

# 酒フェスティバル! SYDNEY

EVENT GUIDE  
2025



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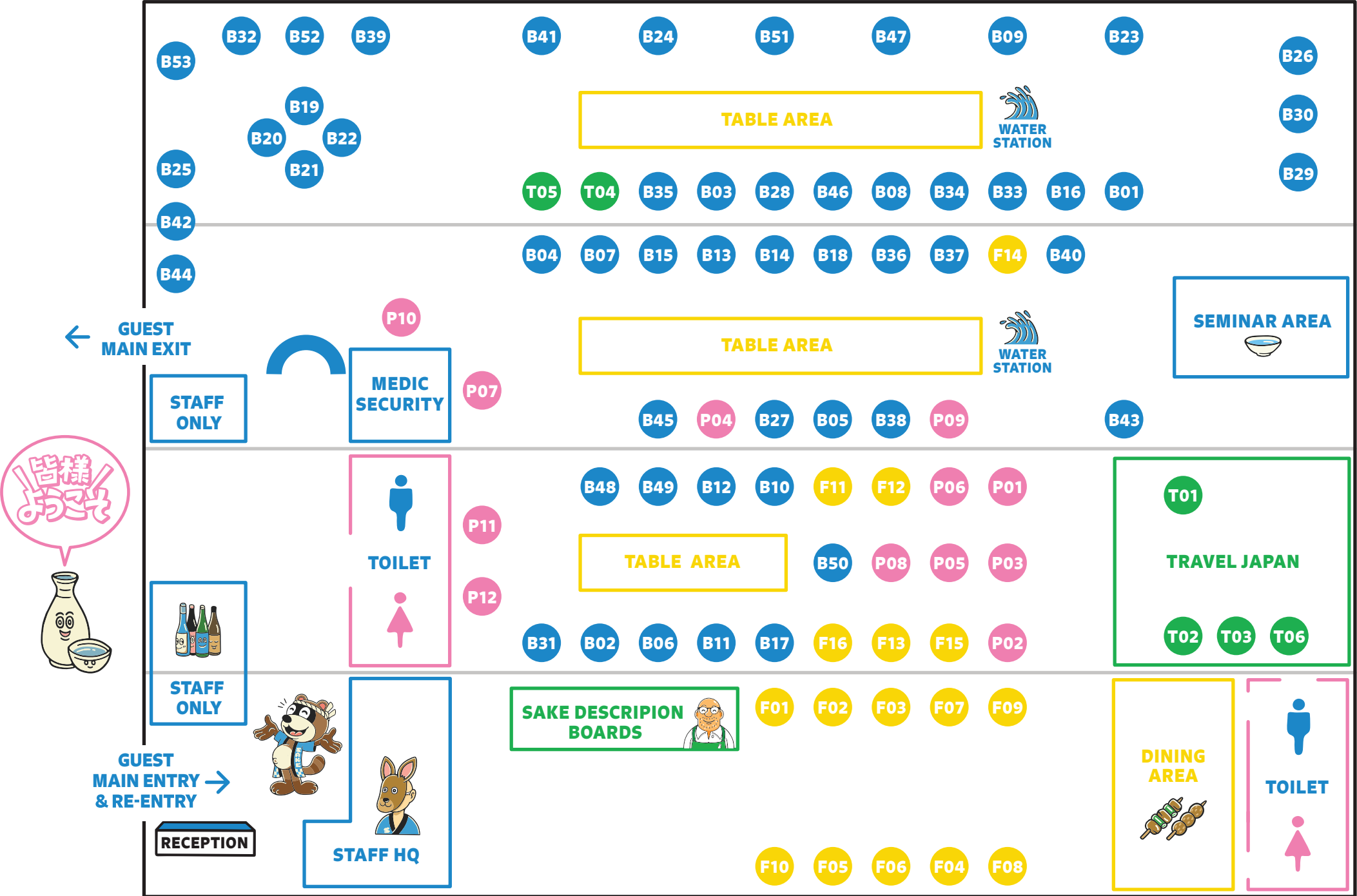
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# Sake Festival Sydney Map

27-28 SEP 2025  
@ CARRIAGEWORKS



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27-28 SEP 2025  
@ CARRIAGEWORKS

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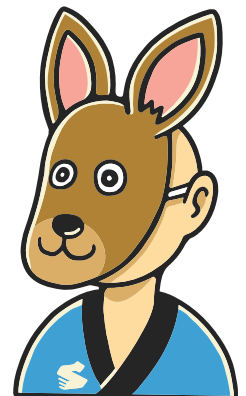
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# Sake lovers, don't miss out!

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/>



# GOOD FOOD GOOD DRINKS GOOD TIMES AUTHENTIC IZAKAYA IN THE HEART OF SYDNEY



## OPENING HOURS

Sun, Mon, Tue & Wed 5pm - 12am  
Thu, Fri & Sat 5pm - 2am



**14 Steam Mill Lane, Haymarket**

**0477 607 867**

**[nakanodarling.com.au](http://nakanodarling.com.au)**

**@nakanodarling**

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**Sake of Gifu**  
the land of pure waters



Gifu Sake Catalog



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Take home a piece of Japan's festival spirit!  
Our limited-edition, festival-inspired goods  
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**SAKE FESTIVAL**



## B01 AIZU-BANDAI

Eisen Sake Brewery is located in Bandai-town, Fukushima Prefecture and was founded in 1869. Produces sake in Aizu, a region blessed with a rich natural environment and clean water sources which is the "Aizu Ryugasawa Spring", a group of springs at the western foot of Mt. Bandai, one of the 100 best waters in Japan.

Importer:

JFC Australia & JFC New Zealand

Representative brand name:

Junmai Daiginjo Eishiro

Products:

1. Daiginjo Eishiro 720ml
2. Junmai Daiginjo Eishiro 720ml
3. Junmai Daiginjo 720ml
4. Junmai Ginjo 720ml
5. UMESAKE 8 years aged 300ml



[www.tenkyo.jp/en/](http://www.tenkyo.jp/en/)



## B03 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



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



## B02 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:

Chomonyko, 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)



## B04 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 Jojo)
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 Jojo)



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



## B05 Cellar Mates

Cellar Mates aims to bridge the cultural gap between Australia and Japan by curating a collection of exclusive products directly sourced from Japan's finest artisans and creating immersive journeys of discovery. It is your ultimate destination for an exquisite selection of Japanese luxury beverages, boutique finds, and collectibles.

