Dive deep into Japan's national drink at a historic brewery.

Opening the door to a deeper understanding of sake, this unique tour includes a guided tasting of five sakes over a kaiseki dinner, unparalleled access to the Aoki Sake Brewery, and the extraordinary opportunity to take part in the daily work of this historic and award-winning brewery. This overnight tour pairs perfectly with our Koga Farm and Dining Experience at Akiba Farm, where rice is grown specifically for the brewery's various sakes.

Get a rare behind-the-scenes look at a sake brewery, connect with the Aoki family, and experience the terroir of Ibaraki's bucolic Koga region.







Program 1

Gokeiji Bar

Duration 2 hours

After meeting at Koga Station, we make our way to the hotel for a convivial dinner. This traditional, elegant kaiseki meal is paired with five Aoki sakes by Chisa Aoki, the brewery's senior managing director, who will expertly guide your tasting experience. Their Gokeiji sakes, named in celebration of the Taisho Emperor's accession to the throne in 1912, have recently won multiple awards.

We start the next day with an early breakfast at the hotel's restaurant, after which we highly recommend joining our Sake Brewing Experience, in season, or our Brewery Tour and Sake Tasting.





Aoki Sake Brewery

Address: 2-15-11 Honcho, Koga, Ibaraki, Japan

Access: 5 minutes by taxi from JR Koga Station (approx. 60 minutes by rail from Tokyo Station or Shinjuku Station;

Koga station pick-up available)

30 minutes from Kazo IC on the Tohoku Expressway (Approximately 90 minutes by car from the Tokyo

metropolitan area; parking available)

The Aoki Sake Brewery Tour is by reservation only. (We are happy to respond to individual requests concerning your desired date, the content of the tour, your transportation needs, and any other details, so please feel free to inquire.)

Website: https://musubi-travel.jp/experience Inquiries: megumi@musubi-travel.jp