

Tour Flavors of Japan Sake, Wine and Soy Sauce



日本



**TREASURE
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Overview

概要



Flavors of Japan

Sake, Wine and Soy Sauce

On this tour, visit sake distilleries and wineries in Yamanashi, Fushimi (Kyoto), Hiroshima and Tokyo, exploring the production processes and tasting distinct flavors. Plus, visit soy sauce producers in Hiroshima and Shodoshima, discovering the secrets of this tradition. In these cities, visit iconic landmarks such as the Tokyo Skytree and Kinkakuji Temple, combining culture, tradition and authentic experiences on an unforgettable journey through Japan.

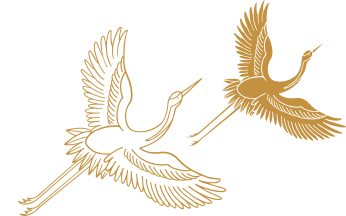


General Itinerary and Locations Visited

Day 1 - Tokyo
Day 2 - Tokyo
Day 3 - Tokyo / Yamanashi
Day 4 - Yamanashi
Day 5 - Yamanashi
Day 6 - Kyoto
Day 7 - Kyoto
Day 8 - Hiroshima
Day 9 - Hiroshima
Day 10 - Shodoshima Island
Day 11 - Osaka
Day 12 - Osaka



Detailed Itinerary



★ Day 1 Tokyo



- Arrival in Japan, Haneda Airport
- Check-in at OMO3 Asakusa Hotel

● Day 2 Tokyo



- (09:30) Departure from hotel
- (10:00) Skytree and Solamachi
- (12:30) Lunch at Flamme d'or (2h all you can drink)
- (14:45) Asakusa and Rickshaw
- (16:30) Shibuya Crossing
- (18:00) Return to hotel

● Day 3 Tokyo/Yamanashi



- (09:00) Departure from hotel
- (11:00) Ozawa Sake Distillery
- (12:00) Lunch at Mamagotoya (Annex to distillery)
- (14:30) L'Orient Winery (Shirayuri)
- (17:00) Check-in at Hotel Kai

● Day 4 Yamanashi



- (09:00) Departure from the hotel
- (10:30) Iyashi no Sato Nemba
- (12:30) Touge no Chaya (lunch)
- (13:40) Marufuji Winery (Rubayat)
- (14:40) Château Mercian (winery)
- (16:00) Haramo Winery
- (17:30) Return to the Hotel

● Day 8 Hiroshima



- (08:15) Departure from hotel
- (08:47) Shinkansen to Hiroshima
- (11:00) Atomic Bomb Dome and Peace Memorial Museum
- (13:00) Al Mandolino (Lunch)
- (14:45) Ferry to Miyajima
- (15:30) Itsukushima Jinja (Shrine)
- (18:00) Check-in at Daiwa Roynet Hotel

● Day 7 Kyoto



- (09:00) Departure from the hotel
- (09:30) Kiyomizudera
- (12:00) Shozan Resort (lunch)
- (13:30) Kinkaku-ji Temple
- (15:15) Arashiyama Bamboo Forest
- (17:30) Return to the hotel

● Day 6 Kyoto



- (07:45) Departure from hotel (bus to Shizuoka)
- (10:07) In Shizuoka, shinkansen to Kyoto
- (12:15) Minetora (lunch)
- (13:15) Fushimi Inari Taisha (Shrine)
- (14:45) Fushimi Shuzo area (Sake distilleries)
- (16:30) Check-in at Daiwa Roynet Hotel

● Day 5 Yamanashi



- (09:00) Departure from the hotel
- (09:30) Taikan Shuzo (Sake Brewery)
- (11:00) Shichiken (Sake Brewery)
- (13:00) Daimin (lunch)
- (15:00) Tomi no Oka (winery)
- (16:30) Return to the hotel

● Day 9 Hiroshima



- (09:00) Departure from the hotel
- (10:30) Fukumitsu (sake brewery)
- (12:30) Ayakura (Lunch)
- (14:30) Kakizaki (soybean factory)
- (17:00) Return to the hotel

● Day 10 Shodoshima Island



- (07:45) Departure from the hotel
- (08:06) Shinkansen to Okayama
- (09:05) Train to Takamatsu
- (10:40) Ferry to Shodoshima Island
- (11:50) Shodoshima (Distillery + Lunch)
- (13:30) Yamaroku (Shoyu Factory)
- (15:30) Shima-jo (Shoyu Factory)
- (18:10) Train to Okayama
- (19:15) Check-in at the Daiwa Roynet Hotel

