



Sake brewing connected by ever-evolving local flavor

Hagi Local Sake



Brewing famous sake brands for 120 years

Iwasaki Sake Brewery Co.,Ltd.

At the time the brewery was founded, the Iwasaki family gave birth to multiple daughters. In the hope that they would grow into good, happy children, they named their famous sake brand “Choyo Fukumusume”. It is a gentle, subtle sake with a smooth taste.



Dedication to Ingredients

Iwasaki Sake Brewery is located in the Tamachi Shopping District at the center of Hagi City. The company was founded in 1901 in Furuhagi-machi, Hagi City, and moved to its present location when it took over the operations of another brewery. The sake brewing technique, which uses soft water that rises up from the brewery's well and fine-quality sake rice, has remained unchanged since the time of their founding. After the establishment of the Hagi Sake Rice Migaki Cooperative Association, the company became involved in sake rice production together with other member farming corporations. Mr. Kiichiro, who is the current head of the brewery said “By better understanding the rice that is harvested in a particular year, we can make fine adjustments to the sake production process.” He became a master brewer around 10 years ago, and while working for dependable quality using solidly grounded sake brewing methods, he expresses his thoughts directly.

Learning From the Past

In recent years, many customers have said that Choyo Fukumusume has become “more refined and delicious” but no large changes have been made to the flavor. As with much of advanced sake brewing, instead the change is said to be due to improvement in storage management resulting from the installation of new refrigerating equipment. The company will continue preparing new equipment so that it is possible to extend the brewing season, while also challenging itself with old methods of sake preparation, and applying the lessons learned to all production of Choyo Fukumusume.



Choyo Fukumusume Yamada Nishiki Daiginjo



Characterized by the rich aroma and smooth feel of 35% polished Yamada Nishiki rice grown in Hagi.

720ml 3,300 yen

Choyo Fukumusume Yamada Nishiki Dry Junmaishu



This sake is loved by connoisseurs for its dry flavor with a delightful umami that comes from the generous use of Yamada Nishiki rice grown in Hagi.

720ml 1,595 yen

Choyo Fukumusume Yamada Nishiki Junmaishu Light



Also popular among sake novices and women, this sake is characterized by a sweetness and the enjoyable taste of light carbonation.

720ml 1,485 yen

Address / 58 Higashitamachi, Hagi City, Yamaguchi Prefecture 758-0047
TEL 0838-22-0024
Business hours / 9:00-18:30
Closed / Sundays, Obon holidays, New Year's holidays
Parking / 20 spaces in the shopping district parking area
Tours / Tours of the brewery are available. (Reservations are required.)
<https://iwasakishuzou.com>



* Prices are current as of March 2025, and include tax.

Flavor perfected by a master brewer
preserving traditional techniques

Okazaki Sake Brewery Ltd.

The name of the flagship brand, Chomonkyo, comes directly from the name of a scenic area that has been designated as a Yamaguchi Prefectural Natural Park. This sake is brewed using the famous water that flows from the park's quartz porphyry cliffs and bluffs.



Following a Search For Famous Water...

Okazaki Sake Brewery celebrated the 100th anniversary of its founding in 2021. In 1970 a dam was constructed on the Abu River that is the source of the water in Chomonkyo, and the former site of Takase in Kawakami Village was submerged by the waters of the dam lake. Seeking for an ample supply of high-quality water, Okazaki Sake Brewery relocated to its current location. It uses highly polished rice suitable for sake brewing, prepared with soft water, and subjected to strict quality controls. The motto of the brewery is “Dedication to drawing out the appeal of the rice and brewing classic Japanese sake.” Based on the three elements of high-quality *rice* and *water*, and *teamwork utilizing brewing methods originating from techniques handed down and further improved*, it continues to brew sake that is flavorful and sharp, and which customers never tire of drinking.

New Unique Characteristics and Quality

While Okazaki Sake Brewery is best known for its most famous brand Chomonkyo, in recent years it has also devoted itself to developing new products. Among these are unique products made from local characteristics that cannot be found elsewhere, including a sake-based yuzu liqueur, made using nationally acclaimed yuzu citrus fruits that are found growing naturally in the area, and Isechikari junmaishu, made using completely organically grown rice. The brewery is dedicated to the production of classic Japanese sake while also incorporating innovative ideas.



