

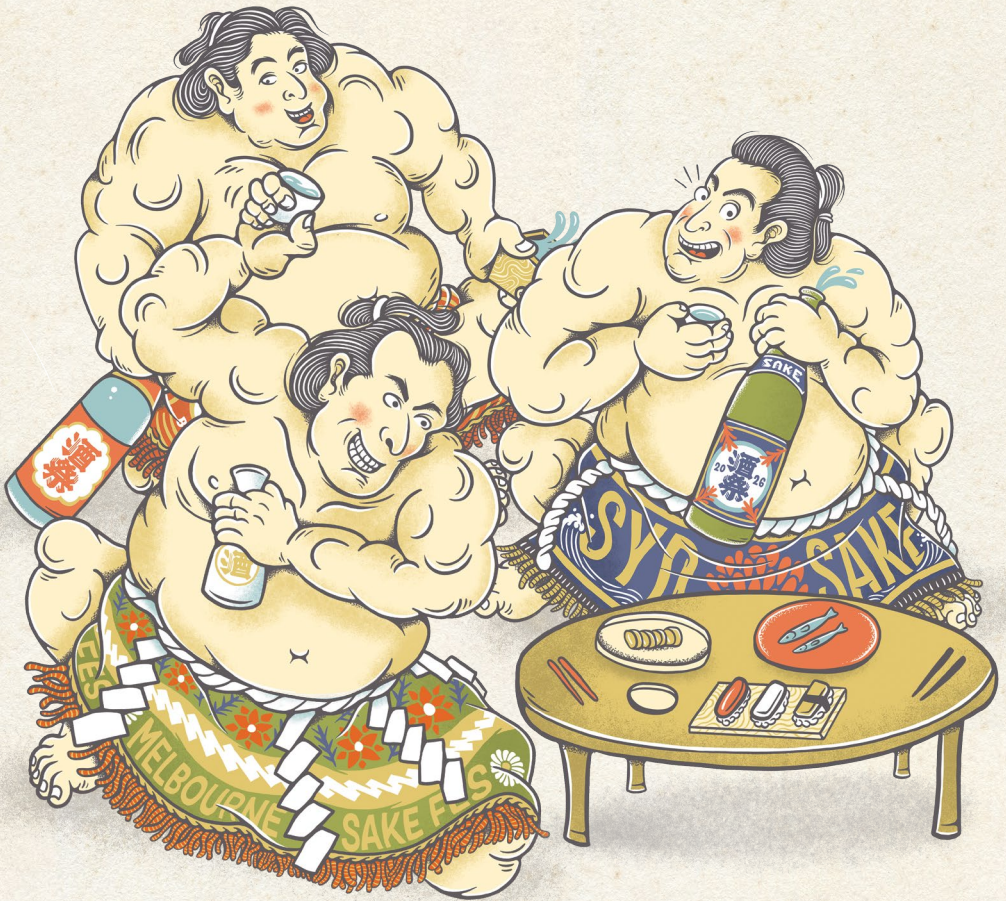
# MELBOURNE SAKE FESTIVAL

2026

酒フェス

メルボルン

EVENT GUIDE



## A TOAST BEYOND TIME

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“That single drop has journeyed through 300 years of history to arrive in your hands today.”

Once reserved for sacred rituals, sake eventually found its way into the lively streets of Edo\*, becoming part of the laughter, culture, and spirit of asobi — the art of play and enjoyment embraced by ordinary people. In that moment, Japanese culture revealed some of its most vibrant creativity and freedom.

Within the pillars of centuries-old breweries live the memories of generations past, while today’s brewers continue to push the boundaries of innovation and craftsmanship. In every glass or cup you hold today, the story of Japan itself quietly endures. So, with the playful spirit and refined charm of Edo in your heart, step into a new doorway to Japan beneath the light of Australia.

Welcome to Australian Sake Festival!



\*Edo: The historic name for Tokyo (1603–1867), an era famous for peace, vibrant popular culture, and a soaring appreciation for food, art, and celebration.



**EXPERIENCE THE SPIRIT OF JAPAN:  
TRADITION MEETS INNOVATION.**

## FOOD STALL & PRODUCT

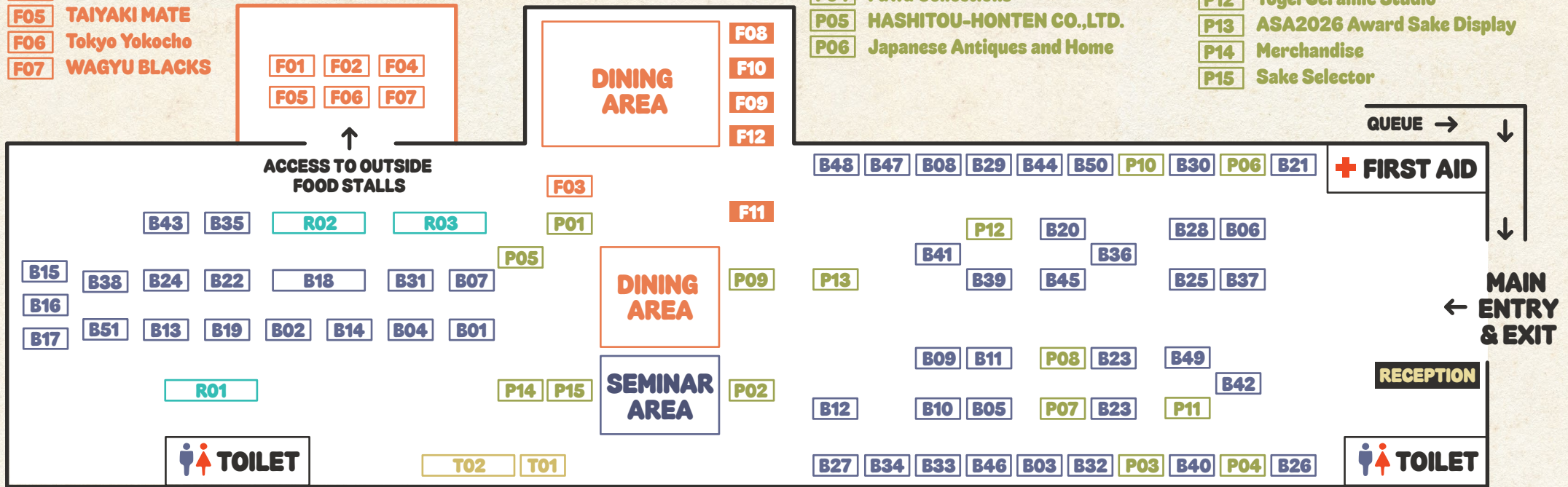
- F01** JAPANESE ARTISAN & CO PTY.LTD.
- F02** Ken-chan Curry
- F03** Mamé Cocoa & Kōri Ice Cream
- F04** Matsuyama
- F05** TAIYAKI MATE
- F06** Tokyo Yokocho
- F07** WAGYU BLACKS

- F08** Enokido Miso
- F09** JIMOTO FOODS
- F10** Otafuku Sauce Co., Ltd.
- F11** Shiro Matcha
- F12** Yuzu Honey

## PRODUCT

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- P02** Daiku(Carpenter) Experience
- P03** Knot' n Knot/Natsu Jewelry BNE
- P04** Fūwa Collections
- P05** HASHITOU-HONTEN CO.,LTD.
- P06** Japanese Antiques and Home

- P07** Kiku Pottery & Teru Teru Boy
- P08** Maki's Art & HAVE A NICE DAY
- P09** MARUMO TAKAGI CO.,LTD.
- P10** MEBAE
- P11** Mini Bonsai & Antique Ceramics
- P12** Toge Ceramic Studio
- P13** ASA2026 Award Sake Display
- P14** Merchandise
- P15** Sake Selector



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- B01** Altitude Attitude Beverage
- B02** AUSAKE
- B03** Cerbaco
- B04** CHIGONOIWA Shuzo/Hayashi Shuzo
- B05** CHIYOMUSUBI SAKE BREWERY
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- B08** GENKAI DISTILLERY
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- B11** Hakutsuru sake
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- R02** Kochi Prefecture
- R03** SAGA BAR

**MELBOURNE  
SAKE FESTIVAL MAP**

# 苺と抹茶のお酒

SAKE+STRAWBERRY+MATCHA



the range just  
got a little  
greener...

