

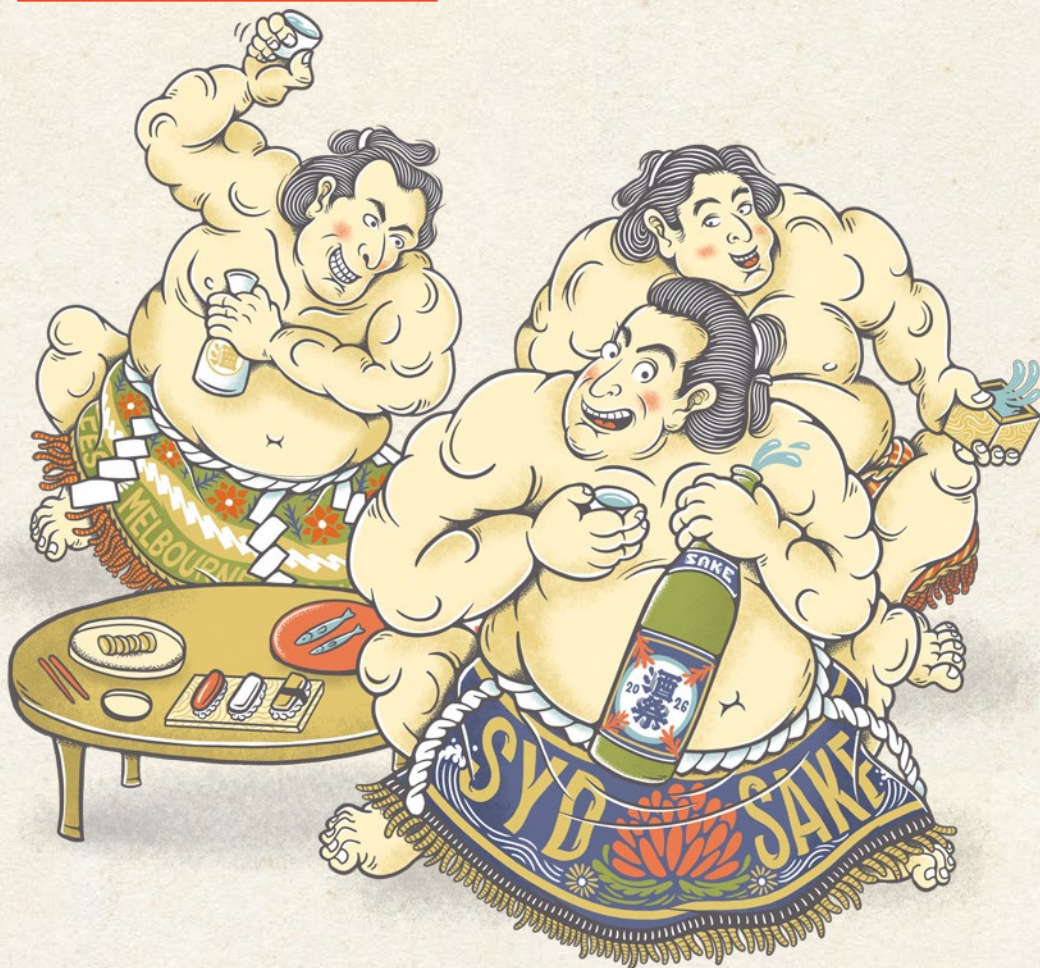
SYDNEY SAKE FESTIVAL

2026

酒フェス

シドニー

EVENT GUIDE



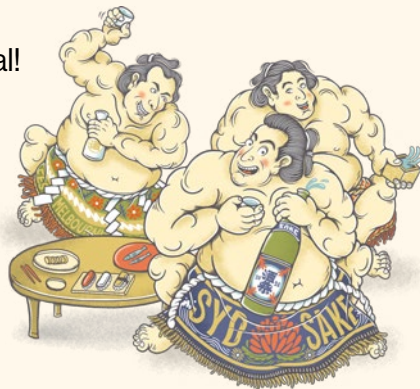
A TOAST BEYOND TIME

“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.

