

# 酒フェスティバル!

## MELBOURNE

EVENT GUIDE  
2025



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# Sake lovers, don't miss out!

Get exclusive event news & ticket sales in real-time!

Find us on Instagram, Facebook and our website!

## Instagram

<https://www.instagram.com/australiansakefestival/>



## Facebook

<https://www.facebook.com/AustralianSakeFestival/>



## Official Website/ Event Guide(Digital Ver.)

<https://sake-festival.com.au/>



# JAPAN'S ANSWER TO LIMONCELLO!



# SAKE SEA SALT FRESH YUZU



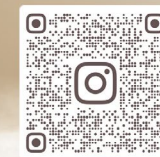
ALTITUDE ATTITUDE  
BEVERAGE

03 9017 3703  
12/21 Graham Daff  
Blvd, Braeside,  
VIC 3195  
[www.aabev.com.au](http://www.aabev.com.au)

Premium Asian  
Beverages Importer



Xiaohongshu



Instagram



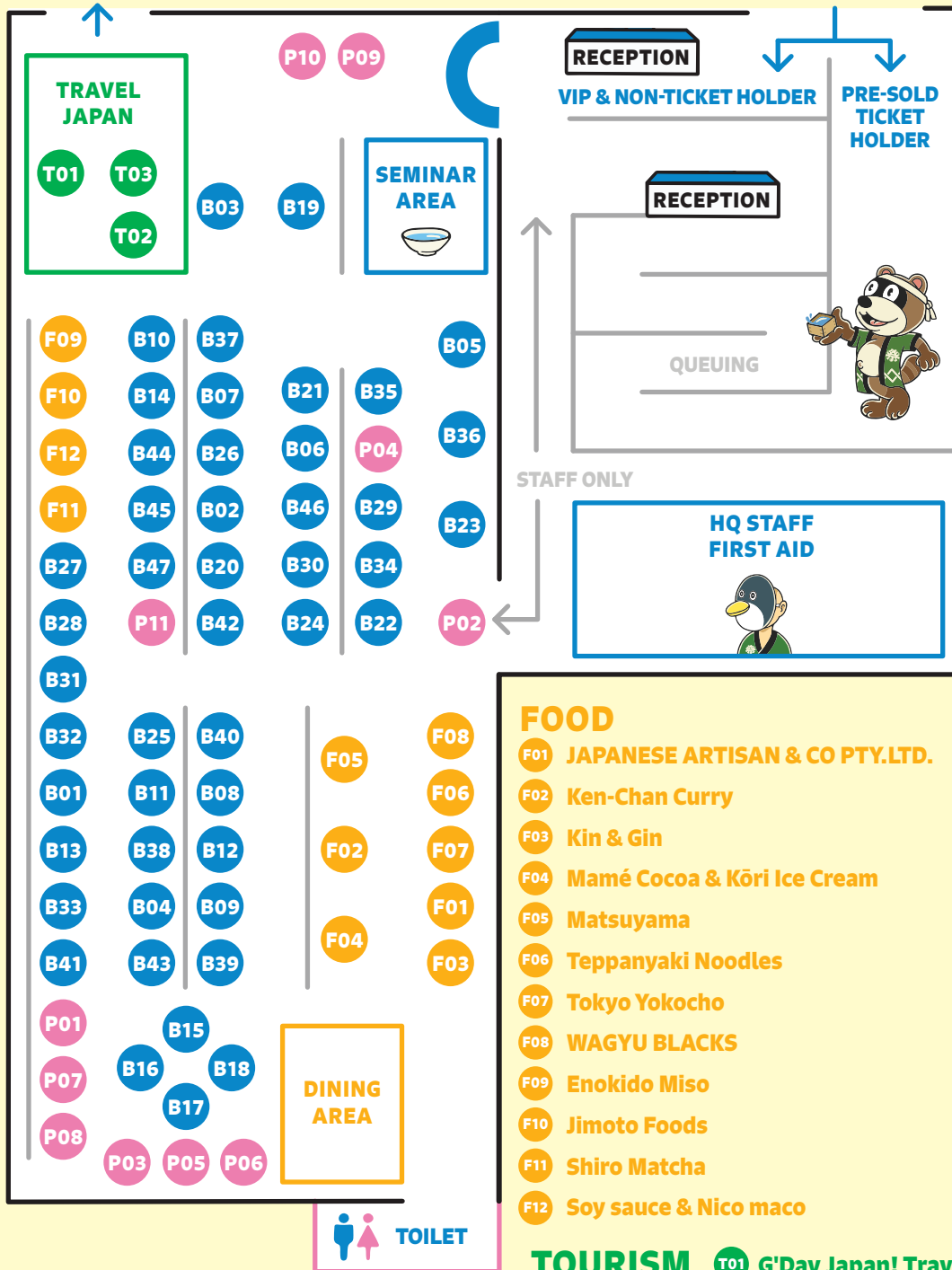
Wechat



GUEST  
MAIN EXIT

# Sake Festival Melbourne Map

MAIN ENTRY  
& RE-ENTRY



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# Sake Festival Melbourne Timetable

**E** Near the Entrance

TIME	5TH JULY (SAT)
9:45	TAIKO PERFORMANCE BY WADAIKO RINDO (15 MIN) <b>E</b>
10:00	1ST SESSION OPENING: KAGAMI-BIRAKI CEREMONY <b>E</b>
10:30	MARIE CHIBA SAKE & FOOD PAIRING SEMINAR (1H) <b>S</b> <b>18</b> UNDER
11:50	SAKE TASTING CHALLENGE HOSTED BY SIMONE MAYNARD (SAKE SAMURAI) (20MIN) <b>S</b> <b>18</b> UNDER
12:20	SIMONE MAYNARD & MATT FROUDE - SAKE VS WINE SEMINAR (30MIN) <b>S</b> <b>18</b> UNDER
13:10	SIMONE MAYNARD SAKE & CHEESE PAIRING SEMINAR (40MIN) <b>S</b> <b>18</b> UNDER
14:00	1ST SESSION - LAST DRINK
14:30	1ST SESSION FINISH
15:15	TAIKO PERFORMANCE BY WADAIKO RINDO (15 MIN) <b>E</b>
15:30	2ND SESSION OPENING: KAGAMI-BIRAKI CEREMONY <b>E</b>
16:00	MARIE CHIBA SAKE & FOOD PAIRING SEMINAR (1H) <b>S</b> <b>18</b> UNDER
17:30	HASHITOU-HONTEN CO.,LTD SEMINAR (20MIN) <b>S</b>
18:00	SAKE TASTING CHALLENGE HOSTED BY SIMONE MAYNARD (SAKE SAMURAI) (20MIN) <b>S</b> <b>18</b> UNDER
18:40	SIMONE MAYNARD SAKE & CHEESE PAIRING SEMINAR (40MIN) <b>S</b> <b>18</b> UNDER
19:30	2ND SESSION - LAST DRINK
20:00	2ND SESSION FINISH