**SWEET STRAWBERRY. EARTHY MATCHA.  
UNEXPECTEDLY ADDICTIVE.**



# WAGYU BLACKS

## WAGYU CATERING EXPERIENCE

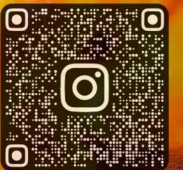


## JAPANESE CRAFTSMANSHIP

Melbourne, come experience WAGYU BLACKS.  
Follow the fire.  
Just experience.

## BRAND STORY

A Japanese culinary brand born in Surfers Paradise.  
Bringing people together through premium wagyu experiences.  
Connecting Japan and the world through food, culture and business.



FOLLOW THE JOURNEY

# yuzuhoney



**Batch crafted in  
Sydney, Australia.**

Australian raw honey infused with Australian grown yuzu peel and juice. A delicious twist rich in vitamin C and antioxidants.



## 凍眠生酒

TOMIN NAMASAKE

 TOMIN SAKE COMPANY

### What is TOMIN NAMASAKE?

TOMIN NAMASAKE is a fresh, unpasteurized Japanese sake that's instantly frozen right after pressing to lock in its just-brewed flavor and aroma. "Namasake" means *unheated sake* — vibrant, aromatic, and full of life — but normally too delicate to ship or store for long.

### Why is it frozen?

It's frozen to **stop time** for the sake. By instantly freezing it at  $-30^{\circ}\text{C}$ , we preserve its natural taste, aroma, and freshness exactly as it was at the brewery. When gently thawed, it tastes just like freshly pressed sake — as if you were drinking it right from the tank.



Instagram





## Shaping the Future of Sake for the Australian Palate

The Australian Sake Awards is an international competition with a distinctly local focus. Held annually in Sydney since 2022, the Awards bring together Australia's leading sommeliers, beverage professionals, and industry experts for two days of blind tasting – including food pairing categories.

Our panel evaluates each entry through a uniquely Australian lens, focusing on aroma, flavour profiles, and versatility with our celebrated and diverse local dining. It is a definitive celebration of sake, judged by Australians, specifically for the Australian market.



Website (QR code)

### Competition Categories

#### 1. Regular Competition

- SPARKLING
- LIGHT / CRISP
- FRUITY / FLORAL
- RICH / FULL-BODIED
- MATURE / AGED
- UMESHU

#### 2. Food Matching Competition

- CAPRESE SALAD
- BEER BATTERED FISH & CHIPS
- THAI GREEN CURRY with TOFU & VEGETABLES
- CHINESE 5 SPICE PORK BELLY
- CHEESECAKE

Award-winning sake will be showcased at the Sake Festival event venue and available for purchase.

## Sake Selector

### Official Online Store of the Australian Sake Festival

#### Sake Selection Made Easy

Choosing sake doesn't have to be difficult. Sake Selector helps you discover the perfect bottle from over 200 Japanese sake labels.

#### Discover. Learn. Enjoy.

At Sake Selector, we don't just sell sake. Explore pairing ideas, seasonal selections, and festival exclusives.



### Festival Campaign

#### 1 Bringing Sake to the Table

Share your home sake moment on Instagram and go into the draw to win sake! Show us your "home drinking style" — from dinner parties to relaxed nights in.

See the next page for more details.



#### 2 Sake Quiz at the Festival

Visit the Sake Selector booth for a fun sake quiz and a chance to win sake prizes!



### Festival Exclusive

**10% OFF** Use Code: **TABLE10**

Get 10% OFF your order  
Valid until Tuesday, 13 October 2026  
\*Valid for one-time use only.  
\*Not valid in conjunction with any other offers or discounts.

Scan the QR code to start shopping:



Sake Selector supports the responsible service of alcohol. It is against the law to sell or supply alcohol to, or obtain alcohol on behalf of, a person under the age of 18 years.

License number: LIQP77001833

# Bring the Festival Home

Join our "Bringing Sake to the Table" campaign and WIN SAKE!

## Bought a bottle today? Don't let it just sit on the shelf!

Sake is the ultimate "any-day" drink. Whether it's a quiet Tuesday at home or a weekend with friends, the perfect moment to open that bottle is now.

Share your home-drinking moments for a chance to win a curated Sake!



## How to Join



### 1. SNAP

**Snap** a photo of your sake setup at home. Pair it with your favourite food or sake cups, etc.



### 2. POST

**Post** on Instagram with **#homedrinkingsake** and **#sakeselector**



### 3. FOLLOW

**Follow** **@sakeselector**



**15 winners will receive a bottle of sake!**

SCAN FOR FULL CAMPAIGN DERAISLS & TERMS & CONDITIONS



FIND US ON INSTAGRAM



※These contents were created with support from Japan's Liquor Industry Promotion Subsidy Program.

## The BBQ - Aussie Beef Steak

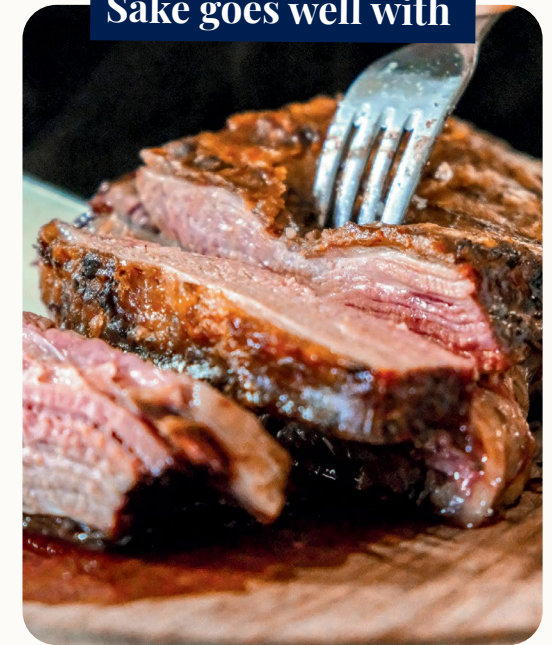
The Ultimate Umami Match: Steak & Sake

**What to Open:** A robust Junmai or a traditional Yamahai

*Fat & Acid.* Sake has a unique acidity that works like a "reset button" for your tongue, cutting straight through the rich marbling of the beef, ensuring the last bite tastes as fresh and flavourful as the first.

**Pro Tip:** Try at room temperature or slightly warm (40°C) to unlock the sweetness against the charred meat.

Sake goes well with



Sake goes well with



## The Pizza - Cheesy & Savoury

Yes, Sake Loves Pizza!

**Tomato based sauce is high in acidity, which can be a challenge for many drinks. Sake contains unique succinic acid, which actually harmonises with tomatoes, softening the sharp edges and making the sauce taste sweeter and more savoury.**

### Margherita or Veggie:

Look for a Junmai or a light Honjozo. These are crisp and refreshing, acting much like a dry white wine to let the fresh basil and tomato shine.

### Pepperoni or Meat Lovers:

Go for a bold Yamahai or Kimoto style. These "earthier" styles have the backbone and higher acidity needed to stand up to spicy meats and heavy oils.

### White Pizza (Bianca):

A floral Junmai Ginjo pairs beautifully with creamy ricotta and garlic.

# Fried Chicken

## Karaage & Beyond

Sake goes well with



Fried chicken and sake are a natural match. From crispy classics to spicy wings, there's a style of sake for every kind of crunch.

### The Classic Crunch

(Karaage or Southern Style Fried Chicken)

**The Match:** Dry **Honjozo** or Crisp **Junmai**.

Light and refreshing. Slices through the fat, leaving your mouth clean and ready for another bite.

### The Spicy Wing

(Buffalo or Nashville Hot)

**The Match:** **Nigori** (Cloudy Sake) or **Sparkling Sake**.

The creamy texture of a Nigori acts like a cooling condiment for your palate, while Sparkling sake provides a bubbly lift that dances right through the heat.