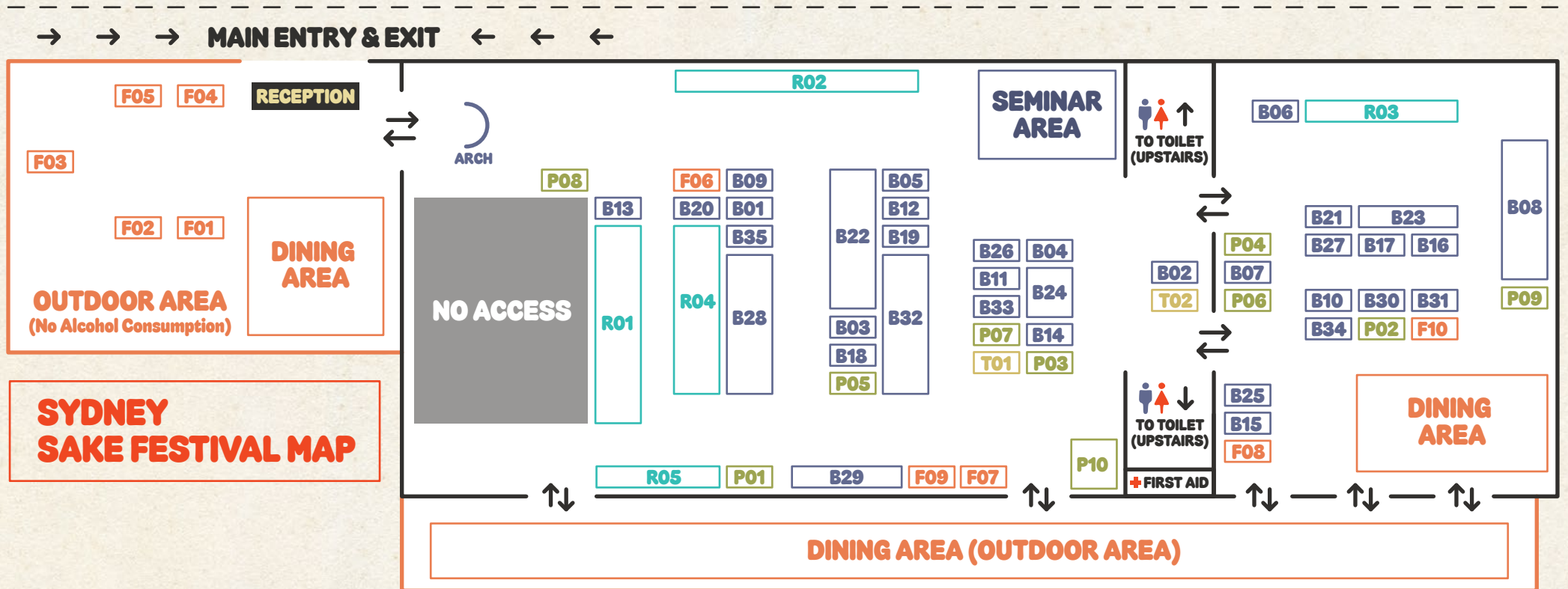
Welcome to Australian Sake Festival!



*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.**





BEVERAGE

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B03	Cerbaco Distribution
B04	CHOYA
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PRODUCT

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FOOD STALL & PRODUCT

F01	Ken-chan Curry
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F03	TAIYAKI MATE
F04	WAGYU BLACKS
F05	HOSHI SYDNEY
F06	Enokido Miso
F07	JIMOTO FOODS
F08	Mamé Cocoa
F09	Shiro Matcha
F10	Yuzu Honey

P07	Wei's creations
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P09	Sake Selector
P10	ASA2026 Award Sake Display

TOURISM

T01	Visit Japan (JNTO)
T02	Homes, Apartments and Communities

REGIONAL PR

R01	M't Myoko
R02	NAGANO The Land of Pure Waters
R03	Nara City
R04	Niigata the realm of sake
R05	Sake of Gifu

KIRIN ICHIBAN

ICHIBAN IS
JAPANESE FOR NO.1

Get the facts DrinkWise.org.au

 **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.



苺と抹茶のお酒

SAKE+STRAWBERRY+MATCHA



the range just
got a little
greener...

SWEET STRAWBERRY. EARTHY MATCHA.
UNEXPECTEDLY ADDICTIVE.



Sake of Gifu

Blessed with pure water and mountainous landscapes, Gifu Prefecture is home to over 40 sake breweries, each with its own distinctive character.



**GIFUSAKE
CATALOG**
Scan the QR code
to discover Gifu sake



- Sake Basics
- 45 Sake Breweries in Gifu
- Food Pairing



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°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.



真吟

SHINGIN

From Grain to Glass.

A revolutionary rice milling technology, premium rice, and exceptional sake - all sharing one name.

To learn more about SHINGIN, come visit >>> **SATAKE** Booth # B35



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.

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.



Website (QR code)

Sake Selector

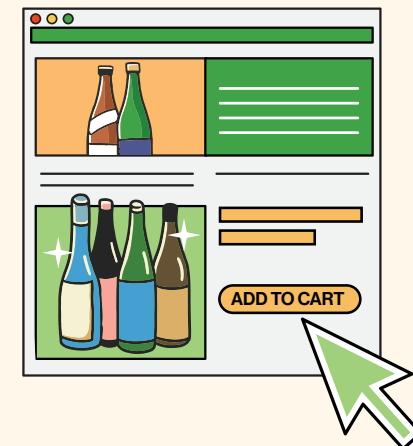
Official Online Store of the Australian Sake Festival

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 ▼ Kyoto Trading Australia Pty Ltd AUSAKE

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**



B02 ▼ Cellar Mates ✈️ Cellar Mates Cellar Mates

Technology-led, customer-inspired: Connecting Australia to Japan's finest artisans through immersive, curated experiences.