● Day 11 Osaka



- (08:30) Departure from hotel
- (11:30) Kani Doraku (Lunch)
- (13:00) Dotonbori (Free time)
- (16:00) Check-in at Holiday Inn Namba

✦ Day 12 Osaka



- (00:00) Departure from hotel
- (00:00) Taxi to Kansai Airport

旅程

Itinerary - Sake, Wineries and Soy sauce

Day 3

- [Ozawa \(Sake distillery\).](#)
- [L'Orient Wine \(Shirayuri\).](#)

(In Japanese)

(In Japanese)

Day 4

- [Marufuji Winery \(Rubayat\).](#)
- [Château Mercian \(Winery\).](#)
- [Winery Haramo](#)

(In English)

(In English)

(In Japanese)

Day 5

- [Taikan Shuzo \(Sake distillery\).](#)
- [Shichiken \(Sake distillery\).](#)
- [Tomi no Oka \(Winery\).](#)

(In Japanese)

(In English)

(In Japanese)

Day 6

- Fushimi Shuzo area (Sake distilleries)

Day 9

- [Fukumitsu \(Sake distillery\).](#)
- [Kakizaki \(Soy sauce factory\).](#)

(Partially in English)

(In Japanese)

Day 10

- [Shodoshima \(Sake distillery\).](#)
- [Yamaroku \(Soy sauce factory\).](#)
- [Shima-jo \(Soy sauce factory\).](#)

(In English)

(In English)

(In English)

Click on the company name to access the website

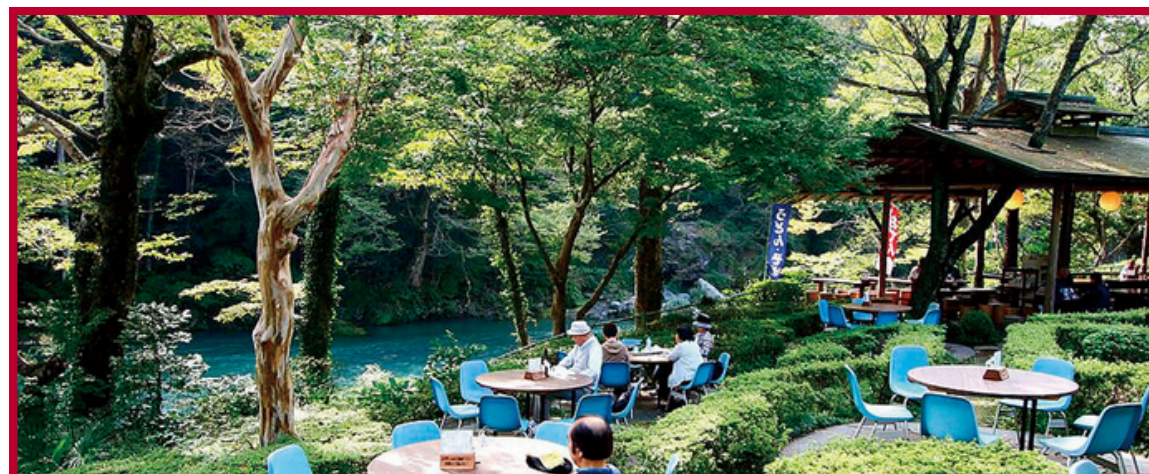
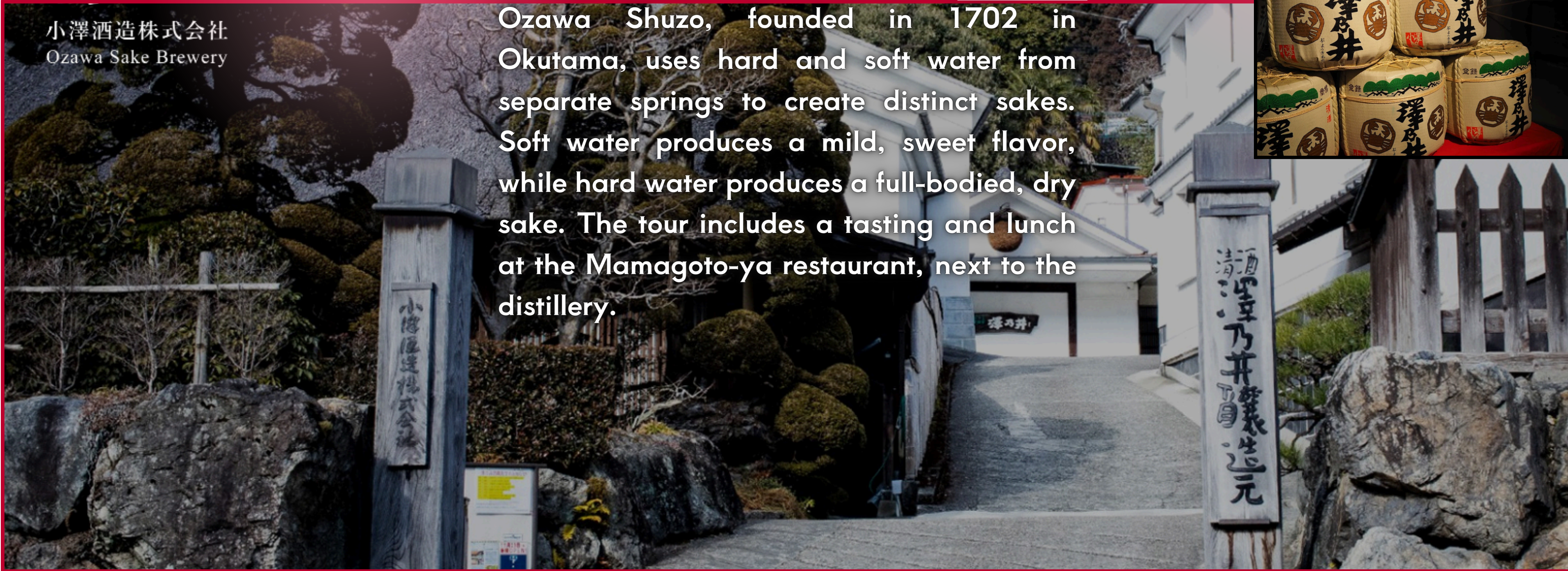