### The Savoury Soy & Ginger

(Japanese Karaage)

**The Match:** **Junmai** served at room temperature.

Rice-forward sweetness echoes the "umami" of soy sauce for a rich, rounded flavour.

### Pro Tip:

Ever wonder why beer and fried chicken are so popular? It's the carbonation! For a premium upgrade, try Sparkling Sake. The fine, natural bubbles act like tiny scrubbers for your palate, lifting the oil off your tongue and making the chicken taste even crispier.

Keep the bottle in the fridge until the moment the chicken is served!

# Storage & Temperature

## Store it Cool, Drink it Your Way



### Storage Basics

- **Keep it Dark:** Sunlight is sake's enemy.
- **Keep it Cool:** The fridge is best, especially for Ginjo and Nama (unpasteurised) sake.
- **Drink it Fresh:** Once opened, try to finish the bottle within a couple of weeks (though it won't "go bad," the aroma is best when fresh).



### Did You Know?

- Most sakes will taste excellent for at least **2 to 3 weeks** if kept in the fridge.
- You might even find that a bottle **tastes better** on day five! Exposure to a little oxygen can "open up" the flavours, softening the edges of a bold Junmai or Yamahai.
- Even after a month, while some delicate floral aromas might fade slightly, **the sake is still perfectly safe and delicious to drink!**

### The Temperature Slider



### Make Sake Even More Fun!

#### Learn & Experience Sake at the Festival



#### Seminar Area

Guided sake seminars, food pairing experiences, and more! Check the seminar timetable at the venue!



#### Sake Selector Booth

Interactive quiz to win sake. Find your perfect sake match and test your knowledge for prize!



## B01 Altitude Attitude Beverage

▼ Altitude Attitude Beverage

AA Bev is a premium Asian liquor importer and wholesaler based in Melbourne, Australia. We source and distribute high-quality beverages from Japan, China, and South Korea, featuring a diverse Japanese portfolio across sake, whisky, gin, beer, RTD, liqueurs, and shochu from over 20 prefectures

Representative Brand Name: **Nikitatsu, Nogomi, Matsui**



## B01 Altitude Attitude Beverage

▼ Altitude Attitude Beverage

Kurayoshi the foothills of Mt. Daisen, here has a fine water that is indispensable for whisky distilling. Kurayoshi, called that "Life is good" is the origin of the word, but the annual temperature range on the Sea of Japan side is large, and the aging of whisky also advances quickly compared to the actual situation like Islay Island.

Representative Brand Name: **Matsui Single Malt Whisky**



## B02 AUSAKE

▼ Kyoto Trading Australia Pty Ltd

We are dedicated to providing the freshest possible sake experience to the customers. We transport our sake in refrigerated containers maintained at a constant 0°C throughout the entire journey.

Representative Brand Name: **TENBI, GAKKI MASAMUNE, GANGI**



## B03 Cerbaco

▼ Cerbaco - Spirits of France

Cerbaco – Spirits of France is an importer and distributor of fine spirits. This year, we are proud to present a curated selection of some of our favourite Japanese products: Nagano Meijo Sake, Sakurao Whisky, and Komasa Gin.

Representative Brand Name: **Nagano Meijo, Sakurao, Komasa**



## B04 CHIGONOIWA Shuzo/Hayashi Shuzo

▼ CHIGONOIWA Shuzo/Hayashi Shuzo

HAYASHI Founded in 1874, The 12th-generation owner and toji (master brewer) is Ihyoe Hayashi and we are committed to producing high-quality sake based on his three core principles. 1) "Local production for local consumption" 2) Constant improvement of "brewing techniques" 3) Commitment to "traditional handcrafted methods" CHIGONOIWA Our management philosophy is tradition, innovation and succession. ChigonoIwa Sake Brewery uses specially-selected water, rice and koji.

Representative Brand Name: **Hayashi-Yu/ChigonoIwa-Junmai**



## B05 CHIYOMUSUBI SAKE BREWERY

▼ CHIYOMUSUBI SAKE BREWERY CO., LTD. ➔ JFC AUSTRALIA CO PTY LTD

Founded in 1865. We strive to craft sake that brings out the full potential of our ingredients. Chiyomusubi—meaning 'eternal bonds'—it is our sincere hope that our sake serves as a bridge, bringing people together and fostering lasting connections for generations to come.

Representative Brand Name: **CHIYOMUSUBI**



## B06 CHOYA

▼ CHOYA Umeshu Co., Ltd. ➔ Oceania United

In order to deliver the Power of Ume through safe yet delicious products to our customers, CHOYA follows a careful production process. By carefully macerating large amounts of high quality ume fruit through our unique ageing process, the rich flavours along with natural organic acids are fully drawn out.

Representative Brand Name: **The CHOYA Golden Ume Fruit**



## B07 DASSAI

▼ DASSAI Inc. ➔ Jun Pacific Corporation Pty

DASSAI is a sake brewery dedicated exclusively to Junmai Daiginjo, based in Iwakuni, Japan. Guided by the vision of sharing the finest sake worldwide, it produces acclaimed labels such as DASSAI 23, known for elegance and depth. Expanding globally, DASSAI operates "DASSAI Blue" in New York, collaborates in Paris, and pursues bold innovations including the DASSAI MOON Project, aiming to brew sake in space and beyond.

Representative Brand Name: **Beyond, 23, 39, Nigori Sparkling**

▼ Company Name ➔ Importer Name



## B08 GENKAI DISTILLERY

▼ GENKAI DISTILLERY ➔ from KANBAY to Heigo Australia

For over 500 years, shochu has been a cherished Japanese spirit, crafted from ingredients such as rice and barley. Known for its subtle aroma, smooth palate, and versatility, it offers a refined drinking experience. Genkai Distillery, based on Iki Island—the birthplace of barley shochu—has produced authentic shochu for over 120 years, preserving a rich tradition of craftsmanship while sharing this hidden gem with the world.

Representative Brand Name: **SUPERGOLD22/BARLEY IKI/TUNACHU**



## B09 Hakkaisan Brewery Co., Ltd.

▼ Hakkaisan Brewery Co., Ltd. ➔ JFC AUSTRALIA CO PTY LTD

Founded in 1922, this brewery is situated at the foot of Mount Hakkai in Niigata and spring water that flows from the mountain is used to produce its sake. In order to achieve the smooth and wonderfully pure and mellow flavors of Hakkaisan's sake, the brewery insists on producing in small batches, using hand-made Koji mold and through slow fermentation at low temperatures.

Representative Brand Name: **Snow Aged 3 Years**



## B10 HAKUSHIKA

▼ HAKUSHIKA ➔ JFC AUSTRALIA CO PTY LTD

We have continued to brew our sake in Nishinomiya, Hyogo Prefecture for over 360 years, while benefiting from the rich natural climate of Nishinomiya: the miyamizu water, superior quality rice, and the cold northerly winds that sweep down the Rokko mountains.

Representative Brand Name: **Sennenju Junmai Daiginjo**



## B11 Hakutsuru sake

▼ Hakutsuru sake brewing co.,ltd. ➔ JFC AUSTRALIA CO PTY LTD

Our company was founded in 1743. We sell Japanese sake, liqueurs, whiskey, gin, etc. Currently exporting to 58 countries, we are the number one sake manufacturer in terms of shipment volume and sales.

Representative Brand Name: **Sayuri, Nigori Yuzu**

▼ Company Name ➔ Importer Name



## B12 HINEMOS

▼ RiceWine, Inc.

HINEMOS is a Japanese sake brand inspired by time, with each bottle representing a different hour of the day. Exclusively available at Sake Festival, this is a rare chance to enjoy a sake not yet sold in Australia. From 2% to 16% alc, with sweet and dry, still and sparkling styles, there is something for every taste and moment. Perfect for those new to sake, as well as passionate drinkers looking to explore a wide range of styles.

