

Aoki Sake Brewery

Koga, Ibaraki

Program 2

Exclusive Sake Brewing Experience 7:30 from the hotel; 7:45 at Aoki Sake Brewery

Duration
2 hours



We meet early at Aoki Sake Brewery to experience the morning work of processing the brewery's freshly steamed rice. Joining the brewery staff, we learn the technique of cooling and separating the highly polished rice grains to create the day's Gokeiji sake. Our exclusive access includes a peek inside the koji muro, the large temperature- and humidity-controlled room where the rice is inoculated with koji, and the fermentation process begins.

*Sake brewing is a seasonal process. Musubi Travel is delighted to be able to offer these tours during the brewing season from January to March.

*Sake is easily contaminated by outside yeasts. If you choose to join this program after breakfast, we require that you abstain from eating or drinking any fermented foods before coming to the brewery.

Program 3

Brewery Visit and Guided Sake Tasting

Duration
1-1.5 hours

Learn about the sake brewing process during an intimate guided tour of the historic Aoki Sake Brewery before trying three seasonal Gokeiji sakes in a bespoke tasting experience.

Option A:

A tasting of three specially selected sakes led by Chisa Aoki, the brewery's senior managing director and an eighth-generation member of the Aoki family. The Aoki Brewery relies on locally grown rice, which is one of many factors that affect the flavor of each sake. Several Gokeiji sakes have recently won international and national awards, and we will have the unique opportunity to try some of these in the brewery's atmospheric tasting room.

Option B:

This exclusive tasting experience is held in the traditional reception room of the Aoki family's historic Edo-period home. Looking out over the Japanese koi pond and garden, we relax in the elegant space where generations of the Aoki family have entertained their guests. Chisa Aoki, the brewery's senior managing director, will expertly lead our private tasting of three different Gokeiji sakes, served in elegant HARIO tulip glasses that enhance the tasting experience even further.



Choose to taste the sake on its own or in a surprisingly delicious pairing with the traditional Japanese sweet dumplings known as dango.

*Due to room size, Option B is available to groups of fewer than eight guests.

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

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