Importer:

**Cellar Mates**

Representative brand name:

**Kamokinshu, Kanemasu, Naebasan, & more**



[cellarmates.au](http://cellarmates.au)

Products:

1. Kamokinshu Tokubetsu Junmai
2. Kanemasu Treasures Black
3. Koshitsukano Aisakura
4. Naebasan Yuki No Mayu 40
5. and more



## B07 CHIYOMUSUBI SAKE BREWERY

Established in 1865. "CHIYOMUSUBI" means eternal bonds with people. It is also a word for celebration. Rich taste, gentle aroma and smoothness are our bases of deliciousness. Surrounded by great environment of regional area in Tottori prefecture, we want to contribute to happiness of people all over the world.

Importer:

**JFC**

Representative brand name:

**CHIYOMUSUBI**



<https://www.chiyomusubi.co.jp/>

Products:

1. Chiyomusubi Junmidaiginjo Goriki 50
2. Chiyomusubi Junmaiginjo Goriki 60
3. Chiyomusubi Junmai
4. Chiyomusubi Ultra Yuzu
5. Chiyomusubi Ultra Peach



## B06 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



<https://www.cerbaco.com.au/>



## B08 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:

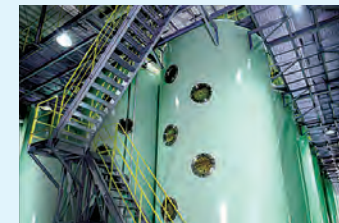
**The CHOYA Golden Ume Fruit**

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



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



## B09 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**



[www.asahishuzo.ne.jp](http://www.asahishuzo.ne.jp)



## B11 Furusawa Shuzo Co.,Ltd.

Our company was founded in 1836 in a basin overlooking the clear Sagae River with a view of Mt. Gassan. Its soft water produces a delicate and pleasant flavor, and sake has been brewed here for generations.

Our basic policy is "quality first" and we believe that "terroir" is important in our sake brewing.

Importer:

**Pinnacle Drinks, JFC**

Representative brand name:

**Biden Bishu**

Products:

1. **Sawamasamune Biden Bishu**
2. **Benihana-ya Jubei Yukimegami**
3. **SETSUGEN Japanese Rice Shochu**



<https://furusawa.co.jp/>



## B10 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 Malty Salty**



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



## B12 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 Namangenshu**
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)



## B13 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 Honjzo**

Products:

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



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



## B15 HAKUTSURI SAKE BREWING

We have been creating fine sakes in Nada Japan since 1743. Since the early days our inspiration and name has been the white crane. This graceful and refined bird is an auspicious symbol in Japan. We wish the happiness and good fortune it brings to be shared by all who enjoy our sake.

Representative brand name:

**JFC**

Representative brand name:

**HAKUTSURI**

Products:

1. Hakutsuru Sayuri
2. Hakutsuru Superior Junmai Ginjo
3. Hakutsuru Blanc
4. Hakutsuru Nigori Yuzu
5. Hakutsuru Nigori Momo



<https://www.hakutsuru.co.jp/>



## B14 HAKUSHIKA

The Hakushika brand represents good taste, quality and a sense of tradition. As the leading sake brewer in Nishinomiya, famed throughout Japan for its "miyamizu", water reputed to be the best for making sake, we are dedicated to producing the finest.

Importer:

**JFC**

Representative brand name:

**HAKUSHIKA**

Products:

1. Hakushika Junmai Daiginjo Sennenju
2. Hakushika Junmai Nigori Snow Beauty
3. Hakushika Junmai Chokara
4. Hakushika Hanakohaku Plum
5. Hakushika Hanakohaku Yuzu & Hyuganatsu



<https://www.hakushika.co.jp/>



## B16 HINEMOS

HINEMOS is a Japanese sake brand inspired by time—each bottle capturing a unique hour, from 6PM to 5AM.

With alcohol content ranging from 2% to 16%, it offers flavors for every mood. Experience sake as a story told through time.

Representative brand name:

**SHICHIJI PM7:00 (Sweet Sparkling)**

Products:

1. ROKUJI PM6:00 (Dry Sparkling)
2. KUJI PM9:00 (Junmai Daiginjo)
3. JUJI PM10:00 (Dessert Ricewine)
4. SANJI AM3:00 (Cask-aged Sake)



<https://hinemos.tokyo/>



## B17 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](http://www.intasect.com)



## B19 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](http://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



## B18 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](http://www.ippin.co.jp/en)



## B20 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](http://jqws.com.au)

Products:

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



## B21 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.



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

Products:

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



## B23 Jun Pacific

We started as a Japanese grocery store as Tokyo Mart in Northbridge, which opened in 1978 to cater to a growing Japanese population. We import and supply Japanese Food, Sake and sundry goods in Australia. The company has worked with over 1000 restaurants, caterers, food factories and grocers. Our aim is to promote Japanese food and Sake, including Japanese culture.



<https://tokyomart.com.au>

Products:

1. Shirataki Shuzo SEVEN 25%
2. Asahi Shuzo Kubota Manju
3. Shuho Tokubetsu Junmai Omachi
4. Shimeharitsuru Junmai Ginjo "Jun"
5. Takahashi Shuzo Yuzu mon



## B22 JQWS (ASEED)

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:

ASEED

Products:

1. Aseed ie Bar Mule
2. Aster Mikan Mandarin Chuhai
3. Aster Fukushima Peach Chuhai
4. Aster Sunny Plum Chuhai
5. Aster Ainan Gold Chuhai



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

## B24 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)



## B25 KANPAI by Éclendeur

We bring Japan's finest to the world, specializing in premium sake and food products. The festival's highlight is Japanese old vintage sake, once used in Imperial Court celebrations. With its amber hue and rich flavor, it's ideal for special toasts. Celebrate tradition and quality with Éclendeur.