Representative Brand Name: **SHICHIJI**



## B13 HYAKUSHUN, MINONISHIKI

▼ Kosaka Shuzojo Co.,Ltd.

We have been brewing sake since 1772. The main building, constructed at the time of our founding, is designated as an important cultural property of Japan. We use groundwater from the Nagara River, rich in organic minerals, drawn from a well, for brewing. Thanks to this, the yeast thrives and is expressed in the aroma and taste of Hyakushun.

Representative Brand Name: **Hyakushun**



## B14 Imada Sake Brewing Co. Ltd.

▼ Imada Sake Brewing Co.,Ltd ➔ AUSAKE

Based in Akitsu, Hiroshima—the birthplace of Ginjo—FUKUCHO (Est. 1868) is led by Miho Imada, a pioneering female Master Brewer featured in "BBC 100 Women." As the only brewery to revive the heirloom "Hattanso" rice, FUKUCHO crafts sake with elegant umami and a crisp finish. Notable labels include "Seafood," made with white koji for oyster pairings, and the innovative "Shingin." They live by the spirit of "Hyakushi Senkai": Try 100 times, improve 1,000 times.

Representative Brand Name: **Fukucho**



## B15 JQWS

▼ Prince Nagaya ➔ YOIYOI

Prince Nagaya revives a recipe lost for 1,300 years, once reserved for Japanese imperial nobles. Crafted with restored historic methods, it delivers a rare, elegant expression, one of Australia's most distinctive and award-winning sake experiences, featured in the 2026 Financial Review.

Representative Brand Name: **Prince Nagaya**

▼ Company Name → Importer Name



## B16 JQWS

▼ Naorai → JQWS

An innovative Japanese spirit created by distilling premium sake at low temperature to preserve aroma and umami. Developed by Naorai, JO-CHU offers a new category of Japanese alcohol—bridging sake and spirits with exceptional purity, complexity and regional expression.

Representative Brand Name: **Jochu White Nagano 41**



## B17 JQWS

▼ Keigetsu → JQWS

Award-winning Kochi sake brewery renowned for innovation and premium craftsmanship, producing elegant and aromatic sake styles including the globally acclaimed Junmai Daiginjo range.

Representative Brand Name: **Keigetsu Yuzusake**



## B18 JUN PACIFIC

▼ Jun Pacific (Vic) Pty Ltd

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: **Jun Pacific Plum wine**



## B19 KAGURA

▼ Matsui Sake Brewery Col, Ltd → AUSAKE

Founded in 1726, Matsui Sake Brewery is located in the heart of Kyoto. For nearly three centuries, we have valued craftsmanship guided by human hands and time. Long favored by the World Heritage temples Kinkaku-ji and Ginkaku-ji, our sake reflects Kyoto's refined harmony. Brewed with Senshin Kanrosui, pure water from the Hiei mountains, KAGURA is inspired by sake's origin as an offering to the gods — a sake that deepens joy and heals sorrow.

Representative Brand Name: **KAGURA**

▼ Company Name → Importer Name



## B20 KAMOTSURU SAKE BREWING

▼ KAMOTSURU SAKE BREWING CO.,LTD. → TOKYO FOOD

KAMOTSURU, located in Saijo, Hiroshima, celebrates 150 years of brewing. Using local rice polished in-house and mineral-rich spring water, we craft umami-rich, smooth sake that pairs perfectly with any meal. Experience the elegant taste of our tradition.

Representative Brand Name: **Daiginjo Gold Kamotsuru**



## B21 YOIOI & KAWABU

▼ YOIOI & KAWABU → YoiYoi

KAWABU Brewery from Mie presents sake crafted with over 160 years of care, offering a soft and clear taste. HOKOSUGI is loved locally and delicious both chilled and warm, SHIKI is smooth and gentle, and the Yuzu sake is a festival favorite. YoiYoi shares the stories, passion, and culture behind Japanese sake with Australia, creating an interactive space where smiles connect through tasting. Please visit us and enjoy.

Representative Brand Name: **SHIKI RICH**



## B22 KIKU-MASAMUNE SAKE BREWERY

▼ KIKU-MASAMUNE SAKE BREWERY → Jun Pacific Corporation Pty Ltd

Established in 1659 in Kobe, today Kiku-Masamune's classic and dry flavor lives on in their sake brewers, who are well-regarded as experts in Kimoto brewing and taru sake production. Their mission to preserve the cultural heritage of Japan through sake extends all the way from producing Kimoto sake with the same techniques as they did in the Edo period.

Representative Brand Name: **KIKU-MASAMUNE HYAKUMOKU**



## B23 KINOENE - MINATO51

▼ Iinuma Honke Brewery → MINATO51 Pty LtdPty Ltd

Over 300 years ago, Iinuma Honke began producing sake in Shisui-machi, near Narita International Airport. Iinuma Honke is a unique brewery with a variety of facilities, dedicated to introducing sake to new generations and providing enjoyable experiences for people of all ages. Discover KINOENE special limited-edition sake as well...!

Representative Brand Name: **KINOENE**



## B23 Japanese Craft – MINATO51

→ MINATO51 Pty Ltd

Selection of Japanese craft and Japanese top quality sake. These include handcraft Ochoko, Katakuchi, stainless steel cutlery made in the early 1990s, and top quality sake from 3 of our main breweries.

Representative Brand Name: **Ceramist Imai, Kamenoumi, Midorikawa, KINOENE**



## B24 KITA no NISHIKI (HOKKAIDO)

▼ Kobayashi Syuzo Co., Ltd.

In 1878, we started our sake brewing business as a pioneer of sake in Hokkaido. We are located in the center of Hokkaido, south of the Sorachi region, one of the best rice growing areas in Japan. We use 100% Hokkaido rice. In recent years, it also won the "TOP18" award at the 2020 Kura Master Sake Competition in France, out of 824 entries. We will continue our efforts to produce 100% Hokkaido produced sake.

Representative Brand Name: **KITA NO NISHIKI**



## B25 Kizakura

▼ Kizakura Co., Ltd. → Daiwa Food Corporation Pty Ltd

Kizakura, established in 1925, is a sake brewery that focuses on water and rice, the most essential elements in producing high-quality sake. We combine time-honored traditions passed down through generations with modern brewing techniques to create a refined and delicious taste. Our mission is to share the excellence of sake from Kyoto with people in Australia through Kizakura.

Representative Brand Name: **Kizakura**



## B26 Koji Spirits

▼ Koji Spirits by Reed & Co Distillery

Koji Spirits by Reed & Co Distillery exists to produce expressive Japanese-inspired, Koji-based spirits in a truly Australian form. We are proud to be Australia's first commercial Shochu producer, and all of our Koji Spirits are produced using our own Koji base in our High Country home of Bright, Victoria.

Representative Brand Name: **Koji Spirits Rice Shochu**



## B27 KUROSAWA SAKE

▼ Pacific International Liquor, Inc.

KUROSAWA by Kurosawa Brewery from Nagano, Japan, is a premium sake brand that blends traditional Japanese craftsmanship with modern appeal. From the rich umami and authentic character of Junmai Kimoto to the elegant Premium Reserve Junmai Daiginjo and smooth, creamy Nigori, the range offers something for every taste. Perfect for enjoying on its own or paired with seafood, cheese, grilled dishes, and Japanese cuisine.

Representative Brand Name: **KUROSAWA JUNMAI KIMOTO**



## B28 MARUKAI CORPORATION

▼ MARUKAI CORPORATION → Daiwa Food Corporation Pty Ltd

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 a line of non-alcoholic sparkling beverages, including Matcha Sparkling and Yuzu Sparkling. Crafted with Japanese ingredients and organic cane sugar, these drinks deliver the pure, natural essence of Japanese craftsmanship.

Representative Brand Name: **Fruit Sake, Matcha Sparkling**



## B29 Masumi / Miyasaka

▼ Miyasaka Brewing Co., Ltd.

Miyasaka Brewing Company, Ltd. — producer of Masumi, whose name is taken from the sacred mirror of Suwa Taisha Shrine — was founded in 1662. Dedicated to brewing sake in Suwa, Nagano, a land blessed with pure water and a cool climate, we are also the birthplace of the celebrated No. 7 yeast. We draw on this heritage to craft elegant, food-friendly sake that reflects the rich natural bounty of this exceptional region.

