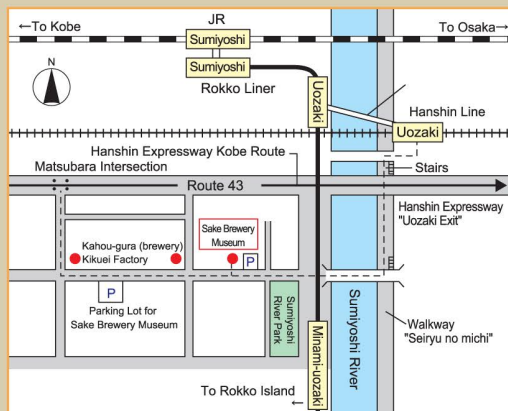




THE KIKU-MASAMUNE SAKE BREWERY MUSEUM



- **Open hours:** 9:30 AM to 4:30 PM (Groups require advance reservations)
- **Closed :** Obon holidays, New Years Eve and New Years Day
- **Parking:** Space available for Buses (5) and regular vehicles (20)
Drivers are not allowed to sample sake.

- **No entrance fee**
- **Directions for train**

- ◎ Transfer to the Rokko Liner at JR Sumiyoshi station and get off at Minami Uozaki station (approximately 2 minutes walk).
- ◎ Get off at Hanshin Uozaki station and walk along the "Seiryu no michi" for about 10 minutes.

- **Directions by car**

[From Osaka]

- ◎ From the Hanshin Expressway, turn off at the Uozaki Exit and head south.
- ◎ From the Hanshin Expressway (Wangan Route), turn off at the Uozakihami Exit and head north-east.

[From Himeji]

- ◎ From the Hanshin Expressway, turn off at the Maya Exit and head east.

1-9-1, Uozaki-Nishimachi, Higashinada-ku, Kobe, 658-0026

TEL. 078-854-1029 FAX. 078-854-1028

HP: <http://www.kikumasamune.co.jp>

E-mail: bunka@kikumasamune.co.jp

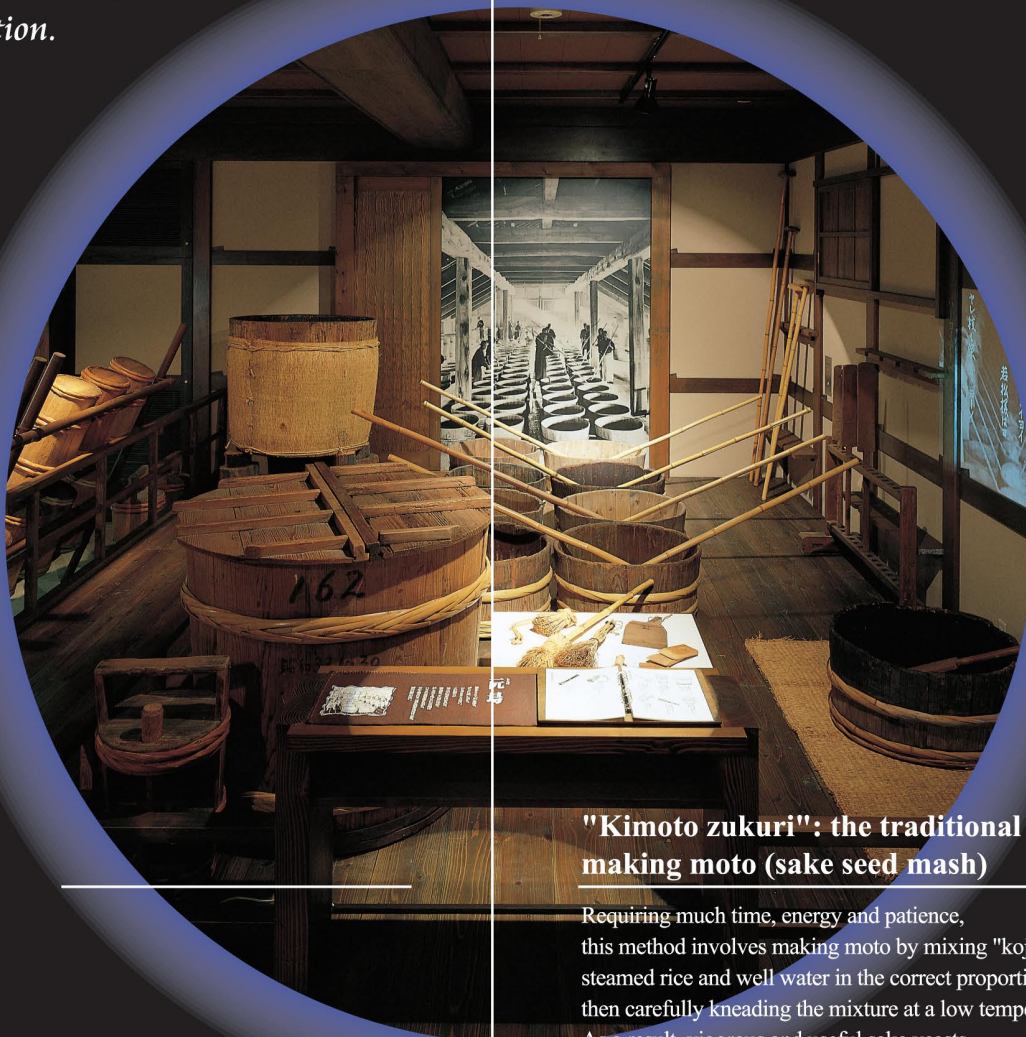
KIKU-MASAMUNE SAKE BREWING CO., LTD.

