

MADE IN
Tochigi
DRINK
酒

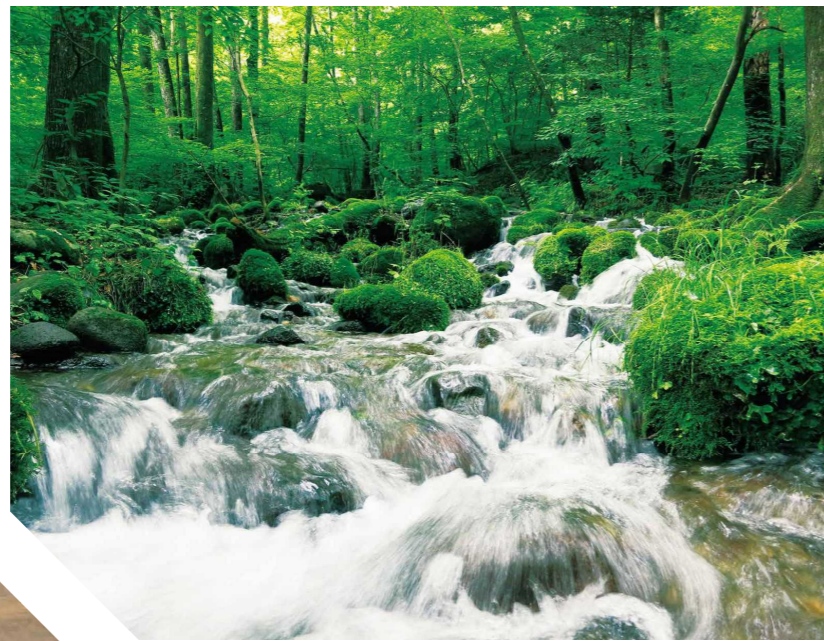
Tochigi Prefecture which is blessed with clean spring water from beautiful mountains and quality agricultural produce such as rice and barley grown in the fertile land becomes the place to enjoy Japanese sake, shochu, beer and wine from over 50 local producers. Passionate artisans committed to producing good drink work hard every day making use of their own strengths. Alcohol beverages produced in Tochigi are domestically and internationally awarded in a number of fairs, and their quality has been highly reputed. Enjoy world-class Tochigi-made drink!

Best 52 Alcohol Beverage Manufacturers in Tochigi



Clear water nurtured by nature

Tochigi Prefecture is surrounded by beautiful mountains such as Nikko Mountains and Nasu Mountains and has many rivers which sources are in these mountains such as the Kinugawa River, the Nakagawa River and the Watarase River. There are a number of awarded springs such as Shojinzawa Spring selected to the Japan's 100 Remarkable Waters and Izuruhara Benteike Spring in Tochigi. So, the prefecture enjoys quality water which is essential for alcohol drink production.



About Tochigi Prefecture

Tochigi is located near the capital of Japan, Tokyo. It takes only 49 minutes from Tokyo to its prefectural capital, Utsunomiya by the Shinkansen bullet train. There are also globally-recognized tourist attractions such as a World Heritage Site, "the Shrines and Temples of Nikko" and "the Ashikaga Flower Park" which was selected as one of the 10 International Dream Destinations by CNN. Tochigi is also famous as a place rich in quality agricultural produce making use of its abundant gifts from nature and the largest producer of strawberries in Japan.

Charms of Tochigi, Place to Enjoy Drink



Tochigi original sake rice "Yumesasara"

"Yumesasara" is a sake rice variety which development was started by Tochigi Prefecture on demand from local sake brewers and took 13 years to its completion in 2017. This variety is suitable for brewing Daiginjo sake since the core called "Shinpaku" is distinct and less likely to be broken during the rice polishing process.



"Shimotsuke Toji Master Brewer" supporting Japanese sake brewing

Toji master brewer is the general manager responsible for the entire Japanese sake brewing at the sake brewery (Kuramoto). Shimotsuke Toji Master Brewer is the Tochigi Sake Brewery Association-certified unique qualification which system was established in 2006 with an aim to nurture the next generation of brewing specialists. Many young people in their 30s and 40s are qualified as a Shimotsuke Toji Master Brewer today.



Nijo Barley (for beer), one of the prefecture's chief agricultural product

Tochigi Prefecture is one of the Japan's largest producers of Nijo Barley which is used for beer brewing. While Nijo Barley is used in major beer breweries in Japan, it supports local craft beer makers with their quality local beer brewing.



Traditionally crafted sake sets enhancing the taste of sake

Japanese potteries are globally famous. Tochigi Prefecture has three potteries; the Mashiko ware, which is designated as a traditional craft in Japan, the Koisago ware and the Mikamo ware. Sake served with beautiful and inviting sets tastes exceptional.



The Mashiko ware

The potteries made with soil of Mashiko Town and its original glaze (Yuyaku) in the traditional techniques such as Kakenagashi, splash decoration look beautifully dynamic and have a human touch.



The Koisago ware

The Koisago ware uses porcelain clay from Koizago Area of Nakagawa Town. Golden yellow gold crystal and pinkish cinnabar make the simple potteries look elegantly.



The Mikamo ware

The rustic warm color potteries are made with iron-rich soil from the bottom of Mt. Mikamo located between Tochigi City and Sano City.



Tochigi Prefecture

Quickest 49 minutes from Tokyo

Tokyo



The Nikko Toshogu, World Heritage Site



The Ashikaga Flower Park



Tochiotome Strawberry, product of Tochigi