

# Tohoku Sake and Traditional knowledge and skills of sake-making with koji mold in Japan in Expo 2025, Osaka, Kansai, Japan

Admission  
free

"Traditional sake brewing," which was registered as a "Registered Intangible Cultural Property" in December 2021 as a source of pride of Japan, was inscribed on the UNESCO Intangible Cultural Heritage list on December 5, 2024 (Japan time). We will hold a PR event to introduce "Tohoku sake" and "traditional sake brewing" to the many visitors from Japan and abroad attending the expo. In addition to panel exhibition and workshops about "traditional sake brewing," we will also be serving delicious sake and amazake that Tohoku brewers are proud of. We hope you will come and visit us.

**Fri June 13th , Sat 14th , Sun 15th 2025**

**Venue Expo 2025 , Osaka , Kansai , Japan**

**EXPO Arena "Matsuri"**

**Date and time**

**Fri June 13th, 14:00-20:00, Sat 14th and Sun 15th, 10:00-20:00**

## Tasting of Tohoku sake and amazake

You can enjoy tasting delicious sake from breweries in the six Tohoku prefectures, as well as amazake made from rice koji (the combination of prefectures will vary each day).

At the neighboring Tohoku Regional Agricultural Administration Office booth, they will be offering tastings of local products registered as GIs (geographical indications). Please enjoy them with your sake.

(Both are limited in quantity and will end when stock runs out)

## Panel Exhibition

Masayuki Ishikawa, the creator of manga "Moyashimon +" currently being serialized in "Afternoon (Kodansha)", has created a comic panel illustration about traditional sake brewing.

In addition, materials related to the "Annual Japan Sake Awards" provided by the National Research Institute of Brewing will also be on display. Please come and take a look.

## Workshop (Entry until 7pm)

### Let's take a look at koji!

Let's look at the surface of koji under a microscope.

### Experience the work of shimai-shigoto (final mixing) of futa-koji (tray koji method)!

Imagine yourself as a sake brewer and try out the very important.

"Shimai" (final mixing) part of the sake brewing process. Can you quickly turn the rice pile?

### Challenge yourself to measure exactly 100g!

Sharpen your senses and measure out exactly 100g of instant rice.



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●People under the age of 20, those who plan to drive a car or bicycle, and pregnant or breastfeeding women can participate, but they will not be able to sample sake. ●Admission fees to the Expo 2025, Osaka, Kansai, Japan site and transportation costs to the site will be borne by the participant. ●Participants are asked to fill out a survey. ●Photographs of the event will be taken and posted on the National Tax Agency website.

Organized by: Sendai Regional Taxation Bureau Co-organized by: National Research Institute of Brewing  
/ Preservation Society of Japanese Koji-based Sake Making Craftmanship  
Cooperation: Japan Sake and Shochu Makers Association Tohoku Branch  
/ Tohoku Six Prefectures Sake Makers Association (Aomori, Iwate, Miyagi, Akita, Yamagata, Fukushima)