B03 ▼ Cerbaco - Spirits of France ✈️ Cerbaco Distribution Cerbaco Distribution

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 ▼ CHOYA Umesu Co., Ltd. ✈️ Oceania United CHOYA

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**



B05 ▼ DASSAI Inc. ✈️ Jun Pacific DASSAI

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: **DASSAI23, 39, Nigori Sparkling**



B06 ▼ GENKAI DISTILLERY ✈️ from KANBAY to Heigo Australia GENKAI DISTILLERY

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: **SUPER GOLD22/BARLEY IKI/ TUNACHU**



B07 ▼ RiceWine, Inc. HINEMOS

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**



B08 ▼ Naorai ✈️ JQWS JQWS

Naorai Jochu is a new category of Japanese spirit, created by refining premium sake using a proprietary low-temperature distillation process that preserves its delicate aromas and rich flavours. Designed to evolve with age, Jochu offers exceptional depth, complexity, and a refined drinking experience unlike any other Japanese spirit.

Representative Brand Name: **Naorai**

▼ Company Name ➤ Importer Name



B08 ▼ Aseid ➤ JQWS

JQWS

Authentic Japanese RTD producer creating vibrant chu-hi and cocktail beverages using premium real fruit juice instead of flavours and Japanese craftsmanship for modern drinking occasions.

Representative Brand Name: **Aseid Chu-Hi Range**



B08 ▼ Koshino Kanbai ➤ JQWS

JQWS

One of Japan's most iconic premium sake brands from Niigata, celebrated for its clean, crisp and elegant traditional style with exceptional balance and finesse.

Representative Brand Name: **Koshino Muku**



B09 ▼ Matsui Sake Brewery Col, Ltd ➤ AUSAKE

KAGURA

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**



B10 ▼ KAMOTSURU SAKE BREWING CO.,LTD. ➤ TOKYO FOOD

KAMOTSURU SAKE BREWING CO.,LTD.

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**

▼ Company Name ➤ Importer Name



B11 ▼ KEG DRAFT & HIRATA SAKE BREWERY ➤ Jenuine Foods Global Pty Ltd

KEG DRAFT & Hirata Sake Brewery

Experience the authentic taste of Hida, Japan, through Hirata Shuzo's "Shoryu no Mai" and "Hida no Hana" served as KEG DRAFT SAKE. KEG DRAFT protects sake from oxygen exposure, preserving the vibrant aromas, fresh character, and delicate flavors of "Nama-zake." Enjoy the craftsmanship of a traditional Hida brewery—fresh, pure, and straight from the keg.

Representative Brand Name: **Hida no Hana KEG DRAFT**



B12 ▼ KIKU-MASAMUNE SAKE BREWERY ➤ Jun Pacific Corporation Pty Ltd

KIKU-MASAMUNE SAKE BREWERY

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**



B13 ▼ Lion

Kirin Ichiban

Kirin Ichiban is a premium Japanese lager brewed using only the first press and the finest ingredients to create a pure, smooth, and full-bodied taste. "Ichiban" means "first" and "best" in Japanese, reflecting our commitment to quality and craftsmanship. Since its launch in 1990, Kirin Ichiban has been a symbol of premium Japanese brewing, delivering an exceptional drinking experience in every sip.

Representative Brand Name: **Kirin Ichiban Beer**



B14 ▼ Kizakura Co.,Ltd. ➤ Daiwa Food Corporation Pty Ltd

Kizakura

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**



B15 ▼ Kuraguchi

Kuraguchi is a series of collaborative projects aiming to bring greater accessibility, awareness, and education to the Australian sake market. This year's product selection - developed in collaboration with Kyushu-based export Sakeboys - aims to showcase the character, quality, and delicate sweetness of Kyushu-style sake.

Representative Brand Name: **Azumacho Maruhei Blue**



B16 ▼ linuma Honke - KINOENE ➡ MINATO51

MINATO51 - PREMIUM SAKE

Over 300 years ago, linuma Honke began producing sake in Shisui-machi, near Narita International Airport. linuma 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. The brewery is also known for its exceptional selection of limited-edition sake, offering seasonal releases and distinctive flavours to discover throughout the year.

Representative Brand Name: **KINOENE**



B17 ▼ MIYOSHIKIKU ➡ SAKENET AUSTRALIA

MIYOSHIKIKU

We cast aside the notion of 'what Saké ought to be' and focused entirely on creating our own unique world. Instead of walking the beaten path, we choose to walk on the wild side. That is why our Saké tastes like no other —and why our labels defy tradition, featuring a sharp, edgy design you would never expect from a Saké.

Representative Brand Name: **Miyoshikiku**



B18 ▼ Drugs KONDO

Mt. Fuji Sake AMACHI HOSHISORA

"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**



B19 ▼ NIHON SHURUI HANBAI ➡ Jun Pacific Corporation Pty

Nihon Shurui Hanbai

We are bringing a carefully curated selection of alcoholic beverages to Australia, chosen by liquor wholesalers from all over Japan who specialize in a wide variety of alcoholic beverages for this festival. 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**



B20 ▼ NIIGATA KAMEDA DISTILLERY

NIIGATA KAMEDA DISTILLERY

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: **Oloroso & Mizunara Cask Finish**



B21 ▼ Nomu Sake Pty Ltd ➡ Nomu Saketen

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,**



B22 ▼ Red Bottle by Deja vu Sake Co. ➡ Deja vu Sake Co.

Red Bottle by Deja vu Sake Co.

Dewazakura, founded in 1892 in Yamagata, crafts fragrant, expressive sake shaped by local rice, cool-climate brewing and innovative Ginjo techniques. Fukuju, established in 1751 in Kobe's Nada region, creates elegant, mineral-driven styles using famed Miyamizu water and sustainable methods. Together they showcase refined craftsmanship rooted in place and tradition.