Day 3

Ozawa 澤乃井

小澤酒造株式会社
Ozawa Sake Brewery

Ozawa Shuzo, founded in 1702 in Okutama, uses hard and soft water from separate springs to create distinct sakes. Soft water produces a mild, sweet flavor, while hard water produces a full-bodied, dry sake. The tour includes a tasting and lunch at the Mamagoto-ya restaurant, next to the distillery.



Day 3

L'Orient Wine (Shirayuri)

L'Orient Shirayuri, founded in 1938 in Katsunuma, Yamanashi, values local production and believes in the importance of community in creating quality wines. Its "Koshu Vigne de Nakagawa 2021" was served at the 2023 G7 and the winery has won several renowned awards.



Day 4

Marufuji Winery (Rubayat)

R
since 1890
ルバイヤートワイン
Rubaiyat Wine

Founded in 1890 by Jisaku Omura, Marafuji maintains the tradition of dry wines, with a focus on Koshu and European varieties. It has won awards such as Gold and Silver at Monde Selection and IWC, as well as Gold and special awards at the Japan Wine Competition.



Day 4

Château Mercian



Château Mercian

Château Mercian, founded in 1877, has its roots in Japan's first privately owned winery. In 2020, its museum was recognized as an Important Cultural Asset, with updated bilingual exhibits celebrating the history and culture of Japanese wine.