TIME	6TH JULY (SUN)
9:45	TAIKO PERFORMANCE BY WADAIKO RINDO (15 MIN) <b>E</b>
10:00	3RD SESSION OPENING: KAGAMI-BIRAKI CEREMONY <b>E</b>
10:30	MARIE CHIBA SAKE & FOOD PAIRING SEMINAR (1H) <b>S</b> <b>18</b> UNDER
11:50	SAKE TASTING CHALLENGE HOSTED BY SIMONE MAYNARD (SAKE SAMURAI) (20MIN) <b>S</b> <b>18</b> UNDER
12:20	MARUMO TAKAGI CO., LTD. SEMINAR (20 MIN) <b>S</b>
13:10	SIMONE MAYNARD SAKE & CHEESE PAIRING SEMINAR (40MIN) <b>S</b> <b>18</b> UNDER
14:00	3RD SESSION - LAST DRINK
14:30	3RD SESSION FINISH
15:30	B2B SESSION - PRIORITY ENTRY FOR TRADE BUYERS
16:15	TAIKO PERFORMANCE BY WADAIKO RINDO (15 MIN)
16:30	4TH SESSION OPENING: KAGAMI-BIRAKI CEREMONY
17:00	MARIE CHIBA SAKE & FOOD PAIRING SEMINAR (1H) <b>S</b> <b>18</b> UNDER
18:20	SAKE TASTING CHALLENGE HOSTED BY SIMONE MAYNARD (SAKE SAMURAI) (20MIN) <b>S</b> <b>18</b> UNDER
18:50	SIMONE MAYNARD & MATT FROUDE - SAKE VS WINE SEMINAR (30MIN) <b>S</b> <b>18</b> UNDER
19:40	SIMONE MAYNARD SAKE & CHEESE PAIRING SEMINAR (40MIN) <b>S</b> <b>18</b> UNDER
20:30	4TH SESSION - LAST DRINK
21:00	4TH SESSION FINISH



Held in the designated Seminar Area within the venue. Seating is limited.



A separate paid ticket is required for the seminar in addition to the GA ticket. Tickets are available via our online store, but availability is limited.



Alcoholic beverages will be served at the seminar. Only +18 attendee will be permitted entry to the seminar area. No minors allowed.



# ENTERTAINMENT



## Marie Chiba Sake & Food Pairing Seminar

Led by Marie Chiba, one of Tokyo's most respected and innovative sake sommeliers and the owner of the renowned EUREKA! bar, this exclusive seminar offers an experience unlike any other in Australia.

Known for her bold and creative approach to pairing, Marie Chiba has gained global recognition for reimagining the way we enjoy sake. For this session, she has curated a unique line-up of sake, carefully matched with premium dishes to highlight their flavours in unexpected and memorable ways.

The food pairing will be overseen by Katsuji Yoshino, Executive Chef of Ishizuka a highly acclaimed Japanese fine dining restaurant in Melbourne known for its seasonal omakase and meticulous presentation.

To further elevate the experience, tableware and chopsticks for the seminar will be supervised by:

- Mr. Takagi (Marumo Takagi) – Tableware Supervisor
- Mr. Uenaka (Hashitou Honten) – Chopsticks Supervisor

This is a rare and remarkable opportunity to learn from one of Japan's leading figures in sake. Seats are strictly limited. Don't miss your chance.



## Simone Maynard Sake & Cheese Pairing Seminar

Simone Maynard Sake & Cheese Pairing Seminar  
Melbourne-based Sake Educator and recognised Sake Samurai, Simone Maynard, will guide you through a focused session on sake tasting, selection, and food pairing.

Perfect for those looking to expand their sake knowledge in a friendly and informative environment.



## Simone Maynard & Matt Froude - Sake vs Wine Seminar

Winemaker and sake brewer, Matt Froude (Municipal Wine & Sake), will join Melbourne's own Sake Samurai, Simone Maynard, on stage for this informative presentation and discussion.

Wine and Sake need not compete, but rather complement each other - both have a place at the table!

Join Matt and Simone for an insightful discussion, during which you will taste two different styles of sake, learn a little about the processes of making both wine and sake, pairing with food, and learn about the differences (and the similarities) between these two delicious beverages.



## Sake Tasting Challenge Hosted by Simone Maynard (Sake Samurai)

Think you know your sake? Put your palate to the test in this fun and interactive challenge!

Tast 4 mystery sakes and take notes. Then, use your notes to match them to 4 hidden samples — but no going back for a second taste of the originals

Perfect for sake lovers of all levels, this challenge will sharpen your senses and deepen your appreciation for the world of sake.

Will you trust your instincts and get them all right?



## WADAIKO RINDO

Wadaiko Rindo was established in Melbourne in 1996 and continues to perform as a pioneer of Wadaiko, Japanese drumming, in Australia. Currently based in Melbourne and Sydney, Wadaiko Rindo performs over 100 performances and workshops a year at music festivals, multicultural projects, sporting events, corporate functions, school shows and more. Wadaiko Rindo have not only entertained Australian audiences, but they have also represented their unique blend of Australian and Japanese drumming further afield to countries like Fiji, Tonga, Singapore, China, New Caledonia, and Samoa.



## B01 Altitude Attitude Beverage

AA Bev, a Melbourne based business distributing Japanese Sakes, sake based liqueurs, Umeshu, whisky, beer and RTD. We do Melbourne distribution and wholesale business through our own delivery weekly and national wide distribution and wholesale through third party freight.

Representative brand name:

Chomonkyo, Nogomi, Afuri,  
Shomai no Mai, Hizenkuragokoro,  
The Fukura, Nikitatsu

Products:

1. Nogomi Junmai Daiginjo
2. Shoryu no Mai Junmai Ginjo
3. Hizenkuragokoro Junmai Ginjo Omachi
4. Afuri Mizumoto
5. The Fukura Junmai Daiginjo



[www.aabev.com.au](http://www.aabev.com.au)



## Exclusive Australian Sake Festival Merchandise

Available at Merchandise Booth!

Take home a piece of Japan's festival spirit!  
Our limited-edition, festival-inspired goods  
are on sale at the venue. Don't miss out!



SAKE FESTIVAL



## B02 AUSAKE

Kyoto Trading, operator of AUSAKE, is a sake exporter founded in Kyoto in 2015. We expanded to Hong Kong in 2016, where we run a bottle shop, sake bar, and distribution business, serving over 600 clients. In April 2024, we launched a subsidiary in Australia and opened a warehouse in Melbourne. We ensure the freshest sake for Australian customers by shipping in refrigerated containers.

Representative brand name:

Mii no Kotobuki, Gangi, bo:, Gakki  
Masamune, Hijiri

Products:

1. Mii no Kotobuki Ookarakuchi +14
2. Gangi Junmai Hitotsubi
3. bo: Tokubetsu Junmai Miyamanishiki Hiire
4. Gakki Masamune a cappella modern
5. Hijiri Wakamizu 60 Junmai Ginjo



[ausake.com.au](http://ausake.com.au)





## B03 Black Market Sake

Black Market Sake was established in 2010 with the aim of introducing small artisanal sake producers - who we believe are brewing some of the finest nihonshu in Japan - to the Australian market. We focus exclusively on Junmaishu, as we find the flavour profiles of these sake made without any additions are some of the most interesting, unique & diverse that we've tasted.

Products:

1. Kizan Sanban (Chikuma Nishiki)
2. Nabeshima Green Label (Fukuchiyo Shuzō)
3. Hanatomoe Yon-Dan (Miyoshino Jozo)
4. Shizenmai Hanafubuki (Kidoizumi Shuzō)
5. Kobo #7 Omachi (Akishika Shuzō)
6. Ine Mankai (Mukai Shuzō)
7. Tsuru-Ume Yuzushu (Heiwa Shuzō)
8. Hanatomoe Umeshu (Miyoshino Jozo)



blackmarketsake.com



## B05 CHOYA

CHOYA - a traditional Japanese fruit liqueur -

It offers a perfect balance of sweetness, acidity, and exotic fragrances derived from the ume fruit pits. This liqueur, known as umeshu, is created by steeping ume in cane spirits with sugar to extract its distinctive qualities. CHOYA is crafted with all-natural ingredients.