Representative brand name:  
**TAKUMI No.1 - Japanese old vintage sake**

Products:  
1. Aisakura SUPER B - Junmai Daiginjo  
2. Kasho - Junmai Daiginjo  
3. SOMI BAIGE - Junmai Daiginjo  
4. Ryujin no Yuzushu



<https://eclendeur.com>



## B27 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 Tezukur Shichifukujin  
3. Toji's secret sake (with Gold leaf)  
4. Junmai Super Dry Shichifukujin



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



## B26 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/)



## B28 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**

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"



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



B29

## Kochi Prefecture (ARIMITSU SAKE BREWERY CO., LTD.)

Founded in 1903, our brewery is located in a small, nature-rich village in Aki City, Kochi Prefecture. We produce sake using small-scale, handcrafted methods that bring out the full character of the ingredients. Our goal is to create gentle, food-friendly sake that brings comfort and nourishes the soul.

Importer:

**Jun Pacific Corporation Pty. Ltd.**

Representative brand name:

**AKITORA**

Products:

1. **AKITORA JUNMAI**
2. **AKITORA JUNMAI GINJO**
3. **AKITORA JUNMAI DAIGINJO CEL-24**



<https://akitora-sake.com/>



B30

## Koyama Honke Shuzo Co., Ltd.

Koyama Honke Shuzo is a core brewery in Sekaitaka Koyamaya Group (SKG) and a largest brewery in East Japan. SKG has 6 breweries in Japan. Each brewery brews sake with different flavors which depending on techniques, water, and other factors derived from each land. We will help you find the best products from our various breweries.

Importer:

**JFC**

Representative brand name:

**Sekaitaka Junmai Ginjo**

Products:

1. **Sekaitaka Junmai Ginjo 720ml**
2. **Tokyo Zakari Junmai Ginjo 720ml**
3. **Kome Ichizu Junmai 720ml**
4. **Oishii Daiginjo 1800ml**
5. **Kuranosuke 2000ml**



<https://www.sekaitaka.co.jp/>



B29

## Kochi Prefecture (Takagi Shuzo)

Founded in 1884, our brewery is based in Akaoka Town, Konan City, Kochi Prefecture, an area blessed with the sea, mountains, and rivers. We craft local sake that combines a deep commitment to using Kochi's finest ingredients with exceptional quality. Our brand Toyonoume is known for its elegant flavour and diverse aromatic profiles.

Importer:

**Knoldom Pty Ltd**

Representative brand name:

**Toyonoume**

Products:

1. **Tosakinzo Tokubetsu Junmai**
2. **Toyonoume Junmai Ginjo Gin No Yume**
3. **Toyonoume Junmai Ginjo Itokashi**
4. **Toyonoume Maruhari Nouveau (Pear)**
5. **TOYONOUME Junmai Ginjo Origarami**



<https://toyonoume.com/>



B31

## Kuraguchi (Kuraguchi/ Municipal Sake)

Kuraguchi is a series of collaborative projects aiming to bring greater accessibility, awareness, and education to the Australian sake market. This year's lineup, developed in collaboration with Kyushu-based exporter Sakeboys, aims to showcase the delicate sweetness, quality, and character of Kyushu sake - and of course, to make sake fun!

Importer:

**KURAGUCHI**

Representative brand name:

**Seto Shuzo**

Products:

1. **Azumacho Maruhei Blue**
2. **Azumacho Ginmon**
3. **Azumacho Junmai**
4. **Azumacho Jade Green Matcha Liqueur**
5. **Azumacho Dark Amber Hojicha Liqueur**



[sales@kurauchi.au](mailto:sales@kurauchi.au)



## B31 Municipal Sake (Kuraguchi/ Municipal Sake)

Municipal Sakes are made by Australian sake and wine maker and Municipal owner Matt Froude in Shiga, Japan. Matt is passionate about making small batch premium quality sake and wine. He spends three to six months a year in Japan making the amazing Love Mountain and Snow Mountain Sakes.

Importer:

**Municipal Wine & Sake**

Representative brand name:

**Municipal Wine & Sake**



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

Products:

1. **Municipal Love Mountain Sake**
2. **Municipal Snow Mountain Sake**



## B33 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)**



[www.maruichi-okada.jp](http://www.maruichi-okada.jp)

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**



## B32 KYOTO SAKE SELECTION

We proudly present a curated selection of Kyoto's finest sake. From Yosamusume Brewery, founded in 1887, enjoy both traditional sake and sparkling liqueur. From Sasaki Brewery, established in 1893, we offer sake crafted exclusively for international markets. Then savor mead from MIEL-MIE, made with ingredients sourced right from Kyoto.

Importer:

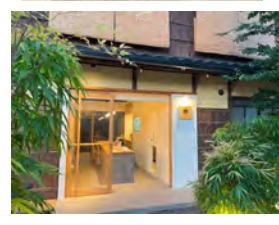
**Maru Food**

Products:

1. **Sasaki Kiwami Junmai Daiginjo**
2. **Nishijin Tokubetsu Junmai**
3. **Yosamusume Tokubetsu Junmai**
4. **Yuzushu Sparkling**
5. **The Mead**



<https://www.marufood.com.au>



## B34 Marukai Corporation

Our Fruit Nigori Sake series blends "Shiroki Tenryu," a honjozo cloudy sake from Kikusui Brewery, with freshly pressed fruits from Japan. Carefully selected Japanese fruits give it a rich, authentic flavor and a smooth, pulpy texture. We also offer Yuzu Sparkling, a non-alcoholic, citrusy refreshment.

Importer:

**DAIWA FOOD**

Representative brand name:

**Junzo Selection**



[www.marukai-food.com/english](http://www.marukai-food.com/english)

Products:

1. **Yuzu Nigori Sake**
2. **Peach Nigori Sake**
3. **Apple Nigori Sake**
4. **Pear Nigori Sake**
5. **Yuzu Sparkling (Non-Alcoholic)**



## B35 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



## B37 MINATO51 · Suginomori Brewery

suginomori brewery is one of Japan's highest-altitude breweries, originally founded in 1793 and restored in 2021 after nine years of dormancy. From the historic town of Narai-juku, narai was born—a small-batch sake made with local rice and fresh mountain water, blending tradition and innovation to reflect the natural beauty of Nagano.

