

Fujii Shuzo Sake Brewery

Fujii Shuzo Sake Brewery has won many awards for its sake including the top prize in Japan's first refined sake competition in 1907 for its Ryusei brand made with natural spring water.

The brewery's small-batch, handcrafted sake is made using *kimoto-zukuri*, a traditional brewing method whereby the yeast starter mash is cultured by naturally occurring lactic acid bacteria. The basic ingredients, which include water, steamed rice, and *koji* (mold), are placed in a small vat and mixed by hand into a smooth paste.

The fifth-generation owner makes his sake with carefully selected local ingredients, including four types of locally grown rice and soft spring water. Only natural ingredients are used and no chemicals added. The result is a mild, easy-to-drink sake that pairs well with local white-fleshed fish from the Seto Inland Sea.

Established in 1863, Fujii Shuzo Sake Brewery has more than 150 years of sake-brewing history. Sake tasting is available, and you can enjoy handmade soba noodles made with buckwheat flour at Tanizaki, a restaurant located on the premises that uses the same local spring water as the brewery.