THE KIKU-MASAMUNE SAKE BREWERY MUSEUM

今生
に伝
えら
る
の
心
を



Welcome to the fascinating world of "Kimoto zukuri," an important cultural tradition carried forward from generation to generation.



"Kimoto zukuri": the traditional method of making moto (sake seed mash)

Requiring much time, energy and patience, this method involves making moto by mixing "koji"(malted rice), steamed rice and well water in the correct proportion and then carefully kneading the mixture at a low temperature. As a result, vigorous and useful sake yeasts grow in the ripened moto with the help of a natural lactic acid bacteria. This time-honored traditional method is used to brew fine dry sake with the rich taste for which "Kimoto zukuri" has long been renowned.



Front yard of "Kasane Gura"
(a kind of sake-brewing plant from olden times)

Rice polishing mill with a revolving water-wheel, a sweep-well bucket, and "hangiri oke" (wooden tub) and paddles left out to dry. This typical scene of the front yard of "Kasane Gura " provides your first taste of the unique atmosphere of a sake brewery that you're about to experience.



Entrance Hall
On entering the museum you'll encounter a collection of models of "Kasane Gura" together with large billboards and posters from bygone days. A glance through these fascinating exhibits will provide a vivid impression of the history of sake brewing, as well as the history of Kiku-Masamune itself.

The museum's theme is discovering the origins of sake brewing.

The Kiku-Masamune Sake Brewery Museum is an ideal venue for understanding the true concept of the joy of discovery, for you will learn about:

- Every aspect of sake brewing, from the complex process to the remarkable tools involved, experienced through both looking and touching
- Every ingredient -- the techniques, water, rice, and even the precise weather conditions required
- The passionate feelings long associated with sake brewing and traditional brewing methods
- New ways to enjoy Japanese sake and the culture it embraces

Second floor

Cultural asset Storage

First floor

Materials room

Images and exhibits Space

Tasting corner Shop

Entrance hall

Sake brewing exhibit room

Water-wheel

Front yard

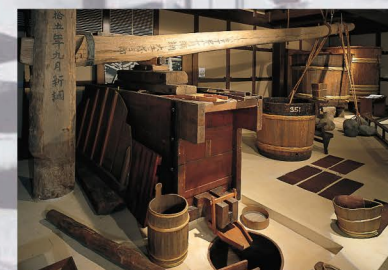
Entrance

Gate

Sake brewing exhibit room

Inside you will find various sake brewing tools and careful reproductions of shops, storage areas and other old-style facilities for sake-brewing.

Here, you can explore the essence of Kiku-Masamune and "Kimoto Zukuri" through the displays focusing on three basic themes: Time, Places and People.



Tasting corner
You can sample freshly brewed sake and experience tasting.



Shop
It sells lines of sake exclusive to the Museum, as well as original items.



Cultural asset storage
It houses "Sake brewery tools of Nada," nationally-designated important ethnic and cultural asset.