrets to the Great Taste of Suwa Sake: It Takes Superior Water to Produce Superior Brands

Popular 20th century writer and noted sake aficionado Takeshi Kaiko is among the many who have recognized the flavors of sake from the Suwa region as ranking among the best in the country.

The secret to its delicious taste comes from the high-quality subsoil water that flows from the Kirigamine Highlands, combined with the pure air and the cool climate.

And above all, one must not forget the presence of Suwa's brewmasters who have maintained traditional skills and spirit. The fact that Suwa is a place that brings together all of the conditions that are indispensable to making sake is why such delicious brews are made here.

※Business hours may be subject to change. Please contact with the respective breweries.

MAIHIME

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An evolving sake brewery harmonizing the traditional and the new

Maihime is the embodiment of a desire to have a sake that is imbued with elegance, refinement, and the weight of history. This sake is brewed using methods that adhere to traditional techniques. Neither sweet nor dry, it delivers a delicious taste that blends well the five traditional Asian flavors of sweet, sour, astringency, spicy, and bitter.

Our shop—whose old-style earthen walls and thick crossbeamed ceiling creates an atmosphere for bringing out flavors—offers more than 30 different brands of sake.

Enjoy the opportunity that only a brewery provides to encounter difficult-to-find brands and seasonal brews. All are available for tasting.



Maihime Co., Ltd.

Contact information : TEL +81-266-52-0078

Business hours : 9:30 a.m. to 5 p.m. (closed for the New Year's holiday period)

Access information : Approx. 8 min. walk from JR Kamisuwa Station;

Parking lot capacity: 2 cars



REIJIN

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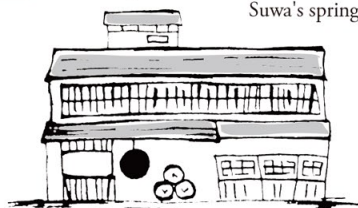
②

A brewery with excellent water and a history hewn by traditional skills and spirit

Since its founding in 1789, Reijin without interruption has brewed top-quality sakes through its dedication to using excellent water and its brewers philosophy of wanting to create the sake that they would want to drink themselves.

The sake they make using the Kirigamine groundwater that bubbles up in the brewery's wells is embodies the exceptional flavor that the Suwa climate produces. Our brewery also offers aged sakes (koshu) that have been brewing for 30 years or more. We also began brewing craft beer in 1999.

Our unique methods that combine the skills cultivated in refining sake with the mineral-rich waters from Suwa's springs have produced a spa-town beer that is both distinctive and flavorful.



Reijin Brewing Co., Ltd.

Contact information : TEL +81-266-52-3121

Business hours : 9 a.m. to 5 p.m.

(closed for the New Year's holiday period, Sunday)

Access information : Approx. 8 min. walk from JR Kamisuwa Station;

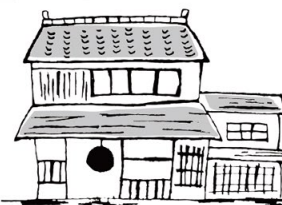
Parking lot capacity : 4 cars (larger vehicles can be accommodated)



HONKIN

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A hometown sake that evokes the culture of the water-rich Shinano region

A brewery with a history and traditions dating back to 1756 of brewing by hand this essential part of Japanese food culture. Honkin has always been straightforward in its approach to business, with our goal always being to produce "the real thing." "Honkin" means "pure gold," and we registered this trademark out of our desire to produce a most excellent sake everyone will enjoy drinking. We also sell sake that have been named using the names of our brewers themselves. The integrity in our approach to sake-making results in brews that are unforgettable because of their form, flavor, and simplicity. They are finished with the flavor that comes from a town of folk art.

Sakenunoya Honkin Brewing Co., Ltd.

Contact information : TEL +81-266-58-0161

Business hours : 9 a.m. to 5 p.m. Saturday, Sunday, and holidays

: 10 p.m. to 5 p.m. (Closed Sundays and irregular holiday)

Access information : Approx. 10 min. walk from JR Kamisuwa Station;

Parking lot capacity: 2 cars



YOKOBUE

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An excellent sake with the historic allure of tragic story in its name

There is a tragic story in the 12th century "Tale of the Heike" that tells of Yokobue (a word that means "flute"), a mistress in the service of the empress-consort Kenreimon-in, and Takiguchi Nyudo, who had been in the service of Heike-clan general Taira Shigemori and became a monk. Yokobue is said to have turned into a bush warbler after her death who alit in a plum tree on the temple grounds and sang mournfully whenever her loved one drew near. The founder of the brewery was a deeply religious person, and he took the name Yokobue for his brew so it would be remembered by later generations and as a way to memorialize her. The combination of natural ingredients and the long-honed skills of our brewers produce an excellent sake with great drinking characteristics.

Ito Brewing Co., Ltd.

Contact information : TEL +81-266-52-0108

Business hours : 8:30 a.m. to 5 p.m. Saturdays, Sundays, and holidays: 10 a.m. to 5 p.m.

(closed for the New Year's holiday period)

Access information : Approx. 10 min. walk from JR Kamisuwa Station;

Parking lot capacity: 3 cars



MASUMI

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A refined sake brand spotlighted in the pages of The New Yorker

An old-brewery established in 1662, it takes its flagship product's name from the Masumi no kagami mirror in the Suwa Grand Shrine's treasure storehouse.

It has carved out a history of winning numerous prizes at sake-tasting events with its combination of skilled brewmasters and an unpretentious, straightforward approach to brewing.

It is also known as the point of origin for Brewing Association Yeast Number Seven, a high-quality starter yeast of the sort indispensable to producing high-quality sake that is now used by more than half of Japan's sake brewers nationwide. Such goes into our Masumi brand sake, a peerless brew both in name and reality. Many sakes are available for tasting at the brewery shop, which also sells a full line of sake-related wares.

Miyasaka Brewing Co., Ltd.

Contact information : TEL +81-266-52-6161

TEL +81-266-57-0303 (direct line to the shop)

Business hours : 10 a.m. to 5 p.m. (Wednesday, Jan.1st)

Access information : Approx. 15 min. walk from JR Kamisuwa Station;

Parking lot capacity: 18 cars



Tourism and
Lodging Inquiries

Suwa City Tourist Information Center
Lake Suwa Onsen Ryokan Association

1-1-18 Suwa, Suwa City, Nagano Prefecture 392-0004
1-1662 Kamigawa, Suwa City, Nagano Prefecture 392-0021

TEL.+81-266-58-0120
TEL.+81-266-52-7155