Importer:

**MINATO51**

Representative brand name:

**narai kinmon**

Products:

1. **narai kinmon**
2. **narai sankei**
3. **narai terra**
4. **narai rill**



<https://www.narai.jp/>



## B36 MINATO51 · KINOENE

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. **Harusakekanbashi Namagenshu**
2. **Hanayaka Junmai Ginjo**
3. **Yamadanishiki40 Daiginjo**
4. **Nihonshujikomi Umekichi**
5. **Yuagari Yuzushu**



minato51.com



## B38 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](http://www.sakenet.com.au)



## B39 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:

AMACHI HOSHISORA

Products:

1. AMACHI HOSHISORA Junmai Daiginjo



ogai@wowlab.co.jp



## B41 Niigata the realm of sake (TAKANOI SHUZO Co.,Ltd)

It is our hope that as we disseminate Ojiya's finest sake to the furthest reaches of Japan's shores and beyond, all those who enjoy it might be connected in some small way back to the beauty of Ojiya, her people, and the broader Niigata region we call home.

Importer:

Nippon Food Supplies Company Pty Ltd.

Representative brand name:

Denyuu Junmai Ginjo

Products:

1. Denyuu Junmai Ginjo
2. Denyuu Special Junmai
3. Iono Daiginjo Genshu
4. Takanoi Junmai Daiginjo
5. Koshino-Hatsuume Storehouse In Snow



hatsuume.co.jp/english



## B40 Naganomeijo Co., Ltd.

The brewery was founded in 1689 in Obasute, an area known for its scenic view of the moon. For over 300 years since then, it has been brewing Junmai sake in the same brewery in a traditional manner by hand. Recently, we have been focusing on developing products for women. Our sake flavors will gently guide sake beginners.

Representative brand name:

Junmai Ginjo Kisekirei

Products:

1. Junmai Ginjo Kisekirei
2. Junmai Ginjo Momoiro Inko
3. Junmai Daiginjo Tanada La Grace
4. Junmai Ginjo Tanada Modern Dry
5. Tokubetsu Junmai Tanada



https://www.obasute.co.jp



## B41 Niigata the realm of sake (Niigata Daiichi Shuzo Co., Ltd)

Our philosophy is to create sake that delivers peace, joy, and emotional resonance. Each bottle is thoughtfully crafted with the hope of bringing a smile to your face and a sense of calm with every sip.

Importer:

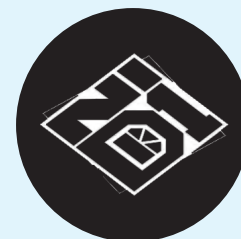
Sakelier

Representative brand name:

Koshino Hakucho

Products:

1. Koshino Hakucho Yamada Nishiki
2. Koshino Hakucho Koshitanrei
3. Koshino Hakucho Omachi
4. Tokubetsu Junmai Ganho Kimoto
5. Junmai Oniyammacho Red



https://www.hakuchosake.com



## B41 Niigata the realm of sake (YAHIKO SHUZO CO., LTD.)

Founded in 1838, Yahiko Shuzo developed the "Izumi-ryu" brewing method and trained many brewers. Using spring water from Mt. Yahiko and select rice from Yahiko village, our sake is offered to Yahiko Shrine. The soft, low-mineral water requires careful brewing, producing delicate, elegant sake that complements various cuisines.

Importer:

**CELLAR MATES**

Representative brand name:

**YAHIKO**

Products:

1. YAHIKO JUNMAI DAIGINJO 38%
2. KOKUSHU IYAHIKO JUNMAI GINJO
3. YAHIKO UMESHU
4. YAHIKO JUNMAI DAIGINJO 50%



<https://www.yahikonosake.com/eng/>



## B41 Niigata the realm of sake (MIDORIKAWA SAKE COMPANY)

Established in 1884 in the snowy region and rice-producing holy land of Uonuma, Niigata Prefecture. Currently led by the 5th generation. The distinctive features of our production are "aging" and "blending". After fermenting the cool and clear soft water drawn from 50 meters underground at low temperatures, it undergoes "aging".

Representative brand name:

**MIDORIKAWA**

Products:

1. JUNMAI MIDORIKAWA
2. JUNMAIGINJO MIDORIKAWA
3. DAIGINJO MIDORIKAWA
4. MIDORIKAWA CASK COLLECTION



[www.niigata-sake.or.jp/en/kuramoto/midorikawa](http://www.niigata-sake.or.jp/en/kuramoto/midorikawa)



## B41 Niigata the realm of sake (Takano Sake Brewery Co., Ltd.)

Known as one of the best granary in Japan, Niigata is the home of rice and sake. Since 1899, Takano Brewery has been carrying the tradition and secret skills of Echigo-toji, a group of local sake masters called Toji, for over 100 years.

Importer:

**Jun Pacific Corporation Pty Ltd**

Representative brand name:

**SHIRATUYU**

Products:

1. SHIRATUYU
2. TOUSETUKA
3. YUZUSAKE
4. UMESAKE



<https://www.takano-shuzo.co.jp>



## B41 Niigata the realm of sake (YOSHINO GAWA Co.,Ltd)

Established in 1548, Yoshi-no-Gawa is located in the historic city of Nagaoka in Niigata Pref. and is run today. Niigata Pref. is the largest producing region of "premium sake" in Japan and is famous throughout Japan for its rice production. As the oldest saké brewery in Niigata, Yoshi-no-Gawa is one of the most popular saké breweries.

Importer:

**Deja vu Sake Company**

Representative brand name:

**Gokujo Yoshinogawa, Minamo**

Products:

1. Minamo Junmai Daiginjo
2. Minamo Sosai Junmai
3. Junmaidaiginjo Hizoshu
4. Junmai Ginjo Gokujo Yoshinogawa
5. Yuzushu



<https://yosinogawa.co.jp/>



B41

## Niigata the realm of sake (Kaetsu Sake Brewery Co.,Ltd.)

Our company located in Aga-macni was founded in 1880, blessed with water and nature, have been striving for brewing good quality sake. The important elements of sake are good balance of fragrance and flavor, and pleasant aftertaste, maintaining its attractiveness. We named our sake KIRIN in hopes that bring happiness.

