

## **Ozawa Sake Brewery**

Tokyo has only nine sake breweries, and Ozawa Sake Brewery, founded in 1702, is one of the oldest. The brewery is currently managed by the 23rd generation of the Ozawa family, and is located in the Sawai district of Ome. The area is famous for its pure mountain water—critical for the production of high-quality sake.

The brewery occupies several traditional Edo-period (1603–1867) buildings with thick earthen walls. The walls keep the interior temperature stable throughout the year, which is important for preserving the intended flavors and aromas of sake once it is brewed and ready for consumption. The brewery produces 30 different varieties of sake. Some of the sake is exported to the United States, Taiwan, and Singapore.

The brewery offers free tours with advance reservations. Most tours are conducted in Japanese, with pamphlets about the brewery and brewing process available in English. Tours conducted in English are offered several times a month. Visitors are able to see different stages of the brewing process, depending on the time of year. A tasting room is located in the Sawanoi Seiryu Garden next to the brewery, where visitors can sample seasonal varieties.