Day 4

Haramo Winery



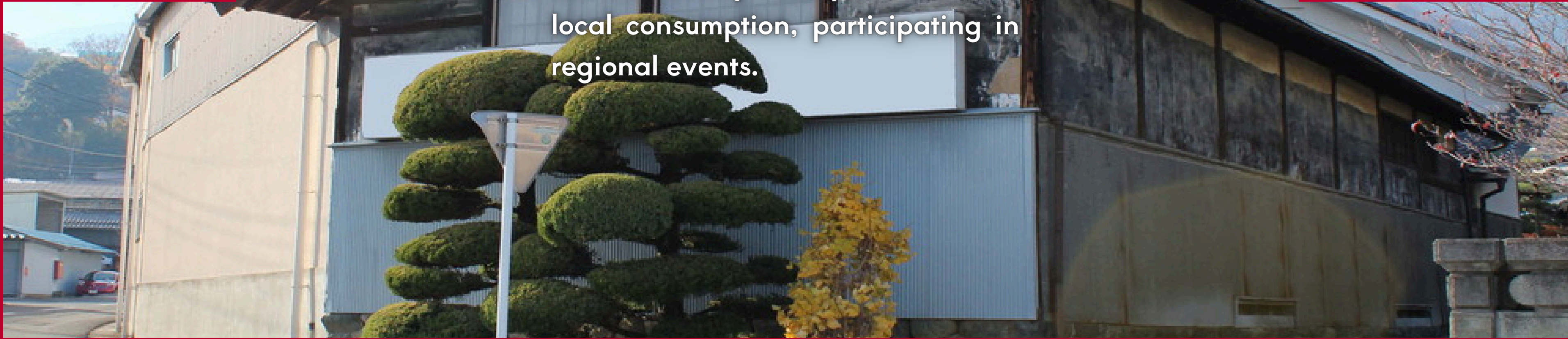
The Haramo winery, founded in 1924, has its own vineyards and contracted vineyards, with an annual production of 50 kiloliters. It grows varieties such as Koshu, Chardonnay, Merlot and Harmonoire. The Meiji-era building has been renovated and now houses a wine shop.



Day 5

Taikan Shuzo

Founded in 1877, Taikan Distillery, located in Minami-Alps, uses local rice to produce sake. With over 140 years of history, it values ties with the community and production for local consumption, participating in regional events.



Day 5

Shichiken 七賢

Founded in 1750, the Shichiken Distillery in Hakushu uses pure spring water from Mount Kaikoma to produce sake. Its standout feature is its sparkling wine “Mori no Kanade,” aged in whiskey barrels, and it offers a historic experience at a National Historic Site.



Day 5

Tomi no Oka



サントリー
登美の丘ワイナリー
TOMI NO OKA WINERY

Tomi no Oka Winery in Yamanashi offers high-quality wines such as Koshu and Muscat Bailey A. Visitors can explore the production, taste wines and purchase unique products, making it a popular destination for those seeking relaxation and culture.





Day 6

Fushimi Shuzo Area

Fushimi, south of Kyoto, is famous for its high-quality water and sake production. The tour includes visits to historic distilleries such as the Gekkeikan Okura Sake Museum and the Kizakura Brewery, as well as the Sake Village with over 100 varieties of sake.



Day 9

Fukumitsu



With a long history of sake production, Fukumitsu in Hiroshima stands out for its use of pure water and selected rice. It specializes in doburoku, an unfiltered sake that is creamy and slightly effervescent, preserving the rich flavor of fermented rice. It offers tastings and immersive experiences about Japanese sake culture.





Day 9

Kakizaki Shoyu

With a long tradition of soy sauce production, Kakizaki Shoyu in Shimane uses artisanal methods and select ingredients. It stands out for the rich and balanced flavor of its naturally fermented sauces. It offers tastings and immersive experiences about Japanese soy sauce culture.



Day 10

Shodoshima Shuzo

Freshly pressed sake is amber in color, but it is filtered with activated charcoal to make it clear, removing impurities and unwanted flavors, as well as umami and aroma. At Shodoshima, sake is produced by hand with minimal intervention and optimal storage.