Importer:

**Daiwa Food Pty Ltd**

Representative brand name:

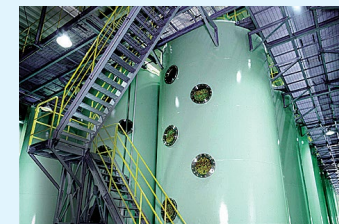
**The CHOYA Golden Ume Fruit**

Products:

1. The CHOYA Golden Ume Fruit
2. The CHOYA Aged 3 Years
3. The CHOYA Kokuto
4. The CHOYA Black
5. The CHOYA x Tokyo Lamington

CHOYA

www.choya.com



## B04 Cerbaco Distribution

Cerbaco Distribution is a family owned and operated company. Established over 35 years ago, we have endeavoured to always bring the very best liquor to the Australian market. We are proud to present a range of Japanese spirit producers, showcasing unique whisky and gins at the Australian Sake Festival.

Importer:

**Cerbaco Distribution**

Products:

1. Togouchi Whisky
2. Sakurao Whisky
3. Komasa Jozo Gin



www.cerbaco.com.au



## B06 DASSAI

There is no reason for us to craft sake unless it's super delicious, this is the DASSAI way. DASSAI is a leading and unique sake brewery in the respect of using only Yamada Nishiki called "King of Sake Rice" and making only Junmai Daiginjo sake. To make a better sake than yesterday, we are making every single effort to improve every process of making DASSAI every day with our 210 brewers.

Importer:

**Jun Pacific Corporation Pty. Ltd.**

Representative brand name:

**DASSAI**

Products:

1. DASSAI Beyond, Ultra Premium Sake
2. DASSAI 23, the flagship of DASSAI
3. DASSAI 39, best-balanced Junmai Daiginjo
4. DASSAI Nigori Sparkling 45

DASSAI

www.asahishuzo.ne.jp



## B07 FUKUCHO

Founded in 1868, we primarily use locally grown Hiroshima rice for brewing. We are especially dedicated to reviving Hattanso, the oldest sake rice variety in the region. With over a century of tradition and craftsmanship, we proudly share the charm of Hiroshima Ginjo sake with the world.

Importer:

**AUSAKE**

Representative brand name:

**FUKUCHO**

Products:

1. Fukucho Seafood
2. Fukucho Dry Junmai
3. Fukucho Hakubi
4. Fukucho Hattanso Junmai Ginjo



[fukucho.jp](http://fukucho.jp)



## B09 Gojin Enterprise Pty Ltd

We, Gojin Enterprise Pty Ltd, are a Melbourne-based sake wholesaler and sake bar called Sakedokoro Namara. We have over 20 sake breweries from all over Japan and a wide selection of over 100 different types of sake. You are sure to find the sake of your choice! Please come and visit us!

Representative brand name:

**Born Gold Junmai Daiginjo,**

**Niseko Junmai Ginjo Red Label**

Products:

1. Born Gold Junmai Daiginjo
2. Born Junmai Daiginjo Muroka Namagenshu
3. Niseko Junmai Yellow Label Dry
4. Niseko Junmai Ginjo Red Label
5. Niseko Junmai Daiginjo White Label



[www.sakedokoronamara.com.au](http://www.sakedokoronamara.com.au)



## B08 FUNASAKA Sake Brewery

A sake brewery with a 200-year history in Hida Takayama, Gifu Prefecture. Sake brewed using subterranean water from the North Alps. Winter, which is firm and cold. It is a suitable environment for sake brewing. In addition to sake, this brewery also distills Japanese liqueur and Japanese whiskey.

Importer:

**Gojin Enterprise Pty Ltd**

Representative brand name:

**MIYAMAGIKU**

Products:

1. Junmai Daiginjo Touji HIRAOKA SEIJI
2. MIYAMAGIKU Junmai Ginjo
3. Supecial Junmai MIYAMAGIKU
4. Yuzu-Bei (Citron liqueur)
5. World Blended Whisky 2024 Maltly Salty



[www.funasaka-shuzo.co.jp](http://www.funasaka-shuzo.co.jp)



## B10 Hakkaisan Brewery

Established in 1922, this brewery in Niigata uses spring water from Mount Hakkai to produce sake. The brewery aims to produce the finest, light sake and adheres to high Daiginjo production standards. To achieve smooth, pure, and mellow flavours, it produces in small batches using hand-made Koji mold and slow fermentation at low temperatures.

Importer:

**JFC AUSTRALIA CO PTY LTD**

Representative brand name:

**Hakkaisan Tokubetsu Honjozo**

Products:

1. Hakkaisan Tokubetsu Honjozo
2. Hakkaisan Tokubetsu Junmai
3. Hakkaisan Junmai Daiginjo
4. Hakkaisan Snow Aged 3 Years



<https://www.hakkaisan.com/>





## B11 HOKKAIDO ABIRA

"ABIRA-GAWA Junmai Daiginjo" is a local sake crafted by farmers in ABIRA Town, Hokkaido. Made with locally grown "Suisai" sake rice, polished to 45%, and brewed using the traditional techniques of Niseko Sake Brewery, it features a fruity aroma, rich umami, and a crisp, dry finish. This exceptional sake was also served at the reception of the G20 Tourism Ministers' Meeting.

Representative brand name:

ABIRA-GAWA

Products:

1. ABIRA-GAWA Junmai Daiginjo Genshu
2. Niseko Junmai Ginjo Genshu
3. Kucchan Junmai



[www.instagram.com/abiragawa/](https://www.instagram.com/abiragawa/)



## B13 Intasect Communications, Inc.

We handle a wide range of products, including food and beverages from all over Japan, as well as cosmetics, daily necessities, miscellaneous goods, and traditional crafts. This time, we are offering a selection of our highly recommended alcoholic beverages for sale. Additionally, we have prepared snacks that pair well with these drinks.

Products:

1. Sakari 22 MATCHA 700ml
2. NamaGensyu JUNMAI GINJO 200ml
3. NamaGensyu JUNMAI DAIGINJO 200ml
4. SA-SA-KI Junmai DAIGINJO 720ml
5. Koto no Liqueur Lemon 500ml



[www.intasect.com](https://www.intasect.com)



## B12 IKEDA Brewery

IKEDA Brewery is a boutique sake brewery in the northern part of Kyoto Prefecture. As the brewery owner and head brewer, we—husband and wife—work together to create our sake. Our goal is to craft sake that brings a smile to your face with every sip. This is our first time in Melbourne—please stop by and say hello!

Importer:

Gojin Enterprise Pty Ltd

Representative brand name:

IKEKUMO

Products:

1. Junmai Daiginjo IKEKUMO Gold Label
2. Junmai Ginjo IKEKUMO Silver Label
3. Tokubetu Junmai KASAICHIYOU
4. Junmai KASAICHIYOU Moon Lover
5. IKEKUMO Umesu



[ikekumo.com](https://ikekumo.com)



## B14 IPPIN SAKE BREWERY

Established in 1790 and based in Mito, Ibaraki Prefecture. Yoshikubo Brewery boasts an exquisite selection of premium sake. Combining brewing techniques perfected over its 230-year history, the finest YAMADANISHIKI sakerice, the brewery produces an impressive repertoire of artisanal IPPIN sake—from the delicate and refined to a stringent ultra-dry varieties.