Representative Brand Name: **Dewazakura & Fukuju**

▼ Company Name ➡ Importer Name



B22 ▼ Red Bottle by Deja vu Sake Co. ➡ Deja vu Sake Co.

Red Bottle by Deja vu Sake Co.

Kenbishi, founded in 1505 in Nada, is known for bold, dry, umami-rich sake made with Yamahai, wild yeast and long aging, staying true to centuries of tradition. Kuni Zakari, established in 1844 in Aichi, embraces a modern, consumer-focused approach, creating popular liqueurs such as Umeshu, Yuzushu and fruit-infused styles. Together they reflect heritage and contemporary creativity.

Representative Brand Name: **Kenbishi & Kuni Zakari**



B22 ▼ Red Bottle by Deja vu Sake Co. ➡ Deja vu Sake Co.

Red Bottle by Deja vu Sake Co.

Shichida, brewed in Saga since 1875, offers juicy, full-flavoured sake shaped by local rice, medium-hard water and warm-climate fermentation. Yoshinogawa, founded in 1548 in Niigata, produces crisp, clean, dry-style sake using premium local rice and Shinano River water. Each balances long tradition with modern technique to express their regional identity.

Representative Brand Name: **Shichida & Yoshinogawa**



B22 ▼ Red Bottle by Deja vu Sake Co. ➡ Deja vu Sake Co.

Red Bottle by Deja vu Sake Co.

Zenkuro, founded in 2015 in Queenstown, is New Zealand's first sake brewery, crafting pure junmai-style sake with soft glacial water and a Kiwi twist using manuka tools. Led by David and Yasuko Joll, they blend Japanese tradition with local craftsmanship. These booths are a Red Bottle x Deja Vu Sake Co. collaboration, bringing great sake and liqueurs to accessible Sydney locations.

Representative Brand Name: **Zenkuro**



B23 ▼ Mydo Okini Pty Ltd ➡ Mydo Okini Pty Ltd

Sake Honda/Liquor Shop Mino

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

Representative Brand Name: **Wakamusume, Azumatsuru**

▼ Company Name ➡ Importer Name



B24 ▼ Daiwa Food Pty Ltd ➡ Daiwa Food Pty Ltd

Sake Online

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**

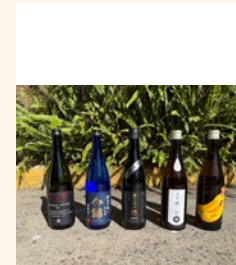


B25 ▼ CONATUS AUSTRALIA PTY LTD ➡ SAKE YAMAZAKI AU

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**



B26 ▼ 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. #suptobelieve

Representative Brand Name: **Imanishiki, Zaku, Michizakura**



B27 ▼ SAKENET AUSTRALIA ➡ SAKENET AUSTRALIA

SAKENET AUSTRALIA

The true heritage of sake lies in "Kan-zaké" (warmed Saké). One cannot truly master Saké without mastering the art of "Kan-zaké". We bring the tradition and the very spirit of Japan to Australia.

Representative Brand Name: **Tamazakura**



B28 ▼ 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**



B29 ▼ SHIBATAYA AUSTRALIA SHIBATAYA AUSTRALIA

Established in 1935, SHIBATAYA is a leading distributor of sake, wines, and beverages, supplying over 5,000 restaurants and bars across the Tokyo metropolitan area. We also export to Italy, Thailand, South Korea, and Australia. Our portfolio includes award-winning brands such as Shichiken, Yotsuboshi, Born, and Sawahime. Through strong brewery partnerships, we also produce exclusive SHIBATAYA labels with some of Japan's finest breweries.

Representative Brand Name: **Shichiken, Funasaka, Born**



B30 ▼ Takara Shuzo International Co., Ltd 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.

Representative Brand Name: **MIO Sparkling Sake**



B31 ▼ 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**



B32 ▼ Tokyo Mart, Jun Pacific ✈️ Jun Pacific Tokyo Mart, Jun Pacific

We started 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.

Representative Brand Name: **Kishu Plum Wine**



B33 ▼ TOMIN SAKE COMPANY Co.,Ltd ✈️ Sushi Factory Pty Ltd TOMIN SAKE COMPANY., 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.



B34 ▼ YoiYoi x KAWABU ✈️ YoiYoi YOIYOI

YoiYoi is an Australia-based sake ambassador sharing the stories, craftsmanship, and culture behind Japanese sake through approachable, story-driven tasting experiences. For this festival, we will showcase KAWABU's sake alongside YoiYoi's own carefully curated selections. KAWABU Brewery from Mie brings over 160 years of brewing tradition, featuring HOKOSUGI, the modern SHIKI series, and their beloved Yuzu sake. Please visit us and enjoy.

Representative Brand Name: **SHIKI RICH**



B35 ▼ Satake Oceania Satake

Rice milling is the first step in sake brewing. To produce high-quality sake, the outer layers of the rice are carefully removed while preserving the starchy core (shinpaku), essential for brewing. In 2018, Satake introduced SHINGIN, an innovative rice milling method that greatly improved milling efficiency while reducing operating costs, including energy consumption. Visit the Satake booth to discover how SHINGIN is opening new possibilities for sake brewing.