Representative brand name:

KIRIN, KANBARA

Products:

1. KIRIN Hizoshu
2. KIRIN Honjozo Nojuku Old
3. Homare KIRIN Tokubetsu Junmai
4. KANBARA Bride of the Fox
5. KANBARA Wings of Fortune



<https://www.sake-kirin.com>



B41

## Niigata the realm of sake (Tamagawa Sake Brewery Co., Ltd.)

The Tamagawa Sake Brewery lies in the heart of Uonuma in Niigata, a beautiful area of countryside surrounded by stunning mountains. From the lush greens of summer to some of the deepest snows seen in Japan every winter, this idyllic locality enjoys the very best each season has to offer.

We started in 1673 and have been loved ever since.

Representative brand name:

Uonuma TamaFumi

Products:

1. Uonuma TamaFumi
2. TamaFumi Galápagos 4D
3. Echigo Yukikura
4. Meguro Gorosuke
5. It's the key



<https://www.facebook.com/tamagawa.sake>



B41

## Niigata the realm of sake (OBATA SHUZO CO.,LTD.)

Sado island is known for its rice production region and clean spring water, and the environment is also taken into consideration through efforts to reduce pesticides and chemical fertilizers in order to coexist with the endangered bird Toki. For 133 years, Obata Shuzo has continued to value Sado's rice, water, people, and terroir.

Importer:

MYDO OKINI PTY.,LTD

Representative brand name:

MANOTSURU

Products:

1. MANOTSURU MIKU Junmai-daiginjo
2. MANOTSURU MIDORIYAMANAMA JD
3. CHO-MANOTSURU Super Dry Junmai nama
4. KANADEL PIZZICATO Junmai ginjo



<https://www.obata-shuzo.com>



B41

## Niigata the realm of sake (Tenryohai Brewery Co., Ltd.)

We are committed to crafting sake with an unwavering focus on quality. We constantly challenge ourselves, embrace change and failure, and brew sake with sincerity. This philosophy shapes everything we stand for.

Representative brand name:

UTASHIRO

Products:

1. Utashiro Rikka
2. Utashiro Zuika
3. Utashiro Gekka
4. Utashiro Minami



<https://tenryohai.co.jp/>



## B42 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)



## B44 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](http://minomino.com.au)



## B43 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



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



## B45 Sake of Gifu (Miwa Shuzo co., ltd.)

We are famous Brewery as NIGORI Maker. 50 years ago, the mayor of Shirakawa village requested that it produce unrefined sake like Doburoku, which was served at the Doburoku Festival in the Villages of Shirakawago. The resulting product, Shirakawago pure rice Nigori-sake (cloudy sake), has become one of Miwa Shuzo's popular brands.

Importer:

Jun Pacific Corporation Pty. Ltd.

Representative brand name:

SHIRAKAWAGO

Products:

1. Shirakawago Junmaiginjo Sasanigori
2. Shirakawago Tansanjunmai Awanigori
3. Shirakawago Junmai Nigori



<https://miwashuzo.co.jp/english/>



B45

## Sake of Gifu

(CHIGONOIWA Sake Brewery CO.,LTD.)

Founded in 1909, our philosophy is "Tradition, Innovation, and Inheritance." Our sake, Chigonoiwa, is brewed using rice grown locally in Gifu Prefecture and ultra-soft water (water hardness: 7 mg/L) sourced from 45 meters underground beneath our brewery.

Representative brand name:

CHIGONOIWA

Products:

1. Junmai Ginjo
2. Junmai Daiginjo HONOKA
3. Karakuchi Junmai
4. Komo-Daruma
5. Plum Wine (Capybara Rabel)


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


B45

## Sake of Gifu

(Hayashi Shuzo Co., Ltd.)

Hayashi Shuzo, located in the highlands of Mino Province in central Japan, has been brewing sake since 1874. We use estate-grown rice cultivated with minimal pesticides and take pride in preserving the art of handcrafted, traditional sake-making.

Representative brand name:

Minotengu Junmai Daiginjo "IHYOUE"

Products:

1. Junmai Daiginjo "IHYOE" - brewmaster
2. Junmai Daiginjo "DAITORYO" - chieftain
3. Daiginjo "KAKUREZATO" - utopia
4. Junmai Daiginjo "Cuvée MINOTENGU"
5. White-koji Junmai "YOU"


<http://www.minotengu.co.jp>


B45

## Sake of Gifu

(Okuhida Shuzo Co.,Ltd.)

Founded in 1720, our brewery has been producing sake in Gero City, Gifu Prefecture for over 300 years. Through our two brands, Hatsumidori and Okuhida, we offer a wide variety of sake—from fruity unpasteurized styles to low-alcohol options—and have received numerous awards for our innovation and craftsmanship.

Importer:

Jun Pacific

Representative brand name:

HATSUMIDORI

Products:

1. Hatsumidori Junmai Ginjo Namagenshu
2. Hatsumidori Junmai Daiginjo
3. Hatsumidori Daiginjo
4. Okuhida Apple Sake
5. Hatsumidori Sparkling


<https://okuhida-sake.jp/en/>


B45

## Sake of Gifu

(TENRYOU SAKE BREWING Co.,Ltd)

Tenryou Sake Brewery was founded in 1680 in Gero Onsen—one of the three most famous hot springs in Japan. We craft well-balanced sake ideal for pairing with food, using ultra-soft natural water and Gifu-grown sake rice, "Hidahomare," with a commitment to tradition.

Importer:

Jun Pacific Corporation

Representative brand name:

Tenryou

Products:

1. Sparkling sake SmaSma
2. Umeshu of Hida
3. Junmai Ginjo Hidahomare


<https://www.tenryou.co.jp/>


## B45 Sake of Gifu (KOSAKA SHUZOJO CO.,LTD.)

Our brewery was founded in 1772 and uses natural underground spring water drawn from the underground streams of Nagara River, one of Japan's clearest-flowing rivers. Our historic main building, constructed at the time of our founding, is designated as an Important Cultural Property of Japan and continues to attract many visitors.