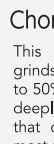
Address / 464-1 Kawakami, Hagi City, Yamaguchi Prefecture 758-0141
TEL 0838-54-2023
Business hours / 8:00-17:30
Closed / Saturdays, Sundays, public holidays
Parking / 5 spaces
Tours / Tours of the brewery are available. (Reservations are required.)
<http://www.chomonkyo.com>



Chomonkyo Daiginjo

This dry sake has a rich aroma and mellow flavor that comes from 35% polished Yamada Nishiki rice grown in Hagi.

720ml 3,300 yen



Chomonkyo Junmai Ginjo

This unique sake grinds the sake rice to 50%, producing a deeply flavorful sake that draws out the most from the flavor of the rice.

720ml 2,178 yen



Chomonkyo Dry Special Junmai

This umami-rich sake is dry and crisp, made from Yamada Nishiki and Saitonoshizuku rice.

720ml 1,584 yen



Daidai Liqueur White Flower

This is a richly aromatic liqueur with the slight bitterness of Hagi summer oranges.

500ml 1,375 yen



Yuzu Liqueur

This refreshing liqueur is filled with the aroma of Kawakami yuzu.

500ml 1,375 yen



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Starting from our origins,
with gratitude in our hearts

Sumikawa Sake Brewery Co., Ltd.

Sumikawa Sake Brewery produces the Jipangu brand which won first place at the SAKE COMPETITION in 2014, the Ichibanmatoi that is served to state guests, and the popular Toyo Bijin brand that is known to every sake connoisseur. It is one of the top sake breweries in Yamaguchi Prefecture with a history of over 100 years.



Traditional Industry



Founded in 1921, Sumikawa Sake Brewery is a brewery located in the northernmost part of Hagi City. The famous Toyo Bijin brand was named by the first-generation brewer in memory of his late wife, and this name continues to be preserved today by the current president and fourth generation leader Takashi Sumikawa, known as a genius master brewer. After graduating from high school, Takashi advanced to the Department of Fermentation Science and Technology at the Tokyo University of Agriculture. There he met Akitsuna Takagi, graduate of the same university and brewer of the famous Juyondai sake brand. He was impressed by Mr. Takagi's approach to sake brewing as a "traditional Japanese industry," and apprenticed under him. Takashi said, "Producing sake to suit to

the times may produce a boom, but it will not be culture. Tradition is sticking to the classical path, creating a business that lasts from one age to another, and is carried down by generations." One can sense why he is described as a genius rather than just a master.

Perfecting Reproducibility

The overwhelming splendor, umami and clear taste of Toyo Bijin are created based on the concept that it is just like "water after passing through rice." "It must not be something mysterious," says Takashi. With bold confidence in his products' quality, he is dedicated to the classic path of sake brewing.



Address / 611 Nakaogawa, Hagi City, Yamaguchi Prefecture 759-3203
TEL 08387-4-0001
Business hours / 9:00-17:00
Closed / Saturday afternoons, Sundays, public holidays
Parking / 3 spaces
Tours / Brewery tours are not available.
<https://toyobijin.jp/>

Junmai Daiginjo Toyobijin Ichibanmatoi



This is the pinnacle of Toyo Bijin, aromatic but with a clean, brief aftertaste.

720ml

4,400 yen

Daiginjo Toyobijin Jipangu



This sake was named in the hope that it becomes a famous brand representing Japan. It features a bright aroma with a sweet taste and clean, sharp feel.

720ml

2,200 yen

Junmai Ginjo Toyo Bijin Jundo Ichizu



This is a mainstay product that is sold using different rice each month. Enjoy the different flavors and aroma of the rice.

720ml

1,980 yen



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Happiness comes aboard a “treasure boat”... Nakamura Sake Brewery Co., Ltd.

In Japan, there is the culture of “kagami-biraki” in which the lid of a sake cask wrapped with straw is split open at banquets and other events. It is custom in Hagi to use Takarabune (literally meaning treasure boat) from Nakamura Sake Brewery for this ceremony. Nakamura Sake Brewery has been brewing sake that is an essential part of such celebrations for generations.



Placing Hopes on a “Treasure Boat”

Nakamura Sake Brewery was founded in 1902. At the time, it brewed the sake brand Hagi Masamune in Shinkawa District, and the brand Takarabune, imbued with prayers for a bountiful fish catch, in the fishing towns of Koshigahama District and the Senzaki District of Nagato City. When these two breweries were consolidated in their current location, they were unified under the brand name as “Takarabune.” The brewery continues to preserve this brand which, in addition to prayers for a bountiful catch, contains wishes for the happiness and prosperity of everyone who drinks it.