Representative Brand Name: **Yumedono, Nanago, Origami**



## B30 Mt. Fuji Sake AMACHI HOSHISORA

▼ Drugs KONDO

"Naturally filtered over 70 years—nearly a human lifetime—through Mt. Fuji's bedrock" & "Ultra-soft water with a hardness of 32." Amachi Hoshisora uses this rare water to craft sake of remarkable purity and finesse, with a crisp, elegant finish. Backed by over 300 years of heritage, it expresses a true sense of place—where Mt. Fuji's natural filtration shapes both texture and taste.

Representative Brand Name: **Mt.FUJI Sake AMACHI HOSHISORA**

▼ Company Name → Importer Name



## B31 Nihon Shurui Hanbai

▼ Nihon Shurui Hanbai Co., Ltd. → Jun Pacific Corporation Pty Ltd

We are bringing a carefully curated selection of alcoholic beverages to Melbourne, chosen by liquor wholesalers from all over Japan who specialize in a wide variety of alcoholic beverages. If you miss this event, you might not have many more chances to buy it, so don't hesitate to buy it! Cheers!! Kampai!!!

Representative Brand Name: **Selected Craft Alcoholic Bev**



## B32 NIIGATA KAMEDA DISTILLERY

▼ Niigata Micro Distillery Co., Ltd.

Niigata Kameda Distillery is a craft spirits distillery located in Niigata, Japan, a region renowned for its rich natural environment and pure water. Drawing on local climate and resources, the distillery produces distinctive spirits with refined balance and character. By combining traditional Japanese craftsmanship with modern distillation techniques, Niigata Kameda Distillery is dedicated to creating high-quality Japanese Whisky that express a true sense of place.

Representative Brand Name: **OHTANI WHISKY ZodiacSignSeries**



## B33 Nomu Saketen

▼ Nomu Sake Pty Ltd. → Nomu Saketen

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

Representative Brand Name: **Eikun, Kaiun, Fujimasa,**



## B34 Oishii World

▼ Oishii World

Oishii World produces just one humble product: Oishii Dry – an ultra-refreshing rice lager. Brewed here in Melbourne with real Victorian yuzu, this is the perfect thirst quencher for when you're 30 sakes deep and need a palate reset before the next round. Kampai!

Representative Brand Name: **Oishii Dry (Yuzu Rice Lager)**

▼ Company Name → Importer Name



## B35 Ootone Sake Brewery

▼ Ootone Sake Brewery

We are a small sake brewery nestled in the mountains. Our traditions, passed down from the Edo period over 250 years ago, are now preserved by a small team of three who devote their heart and soul to the art of sake brewing. With the aim of producing world-class sake, we have also obtained GI (Geographical Indication) certification. Furthermore, to protect the beautiful environment that allows us to continue brewing sake, we are actively engaged in carbon offsetting.

Representative Brand Name: **Sadaijin**



## B36 Sake Honda/Liquor Shop Mino

▼ Mydo Okini Pty Ltd → Mydo Okini Pty Ltd

Small-batch, artisanal sake directly imported from Japan for wholesale & retail.

Representative Brand Name: **Wakamusume, Azumatsuru**



## B37 Sake Online

▼ Daiwa Food Pty Ltd → Daiwa Food Pty Ltd

Launched 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: **Tatenokawa Brewery**



## B38 SAKE YAMAZAKI AU

▼ CONATUS AUSTRALIA PTY LTD → SAKE YAMAZAKI AU

At SAKE YAMAZAKI AU, we bridge Japanese tradition with Australian spirit through a premium collection curated for every palate. Discover the deep umami of authentic Junmai, elegant Daiginjo, and refreshing Sparkling Sake. Experience our unique, vibrant Rosé-style sake alongside sweet, exquisite Umeshu (plum wine). Whether you are a connoisseur or a curious beginner, visit us to explore Japan's finest craftsmanship and find your perfect bottle. Kampai!

Representative Brand Name: **Garyubai Sparkling Rose 720ml**

## B39 sakelier

▼ 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. #siptobelieve

Representative Brand Name: **Ibi, Zaku, Gozenshu, Hakucho**

## B40 SakeMeta

▼ SakeMeta



SakeMeta is a Melbourne-based premium Japanese sake specialist, renowned for curating the finest and rarest artisanal brews alongside an exclusive wine collection. The brand bridges tradition with digital innovation, embodying a vision that transcends conventional retail to connect authentic sake culture with future-forward experiences.

Representative Brand Name: **8th Ocean, Kikuizumi, Inasato**

## B41 Sea Salt Yuzushu

▼ SEA SALT YUZUSHU



A refreshing range of artisanal sake aperitifs bursting with Japanese flavour. Handcrafted by select breweries, our range blends traditional Japan with modern Australia — from the izakaya to Bondi Beach. Flavours include: Sea Salt Yuzushu — fresh yuzu, sea salt & sake. Strawberry Yuzushu — Fukuoka strawberries, yuzu & sake. Mokachu — cocoa & coffee-infused rice shochu. Strawberry Matcha — 100% Uji matcha, Fukuoka strawberries & sake. All natural, additive & preservative free.

Representative Brand Name: **Sea Salt Yuzushu**

## B42 SHIBATAYA AUSTRALIA

▼ SHIBATAYA AUSTRALIA



SHIBATAYA, established in 1935, distribute their selected Sake and other beverages to over 5,000 restaurants and bars in Japan and exports to Italy, Thailand, South Korea and Australia.

Representative Brand Name: **Shichiken, Miyamagiku, 14c**

## B43 Stellar Sake

▼ Stellar Vin



Stellar sake is an importer of fine sake from a number of regions in Japan

Representative Brand Name: **sake**

## B44 Sushi Factory

▼ Sushi Factory



Founded in November 1997 in Sydney, Sushi Factory is a leading importer and distributor of Japanese-related products across Australia. Serving major franchises and wholesalers, it offers a wide range including frozen foods, dry goods, ceramics, tableware, kitchenware and equipment sourced from Japan and across Asia. Committed to quality and value, it shares the joy of Japanese cuisine and culture nationwide.

Representative Brand Name: **Tomin Sake**

## B45 Takara Shuzo

▼ Takara Shuzo International Co., Ltd



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.

Representative Brand Name: **MIO Sparkling Sake**

## B46 Tamanohikari Sake Brewing Co

▼ Tamanohikari Sake Brewing Co., Ltd. ✈️ JFC AUSTRALIA CO PTY LTD



Tamanohikari, born in 1673. For 350 years, with care and dedication, we have continued to brew the finest sake, improving with each year. Tamanohikari led the industry in reviving junmai, sake without added alcohol. Our sake is made from rice, water, koji, and the simple wish to make delicious, timeless sake.

Representative Brand Name: **JDG Bizen Omachi 100**

▼ Company Name ✈️ Importer Name



## B47 Tano Spirits

▼ Tano Spirits

Tano Spirits is an Australian Shochu and Soju distillery. We are dedicated to the art of crafting exceptional Japanese and Korean spirits made from Australian ingredients. Drawing deep inspiration from the time-honoured traditions of Shochu, Soju, and Makgeolli making, meticulously employing Japanese Koji and Korean Nuruk fermentations to create products never before seen in the Australian market.

Representative Brand Name: **Jagari Shochu, Mugi Shochu**



## B48 The Australian Sake Company

▼ The Australian Sake Company

Founded in Griffith, New South Wales, The Australian Sake Company was created to honour Japanese brewing heritage while celebrating Australian provenance. We brew with Australian rice and pristine local water, guided by junmai methods. Our emblem combines a rice in-circle mon with the Southern Cross — a subtle maker's mark that signals Australia without losing Japanese authenticity. Shirokome captures the elegance of Japanese traditions with Australian rice and water.