Representative brand name:

Hyakushun

Products:

1. Hyakushun Junmaidaiginjo Yamadanishiki
2. Hyakushun Junmaiginjo six
3. Hyakushun Junmaiginjo Yamahai
4. Sanyaho Junmaiginjo



<https://www.kuramoto-kosaka.com/en>



## B46 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](https://sakeonline.com.au)



## B45 Sake of Gifu (YAMADASHOTEN Co., Ltd.)

Founded in 1868, our brewery is nestled in Yaotsu Town, Gifu Prefecture, a beautiful area surrounded by mountains. We focus on creating sake with a smooth, mellow flavour that enhances any meal, perfectly complementing a diverse array of cuisines.

Representative brand name:

Tamakashiwa

Products:

1. Tamakashiwa Junmai Daiginjo
2. Tamakashiwa OUTUS
3. Tamakashiwa Yuzu SAKE
4. Mukashinomanma Tokubetsu Junmai
5. Junmai KAI



<https://www.kura-yamada.com/>



## B47 Sakelier

We showcase some of the best sake offerings from local breweries located in various regions of Japan. Each curated brand 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. #siptobelong

Representative brand name:

Oze, Imanishiki, Zaku, Takesuzume

Products:

1. Zaku JD 'Kaizan-ittekisui'
2. Oze no Yukidoko JG 'Omachi'
3. Zaku Impression G
4. Ima-nishiki TJ 'Tamako'
5. Take Suzume Kimoto Junmai



[sakelier.com.au](https://sakelier.com.au)



## B48 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)



## B50 Sugiura Mirin Co., Ltd.

We are a mirin brewery founded in 1924 that produces mirin using traditional handmade methods. Our AIZAKURA Mirin is a natural rice sweetener that can be used as a substitute for sugar. This Mirin is not limited to being just a seasoning that also a rich "alcoholic beverage" endowed with the sweetness and umami that nature has produced.

Representative brand name:

aizakura SADAJIRO honmirin

Products:

1. aizakura jyunmai mirin (Aged 1 year)
2. aizakura jyunmai mirin (Aged 3 years)
3. aizakura SADAJIRO honmirin
4. aizakura natural mirin (Aged 3 years)



<https://www.mirinya.com/english-top/>



## B49 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)



## B51 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)

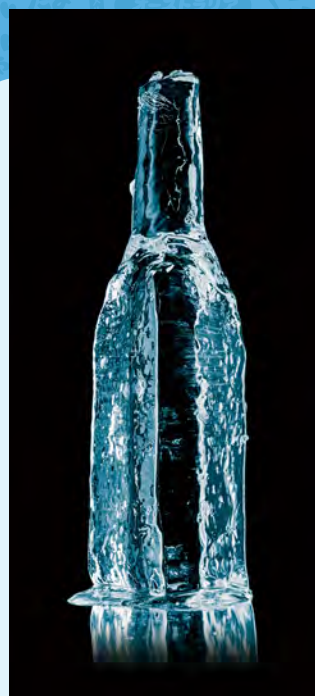


## B52 TOMIN SAKE COMPANY

WHY IT'S FROZEN? Experience the Freshness of Japan. Nama-sake is a delicate, unpasteurized treat, renowned for its fresh taste. However, this flavor has long been difficult to enjoy outside of Japan. TOMIN's innovative freezing technology locks in the freshness of nama sake, so you can savor the authentic taste anywhere in the world.

Products:

1. NanbuBijin SuperFrozen Junmai Daiginjo
2. KAGURA LEAP SuperFrozen Midnight Blue
3. Fumigiku Junmai Ginjo Kasseinigori
4. NINKI-ICHI Tomin Gold Ninki
5. IWANOI Super Frozen



<https://www.tomin-sake.co.jp/>

## B53 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.yoiyosake.com](http://www.yoiyosake.com)

## F01 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



## F02 Maru\_Okonomiyaki

Maru\_Okonomiyaki can be found at various markets and breweries across Sydney. Our recipe comes from the grandmother of our owner from Osaka Japan, bringing you the authentic taste of Osaka. Come and enjoy delicious okonomiyaki paired with premium Japanese sake!

[https://www.instagram.com/maru\\_okonomiyaki/](https://www.instagram.com/maru_okonomiyaki/)



 Vegetarian

Products:

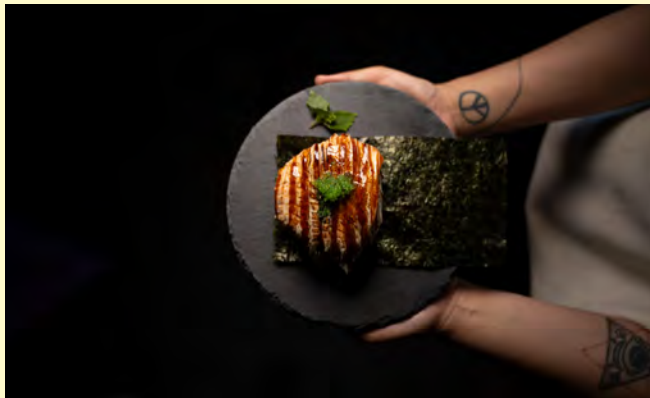
1. Truffle Okonomiyaki
2. Cheese Okonomiyaki
3. Okonomiyaki
4. Vege Okonomiyaki
5. Topping: Cheese, Kimchi and Extra pork



## F03 Mogu Mogu

Mogu Mogu is an Aussie onigiri brand with shops in Surry Hills, Circular Quay & USYD. We use 100% Hokkaido rice with 15 flavour options—mostly gluten-free—plus 4 premium made-to-order onigiri, including the talk-of-the-town Sukiyaki M9 Wagyu. We spread joy daily with a “munch with love.”

[https://www.instagram.com/mogumogu\\_sydney/](https://www.instagram.com/mogumogu_sydney/)



Vegetarian
 Vegan
 Gluten Free

Products:

1. Sukiyaki M9 Wagyu Onigiri
2. Aburi Salmon Onigiri
3. Salmon and Roe Onigiri
4. Grilled Unagi (Eel) Onigiri
5. 15 flavours pre-pack Onigiri



## F05 Oden Hoshi

We are excited to introduce HOSHI, a fresh new concept brought to you by the former team behind Bay Nine Omakase. With years of experience in fine Japanese cuisine and sake pairing, we are now taking our passion to one of Japan's most beloved comfort food: Oden.

