

**BREAKING  
NEWS**

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UNESCO

# Intangible Cultural Heritage

“Traditional knowledge and skills of  
*Sake-making with koji mold in Japan*”

# JAPAN'S TRADITIONAL BREWING



Collection : Tax Research and Archives Center, National Tax College (Tax Department Library)

## *Beyond a long time and to the future*

Traditional knowledge and skills of *Sake-making with koji mold in Japan* features a unique set of techniques utilizing *koji mold* cultivated in Japan's moderate climate, which has been incorporated into the brewing of *Nihonshu*, *Shochu*, *Awamori*, *Mirin*, etc. This Japanese representative culture was established with delicate sensibility and refined skill over a long history.

Preservation Society of Japanese *Koji*-based *Sake* Making Craftmanship

National Tax Agency Japan / The Agency for Cultural Affairs, Government of Japan

Scan the barcode to the right  
to Japan Sake and Shochu  
Makers Association Website.