Representative Brand Name: **Shirokome — Junmai Sake**



## B49 The Kokoro World

▼ The Kokoro World

Exceptional Sake | Delicious Liqueurs | Exquisite Gins | Barrel-Aged Shochu | 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!

Representative Brand Name: **Liqueurs, Nihonshu, Gin, Shochu**



## B50 TOMIN SAKE COMPANY, LTD

▼ TOMIN SAKE COMPANY Co.,Ltd ✈️ Sushi Factory Pty Ltd

"Tomin Nama Sake" is an innovative type of unpasteurized sake preserved with a unique freezing technology called "Tomin." This method locks in the fresh aroma and delicate flavors of freshly pressed sake, protecting it from deterioration caused by time or transport. When opened, it offers the same vibrant taste as if enjoyed directly at the brewery.

Representative Brand Name: **KAGURA "LEAP Super Frozen"**

▼ Company Name



## B51 Zuiyo sake

More details available at the booth!



## F01 Japanese artisan & co pty. ltd.

### JAPANESE ARTISAN & CO PTY.LTD.

We are operating Japanese catering from stall event to private chef. We will introduce Japanese matsuri style street foods at sake festival. It is yakisoba which is the most popular street dish. Also grilled seafood dishes as well. Please enjoy real Japanese taste and sake tasting!

**MENU** Vegetarian Vegan Gluten Free

- Omelet Yakisoba (Japanese omelet stir fry noodles)
- Vegan Yakisoba (Vegan Japanese Stir fry Noodles)
- Ika Yaki (Grilled squid)



## F02 Team Entrepreneurs pty ltd

### Ken-chan Curry

Ken-chan Curry is a fast-growing Japanese brand from Sydney, known for its signature Chicken Katsu Curry. With multiple locations across Australia and Tokyo, we serve authentic Japanese comfort food with speed and consistency. Enjoy our freshly made, crispy katsu with rich, slow-cooked curry sauce.

**MENU**

- Chicken Katsu Curry
- Chicken Katsu Sand
- Long Chips



## F03 Mamé Cocoa & Kōri Ice Cream

▼ Mamé Cocoa & Kōri Ice Cream

A collaborative experience shared between Mamé Cocoa & Kōri Ice Cream. Decadent nama chocolates and refreshing ice cream.

**MENU**  Vegetarian  Gluten Free

**Signature Ice Cream**  
**Limited Edition Ice Cream**



## F05 TAIYAKI MATE

▼ TAIYAKI MATE

Taste authentic Japanese taiyaki, a fish-shaped pastry rooted in Edo-era tradition. Filled with sweet red bean or modern flavors, it symbolizes celebration, good luck, and prosperity. More than a dessert—it's a warm bite of Japanese culture. Try one and share the joy!

**MENU**

**TAIYAKI (Japanese fish-shaped waffle)**  
**GYUDON (Japanese beef bowl with rice)**



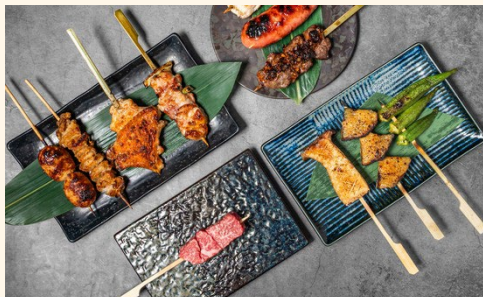
## F04 Matsuyama

▼ Yamaumi Pty Ltd

Located in the heart of Prahran Market, South Yarra, Matsuyama brings an authentic yakitori experience to this year's Sake Festival 2026 with M9 wagyu, house-made sausages, and negima etc.

**MENU**  Vegetarian

**M9 Wagyu**  
**Home Made Pork Sausage**  
**Chicken Thigh with Spring Onion**



## F06 Tokyo Yokocho

More details available at the booth!



## F07 WAGYU BLACKS

▼ WB PROJECT AUSTRALIA Pty Ltd

Wagyu Blacks is a Japanese fusion street food vendor offering premium Wagyu dishes including flame grilled skewers, wraps, steak rice bowls and signature long chips, all freshly prepared on site with high quality ingredients, designed for fast service and a vibrant festival experience.

**MENU**  Gluten Free

**Premium Wagyu Long Skewer**  
**Wagyu Wrap**  
**Wagyu Steak Rice Bowl**



## F09 JIMOTO FOODS

▼ Jimoto Foods Pty Ltd

Jimoto Foods is a chef-founded brand bringing bold, restaurant-quality Japanese-inspired sauces to home kitchens. Crafted with unique ingredients like shiso and lemon myrtle, our products celebrate big flavour, simplicity, and a commitment to local sourcing and community.

**PRODUCTS**  Vegetarian  Vegan  Gluten Free

**Roasted Sesame Dressing**  
**Umami Powder**  
**Shiso Teriyaki**



## F08 Enokido Miso

▼ The Sushi House Pty Ltd

Enokido Miso produces artisanal miso handmade in Sydney. Our family-made miso is carefully crafted using 100% local organically produced ingredients and unpasteurized methods.

**PRODUCTS**  Vegetarian  Vegan  Gluten Free

**Organic Brown rice miso**  
**Organic honey miso**  
**Organic white rice miso**



## F10 Otafuku Sauce Co., Ltd.

▼ Otafuku Sauce Co., Ltd.

Otafuku Sauce is Japan's No.1 okonomiyaki sauce brand, founded in 1922 in Hiroshima. Pair your drink with authentic Japanese flavors. Enjoy freshly grilled okonomiyaki with our signature umami-rich sauce. Taste it here. Recreate it at home. Sauces and cooking kits available at the booth.

**PRODUCTS**  Vegetarian  Vegan

**Okonomi Sauce**  
**Yakisoba Noodle with Sauce**  
**Okonomiyaki Set**



## F11 Shiro Matcha

▼ Japan Trading World Pty Ltd

Shiro Matcha brings authentic Japanese matcha to your everyday life. Enjoy our smooth, vibrant matcha and roasted teas through drinks and desserts. Whether you're new or a matcha lover, come taste, relax, and discover your perfect cup.

### PRODUCTS

- WABI Matcha
- Hojicha
- Genmai Matcha



## P01 ARTBIRTH CERAMICS

▼ ARTBIRTH CERAMICS

ARTBIRTH CERAMICS is a Japanese ceramics studio led by artist Shota Miyashita, based in Gifu Prefecture, Japan's porcelain capital. We craft elegant sake vessels and tableware blending traditional Mino-yaki techniques with contemporary design.

### PRODUCTS

- Kaleido Sake Cup
- Kaleido Katakuchi (sake pourer)
- Kaleido Bowl



## F12 Yuzu Honey

▼ Yuzu Honey

Yuzu Honey is an award-winning specialty honey infused with Australian grown yuzu from the Ovens Valley in Victoria. Hand-crafted in small batches by Rooftop Bees in Sydney.

### PRODUCTS

- Yuzu Honey



## P02 Daiku(Carpenter) Experience

▼ Ohtaki Construction Co., Ltd.

Experience the soul of Japanese carpentry! Discover traditional tools, wood joinery, and the art of woodcraft. Join our 'Kannagake' workshop for a hands-on plane-shaving experience. Feel the smoothness and fresh aroma of Japanese timber, and explore authentic craftsmanship with us.

### PRODUCTS

- "Kannagake" Plane-shaving Workshop
- Japanese Carpentry Culture Exhibition
- Traditional Wood Joinery Display



## P03 Knot'n Knot/Natsu Jewelry BNE

▼ Knot'nKnotCreations/NatsuJewelryBNE

Natsu Jewelry and Knot 'n Knot are jewellery brands by two Osaka-born artists in Brisbane and Sydney. Inspired by wabi-sabi, both blend modern design with Japanese techniques like mizuhiki, origami, and kintsugi to create handmade pieces centred on storytelling and connection.

### PRODUCTS

- Hand-knotted Japanese plum knot cufflinks
- One-of-a-kind kintsugi jewellery wabi-sabi
- Washi paper origami jewellery pieces



## P05 HASHITOU-HONTEN CO.,LTD.

▼ HASHITOU-HONTEN CO.,LTD

This is "Hashitou- Honten," now in our 116th year of business. We sell a wide variety of chopsticks under the theme "Rediscovering Japan's Forests and Woodworkers." We also host workshops!