Representative brand name:

IPPIN SHAKUBAI DAIGINJO

Products:

1. IPPIN SHAKUBAI Daiginjo
2. IPPIN Junmai Daiginjo
3. IPPIN YUZU SHU
4. IPPIN UME SHU
5. IPPIN SALMON De SHU



[www.ippin.co.jp/en](https://www.ippin.co.jp/en)



## B15 JQWS (Senjo Brewery)

At JQWS, we are proud to bring you a curated selection of the finest sake directly from Japan. As premier importers and wholesalers, we specialize in offering an exclusive range of premium, handcrafted sakes from small, artisanal breweries across Japan. Each bottle tells a story of tradition, craftsmanship, and passion, embodying the spirit of Japan's rich sake heritage.

Representative brand name::

Senjo Brewery



jqws.com.au

Products:

1. On A Night Like This Deer, Tokubetsu Junmai
2. On A Night Like This Salamander, Junmai Ginjo
3. On A Night Like This Rock Ptarmigan, Junmai
4. On A Night Like This Mountain Trout, Junmai Ginjo
5. On A Night Like This Full Moon, Junmai Daiginjo



## B17 JQWS

At JQWS, we are proud to bring you a curated selection of the finest sake directly from Japan. As premier importers and wholesalers, we specialize in offering an exclusive range of premium, handcrafted sakes from small, artisanal breweries across Japan. Each bottle tells a story of tradition, craftsmanship, and passion, embodying the spirit of Japan's rich sake heritage.

Representative brand name:

-



jqws.com.au

Products:

1. Kabosu Citrus Umeshu
2. Yuzu & Sake
3. Momo & Sake
4. Japanese Orange & Sake
5. Pineapple & Sake



## B16 JQWS (Keigetsu Brewery)

At JQWS, we are proud to bring you a curated selection of the finest sake directly from Japan. As premier importers and wholesalers, we specialize in offering an exclusive range of premium, handcrafted sakes from small, artisanal breweries across Japan. Each bottle tells a story of tradition, craftsmanship, and passion, embodying the spirit of Japan's rich sake heritage.

Representative brand name:

Keigetsu Brewery



jqws.com.au

Products:

1. Extra dry Tokubetsu Junmai 60
2. Aikawahomare Yamahai-Junmai 58
3. CEL24 Junmai-Daiginjo 50
4. Nigori Junmai-Daiginjo 50
5. Yuzusake



## B18 JQWS (Shinobu Distillery)

At JQWS, we are proud to bring you a curated selection of the finest sake directly from Japan. As premier importers and wholesalers, we specialize in offering an exclusive range of premium, handcrafted sakes from small, artisanal breweries across Japan. Each bottle tells a story of tradition, craftsmanship, and passion, embodying the spirit of Japan's rich sake heritage.

Representative brand name:

Shinobu Distillery



jqws.com.au

Products:

1. Shinobu Blended Whisky
2. Shinobu Pure Malt Whisky
3. Shinobu Single Malt 1st Batch Whisky
4. Shinobu & Cola RTD
5. Shinobu Highball RTD





## B19 Jun Pacific

Jun Pacific Pty Ltd is an importer and wholesaler of Japanese food and beverages. We supply restaurants and grocery stores across Australia with the highest quality Japanese products.

Representative brand name:

Asahi Shuzo, Miyao Shuzo, Shirataki Shuzo, Takahashi Shuzo, Toshimori Shuzo

Products:

1. Asahi Shuzo Kubota
2. Miyao Shuzo Shimehari Tsuru Jun
3. Shirataki Shuzo Seven
4. Takahashi Shuzo Hakutake Yuzumon
5. Toshimori Shuzo Sake Hitosuji Kinrei



[junpacific.com](http://junpacific.com)



## B21 KIKU-MASAMUNE SAKE BREWERY

Established over 360 years ago, we take our status as a representative brand of authentic dry sake very seriously. We are located in the Nada region of Kobe city, and we work hard to improve the quality of sake every single day. In 2016, we released a new brand called Hyakumoku, made from selected ingredients. Please enjoy both Kikumasa and Hyakumoku sake.

Importer:

Jun Pacific Corporation Pty. Ltd.

Representative brand name:

KIKU-MASAMUNE & HYAKU MOKU

Products:

1. Hyakumoku Future
2. Hyakumoku Junmai Daiginjo
3. Hyakumoku Alt.3
4. Junmai Kimoto
5. Junmai Taru Sake



[www.kikumasamune.com/](http://www.kikumasamune.com/)



## B20 KAMOTSURU SAKE BREWING

KAMOTSURU is a sake brand that has been in business for 150 years in Saijo, Hiroshima Prefecture which is known as one of the major sake production area. The sake brewed with fine medium-hard water and local sake rice, is rich in umami and goes well with a wide range of foods.

Importer:

Nippon Food Supplies Company Pty Ltd

Representative brand name:

Daiginjo Gold Kamotsuru

Products:

1. Daiginjo Gold Kamotsuru
2. Junmai Daiginjo Hiroshima-nishiki
3. Junmai Hiroshima-nishiki
4. Junmai Ginjo Itteki-nyukon
5. Kamotsuru Umeshu Lovely & Sweet



[www.kamotsuru.jp](http://www.kamotsuru.jp)



## B22 KIKUNOTSUKASA SAKE BREWERY

Welcome to the Kikunotsukasa Sake Brewery booth! Since 1772, we have crafted premium sake in Iwate, Japan, using local rice and pure water. Our junmai and daiginjo showcase Iwate's terroir. Enjoy tastings and learn about our brewing techniques. Experience 253 years of craftsmanship in every sip. Discover the authentic taste of Kikunotsukasa Sake Brewery!

Importer:

JAPOUS

Representative brand name:

Kikunotsukasa Shinboshi

Products:

1. Kikunotsukasa Shinboshi
2. Junmai Daiginjo Tezukuri Shichifukujin
3. Toji's secret sake (with Gold leaf)
4. Junmai Super Dry Shichifukujin



[kikunotsukasa.jp/company](http://kikunotsukasa.jp/company)



## B23 KIZAKURA

Kizakura, established in 1925, is a sake brewery concentrating on water and rice, the most important elements in producing the highest quality sake. We combine the precious secrets passed on from generation to generation and modern brewing techniques to provide a deliciously evolved taste. Our mission is to convey the goodness of sake through Kizakura to people in Australia from Kyoto.

Importer:

**Daiwa Food Pty Ltd**

Representative brand name:

**Kizakura**

 Kizakura

kizakura.co.jp

Products:

1. Kizakura Yamahai Jikomi
2. Kizakura Yuzu High Ball
3. Kizakura Daku Nigori Cloudy Sake
4. Kizakura S Junmai Daiginjo
5. Kizakura Onigoroshi "Damon Slayer"



## B25 Maruichiokada Co., Ltd.

As a comprehensive food company in Hokkaido, we take the first step toward overseas exports to spread the word about Hokkaido's food products. We are not only a manufacturer (producer), but also involved in manufacturing, distribution, and development in an integrated manner.

Representative brand name:

**NEOSAKE (NEO NIPPON SAKEUP)**

Products:

1. NEOSAKE (NEO NIPPON SAKEUP) NIGORI
2. NEOSAKE (NEO NIPPON SAKEUP)-JUNMAI
3. NEOSAKE (NEO NIPPON SAKEUP)-PLUM
4. NEOSAKE (NEO NIPPON SAKEUP)-DRY
5. NEOSAKE (NEO NIPPON SAKEUP)-KIJOSHU



www.maruichi-okada.jp



## B24 Koji Spirits by Reed & Co.

Koji Spirits by Reed & Co Distillery are made for Curious Drinkers in Bright, High Country Victoria. All of our Koji Spirits are produced using our own, in-house Koji base combined with high-quality Australian grains. We are very proud to be Australia's first premium commercial Shochu producer.