Representative Brand Name: **Shingin**

F01 Ken-chan Curry

Ken-chan Curry

We are Ken-chan Curry. No explanation. Just what we are. From Sydney, to something bigger. We push forward with a bold vision of 3,000 locations across the globe. Why not walk this journey of progress together with us? We are looking forward to seeing you at our booth!!

MENU  Vegetarian  Vegan  Gluten Free

Chicken Katsu Curry
Chips
Chicken Katsu Sandwich



F03 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)



F02 Maru_Okonomiyaki

Maru_Okonomiyaki

Taste the real deal in Sydney! Made from a cherished grandmother's recipe, we serve authentic Osaka-style Okonomiyaki alongside special flavors like Truffle Cheese. Grab great sake, pair it with our sizzling okonomiyaki, and enjoy the vibe!

MENU  Vegetarian

Okonomiyaki
Cheese Okonomiyaki
Truffle Cheese Okonomiyaki

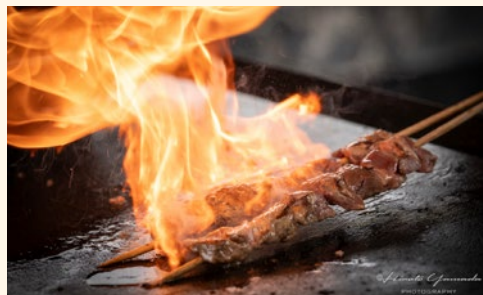


F04 WAGYU BLACKS

WAGYU BLACKS

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



F05 HOSHI SYDNEY

HOSHI SYDNEY PTY LTD

HOSHI is a Sydney-based omakase and sashimi kitchen, back for our second Sake Festival. Since debuting last year, we've launched a catering company offering omakase and bespoke Japanese events. We're returning with our oden — slow-simmered in a delicate dashi broth, perfect with sake.

MENU  Vegetarian

Classic Oden set
Wagyu oden set
Tako Oden set



F07 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



F06 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



F08 Mamé Cocoa

Mamé Cocoa

Japanese Inspired chocolates and treats, hand-made in Melbourne Australia. Mamé Cocoa is known for their nama chocolates and premium packaging.

PRODUCTS  Vegetarian  Gluten Free
Signature Nama Chocolates



F09 Japan Trading World Pty Ltd

Shiro Matcha

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.

MENU

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



F10 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.

MENU

Yuzu Honey



P02 Ceramic Studio En

Ceramic Studio En

We design and handcraft high quality ceramics. Each piece is carefully handcrafted individually and it has gorgeous organic feel. I'm sure you will find a piece to take home that brings your table a special touch.

PRODUCTS

Handmade ceramic sake vessels
Handmade Ceramic Cups
Handmade ceramic tea sets



P03 Creative World of Eri & Maki's Art

Creative World of Eri & Maki's Art

Unique and cute Japanese influenced Art Illustration & miniature pottery sculptures created by Creative World of Eri. Handmade Origami Jewellery & accessories by Maki's Art.

PRODUCTS

Art & Handcrafted Ceramics & Merchandises
Handmade Origami Jewellery & Accessories
Japanese inspired Art, Products & Jewellery



P05 Wowlab corporation

OSAKA CITY&BUSINESS DEV AGENCY

OSAKA presents a curated selection of lifestyle goods inspired by the spirit of Osaka — a city of craftsmanship, hospitality, and creativity. Discover items that reflect Japanese culture and everyday life, perfect for bringing a touch of Osaka to your home or inspiring your next trip to Japan.

PRODUCTS

Osaka-crafted lifestyle discoveries
Unique gifts inspired by Japan
Everyday items with Japanese quality



P04 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



P06 The Zen Concept

The Zen Concept

The Zen Concept showcases authentic handmade Japanese pottery, featuring matcha kits, sake bottles & cups, chopsticks, cat-themed ceramics... Discover artisanal tableware and tea-ware crafted in Japan, blending aesthetic craftsmanship & mindful living for everyday enjoyment :) See you at our stall !

PRODUCTS

Sakeware, Bowls, Fans & Scan QR for More
Hand-painted Matcha Bowls
Cat-themed tableware for cat lovers



P07 Wei's creations

Wei's Creations is a Sydney-based pet lifestyle brand featuring original hand-drawn illustrations inspired by real pets. Discover unique apparel, tote bags, accessories and custom pet portraits celebrating the bond between people and their furry companions.

PRODUCTS

Pet theme T-shirt

Pet theme tote bag

Pet theme Charms



T01 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.



T02 Homes, Apartments and Communities

Discover Japanese craftsmanship with Sekisui House Australia. Visit our display to receive a sake cup*. With over 14,000 homes built across Australia, we create sustainable communities focused on quality and long-term value. *For the first 300 attendees who follow us on Instagram and complete the subscription form.

Discover our apartments, homes & communities
Discover SHAWOOD & win an overnight stay
Register & receive a free Masu cup!