Japanese Sake Loved by the Local Community

Takarabune presents a slight sweetness when it first enters the mouth, but has a clean and dry finish, leaving you wanting more... It is a familiar sake that has been loved by fans of sake for many years, and is a drink people always want to have on hand.

This sake gives a feeling of reassurance as it was made by preserving traditional sake brewing techniques in combination with techniques that were repeatedly and carefully developed in a process of trial and error.

The precious base that it was founded on remains solid, and the company is sincere in its approach to sake so that it also has the flexibility needed to adapt to these ever-changing times.

Takarabune Junmai Daiginjo Shirouonosato



The sake was named for the *shirouo* technique of fishing that is a seasonal sight in the early spring in Hagi. It has a fruity aroma and gentle rice umami.

720ml 3,300 yen

Takarabune Junmai Ginjo



This is a sake with a clean finish that has less sweetness and a good balance of aroma and flavor.

720ml 2,200 yen

Takarabune Josen Genshu Choshu Shishi



This sake has a rich flavor with a stout body and is popular as a gift and rewarding taste.

720ml 1,400 yen

Takarabune Josen Fuku Fin Sake



This sake comes with a tiger pufferfish fin and is popular as a gift and souvenir.

180ml 500 yen

Address / 3108-4 Chinto, Hagi City, Yamaguchi Prefecture 758-0011
TEL 0838-22-0137

Business hours / 8:30-17:00

Closed / Sundays, public holidays (occasionally closed on Saturdays)

Parking / Available

Tours / Tours of the brewery are available. (Reservations are required.)

<http://www.shirouo.jp>



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The oldest sake brewery in Hagi City, founded in 1887

Yachiyo Sake Brewery (GP)

Kumiko Kaba is a fifth-generation master brewer, as well as the only woman master brewer in Hagi, and only one of a small number nationwide. Their brewing techniques have been developed over the brewery's long history, and the brewery includes sake production that is more active than ever before.



Four-stage Preparation

Yachiyo Sake Brewery has two brands that have been loved for many years. One is the brand which carries the brewery's name Yachiyo, and the other is Nama no Nigorizake (unfiltered sake). Although public attention is focused on sake with high rice polishing ratios such as daiginjo and junmai ginjo, in the pursuit of flavor Yachiyo Sake Brewery brews using a four-step preparation process – more time-consuming than the three-step preparation used at most breweries. Yachiyo and Nama no Nigorizake have been positioned as special types of sake with a resulting deep flavor that has a special richness and sweetness since long ago.



La+ YACHIYO (La Plus Yachiyo)

While preserving the established Yachiyo brand, Yachiyo Shuzo has newly created La+ YACHIYO, a sake that could only be produced by a woman master brewer and was designed from on her own sensibilities. Based on this brand, the concept of “ROOM” was developed – a sake that working women could reward themselves with and would want to drink to gain strength for the following day. It is a masterpiece of a brand infused with the hopes that people will enjoy it while spending time with someone special, or in a favorite place.

Yachiyo Junmai Daiginjo 50



This sake is rich with the umami of rice and a rich aroma, and with a pleasant lingering taste.

720ml 3,600 yen

Nama no Nigorizake



This sake has a well-rounded sweetness and flavor that come from its unique brewing method.

720ml 1,350 yen

Junmai Nigorizake



This creamy sake forms minute carbonation as it further ferments in the bottle.

720ml 1,650 yen

La+ YACHIYO ROOM



A soft and elegant sweetness slowly fills the mouth amid a rich aroma, and the sake has a clear feel as it goes down the throat.

720ml 1,850 yen

Address / 3306 Kibeshimo, Hagi City, Yamaguchi Prefecture 758-0305

TEL 08388-6-0221

Business hours / 8:00-18:00

Closed / No regular holidays

Parking / Available

Tours / Tours of the brewery are available. (Reservations are required.)

<https://ec.yachiyo-sake.com>



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The only restored brewery in Hagi-Abu

Abunotsuru Sake Brewery (LP)

This brewery stopped production in 1983, when sake consumption had dropped, and engaged in sales only. However the current owner, Ryutaro Miyoshi, has now restarted sake production for the first time in 34 years.