Representative brand name:

**Koji Spirits by Reed & Co. Distillery**

Products:

1. Koji Spirits Rice Shochu
2. Koji Spirits Yuzushu
3. Koji Spirits Chilli Koji
4. Koji Spirits Yuzu Chuhai
5. Spirit Lab Barley Shochu



www.reedandcodistillery.com/kojispirits



## B26 Matsui Sake Brewery

Matsui Sake Brewery was founded in 1726.

In a location by the Kamo River commanding a majestic view of the 36 peaks of the Higashiyama range, the brewery owner himself brews sake with the elite brewers of a small team. Our theme is to craft sakes that will be beloved and deliver joy.

With this in mind, We continue to pursue delicious sakes.

Importer:

**KYOTO TRADING AUSTRALIA PTY LTD**

Representative brand name:

**KAGURA**

Products:

1. KAGURA Junmai Unfiltered Undiluted
2. KAGURA ROCA Sparkling
3. KAGURA Yuzu citrus
4. Kyoto Gin RINNE The Origin
5. Kyoto Rum RINNE with chocolate



matsuishuzo.com





## B27 MINATO51

We import our Sake directly from the brewer in Japan. We visit the breweries in Japan, to meet people who create the Sake. We would love to share with you their history and their passion for making the Sake with love. When you get to know Sake, you will enjoy Sake transforming your meals, bringing you many smiles, and experience the fun and enjoyment of SAKE with those we care about.

Representative brand name:

KINOENE

Products:

1. LIMITED EDITION: KINOENE 'LODESTAR'
2. LIMITED EDITION: KANJUKU KINOENE APPLE
3. KINOENE HANAYAKA JUNMAI GINJO
4. KINOENE YAMADANISHIKI50 JUNMAI DAIGINJO
5. NIHONSYUJIKOMI UMEKICHI&YUZUKA



minato51.com



## B29 Mt.Fuji Sake AMACHI HOSHI SORA

The finest Junmai Daiginjo sake, crafted with precision, is the culmination of 300 years of expertise in Fuji Nishiki's history. Amidst the harsh winter winds, we hand-wash the grains of the king of sake rice, "Yamada Nishiki," until finely polished. The flavour, still embodying a youthful essence, strikes a perfect balance, creating an exquisite harmony that delights the palate.

Representative brand name:

AMACHIHOSHISORA

Products:

1. AMACHIHOSHISORA Junmai Daiginjo



ogai@wowlab.co.jp



## B28 MIYOSHIKIKU & SAKENET

"Miyoshikiku Shuzo" in Tokushima Pref., is known for its unique concept of Saké making "Walk on the Wild Side". The Kuramoto Toji, Ryoichiro Mamiya is an enthusiastic rock fan. "Sakenet Australia" is the only Kan-zaké specialists in Australia. Kan-zaké is Sakés inherit the tradition and the culture of warm and hot consumption, and its techniques. So we shout "Saké is Hot!!"

Representative brand name:

Miyoshikiku & others

Products:

1. Miyoshikiku Walk on the Wild Side Sakés
2. Traditional Kan-zakés chosen by Sakenet and more



www.sakenet.com.au



## B30 Municipal Sake / Melbourne Sake

Municipal Sake made by Melbournian sake and wine maker Matt Froude produces premium Japanese sakes in Shiga Prefecture Japan. Melbourne Sake made by Quentin Hanley is Australia's first craft sake brewery producing uniquely Australian sakes using Australian rice.

Representative brand name:

Municipal Wine & Sake  
Melbourne Sake

Products:

1. Municipal Love Mountain Sake
2. Municipal Snow Mountain Sake
3. Melbourne Sake TM
4. Melbourne Sake Yamahai



municipalwines.com.au  
melbournesake.com.au



## B31 Nomu Saketen

Nomu Saketen is an online Japanese Sake store that offers a wide selection of premium Japanese Sake from 10 breweries in Shizuoka. Our mission is to introduce this traditional Japanese drink to Australia and make it accessible to everyone. Whether you are a Sake enthusiast or new to the world of Sake, we have something for everyone.

Representative brand name:

Kaiun, Shidaizumi, Haginishiki,  
Shosetsu, Fuji no Sake

Products:

1. Kaiun Junmai Daiginjo
2. Shidaizumi Kimoto Junmai Ginjo
3. Haginishiki Junmai Daiginjo
4. Shosetsu Junmai
5. Fuji no Sake Whisky Barrel

nomu

[www.nomusake.com.au](http://www.nomusake.com.au)



## B33 Oishii World

Oishii World sources and imports the top-rated craft beers from Japan and brews their own "Oishii Dry" Yuzu Rice Lager locally. For Oishii World, beer is more than just a fun drink - it represents the people and the culture of the area in which it is brewed. Oishii World's portfolio is available for purchase by licensed bars and retailers across Australia.

Representative brand name:

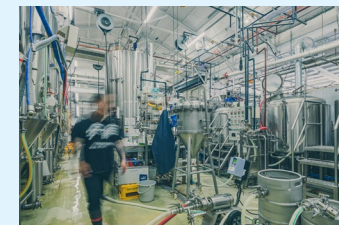
Oishii World

Products:

1. Oishii "Dry" Yuzu Rice Lager
2. West Coast "Venti Drip" Coffee Stout
3. West Coast "Starwatcher Cryo" WCIPA
4. Vertere "Myrtus" Guava Sour w/Coconut
5. Uchu "Dobra Relacja" Baltic Porter

OISHII  
WORLD

[www.instagram.com/oishii.world/](http://www.instagram.com/oishii.world/)



## B32 NTC Wismettac Australia

Wismettac Asian Foods, Inc., established in Kobe, Japan in 1912. We are one of North America's oldest importers and distributors of Asian food products. Additionally, we launched NTC Wismettac Australia Pty Ltd. in 2012 to enhance our offerings of Japanese food and sake.

Representative brand name:

RIKYU GURA MYO-CHA MATCHA LIQUEUR

Products:

1. RIKYU GURA MYO-CHA MATCHA LIQUEUR
2. SAWANOTSURU 100 NIN NO KIKIZAKISHI
3. LEONA SPARKLING YUZURIKYU GURA
4. SAWANOTSURU KOSHUIKOMI PLUM SAKE

Wismettac

[www.wismettac.com](http://www.wismettac.com)



## B34 Sachihome

We are Sachihome Shuzo, a sake brewery established in 1934, in Kashima City, Saga Prefecture. Our flagship brand is "Sachihome," which embodies the wish for daughters to find happiness. We wish Sachihome will expand more, and that you will enjoy drinking it as much as possible in Australia.

Representative brand name:

SACHIHOME

Products:

1. Junmai Ginjo Sachihome DEAR MY PRINCESS
2. Tokubetsu Junmai Sachihome
3. Junmai Daiginjo EGUSHI
4. Sachihome Umeshu

孝  
姫

[www.sachihome.co.jp](http://www.sachihome.co.jp)





## B35 Sake Honda

Sake Honda operates a dining venue and liquor shop in Sydney, offering a curated selection of delicious sake to complement your meals. We offer over 150 varieties from Japan. We convey the passion and commitment of each brewer through our sake. We warmly invite you to visit Sake Honda when you are in Sydney.