Day 10

Yamaroku Shoyu

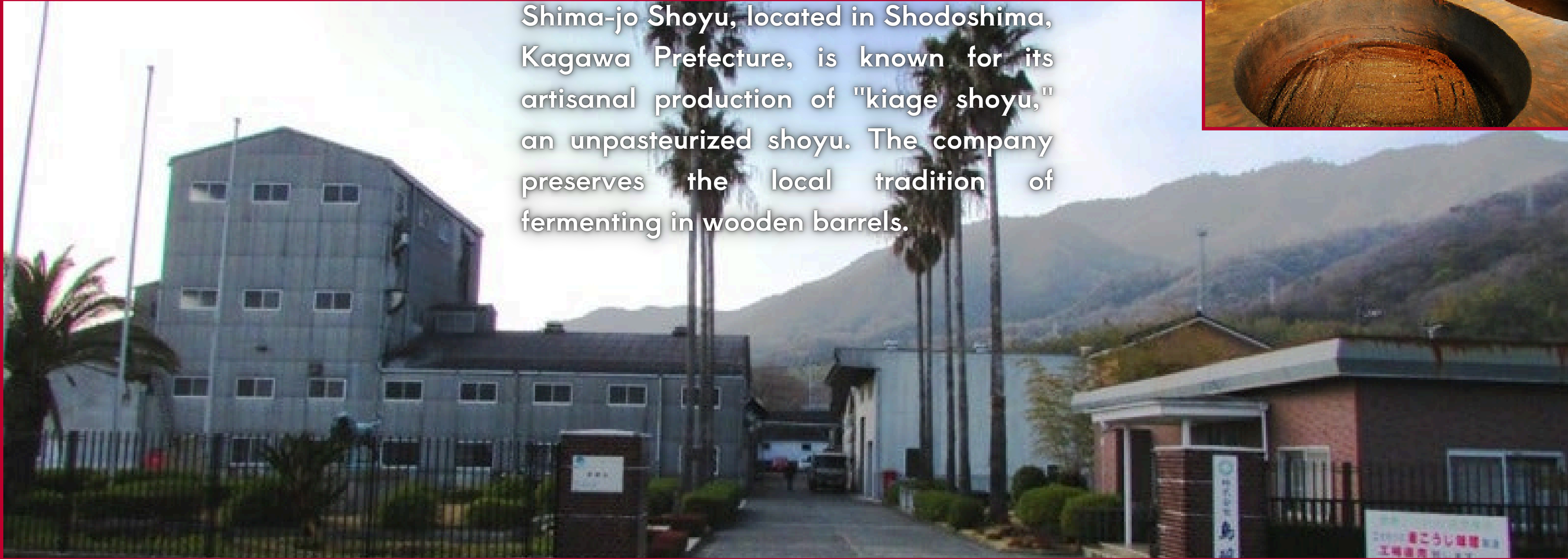
Yamaroku soy sauce is produced in cedar wood barrels using microorganisms for fermentation. This process requires strict temperature control and is labor-intensive, but Yamaroku maintains the traditional method for its superior flavor.



Day 10

Shima-jo Shoyu

Shima-jo Shoyu, located in Shodoshima, Kagawa Prefecture, is known for its artisanal production of "kiage shoyu," an unpasteurized shoyu. The company preserves the local tradition of fermenting in wooden barrels.



Tourist Spots

Tokyo

- Skytree and Solamachi
- Asakusa and Rickshaw
- Shibuya Crossing

Yamanashi

- Iyashi no Sato Nemba

Kyoto

- Fushimi Inari Taisha (Shrine)
- Kiyomizudera
- Temple Kinkaku-ji
- Arashiyama Bamboo Forest

Hiroshima

- Atomic Bomb Dome and Peace Memorial Museum
- Itsukushima Jinja (Shrine)

Osaka

- Dotonbori (Free time)



Tourist Spots



Shibuya Crossing - Tokyo (Day 2)



Asakusa and Rickshaw - Tokyo (Day 2)



Skytree and Solamachi - Tokyo (Day 2)



Iyashi no Sato Nemba - Yamanashi (Day 4)

Tourist Spots



Fushimi Inari Taisha - Kyoto (Day 6)



Kinkaku-ji Temple - Kyoto (Day 6)



Kiyomizudera - Kyoto (Day 6)

