

JAPAN'S TRADITIONAL BREWING Symposium

The Tokyo Regional Taxation Bureau will hold a symposium to commemorate the inscription of Japan's "Traditional Sake Brewing" on the UNESCO Intangible Cultural Heritage list. Participants of the symposium will be invited to a sake tasting event free of charge held in the same building.



PROGRAM

- Talk Session ————— "Japanese Sake Culture"
- Panel Discussion ——— "Passion for Sake and Authentic Shochu Brewing & the Future of Japanese Alcoholic Beverages"
- Free Invitation to Tasting Event

2025.4.26 Sat.

OPEN.13:00 / START.14:00 / CLOSE.17:00

Tokyo Transportation Center

2-10-1 Yurakucho, Chiyoda-ku
12F / Cattleya Salon A

[ACCESS]



Organizer : Tokyo Regional Taxation Bureau

Supported by : •Japan Sake and Shochu Makers Association •Chiba Sake Brewerys Association

•Tokyo Sake Brewerys Association •Kanagawa Sake Brewerys Association

•Yamanashi Sake Brewerys Association •Tokyo Seven Islands Shochu Producers' Association

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•Talk Session ————— "Japanese Sake Culture"

We are pleased to present a talk session on Japanese sake culture featuring Rui Yoshida, a renowned "Sakaba Poet" who engages in a wide range of activities as an illustrator and essayist focusing on bars and travel, and Shuso Imada, a marketing consultant who has supported numerous sake breweries and has been actively promoting Japanese sake and authentic shochu both domestically and internationally. Join us as they share their insights and experiences on the rich culture of Japanese sake.



RUI YOSHIDA
Sakaba Poet & Illustrator



SHUSO IMADA
Japan Sake and Shochu
Makers Association
/Japan Sake and Shochu
Information Center Director

•Panel Discussion ————— "Passion for Sake and Authentic Shochu Brewing & the Future of Japanese Alcoholic Beverages"

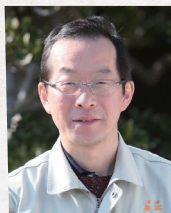
Esteemed brewery owners, toji (master brewers), and industry experts with deep knowledge of traditional sake brewing will take the stage to share their insights from various perspectives. This panel discussion will explore the charm, dedication, and craftsmanship behind sake and shochu brewing, introduce innovative initiatives, and discuss the promising future of Japanese alcoholic beverages.



HITOSHI UTSUNOMIYA
Japan Sake and Shochu
Makers Association
[Board Member]



KAN OTSUKA
NABEDANA INC.
[Chairman]



MITSunAGA NOZAKI
NOZAKISHUZO Co., Ltd.
[representative]



HARUNA HASHIBA
Izumibashi Shuzo Co., Ltd.
[Sales Representative]



YOGUEUMON IDE
Ide sake brewery
[president]



ZENYU KOMIYAMA
Hachijo Kohatsu Co., Ltd.
[representative]

English interpretation will be available during the event.

This event is open to foreign students and foreign workers residing in Japan.

Please access the application form via the 2D barcode and fill in the necessary information to apply.

Application deadline: April 18, 2025

Contact information: JAPAN'S TRADITIONAL BREWING Symposium Event Management Office

[Telephone number] 080-5579-8426

[Email address] dento.sake@gmail.com

*We would like to ask all participants to fill in a survey.

*We plan to invite approximately 50 people to this event.

Please note that if there are a large number of applications, a lottery will be held.

*We will notify you of successful participation by email around April 22.

*People under the age of 20 are not permitted to participate.

*Coming by car is prohibited.

*The event content may change without notice. Please note.

The special
application
form is here!