Representative brand name:

Iwakikotobuki,  
Azumatsuru The Origin,  
Shin Tsuchida

Products:

1. Azumatsuru Shuzo Saga
2. Shintani Shuzo Yamaguchi
3. Nami no Oto Shuzo Shiga
4. Tsuchida Shuzo Gunma
5. Shiwa Shuzo Iwate



minomino.com.au



## B37 sakelier

We showcase some of the best sake offerings from local breweries located in various regions of Japan. Each brand curated by us, building direct relationship with the brewers. Focusing on regionality, with sake brewed using locally grown rice and water sourced from the surrounding. Crafted by the master brewer with long traditions and skills for you to enjoy sip after sip. #sptobeliave

Representative brand name:

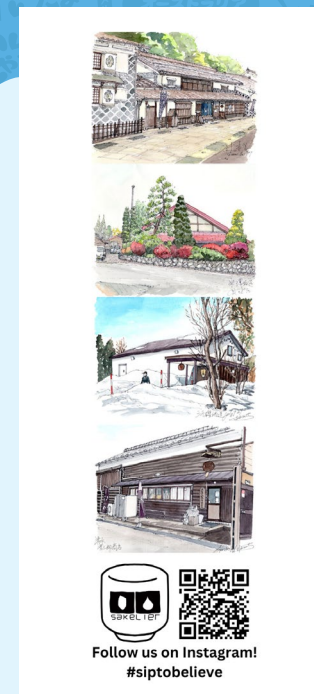
Gozenshu, Imanishiki, Michizakura,  
Zaku

Products:

1. Ise no nami Junmai Daiginjo
2. Michi-zakura Junmai Daiginjo SS45
3. Zaku Impression M
4. Imanishiki Junmai Ginjo "Miyama"
5. Gozenshu 1859



sakelier.com.au



## B36 Sake Online

Established in 2013, Sake Online was among the initial online platforms specialising in Japanese Sake, operating under Daiwa Food Corporation. Designed to uncover the rich history and expansive potential of artisanal Sake, the platform aimed to connect traditional Japanese culture with Australian consumers, effectively bridging cultural gaps.

Representative brand name:

Kizakura, Choya, Hitachino

Products:

1. Tatenokawa Junmai Daiginjo Super Dry
2. Nito 55 Junmai Ginjo Yamada Nishiki
3. Chiebijin Junmai Premium
4. The CHOYA Black Umeshu
5. Umenoyado Lychee Sake



sakeonline.com.au



## B38 SakeMeta

SakeMeta is a dynamic importer and a curator of premium Japanese sake, dedicated to bridging tradition and innovation. Specialising in both classic and nuance brews from hidden gem producers across Japan. We also emphasise on professional logistic and storage to preserve Sake's quality. We work with Artists and pioneered Sake NFT, first in the world.

Products:

1. 8th Ocean Artist Label X
2. Kankiko Junmai Daiginjo
3. ALPS Masamune Junmai Genshu
4. Oh Splash (Sparkling Sake)
5. Yoo-Go (Yogurt Sake)



www.sakemeta.me



## B39 SEA SALT YUZUSHU

A refreshing fruit-sake that harmonizes the bright, tangy essence of yuzu with sea salt and the subtle umami of smooth premium sake. Whether sipped neat, served long with soda and ice, poured over ice-cream, or spritzed with prosecco, Sea Salt Yuzushu is guaranteed to please. Masterfully crafted by the historic Kitajima Sake Brewery it is a sublime fusion of tradition and innovation.

Representative brand name:

Sea Salt Yuzushu

Products:

1. Sea Salt Yuzushu
2. Strawberry Yuzushu
3. Uchu Black Tea Umeshu
4. Mokachu Chocolate Coffee Shochu
5. Wakaze Summerfall Sparkling Sake Can



[www.seasaltyuzushu.com.au](http://www.seasaltyuzushu.com.au)



## B41 Stellar Vin

Stellar Vin is a new Sake distributor in Victoria, importing Sake from breweries in the Ishikawa prefecture. Visit our website at [stellarvin.com.au](http://stellarvin.com.au)

Products:

1. Kaiun Junmai Daiginjo
2. Shidaizumi Kimoto Junmai Ginjo
3. Haginishiki Junmai Daiginjo
4. Shosetsu Junmai
5. Fuji no Sake Whisky Barrel



[stellarvin.com.au](http://stellarvin.com.au)



## B40 SHICHIKEN

Founded in 1750, Shichiken boasts a nearly 300-year history. The brewery is located in the Hakushu area of Yamanashi Prefecture, which is known for its extremely high-quality water in the Japanese Alps. In 2015, Shichiken started a new division, Sparkling Sake, to create the value of sake that is loved around the world.

Importer:

Gojin Enterprise Pty Ltd

Representative brand name:

Shichiken Yamanokasumi

Products:

1. Shichiken Furinbisan Junmai
2. Shichiken Birodo no aji Junmai Ginjo
3. Shichiken Kinu no aji Junmai Daiginjo
4. Shichiken Yama no kasumi Sparkling
5. Shichiken Sora no irodori Sparkling



[www.sake-shichiken.co.jp](http://www.sake-shichiken.co.jp)



## B42 Takara Shuzo

Since 1951, Takara Shuzo has been exporting alcoholic beverages and seasonings made in Japan such as Sho Chiku Bai, the preeminent sake in Japan for celebrations. MIO is the No.1 brand as sparkling sake. This sparkling sake sensation goes down smooth, striking just the right balance between crisp and subtle sweetness. Fruity aroma and sweetness only from rice. 5% ABV. No added sugar or sweetener.

Representative brand name:

Takara, Sho Chiku Bai

Products:

1. MIO Sparkling Sake
2. Shirakabegura Junmai Daiginjo
3. Shirakabegura Kimoto Junmai
4. TAKARA SHOCHU HIGHBALL



[www.takara-intl.co.jp/en](http://www.takara-intl.co.jp/en)





## B43 The Kokoro World

Smooth Sake | Artisanal Liqueurs | Exquisite Gins | Barrel-Aged Shochu | Outstanding Whisky.  
The Kokoro World is an Australian importer/distributor of premium alcohol from boutique distilleries and breweries in Japan. Let us guide you through Japan's "liquid ingenuity" and treat your taste buds. Visit us and prepare your glass - it's time to savour a Japanese flavour adventure!

Importer:

The Kokoro World

Products:

1. Mythic Peach Liqueur
2. Kyoto Matcha Liqueur
3. Asakura Premium Barrel-Aged Shochu
4. Koi Shisou Red Shiso Liqueur
5. Amabuki Superdry Tokubetsu Junmai



[www.thekokoroworld.com](http://www.thekokoroworld.com)



## B45 YoiYoi

Welcome to YoiYoi! We offer premium sake from Japan, including Australian Sake Award winners. Our mission is to connect the world through sake, spread joy, and celebrate Japanese culture. While our online shop is open, we're also planning events where you can enjoy sake and traditions firsthand. Check out our store, and we look forward to welcoming you soon!

Representative brand name:

RAIRAKU BETCHO

Products:

1. KAWABU SHIKI FRESH
2. PRINCE NAGAYA
3. SEPIKOSAN AIYAMA 1801
4. MATTA
5. SOHOMARE KAMON



[www.yoiyoisake.com](http://www.yoiyoisake.com)



## B44 Utsunomiya Shuzo Co., Ltd.

Shikisakura is brewed with subsoil water from the Kinugawa River, a clear stream fed by melted snow from Nikko, a World Heritage site. It is characterised by its mellow aroma, mild mouthfeel, sharpness, and subtle sweetness. The motto of the brewery is "Even a small cup of sake can produce infinite flavors when the passion of the brewer is put into it."