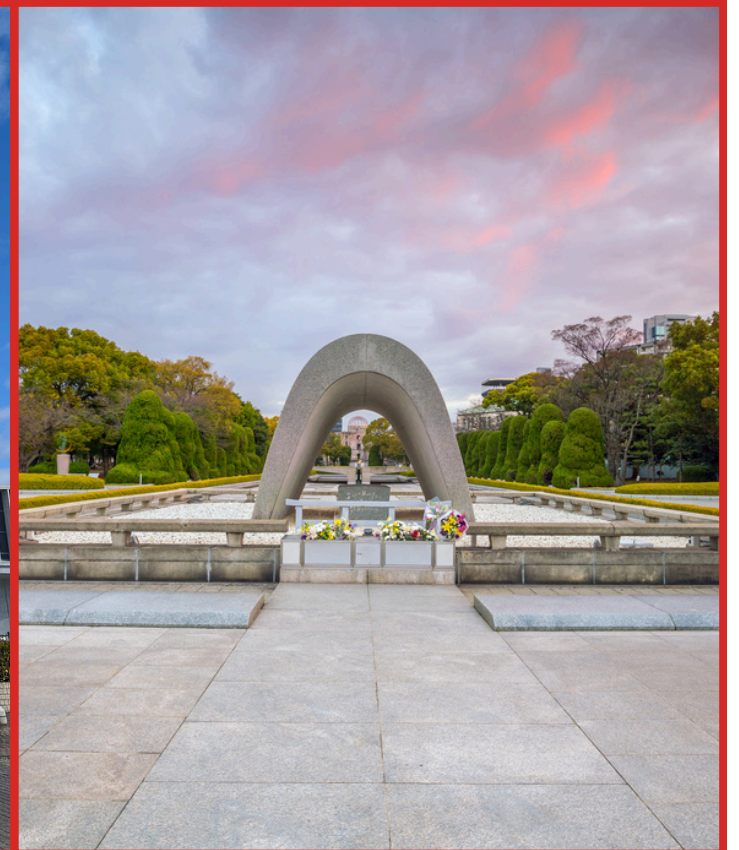


Arashiyama - Kyoto (Day 6)

Tourist Spots



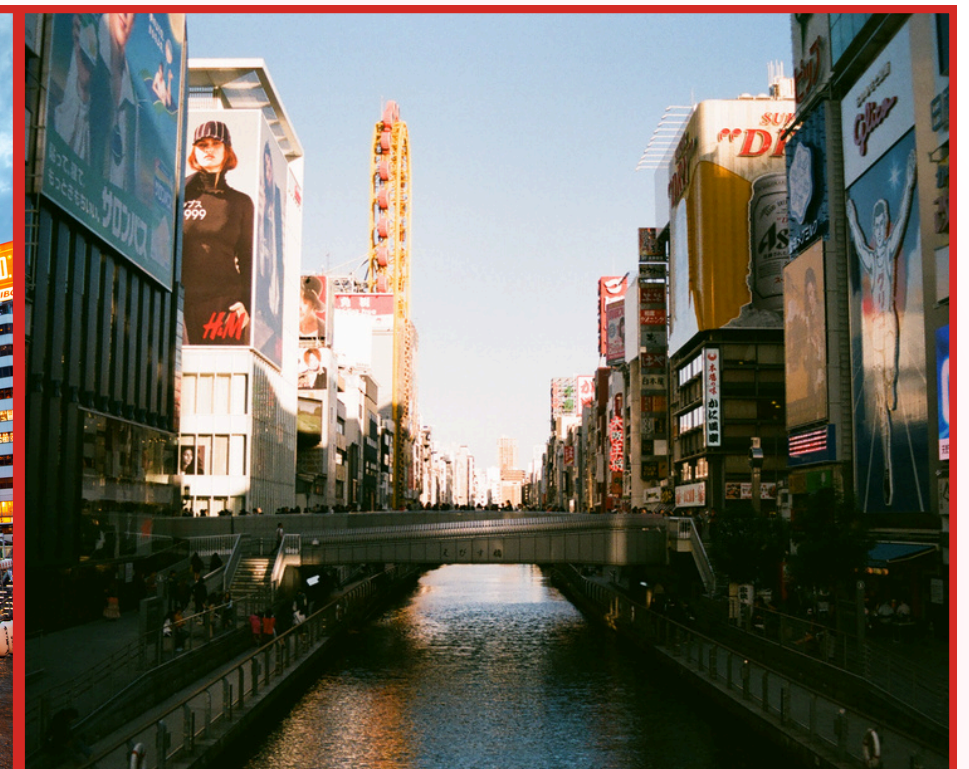
Atomic Bomb Dome - Hiroshima (Day 8)



Peace Memorial Museum - Hiroshima (Day 8)