### PRODUCTS

- Chopsticks Length, material, and purpose.
- Chopstick-Making Workshop.
- A beaming smile. It's free.



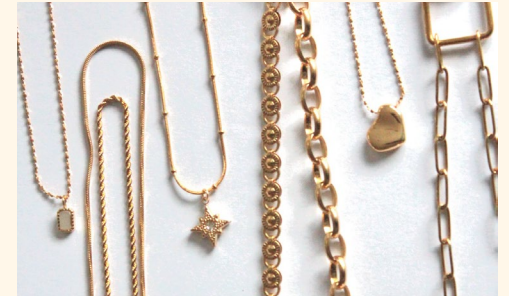
## P04 Fūwa Collections

▼ Fūwa Collections

Fuwa Collections is a Melbourne-based jewellery brand inspired by Japanese craftsmanship, featuring handmade designs by Japanese artists. We offer elegant, lightweight and sensitive-skin-friendly pieces, blending everyday essentials with unique artistry and a touch of playful beauty.

### PRODUCTS

- Hikari Necklace(waterproof & daily wear)
- Kaede Earrings(waterproof & minimalist style)
- Hanataba Earrings (handmade & kiwa crystal)



## P06 Japanese Antiques and Home

▼ Kanso House

Kanso House is a Japanese antiques and contemporary homewares store, sharing their passion for objects with a story. Each piece is carefully sourced directly from Japan and celebrates simplicity, texture, material and everyday rituals

### PRODUCTS

- Vintage Sake Bottles
- Antique Sake Cups
- Japanese Tableware



## P07

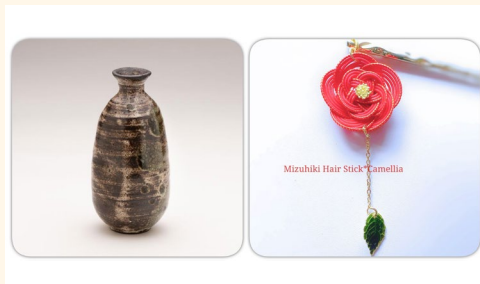
### Kiku Pottery & Teru Teru Boy

▼ KIKU POTTERY STUDIO & Teru Teru Boy

We present a collaborative booth of functional ceramics and Japanese-inspired accessories. Ceramics focus on sake ware and everyday pieces, while accessories use Mizuhiki, Origami, and seasonal motifs—Together, we share a quiet appreciation for craftsmanship, detail, and beauty in everyday life.

#### PRODUCTS

- Handcrafted sake ware
- Handcrafted ceramic ware
- Handcrafted Japanese-style Jewellery



## P09

### MARUMO TAKAGI CO., LTD.

▼ MARUMO TAKAGI CO., LTD

Experience a blend of Japanese tradition and innovation. Our sake vessels are masterpieces that vividly change color with temperature. Drinking from these cups is an exquisite moment that lets you feel Japan. Visit our booth to stimulate your senses and enjoy Japanese craftsmanship!

#### PRODUCTS

- Cold-Activated Color-Changing Glassware
- Cold-Activated Color-Changing Sake Cup
- Hokusai-Inspired Art Sake Cup



## P08

### Maki's Art & HAVE A NICE DAY

▼ Maki's Art & Have a nice day

Handmade Origami Jewelry & accessories by Maki's Art and Handmade goods using Japanese fabric /vintage Kimono by Have a nice day

#### PRODUCTS

- Handmade Origami Jewellery with resin
- Upcycled vintage Kimono products
- Handmade Japanese theme of goods



## P10

### MEBAE

▼ MEBAE

Mebae is a brand that creates unique accessories and apparel using traditional Japanese kimono fabrics. We transform vintage textiles into modern items such as bags, scrunchies, and jackets, blending cultural heritage with contemporary design and sustainable fashion.

#### PRODUCTS

- Obi Denim Jackets
- SAKE Bags
- GAMA pouches



## P11

### Mini Bonsai & Antique Ceramics

▼ KoKeZo Japan & Kotto Living

KoKeZo Bonsai meets Kotto Sakeware! Enjoy miniature bonsai displayed in sake cups, alongside curated Japanese antique drinkware from the Edo to Showa periods. This unique collaboration blends living art, Japanese tradition, craftsmanship, and timeless elegance to enrich your sake experience.

#### PRODUCTS

- Mini Bonsai in Sake Cups
- Antique Sake Ware
- Curated Ceramics from Japan



## T01

### Visit Japan (JNTO)

▼ Visit Japan (JNTO)

Japan National Tourism Organization (JNTO) is a government body that promotes Japan internationally as both a leisure and business travel destination. JNTO Sydney Office services Australia and New Zealand.



## P12

### Toge Ceramic Studio

▼ Toge Studio

Paul Davis and Jacqueline Clayton trained for many years in Japan: Paul with 12th generation Saka Studio in Hagi and Jacqueline at Kyoto University of Art. Together they create bespoke, handmade ceramics that combine knowledge of Japanese techniques with unique, locally found Australian materials.

#### PRODUCTS

- Sake cups (guinomi and ochoko)
- Sake bottles (tokkuri and katakuchi)
- Tea bowls and tea cups (chawan and yunomi)



## T02

### G'Day Japan! Travel Information

▼ Australian Sake Festival

G'Day Japan! is one of Australia's largest Japan travel media platforms. Get expert tips on tours and must-see spots, play a fun game for a chance to win prizes and learn about our Luxury Nara Sake Brewery and Michelin Tour this November.

#### Travel Information Desk

- On-site game with fun prizes
- Luxury Nara Sake Brewery and Michelin Tour (Scan the QR code below for details)



# R01

## Niigata the Realm of Sake

### Niigata Sake Brew-ers Association

From Niigata—a mecca for sake boasting the largest number of breweries in Japan—eight outstanding brew-eries will be offering their finest sake this time.

You're sure to find your favorite sake here. We invite you to visit the Niigata booth.



### MIDORIKAWA SAKE COMPANY

Founded in 1884 in snowy Uonuma, Niigata. Led by the 6th generation, our sake uses aging and blending to create a refined, complex flavor that pairs well with food.

**Representative Brand Names:**

**Midorikawa Cask Collection SPANISH OAK FINISH**



### Niigata Meijo Co., Ltd.

The rice for export sake is high-quality Niigata sake rice. Polish all rice in-house and ferment it at low temperatures, resulting in a sake with a rich, refined flavor.

**Representative Brand Names:**

**KOSHINOKANCHUBAI GOLD LABEL JUNMAIGINJO**  
**KOSHINOKANCHUBAI KOSHITANREI JUNMAI-DAIGINJO**



### OBATA SHUZO CO., LTD.

OBATA SHUZO is founded in 1892 in Sado, special island known as Globally Important Agricultural Heritage Systems. That sake has won numerous awards worldwide.

**Representative Brand Names:**

**MANOTSURU MIKU Junmidaiginjo (Rich & Floral)**  
**KANADEL PIZZICATO (Light Sparkling Sake)**



### MIYAO SAKE BREWING CO.,LTD.

Founded in 1819, Miyao Brewery uses high-quality ingredi-ents, natural soft water, and traditional brewing methods to produce sake with a balanced flavor and a clean finish.

**Representative Brand Names:**

**SHIMEHARITSURU DAIGINJO SAN (Elegant flavor)**  
**SHIMEHARITSURU JUN (A well-balanced flavor)**



### TAKANOI SHUZO Co.,Ltd

We make sake using rich, high-quality soft water and rice. It is brewed by the master brewer's exceptional skill and the younger generation of brewery workers.

**Representative Brand Names:**

**DENYUU Junmai Ginjo**  
**TAKANOI Junma Daiginjo**



### Niigata Daiichi Shuzo Co.,Ltd

Our SAKE brewing motto:Tranquility,Pleasure,Dramatic We brew out Sake using only locally grown sake rice. This is a full bodied sake and has a dynamic and a unique taste.