Importer:

JFC AUSTRALIA CO PTY LTD

Representative brand name:

Shikisakura

Products:

1. Shikisakura Manyohiziri
2. Shikisakura Imai Shohei
3. Shikisakura Junmai Ginjo ARUSHIROI
4. Shikisakura Tochiginohoshi Junmai



[shikisakura.co.jp](http://shikisakura.co.jp)



## B46 Zenkuro

ZENKURO SAKÉ is New Zealand's first and only sake brewery. 'ZEN' means all while 'KURO' means black. Established in Queenstown in 2015 by a group of Kiwi-Japanese friends with a passion for Japanese craft culture, we are now celebrating our 10th anniversary year. We look forward to sharing our award-winning sake with you in Melbourne.

Importer:

Déjà vu Wine Co.

Representative brand name:

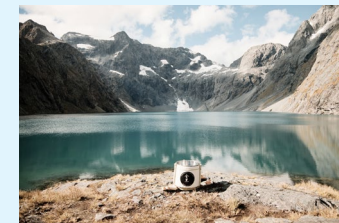
Zenkuro

Products:

1. Aoraki Junmai Daiginjo
2. Drip Pressed Junmai Ginjo
3. Wakatipu Sleeping Giant Junmai Ginjo
4. Fukusato Junmai
5. Plum Sake



<https://zenkuro.co.nz/>





## B47 Niigata Micro Distillery

We are starting a new journey from Niigata. It is to make Japanese Whisky. We are small, but we are committed to making quality whisky, little by little, with care and attention. We are a small distillery, and that is why we are able to do what we do. We will continue to pursue our amber dream filled with stories.

Representative brand name:

**NIIGATA KAMEDA WHISKY**

Products:

**1. NIIGATA KAMEDA ZODIAC SIGN SERIES PISCES**



<https://kameda-distillery.com>



## F02 Ken-Chan Curry

Welcome to Ken-Chan Curry! Our mission is to conquer the world with our Chicken Katsu Curry. With locations in Japan, Malaysia, and Australia, we currently operate 20 stores worldwide and aim for 1000 within the next 10 years. Our homemade cutlets and special curry sauce are renowned. At events, we've sold up to 2000 bowls daily. Experience authentic Japanese cuisine with us!

[kenchan-curry.com](http://kenchan-curry.com)



Products:

1. Chicken Katsu Curry
2. Chicken Katsu Sand
3. Karaage
4. Karaage Curry
5. Looong Chips



## F01 JAPANESE ARTISAN & CO PTY.LTD.

JAPANESE ARTISAN & CO runs a small catering company. We will join third times in Melbourne Sake Festival. We decide on dishes with the theme of Japanese festival street food every year. I would like to introduce the most popular street food "YAKISOBA (stir-fried noodle)" this year. Vegan, vegetarian and seafood option are available. Also there is Grilled Squid too! Please try and enjoy!

[ken5ri@hotmail.co.jp](mailto:ken5ri@hotmail.co.jp)



Products:

1. IKA YAKISOBA (Seafood stir-fried noodle)
2. YAKISOBA (Vegan and vegetarian option)
3. IKA YAKI (Grilled squid w sweet soy)
4. RAMUNE (Japanese soda)
5. Oolong Tea



## F03 Kin & Gin

Welcome to our Japanese Street Food Stall! With over 10 years of experience, we serve authentic snacks made from quality ingredients. Try Yakiyaki, Grilled Squid, Yaki Onigiri, and Sake-Steamed Clams. Cold day? How about a warm bowl of comforting soup to heat you up?

[gavinzx123@hotmail.com](mailto:gavinzx123@hotmail.com)



Products:

1. TAYAKI - Chocolate, Custard, Red Bean
2. Teriyaki Pan-Grilled Squid
3. Yaki Onigiri - Chicken, Tuna, or Crab
4. Sake-Steamed Clams





## F04 Mamé Cocoa & Kōri Ice Cream

Mamé Cocoa and Kōri Ice Cream have come together again for the 2025 Australian Saké Festival in Melbourne, bringing delight in the form of their signature chocolates and ice creams! They will also have an exclusive festival special for the day - imagine the best of both treats combined.

[Mamecocoa.com](http://Mamecocoa.com) & [kori-icecream.com](http://kori-icecream.com)



Products:

1. Mamé Cocoa Nama Chocolate
2. Kōri Signature Ice Cream
3. Mamé Cocoa x Kōri Parfait



Matsuyama – From the Street, For the Street

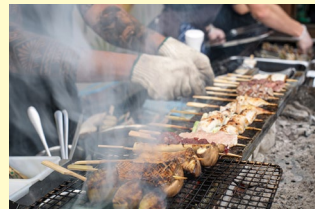
At Matsuyama, we bring the soul of Japan's izakaya culture to Melbourne, serving authentic yakitori with bold flavors and rich umami. Our skewers are crafted with high-quality ingredients, staying true to the simple yet refined techniques of Japanese street food.

[matsuyamagroup@hotmail.com](mailto:matsuyamagroup@hotmail.com)



Products:

1. Negima
2. Tsukune
3. Tebasaki
4. Sasami
5. Kawa



## F06 Teppanyaki Noodles

We provide our unique and delicious Japanese yakisoba noodles and festival street food! Enjoy our show of cooking on the teppanyaki grill!

[www.facebook.com/yamatoumigo/](https://www.facebook.com/yamatoumigo/)



Vegetarian Vegan Gluten Free

Products:

1. Yakisoba
2. Pork Gyoza
3. Teriyaki Chicken Fantasticks
4. Edamame
5. Miso Soup



## F07 Tokyo Yokocho

Experience the alleyway of Japan, offering authentic and contemporary Japanese street food, sushi, bento and ramen. We are located in RMIT University Building No.14 in Melbourne CBD.

[takahumik@hotmail.com](mailto:takahumik@hotmail.com)



Products:

1. Takoyaki
2. Karaage Chicken
3. Okonomiyaki





## F08 WAGYU BLACKS

Wagyu Blacks brings you the ultimate fusion of flavors with premium Wagyu dishes and Japanese street food! Savor our signature Wagyu Wraps, juicy Skewers, and flavorful Steak Rice Bowl. With high-quality ingredients and a passion for great food, we create an unforgettable culinary experience. Come visit our booth and indulge in the taste of Japan!

[wagyu blacks@wb-project.com](mailto:wagyu blacks@wb-project.com)



WB PROJECT  
- EST. 2021 -  
**WAGYU BLACKS**  
SYDNEY · BRISBANE · GOLD COAST  
NISEKO/JAPAN

Products:

1. Wagyu Wrap
2. Steak Wrap
3. Wagyu Nachos
4. Wagyu Long Skewer
5. Wagyu Steak Rice Bowl



## F10 Jimoto Foods

Welcome to Jimoto Foods! We're Max & Doug—chefs who spent years behind the Hibachi, slicing sashimi, and chasing bold flavours. Our mission? Bring restaurant-quality Japanese flavours home. From floral Shiso Teriyaki to bright Lemon Myrtle Ponzu, our sauces are made to be different. Jimoto means local—just like us. We champion local ingredients & community.

[jimotofoods.com.au](http://jimotofoods.com.au)



Vegetarian Vegan Gluten Free

Products:

1. Lemon Myrtle & Yuzu Ponzu
2. Umami Powder
3. Shiso Teriyaki
4. Spicy Ume & Lime Dressing
5. Roasted Sesame Dressing



## F09 Enokido Miso

Enokido Miso produces artisanal miso handmade in Sydney.

[www.enokidomiso.com.au](http://www.enokidomiso.com.au)



Enokido Miso

Vegetarian Vegan Gluten Free

Products:

1. Brown rice miso
2. Honey miso
3. White rice miso
4. Miso dressing



## F11 Shiro Matcha

Shiro Matcha delivers the finest deep-steamed tea from Shizuoka, Japan, to Australia. Our premium tea leaves undergo a precise deep-steaming process that enhances their natural sweetness and smooth texture while minimizing bitterness. Whether enjoyed in a traditional way or as part of a modern lifestyle, Shiro Matcha offers a pure, rich, and authentic tea experience.