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



Products:

1. Gyutan(Beef tongue)
2. Gyusuji(Beef Tendon)
3. Daikon Radish
4. Uzura No Tamago(Quail egg)
5. Mochi Kinchaku(Mochi Pouch)



## F04 Nakano Darling

Bringing the flavours of Tokyo to the festival, Nakano Darling is serving up izakaya classics like house-made karaage and gyoza. Perfect bites to enjoy alongside your favourite sake—stop by and taste a little slice of Japan!

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



Vegetarian

Products:

1. Homemade Gyoza
2. Homemade Karaage
3. Yaki Udon
4. Nakano Fried Rice
5. Ume Shio Cabbage



## F06 Pa-ra-mi

Parami offers onigiri, a beloved national dish of Japan, in Surry Hills. How about trying our handmade onigiri, which is fun, heartwarming, and comforting? it's perfect for tasting after a drink!!!

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



Vegetarian
 Vegan
 Gluten Free

Products:

1. Onigiri Parami Original
2. Tonjiru / Pork Miso Soup
3. Chicken Karaage
4. Limited Organic Egg Purin
5. Tea / Gyokuro / Hoji



## F07 Shiro Gelato & Snack

At Shiro Gelato & Snack, we offer gelato and original drinks inspired by Japanese flavors. You can find our shops in the Gold Coast, Brisbane, and all the way in Japan, too! Our most popular item is the Mochi Gelato—gelato wrapped in soft mochi for a unique texture. Come taste our one-of-a-kind treats!

[https://www.instagram.com/shiro\\_gelato\\_snack](https://www.instagram.com/shiro_gelato_snack)



Products:

1. Mochi gelato
2. Original drink



## F09 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/yamatoumigs/](https://www.facebook.com/yamatoumigs/)



Vegetarian Vegan Gluten Free

Products:

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



## F08 Sushi bar Masuya

Masuya Corporation Pty offers authentic Japanese dining in Sydney at Masuya Japanese Restaurant and Izakaya Masuya. Masuya provides elegant dining with fresh sushi, sashimi, tempura and various alcohol. Izakaya Masuya features a lively atmosphere with authentic Japanese food, alcohols, showing quality and traditional Japanese hospitality.

<https://www.masuyainternational.com.au>



Vegetarian

Products:

1. Nigiri Sushi Set
2. Sushi DX Set
3. Saba & Eel Bou Sushi
4. Vegetable Sushi & Miso Soup
5. Uni Nigiri Sushi



## F10 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!

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



Products:

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



## F11 Chusei Ice Making Co.,LTD

Hi-quality Great value Japanese ice. We make ice using delicious Japanese water pumped up from 150m underground. The latest ice-making technology for maximum clarity. Safe in a factory certified with the food management system FSSC22000. We have a wide variety of ice in stock. We deliver to countries all over the world.

<http://www.chuseiice.co.jp>



Products:

1. Delicious Ice 3kg
2. Maru Ice 70mm 12pcs
3. Stick Ice 20pcs
4. Dia Ice 20pcs
5. Plate Ice 1.7kg



## F13 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



## F12 Enokido Miso

Enokido Miso produces artisanal miso handmade in Sydney.

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



Vegetarian Vegan Gluten Free

Products:

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



## F14 NAGANO SAKE & FOODS

Pure Water, Majestic Mountains, Timeless Food & Drink of Nagano.

Nagano's food and drink are made with the clear spring water that flows from some of Japan's highest mountains and beautiful nature. Fermented foods represent Nagano's culinary culture. They are very tasty as well as healthy.

<https://syd.jfconline.com.au/collections/nagano>



Products:

1. YAWATAYA Nanami Chili
2. MARUKOME Shio Koji Powder
3. NAOTORA Namagenshu
4. KARUIZAWA Beer Yuzu
5. Daisekkei Ichigo Sake



## F15 Otafuku Sauce Co., Ltd.

Otafuku Sauce Co., Ltd., founded in 1922 and headquartered in Hiroshima, is a seasoning manufacturer known for its okonomiyaki sauce.

The company develops, produces, and sells around 2,000 types of products, including sauces, vinegar, and marinades.

<https://www.otafukusauce.com/e/>



Vegetarian Vegan

Products:

1. Okonomi Sauce Vegan
2. Yakisoba Sauce Vegan
3. Premium Tenkasu Vegetarian
4. Okonomiyaki Flour Vegetarian
5. Yakisoba Noodle Vegetarian



## P01 Ceramic Studio En

From our hands to your table

We design and handcraft unique high quality ceramics. We created varieties of sake vessels especially for this event. Each piece was handcrafted individually with care and it has gorgeous organic feel. I'm sure you will find a piece to take home that brings your table a special touch.

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



Products:

1. Sake Cups
2. Sake Bottles
3. Sake Pourer



## F16 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)



Vegetarian Vegan Gluten Free

Products:

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



## P02 Majime Life Japanese Lunchware

Majime Life offers stylish and functional Japanese bento boxes, chopsticks, furoshiki and other bento accessories. The owner, Ken, will be hosting the booth at this wonderful event and hopes to introduce you to some unique and cool lunch ware products from Japan. The items are perfect for everyday use or as beautiful gifts.

[https://www.majimelife.com.au](http://www.majimelife.com.au)



Products:

1. Japanese Bento Boxes
2. Handmade Wooden Chopsticks
3. Resin Chopsticks
4. Furoshiki Japanese Wrapping Cloths
5. Kinchaku Bento Lunch Bags



## 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!

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



Products:

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



## P05 Natsu Jewelry/ Little Japan

Hi! We're Natsu and Erika from Brisbane.

Natsu makes handmade jewelry inspired by Japanese art. Erika does live calligraphy—your 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!