AUSTRALIAN SAKE FESTIVAL 2026

T-SHIRTS

WHITE / S - XL

FRONT



BACK

LONG-SLEEVE TEES

BLACK / S - L

FRONT



BACK

OFFICIAL MERCHANDISE

5 PANELS CAP

CLAY



BASEBALL CAP

BLACK



GACHA GACHA

ENAMEL PINS & KEY CHAINS

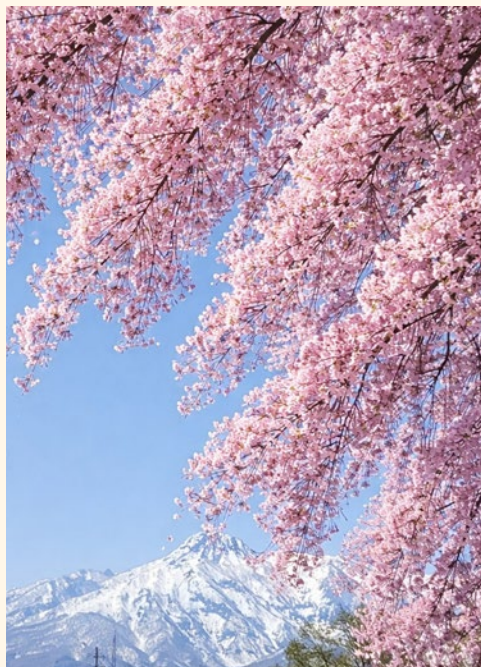


R01

M't Myoko (Araicci)

Arai Chamber of Commerce and Industry

Myoko is a snow-lover's paradise, once recording over two metres of snowfall in a single day — the highest ever recognised in the world. Born in this powder-covered town, our products capture Myoko's raw beauty, quiet charm, and soul-stirring atmosphere, bringing its unique sense of wonder to you.



Attraction Co., Ltd.

For 30 years, we have created interactive entertainment experiences that bring people together through joy and creativity. At our booth, Japanese pop character artist Minori will create live chibi-style portraits, alongside original merchandise inspired by Japanese pop culture.



Products:

Live Japanese Chibi Character Portraits
Artist-Designed Character Goods
Handcrafted Character Goods



Maruni Nishiwaki Co., Ltd.

Founded in 1972, we are a specialty jeans store dedicated to the appeal of Japanese-made denim. Using local resources from Myoko, we create original products that combine craftsmanship and quality. Our signature "Bishamonten Jeans" are recognized both in Japan and overseas for their design and durability, and are cherished as jeans made to be worn and enjoyed for years.

Products:

Bishamonten Jeans
Nishiwaki Chouzoushouten Shirt



KANZURI

KANZURI is a Japanese food company in Myoko, Niigata, known for "Kanzuri," a traditional fermented chili condiment made with Japanese chili peppers, rice koji, yuzu peel, and salt.

Products:

KANZURI
KANYUZURI
KAMINARI Chili Sauce



Kiminoi Shuzou co.,ltd.

We have been long engaged in sake brewing in the land of Myoko, a place rich in the natural environment where winter snowfall at times reaches more than 10 meters. We have carefully inherited the UMAMI and traditional techniques of Yamahai based on the belief of "Spare No Efforts for UMAMI"

Products:

Kiminoi Yamahai Junmai
Kiminoi Yamahai Junmai Ginjo
Junmai Daiginjo Eshin Koshitanrei



Miyato Yaso Institute Co.,Ltd.

Our company is a manufacturer of fermented foods. Located in the rich natural environment of Myoko, we produce products made primarily from wild herbs, as well as fresh vegetables and fruits, through fermentation.

Products:

Fig liquor
Le Lectier's liquor
"YUARAZE(Fermented botanical extract)"

R02 NAGANO The Land of Pure Waters

NAGANO Prefecture, JAPAN

From the Land of Pure Waters. We're excited to share a taste of Japan with you. From Nagano, nurtured by the fresh headwaters of the Japanese Alps, comes a rich bounty of delicious food and crafted sake. Made with nature in mind, our products reflect a simple, organic spirit of Japanese culture.



Miyasaka Brewing Company, Ltd.

Miyasaka Brewing Company, founded in 1662 in Suwa, Nagano, is the brewery behind the sake brand Masumi. Known for discovering the Association No.7 yeast in 1946, the company combines tradition and innovation to craft premium sake rooted in local culture, craftsmanship, and quality.

Products:

Masumi Yuzu Liqueur
Masumi Yamahai Junmai Daiginjo NANAGO
Masumi Junmai Ginjo SHIRO



YAWATAYA ISOGORO Ltd.

Founded in 1736, Yawata-ya Iso-goro is a historic Japanese spice manufacturer. Our flagship SHICHIMI is a chili-based mixed spice, boasting an excellent balance of spiciness and traditional Japanese fragrance. We proudly expand our sales channels both throughout Japan and worldwide.

Products:

SHICHIMI (Our signature blend)
YUZU SHICHIMI (Fruity and spicy)
RAMEN SHICHIMI (Special blend for ramen)



BAYCOOK Corporation inc.

We provide rice and food products tailored to customer needs, focusing on rice from Nagano Prefecture. Kazesayaka is our premium rice brand, known for its light flavour, soft texture, and balanced stickiness, and it pairs well with cuisines across countries and is especially suitable for sushi.