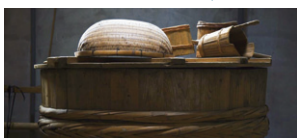


Connections to a Sake Brewery

Ryutaro has always been interested in sake brewing, and learned the art of making sake by brewing himself and by travelling to breweries across Japan. He discovered that his family still had their sake production license, and decided to restore Abunotsuru Sake Brewery and begin producing sake. However, restoring a brewery that had not been used in many years was not easy in terms of equipment and finances. When he was unable to quickly begin sake production, he received a helping hand from Takashi Sumikawa of Sumikawa Sake Brewery. During the first and second years of production, Ryutaro borrowed tanks from Sumikawa Sake Brewery and brewed Abunotsuru while at the same time beginning production of the new original brand Miyoshi at the brewery.



Local Sake Strengthening the Local Economy



Sales of Miyoshi sake began in 2017, and it won a large number of awards including at the SAKE COMPETITION, quickly gaining public attention. Ryutaro said, “We use local rice and water, and local people work in the brewery. If Abunotsuru sake can grow, then the name of Abu Town will become known, leading to stable income for local farmers and growing employment at the brewery. Sake is a tool that can contribute to the local community.” At present, Abunotsuru Sake Brewery is aiming to expand its sales channels into overseas markets, and is a rising star brewery with great potential that has gained the attention of the industry.

Abunotsuru Junmai Ginjo Miyoshi Green



This sake is characterized by an elegant sweetness reminiscent of fruit, and by its fresh aroma and gentle flavor.

720ml 1,980 yen

Abunotsuru Junmai Miyoshi Blue



This sake utilizes the flavor of the rice, and aims to deliver a light, pleasant experience.

720ml 1,815 yen

Abunotsuru Junmai Ginjo Ten to Sen



The appeal of this sake is its well-balanced flavor that draws together a sweet aroma and a crisp finish.

720ml 1,980 yen

Address / 2796 Abu-cho Nago, Abu County, Yamaguchi Prefecture 759-3622
TEL 08388-2-3223
Parking / Not available
Tours / Brewery tours are not available.
<http://abunotsuru.jp/>



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GI HAGI



GI HAGI
JAPAN
GEOGRAPHICAL INDICATION

In March 2021, the Japanese sake produced at six breweries in Hagi City and Abu Town, Yamaguchi Prefecture, received a Geographical Indication (GI), the first given to an alcoholic beverage in the Chugoku and Shikoku regions.

Geographical Indication (GI)

Geographical Indication (GI) is a system that allows local alcoholic beverages or agricultural products produced in a designated region and meeting production standards to exclusively claim the name of the region (regional brand) when characteristics (quality, social ranking, etc.) unique to a certain region have been established.

GI Hagi

The Hagi region of Yamaguchi Prefecture is where Hagi GI sake is produced. In addition to the farmers producing sake rice, the brewery staff, local consumers, and many others participating in rice planting and harvesting, the region also includes mills that perform the polishing work needed to turn the rice into the raw material for sake. As a result, the entire region is involved in sake production.

The sake of GI Hagi uses locally harvested rice and water from local sources as the ingredients, and is brewed, stored, and bottled in the production region. The rice primarily features a well-rounded umami and refreshing acidity that allows ginjo sake to develop a fruit-like aroma. The sake which meet these and other conditions can display the GI Hagi logo mark.

The GI Hagi logo mark is reliable proof that “the production region is correct” and “the quality satisfies certain standards.”



MIGAKI

Making Hagi-Abu the top local sake production region in Japan

Hagi Sake Rice Migaki Cooperative Association

MIGAKI 6

- Iwasaki Sake Brewery Co., Ltd.
- Okazaki Sake Brewery Ltd.
- Sumikawa Sake Brewery Co., Ltd.
- Nakamura Sake Brewery Co., Ltd.
- Yachiyo Sake Brewery (GP)
- Abunotsuru Sake Brewery (LP)

Address

2226-1 Kibeshimo, Hagi City,
Yamaguchi Prefecture 758-0305

TEL 08388-6-0570

<https://hagi-migaki.com>



Constructing a system integrating everything from sake rice production to brewing and sales strengthens the brand. Aiming to make this the top local sake production region in Japan, the Hagi Sake Rice Migaki Cooperative Association was established in 2017 composed of six brewing companies and 12 community farming corporations. Hagi is the only place in Japan where the community farming corporations and the brewing companies work together to operate sake rice polishing mills.

Contact Industrial Strategy Section, General Policy Department, Hagi City

510 Emukai, Hagi City 758-8555
TEL 0838-25-3613 FAX 0838-25-3420
E-mail: hagi-furusatokifu@city.hagi.lg.jp

Local Food Portal Site

Hagi GoChi - Hagi no Gochiso
<https://www.hagi-gochi.jp/>