[shirogelato.com/matcha](http://shirogelato.com/matcha)



Shiro  
Matcha

Vegetarian Vegan Gluten Free

Products:

1. Matcha
2. Hojicha
3. Genmaicha
4. Japanese Black Tea





## F12 Soy sauce & Nico maco

Kadocho is a long-established manufacturer that continues to carry on traditions in Yuasa, the birthplace of soy sauce. Wakayama's signature citrus syrup.

kadocho.co.jp



Vegetarian



Vegan



Gluten Free

Products:

1. Nigoribishio Takumi
2. Hand Made Soy Sauce Yuasa Tamari
3. Hassaku Syrup
4. Green Mandarin Syrup



## P02 HASHITOU-HONTEN CO.,LTD

This is a chopstick specialty store with the theme "Spotlight on Japanese forests and woodworking craftsmen. We look forward to welcoming you to our popular "chopstick-making workshop," as well as to preparing "chopsticks for ramen noodles" and many other types of chopsticks using traditional craft techniques at our booth!

hashitou.co.jp



Products:

1. Chopstick making workshop
2. Chopsticks for Ramen
3. Traditional Craft Chopsticks
4. Chopstick Rests
5. Hospitality to the best of our ability



## P01 HARIO

HARIO – The King of Glass.

With over 100 years of expertise in glassware, HARIO is globally renowned for its premium coffee and tea brewing kits, kitchenware, and sake ware. We will be showcasing our Made in Japan sake glassware, designed to enhance your drinking experience by bringing out the best flavors every sip. Visit our booth to elevate your sake moments! Kanpai!

harioaustralia.com.au



Products:

1. Ice Dispenser
2. "Kaku Chirori" "Maru Chirori" Glass Sets
3. "Iki" Heatproof Decanter
4. Cool Carafe
5. V60 "Arita Yaki" Ceramic Drippers



## P03 Maki's Art & String and Wire

Maki, a Brisbane origami jewellery maker/instructor (issued by Nippon Origami Association), started Maki's Art in 2014. Passionate about sharing Japanese Origami, she's crafted & sold her jewellery at markets since 2015. Find your beautiful piece at Maki's stall!

www.makisart.com.au | www.instagram.com/stringandwire/ z

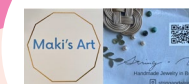


Products:

1. Handmade Origami Earrings
2. Handmade Origami Necklaces
3. Handmade Origami Hair Accessories
4. Handmade Origami Brooches
5. Japanese Themed Goods



HARIO



## P04 MARUMO TAKAGI Co.,Ltd

Marumo Takagi Co., Ltd. is a manufacturer and wholesaler of Mino ware, the largest market share of Mino ware in Japan, with its headquarters in Gifu, the largest pottery production area in Japan, respecting the history of the company since its establishment in 1887. In addition to 40,000 pieces of tableware for professional use, which we deliver to customers all over the world.

[www.marumo1887.com](http://www.marumo1887.com)



Products:

1. Cold-sensing Sake Mafia Series
2. Cold-sensing Cherry Blossom Sake Cups Series
3. Cold-sensing JANOME Sake Cups Series
4. Cold-sensing Kabuki Sake Cups Series
5. Cold-sensing Heart Sake Cups Series



## P06 Natsu Jewelry Brisbane

Hi! We're Natsu and Erika from Brisbane.

Natsu makes handmade jewelry inspired by Japanese art. Erika does live calligraphy— our name in Kanji, chosen to reflect your personality.

We're in Sydney now with a special Japanese cultural experience. Come say hi and take home a unique keepsake!

[www.natsujewellery.com.au](http://www.natsujewellery.com.au) | [www.littlejapanbrisbane.com.au](http://www.littlejapanbrisbane.com.au)



Products:

1. Origami Earrings
2. Origami Necklaces
3. Kintsugi Jewelry
4. Uchiwa Fan with Name in Calligraphy
5. Frames with Your Name in Calligraphy



## P05 MEBAE

MEBAE repurposes vintage kimono fabrics into unique accessories, bags, and jackets, blending tradition with modern style. Each piece is handcrafted to preserve the beauty of Japanese craftsmanship while promoting sustainability. Visit our booth to explore our collection and experience the timeless charm of kimono textiles.

[mebae2024.square.site](https://mebae2024.square.site)



MEBAE  
Kimono for everyday  
ESTD 1994

Products:

1. KIMONO SAKE BAG
2. DENIM×OBI JACKET
3. GAMA POUCH
4. KIMONO SCRUNCHIE
5. HAORI JACKET



## P07 The Zen Concept

Discover Japanese craftsmanship for your daily life! From handmade & handprinted Sake Bottle Sets, Matcha Sets, and Norens to Premium Wooden Chopsticks, Tableware, Towels, and Tobi Socks—crafted across various cities in Japan with heart and tradition. Follow our IG: @the.zen.concept

[kikic.1703@gmail.com](mailto:kikic.1703@gmail.com)



THE  
ZEN  
CONCEPT  
禅の概念

Products:

1. Sake set with a WARMER to keep sake warm
2. DIY your MATCHA Set!
3. Handcrafted Premium Wooden CHOPSTICKS
4. Hand-paint brings our CAT Rests to life!
5. Unwrap the beauty and savor JINOKI TEA!





## P08 Toge Studio

Paul Davis & Jacqueline Clayton - Toge Studio - each trained for many years in Japan: Paul with the 12th generation Saka Studio in Hagi and Jacquie at Kyoto University of Art. Together, they combine knowledge of Japanese techniques with unique, locally found Australian materials. The studio specializes in bespoke ceramics and reflects its ethos: trained in Japan, created in Australia.

[toge.studio@gmail.com](mailto:toge.studio@gmail.com)



Products:

1. Sake Cups (Guinomi and Ochoko)
2. Sake Bottles (Tokkuri and Katakuchi)
3. Small Serving Plates (Mei Mei Zara)
4. Presentation Trays
5. Presentation Platters



togei.studio

## T02 Visit Japan (JNTO)

Japan National Tourism Organization (JNTO) is a government body that promotes Japan internationally as both a leisure and business travel destination. Consisting of 26 offices around the world, JNTO is the ultimate resource for travel-related information on Japan. JNTO Sydney Office services Australia and New Zealand.

[www.japan.travel/en/au/](http://www.japan.travel/en/au/)



JNTO  
Japan National  
Tourism Organization

## T01 G'Day Japan! Travel Information

G'Day Japan! is one of Australia's largest Japan tourism media platforms, connecting travellers with the best experiences Japan has to offer. Visit our booth for expert insights on tours, must-visit destinations, and travel tips. Whether you're planning your first trip or seeking new adventures, we're here to help. Stop by and let us inspire your next journey!

[www.gdayjapan.com.au](http://www.gdayjapan.com.au)



G'Day Japan!

## T03 Japan Airlines (JAL)

Japan Airlines operates direct flights from Sydney and Melbourne to Tokyo. JAL's spacious Economy Class seats have been recognised as the Best Economy Class for multiple years at the annual Skytrax awards. JAL also offers an extensive domestic network in Japan and international connections to Europe and North America. Visit the JAL booth at the Sake festival for special offers.

[www.jal.co.jp/au/en](http://www.jal.co.jp/au/en)



Products:

1. JAL product and service information
2. Special offers



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