Products:

Kazesayaka(Original rice variety from Nagano)



Fresh Vege Processing Co., Ltd.

We specialize in making traditional Japanese dumplings called "Oyaki" from Nagano. Our Oyaki are made with 100% Nagano-grown wheat flour, all prepared in-house under strict hygiene controls to ensure safety and tasty. We offer a variety of flavors, from nozawana and walnut miso to sweet red bean.

Products:

Frozen Oyaki (Nozawana/Walnut Miso)
Frozen Mini Oyaki 5p (Nozawana/Walnut Miso)



MIYAGI SHOUTEN Y.K.

Founded in 1909, we produce Japanese pickles. Around 30 years ago, we launched the Konohanaya brand to explore new pickle styles and have since developed products such as Onigiri Mix and Rice Seasoning Mix, which make it easy to enjoy mixed rice and rice ball dishes at home with Japanese flavours.

Products:

Onigiri Mix (Nozawana & Shiitake Mushroom)
Onigiri Mix (Nozawana & Green Chilli)
Rice Seasoning Mix (Ginger)



KANAMOTO FOODS CO., LTD.

From our farm to the world, we deliver authentic fermented kimchi. Made from wombok grown on our own farm in Nagano, our additive-free, naturally fermented kimchi offers a mild, deep flavor. Advanced freezing technology keeps peak freshness, offering a great gut-health option.

Products:

Kodawari Kimchi (Frozen, Mild, No MSG)
Koi Aji Kodawari Kimchi (Frozen, Rich Flavor)
Mochizuki Shiso Kimchi(Japanese Herb,Refresh)

R03

Nara City

Nara City / Nara CCI

As Japan's first capital, Nara boasts 1,300 years of history woven into its food, sake, and traditional crafts. Come and experience these living traditions for yourself through fun cultural activities and interactive workshops. We look forward to welcoming you to Nara!



HighTea Salon

High Tea Salon is a wholesaler and food truck sharing Yamato tea. We serve organic matcha to bring happiness in each cup, believing deliciousness leads to world peace. Now in Sydney, Australia, we're excited to share authentic Japanese tea with you.

Products:

Matcha (Green tea)
O cha (Japanese tea)
Tea utensils



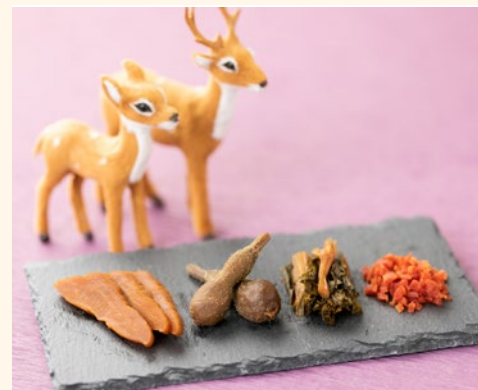
Shikamarokun
©NaraCityTourismAssociation

Nara City Tourism Association

Nara City Tourism Association actively promotes attractions of Nara, a city blessed with abundant tourism resources, to visitors from around the world and within Japan. Working with the local community, we carry out a variety of activities aimed at further developing and enhancing tourism in Nara.

Products:

"Shikamarokun" Official Character Goods



MORI NARADUKETEN Co.,Ltd.

The ultimate sake pairing! Taste authentic, additive-free Naraduke—traditional sake-lees pickles (celery & cucumber) from Nara, the birthplace of sake. Enjoy rich umami and crisp textures. Try our cultural Japanese calligraphy experience with beautiful brush pens at our booth.

Products:

SAKE Pickles celery
SAKE Pickles cucumber
Japanese-patterned brush pen

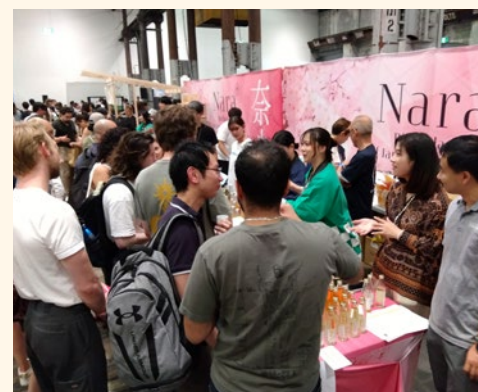


Izasa Nakatanihonpo, Inc.

Founded in 1921 in the ancient city of Nara, Izasa is a long-established sushi maker specializing in traditional local sushi such as Kakinoha-zushi and Temari sushi. We also offer frozen sushi that can be enjoyed by simply heating in a microwave. Enjoy over 100 years of authentic taste.

Products:

Temari Sushi with sea bream
Temari Sushi with conger eel
Temari Sushi with flounder fin



IZUMIYA BEVERAGE DEALER.CO.LTD

We develop and market alcoholic beverages, soft drinks, and food products that make use of Nara's rich agricultural resources. Our lineup includes sake, liqueurs, wines, and more, all crafted with high-quality local ingredients such as rice, tea, plums, strawberries, and persimmons.