<https://www.natsujewellery.com.au/> | <https://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



## 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 Nomidokoro Indigo

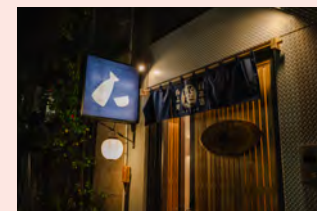
Say hello to Nomidokoro Indigo—Darlinghurst's hidden gem inspired by Japan's tiny hole-in-the-wall sake bars. We're all about good drinks, good vibes, and tasty bites. Swing by to learn about the shop, chat sake, and maybe grab some fun Indigo merch too!

<https://hatena.com.au/our-venues/#NI>



Products:

1. Nomidokoro Indigo Shirt
2. Sake Lid badges
3. Stickers
4. Tote Bag
5. Coasters



## 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



THE  
ZEN  
CONCEPT  
禪の概念

Products:

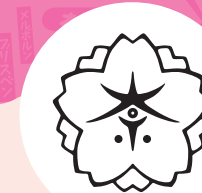
1. Sake set with a WARMER to keep sake warm
2. DIY your MATCHA Set!
3. Handcrafted Premium Wooden CHOPSTICKS
4. Hand-paint brings our CAT Rests to life!
5. Unwrap the beauty and savor JINOKI TEA!



## P09 Nara City

Discover Nara, Japan's first capital and the birthplace of Japanese Buddhism. Just a short train ride from Kyoto, Nara is filled with World Heritage sites, preserved temples and shrines, offering a tranquil contrast to Kyoto and Tokyo. Visit us for authentic sake, beverages, crafts, and culinary treats that will enlighten your senses.

sake-festival.com.au/news/241



Exhibitors:

1. Izumiya Beverage Dealer Co., Ltd.
2. Kuramoto Sake Brewing Co., Ltd.
3. Nara Kasugayama Shuzo Co., Ltd.
4. Skywood Inc.
5. Tale Navi Co., Ltd.
6. Yoshitani Woodworks



## P08 Wei's creations

Yuqing founded Wei's Creations in 2017 she creates adorable and fun pet-related designs for all pet lovers. Her products include tote bags, t-shirts, hoodies and bag tags featured with cute and whimsical cartoon pet theme drawings. These playful and lighthearted designs have been well-received by her customers.

<https://www.weiscreations.com.au/>



@weiscreations

Products:

1. Maneki-neko T-shirt
2. Maneki-neko Tote Bag
3. Maneki-neko Jacket
4. Maneki-neko Hoodie
5. Cat Bag Tags / Keychains



## 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!



## T02 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 informatoin
2. Special offers



## T04 Sake brewing Tour in Niigata

In Japan's sake capital Niigata, craft your own sake—choose the rice, polishing ratio, and koji, then choose a dry or sweet flavor. Design your label, bottle it, and stay at lodging within the brewery grounds, hands-on experience blending tradition with unforgettable memories.

<https://kanaeru.club/>



Products:

1. Niigata Sake Brewing Tour
2. Niigata Sake Brewing Tour Extra Ver.
3. Niigata Sake Brewing Tour Light Ver.
4. A Variety of Optional Tours
5. Japanese Sake Tasting Corner



## T03 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.

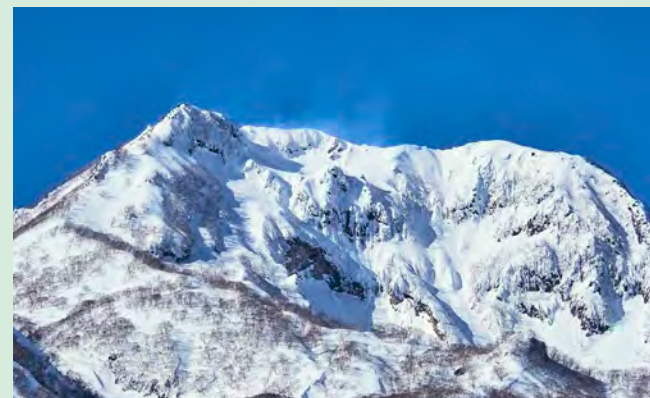
[www.japan.travel/en/au/](http://www.japan.travel/en/au/)



## T05 M't Myoko(Araicci)

Myoko is a town of powder snow. It once received more than 2 meters of snowfall in a single day, which was recognized as the highest in the world. The town of Myoko is covered in white as the snow piles up throughout the day. This product was born from such a town. From the snowiest town in the world, we bring you the charm of this town.

<https://www.araicci.jp/>



Products:

1. Junmai Daiginjo Eshin Koshitanrei
2. Kiminori Yamahai Junmai Ginjo
3. Fig Liquor
4. Kanzuri Chili Paste
5. Fermented Turmeric
6. Kaminari Chili Sauce
7. Bishamonten Jeans
8. Yukinoshizuku Milk Lotion

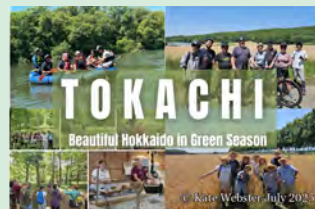


Come check out the latest news on Hokkaido!! Discover Fresh Stories, Events & Trends from Japan's Northern Frontier! Introducing the Green Tokachi Experience as well as Hokkaido Lamb BBQ and Ramen! Relax with a sip of High-Quality soothing icy Shizuoka Tea!



**Products:**

1. Latest nature experience in Tokachi
2. Ramen - Latest from trip in July 2025
3. Seafood grill - Latest in July 2025
4. Experience the real powder snow
5. Win High Quality Tea from Shizuoka



**WELCOME!**

Insider Sake Tours Japan

# Kochi Sake Discovery Tour 2026

**March 13 - 20**

*Experience the heart of Japan through sake tastings, brewery visits, local cuisine, scenic nature, and hands-on cultural workshops!*



**YOUR TOUR HOST  
SIMONE MAYNARD**

Simone Maynard is one of Australia's most recognised sake professionals. She has been working in the sake industry as an educator, advocate and consultant for over ten years and in 2022 was awarded the honorary title of Sake Samurai.



**Limited spots available**

**Don't miss your chance!**



**VISIT TOUR WEBSITE  
FOR MORE DETAILS**