Discover, Learn, and Taste Japanese Alcoholic Beverages at Expo 2025!

No Reservation Needed

 $2025.06.08_{\text{Sun.}} \sim 06.15_{\text{Sun.}}$

December, 2024 **UNESCO Intangible Cultural Heritage** "Traditional knowledge and skills of 🚺 sake-making with koji mold in Japan" 🚺

EXPO Messe "WASSE" (Event Hall/South side)

National Tax Agency, in cooperation with the Ministry of Agriculture, Forestry and Fisheries and Agency for Cultural Affairs will organize an exhibition "RELAY THE FOOD ~Food and Terroir for the Future~" as part of the Theme Week Program during the "Future of Food and Living Week." A Japanese Alcoholic Beverages booth will be featured as part of this exhibition.

At the booth, visitors can learn about Japanese alcoholic beverages and Japan's Traditional Brewing-recognized as UNESCO Intangible Cultural Heritage in December 2024-through panel displays and tasting experiences.





For details, please check the National Tax Agency website. https://www.nta.go.jp/taxes/sake/tv/osaka_bampaku.htm



Reference: To support the reconstruction of "Fukushima," the Ministry of Economy, Trade and Industry will host an event featuring local Sake and seafood.

Dates: 2025.6.14 Sat. 16:30~18:30

Venue: EXPO Messe "WASSE" (Event Hall/Special stage on the south side)



*Actual booth design is subject to change.

*The consumption of alcoholic beverages is forbidden for persons under the age of 20 in Japan.







Image edited from materials provided by the Japan Association for the 2025 World Exposition

Related Events

Promoting Kansai-produced Alcoholic Beverages and "Japan's Traditional Brewing"

Host: Osaka Regional Taxation Bureau

Dates: 2025.6.15 San.~6.28 Sat. 10:00~20:40
Venue: Osaka Healthcare Pavilion 1st floor
Demo kitchen area "Food and Culture in the Future Zone"

- ① Seminar & Tasting(4 times/day | 20-30 people | 30 min/session)

 ※6.16 Mon.(3times/day)
- ② "Japan's Traditional Brewing" PR Event (June 16 (Mon) | Afternoon only)
- ③ PR Booth on "Japan's Traditional Brewing" (Panels & videos - ongoing display)
- B Dates: 2025.8.13 Wed.~8.17 Sun.10:00~17:00 Venue: Kansai Pavilion (Multipurpose Area)
 - ① Tasting of Kansai-produced Alcoholic Beverages (6 sessions/day | 50 people/session)
 - ② PR Booth on "Japan's Traditional Brewing" (Panels & videos - ongoing display)

Promoting "Tohoku's Sake" and "Japan's Traditional Brewing"

Host: Sendai Regional Taxation Bureau

- C Dates: 2025.6.13 Fri.~6.15 Sun. Venue: EXPO Arena "Matsuri"
 - ① Tasting "Tohoku's Sake"& koji amazake
 - ② Panel Display About "Japan's Traditional Brewing"featuring "Moyashimon+" and more
 - ③ Workshops on Sake Brewing
 - · View koji under a microscope!
 - Experience the work of shimai-shigoto(final mixing)of futa koji(tray koji method)!
 - · Precision challenge! Measure exactly 100g!