Products:

Tsukigase cloudy Umesu (Plum Wine)
Naramachi tea Umesu (Plum Wine)
KOTO NO AWA (strawberry sparkling wine)

R04

Niigata the Realm of Sake

Niigata Sake Brewers Association

"From Niigata—a mecca for sake boasting the largest number of breweries in Japan—eight outstanding breweries 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."

Kaetsu Sake Brewery Co., Ltd.

Our company located in Aga-machi blessed with water and nature, was founded in 1880. We, all staffs have been striving for brewing good quality sake. The important elements of sake are good balance of fragrance and flavor, and pleasant aftertaste. We named our sake KIRIN in hope that brings happiness.

Products:

KIRIN Daiginjo Hizoshu

KANBARA Junmai Ginjo Gohyakumangoku Bride of the Fox

KIRIN Honjozo Nojuku Old

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.

Products:

YAMMA JUNMAI DAIGINJO (Most premium sake)

JUNMAI ONIYAMMACHO RED (Very dry and unique)



YAHIKO SHUZO CO., LTD.

Located at the foot of Yahiiko Shrine, which has a history of 2,300 years, this sake is brewed with divine rice and divine water for a perfect terroir. At the International Wine Challenge (IWC) 2026 SAKE Competition, 'Kokushu Iyahiko Junmai Ginjo' was awarded both a Gold Medal and the Niigata Trophy.

Products:

KOKUSHU IYAHIKO JUNMAI GINJO

YAHIKO JUNMAI DAIGINJO 38%



YOSHINOOGAWA CO., LTD

Founded in 1548 in Niigata Prefecture, this brewery is the oldest in Niigata and is now led by its 20th-generation owner. It crafts dry, smooth, and clean sake that reflects the region's style while balancing tradition with innovation, including growing its own sake rice since 2016.

Products:

Yoshinogawa Seiryu-bi Junmai

Yoshinogawa Seiryu-bi Junmai Ginjo



雪と里山醸造所
Snow Satoyama Sake

Snow Satoyama Sake CO., LTD

More details available at the booth!

R05 Sake of Gifu

Gifu Prefectural Government

The Sake of Gifu booth will showcase the rich diversity of sake produced across Gifu Prefecture. With 45 breweries spread throughout the region, each brewing sake with its own unique character, the booth will feature selections from seven distinguished breweries this year.



ChigonoIwa Sake Brewery Co., Ltd.

Founded: 1909 Located in Toki City, Gifu Prefecture, center of Japan. Management Philosophy: Tradition, Innovation, and Inheritance "Chigo no Iwa," is brewed using only locally grown rice from Gifu Prefecture and ultra-soft water with a hardness of 7, drawn from 45 meters underground at the brewery.

Products:

Junmai Ginjo CHIGONOIWA (Rice: Hida Homare 50%)
CHIGONOIWA Kasen Takarabune (Rice: Hida Homare 60%)
Plum Wine (Capybara rabel)



Hayashi Shuzo Co., Ltd.

Founded in 1874, Hayashi Brewery is a family-owned sake brewery located in the mountainous region of Gifu Prefecture. We are committed to producing high-quality sake based on traditional handcrafted methods.

Products:

Junmai daiginjo IHYOE
White-koji Junmai YOU
DAIKOSHU 40 years



Kaba Shuzoujo Co., Ltd.

Founded in 1704, Kaba Sake Brewery has crafted sake in Hida for over 320 years. Our flagship brand, Shiramayumi, is loved by generations of local people. Inspired by our founder's dedication to supporting Hida during a historic famine, we continue to share the spirit of Hida through every bottle.

Products:

Shiramayumi Junmai-Daiginjo Homare
"Janpan (Champagne-Inspired Sparkling Sake)"
Shiramayumi Yuzusake (Yuzu Sake Liqueur)



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. The resulting product, Shirakawago pure rice Nigori-sake, has become one of Miwa Shuzo's popular brands.

Products:

Shirakawago Sasanigori (Slightly Cloudy Sake)
Shirakawago Awanigori (Cloudy Sparkling Sake)
Shirakawago Junmainigori (Deeply Cloudy Sake)



Yamada Shoten Co., Ltd.

Nestled in the beautiful mountains of Yaotsu, Gifu, we have preserved our sake-brewing tradition for over 150 years. Since 1868, we've been committed to 100% handcrafted brewing, aiming for a smooth, timeless taste. By engaging all five senses, we carefully craft every batch.

Products:

Mukashinomanma Tokubetsu Junmai
Tamakashiwa OUTUS
Tamakashiwa Yuzu SAKE



Tenryo Sake Brewing Co., Ltd.

Tenryo 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.

Products:

Sparkling sake SmaSma
Umeshu of Hida
Junmai Ginjo Hidahomare



Watanabe Shuzouten Co., Ltd.

Watanabe Sake Brewery, founded in 1870 in Hida City, Gifu Prefecture, crafts award-winning sake brands including Hourai and W. Guided by the slogan "SAKE is Entertainment," we create distinctive, high-quality sake using carefully selected rice, pure mountain water, and traditional brewing methods.

Products:

HOURLI JUNMAI GINJO KADENTEZUKURI
HOURLI JUNMAI DAIGINJO IROOTOKO
W JUNMAI YAMADANISHIKI



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!