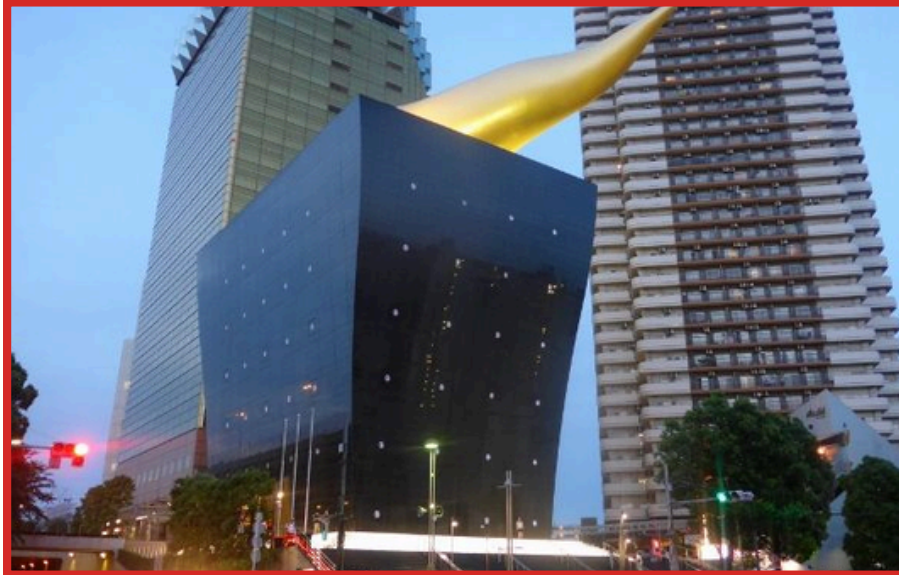


Itsukushima Jinja - Hiroshima (Day 8)



Dotonbori - Osaka (Day 11)

Meals



Flamme d'Or -
Tokyo (Day 2)

Upscale restaurant in Asahi's iconic golden sculpture, combining French and Japanese cuisine with beautiful views of the Sumida River.



Mamagotoya -
Tokyo (Day 3)

A restaurant specializing in home-made dishes and artisanal sake from Ozawa Sake Brewery, providing an authentic and welcoming local dining experience.



Tougé no Chaya -
Yamanashi (Day 4)

Traditional tea house in Yamanashi, offering an authentic cultural experience with green tea and serene views of the surrounding mountains.



Daimin -
Yamanashi (Day 5)

Traditional restaurant in Yamanashi, famous for its high-quality ramen, offering rich flavor and a cozy atmosphere.



Minetora -
Kyoto (Day 6)

Sushi restaurant in Yamanashi, offering fresh and authentic dishes with an excellent selection of fish and local ingredients.



Shozan Resort -
Kyoto (Day 7)

Nestled at Mt. Takagamine's base, offers expansive Japanese gardens, traditional architecture, tea houses, wedding venues, diverse dining options, and a hotel, providing a serene retreat.

Meals



**Ai Mandolino -
Hiroshima (Day 8)**

Upscale restaurant in Asahi's iconic golden sculpture, combining French and Japanese cuisine with beautiful views of the Sumida River.



**Shikinoie Ayakura -
Hiroshima (Day 9)**

Upscale restaurant in Asahi's iconic golden sculpture, combining French and Japanese cuisine with beautiful views of the Sumida River.



**Kani Doraku -
Osaka (Day 11)**

Traditional restaurant in Yamanashi, famous for its high-quality ramen, offering rich flavor and a cozy atmosphere.



**Shodoshima -
Okayama/Takamatsu (Day 10)**

Restaurant attached to Shodoshima, offering dishes paired with artisanal sakes, highlighting local ingredients and the island's culinary tradition.

Accommodation



OMO3 Asakusa - Tokyo

A modern and stylish hotel with a casual atmosphere, offering great views of Asakusa and Senso-ji. Ideal for travelers seeking comfort, convenience and easy access to Tokyo's historic district.



Hotel Kai - Yamanashi

Cozy hotel offering comfortable stays with easy access to Yamanashi attractions. Ideal for travelers exploring local wineries, hot springs and the breathtaking views of Mt. Fuji.



Hotel Daiwa Roynet - Kyoto

A modern hotel offering comfortable rooms, great amenities and convenient access to Kyoto's temples, shrines and historical attractions. Ideal for travelers seeking a relaxing stay in a prime location.



Hotel Daiwa Roynet - Hiroshima

A comfortable and modern hotel with convenient access to Hiroshima Peace Memorial Park, museums and city attractions. Ideal for business and leisure travelers seeking a well-located and relaxing stay.



Hotel Daiwa Roynet - Okayama

A well-located hotel near Okayama Station, offering modern rooms, great amenities and easy access to Korakuen Garden, Okayama Castle and regional attractions.



Holiday Inn - Osaka

A comfortable hotel with spacious rooms, dining options and convenient access to Osaka's vibrant shopping, nightlife and cultural attractions, perfect for both business and leisure travelers.

Budget & Summary

Price: From 555,000 JPY

(Quote based on a group of 12 people using twin rooms)

The budget includes:

- Accommodation
- Food - Breakfast included on all days; Lunch included on all days, except for first and last days.
- Transportation (Shinkansen included)
- Entrance fees to facilities + Tastings
- Guide/Interpreter

★Note#1★

Hotels may change depending on circumstances. If this occurs, we will book another hotel of the same category.

★Note #2★

Hotel prices may vary depending on the booking date.

