

# Tours and sake tastings at an old-fashioned brewery!



Hours  
**9:00 – 16:30**

\*By appointment on Sundays and holidays  
 Please make a reservation a day in advance (except on holidays).

**FREE**

Tour and tasting length: Approx. 30 minutes  
**Ages: 20 and up**

\*Available for groups of 1 to 10.  
 Please ask in advance before bringing children.



Sample Senkonari sake and see how it's made.  
 A rare chance to try a traditional sake that's almost never sold outside the city!



Brewing Nihonmatsu's favorite drink

## [ Himonoya Sake Brewery ]

Established in 1874, this brewery specializes in Senkonari sake. The drink takes its name from the sennari hyotan (thousand gourds) battle standard of the great military leader Toyotomi Hideyoshi.

173 Matsuoka, Nihonmatsu, Fukushima Prefecture 964-0905  
 Approx. 5 min. walk from JR Nihonmatsu Station. Parking available.  
 Open 9:00–16:00, closed Sundays and holidays

<http://senkonari.com>

Reservations and Information

Nihonmatsu Tourism Association | Himonoya Sake Brewery

☎ 0243-24-5085  
 ☎ 0243-23-0164

Open 9:00–17:00  
 email: [himonoya@senkonari.com](mailto:himonoya@senkonari.com)

# Sake brewery tour and tasting

## ○ Lovingly crafted with traditional techniques.

\*Tastings available only for guests of legal drinking age.  
Please do not drink and drive.

### STEP ①



In the shop, listen to an explanation of how sake is made.



### STEP ②



Tour the Senkonari brewery. Enjoy the distinctive scent of fermenting sake.



### STEP ③



During the production season, view sake being made.

\*Please do not touch the equipment.



### STEP ④



Sample the sake. It tastes different after you've seen how it's made!

## Various types of sake can be sampled according to visitor requests.

### ● Kinpyo

A much-loved local artisanal sake. On the sweet side, it's an excellent match for typical Nihonmatsu snacks.

### ● Junmai sake

Junmai, or pure rice wine, has a robust flavor that goes great with meals.

### ● Daiginjo

A top-grade sake made with Yamada Nishiki rice from Hyogo prefecture. Sweet, fragrant overtones with a clean aftertaste.

### ● Daiginjo Fukurotsuri

A high-end sake made by hanging mash in a bag to drip sake. Smooth overtones and a distinctive aroma.

The Kinpyo is highly recommended!



Kinpyo

Junmai sake

Daiginjo

Daiginjo Fukurotsuri