**Representative Brand Names:**

**YAMMA JUNMAI DAIGINJO (Most premium sake)**  
**JUNMAI ONIYAMMACHO RED(Very dry and unique)**



### YAHIKO SHUZO CO., LTD.

Our SAKE brewing motto:Tranquil-ity,Pleasure,Dramatic We brew out Sake using only locally grown sake rice.This is a full bodied sake and has a dynamic and a unique taste.

**Representative Brand Names:**

**YAHIKO JUNMAI DAIGINJO 38%**  
**YAHIKO UMESHU**



### Snow Satoyama Sake

More details available at the booth!

# R02 Kochi Prefecture

## Kochi Prefectural Trade Association

Kochi is a natural paradise of mountains, rivers, and the sea, home to the warm spirit of "Omotenashi" hospitality. Along with our "Tosa Sake," brewed with pristine local water, we are showcasing Kochi's famous Yuzu and Katsuo (Bonito). Come and taste the very best of Tosa!



### ARIMITSU SAKE BREWERY CO., LTD.

AKITORA is brewed in Aki City, Kochi, surrounded by rich nature, and offers a clean, well balanced profile of flavor and acidity, ideal as a food friendly sake.

#### Representative Brand Names:

**AKITORA JUNMAI**  
**AKITORA CEL-24 JUNMAI DAIGINJO**



### Tosa tsuru Sake Brewery co., Ltd.

Awarded the gold prize at the annual Japan Sake Awards for the 50th time—the highest total nationwide. Founded 251 years ago (as of July 2025).

#### Representative Brand Names:

**Tosatsuru Junmai Daiginjo Genshu Cel24**  
**Early-harvest Konatsu & Yuzu Liqueur**



### Kameizumi Sake Brewing Co., Ltd.

Established in 1897 in Tosa, Kochi, Kameizumi is known for elegant, aromatic and clean sake made with local rice, Kochi yeast, and its legendary eternal spring water.

#### Representative Brand Names:

**Kameizumi Junmai Daiinjo "Tosaurara"**  
**Kameizumi Junmai Daiginjo "Le Grand Voyage"**



### TAKAGI SHUZO Inc.

Takagi Shuzo brews "Matsuri-zake" to mirror the joy of local festivals. Honoring Tosa's culture, we use Kochi ingredients to craft sake that carries the region's essence.

#### Representative Brand Names:

**Toyonoume Junmai Ginjo Itookashi**  
**Toyonoume Kochi Yuzushu**



### OKABAYASHI FARM CO.,LTD.

We cultivate and process citrus fruits.(Yuzu,Tosa-Buntan,Naoshichi,etc.)Factory is ISO22000 certified and we offer products that are "pesticide-free" and "additive-free."

#### Representative Brand Names:

**Yuzu Juice and Syrup**  
**Tosa-Buntan (Known as the king of citrus)**



### Hamayoshiya., Ltd

Manufacturer specializing in dried bonito founded in 1870. Products made from carefully selected high-fat bonito, delivering unique delicacy in an easy-to-eat style.

#### Representative Brand Names:

**Bonito Jerky**  
**Yuzu Bonito(seasoned Simmered Bonito)**



### Kitagawa Village Yuzu Kingdom

"We manufacture yuzu products in Kitagawa Village, Kochi Prefecture.

We export yuzu juice, yuzu syrup, jam, and other products all over the world."

#### Representative Brand Names:

**Yuzu shibori**  
**Yuzu cider**

# R03 SAGA BAR

## SAGA SAKE AND SHOCHU MAKERS ASSOCIATION

Saga Prefecture is located on Kyushu Island in the southwest of Japan. Saga Prefecture is rich in nature and the agricultural production is prosperous. Eleven breweries are participating in this festival. Please enjoy Saga-sake with rich aroma and rich taste.



### SETO SHUZOU Co.,Ltd

The tradition of producing Azumacho has been handed down for over 230 years. The brewers remain true to the founder's spirit and tradition in order to make excellent sake.

**Representative Brand Names:**

Maruhei Blue  
Kinmon Umesyu



### Komatsu Sake Brewing Co.,Ltd

Komatsu Sake Brewing inherits the tradition of sake brewing and uses wooden tools to brew sake by hand.

**Representative Brand Names:**

SEAQUWASA LIQUEUR  
(OKINAWA-YUZU&SAKE-Lees Alc)

NOMIRINKO  
(Sticky rice&Koji&Shochu very sweet)



### MITSUTAKE SHUZOJO Co., Ltd.

Founded in 1688, Mitsutake Shuzojo blends tradition and challenge, preserving sake-brewing heritage while improving quality for changing times.

**Representative Brand Names:**

AKATORII SAKE GIN SODA 350ml can

AKATORII SAKE GIN SODA CASK  
EDITION 350ml can



### AMABUKI SHUZO CO., LTD.

Named after Mt. Amabuki, we've crafted sake for 300+ years. Using rice from across Japan, mountain water, and flower yeast, we create elegant brews.

**Representative Brand Names:**

Amabuki Kimoto Junmai Daiginjo  
Amabuki TETE Japanese Botanicals



### Azumatsurushuzou CO.,Ltd

Founded in 1830. We are a small family-run company. We produce sake in small quantities with a focus on quality. Our SAKE is available at HONDA Sake Bar Dining in Sydney.

**Representative Brand Names:**

azumatsuru junmaiginjounama BLACK  
azumatsuru junmaiginjounama WHITE



### Matsuuraichi Sake Brewery Co.,Ltd

Matsuuraichi Sake Brewery, established in 1716 in Saga Prefecture, crafts sake and umeshu from local ingredients. Our umeshu is now available in Australia.

**Representative Brand Names:**

Nanko Prune  
(Umeshu, plums steeped in sake)

Junmai ginjo Matsuuraichi  
Yamadanishiki



### KiyamaShoten Co.,Ltd.

Founded in 1920, Kiyama Shoten Co., Ltd. We make sake that highlights the blessings of nature, offering a smooth and gentle taste.

**Representative Brand Names:**

KIHOTSURU Junmaiginjo Yamadanishiki  
KIHOTSURU Junmaiginjo Omachi



### Yano Shuzo Ltd.

Making sake is a creative and enjoyable. We hope that the sake we make with such joy will bring happiness to everyone.

**Representative Brand Names:**

Hizen Kuragokoro Junmaidaiginjo  
Gonnemon

Hizen Kuragokoro Junmaiginjo



### GOCHODA BREWERY Co.,Ltd

Saga's land and water shape our sake. We grow rice with local farmers and brew with care. Azumaichi offers gentle umami and a clean finish for food and everyday life.

**Representative Brand Names:**

AZUMAICHI Shiso Umeshu (Plum Liqueur)  
AZUMAICHI Lieto (White wine-style SAKE)



### Baba Shuzoujo Co., Ltd.

Baba Shuzoujo was founded in 1795. Currently, the ninth-generation serves as the master brewer. Brand name is NOGOMI. NOGOMI is the village where our brewery is located.

**Representative Brand Names:**

NOGOMI Junmaidaiginjo  
(Fruity, sweet, clear)

NOGOMI ARATA  
(sourness, sweet, salty, light)



### SACHIHIME SHUZO CO., LTD.

Founded in 1934. The trade name and main sake, 'Sachihime,' carry a deep wish for the founder's only daughter to have a fulfilling and happy life.

**Representative Brand Names:**

Junmai Daiginjo Egushi  
Sachihime Umeshu





## **A Celebration of Connection and Community**

Australian Sake Festival is proudly brought to you by JAMS.TV Pty. Ltd., born from a deep passion for celebrating the enduring connection and vibrant friendship between Australia and Japan.

We deeply respect and celebrate the rich diversity of Australian culture, and our festival thrives because of it. We are incredibly proud to welcome people from all walks of life over a shared appreciation for Japanese culture.

Thank you for bringing your unique spirit, curiosity, and warmth to this celebration.

Kanpai to friendship, diversity, and shared moments!