

伏見

A Community Known for Its Sake Breweries  
**FUSHIMI**



*Fushimi*  
*Kyoto*



A Community of Famous Springs and Historic Heritage

# Enjoying Fushimi

Fushimi, the gateway to the south of Kyoto and one of Japan's premier sake-producing towns, is home to beautiful natural scenery along the Katsura, Kamo, and Uji Rivers. It's also famous for the role it has played in history, for example by serving as the setting for events involving Sakamoto Ryoma and the Shinsengumi, a quasi-military group, at the end of the Edo period. This pamphlet highlights the appeal of Fushimi by introducing a number of famous sites within walking distance.



## Jukkokubune boats

These excursion boats take passengers on leisurely trips down streams diverging from the clear-flowing Uji River. Guests enjoy trips of about 50 minutes in duration while gazing at sake breweries and riverside greenery. They disembark temporarily at Misu Lock Gate, where they tour the Misu Lock Gate Museum before reembarking.



Jukkokubune boat boarding area

MAP ▶ C-4

Misu Lock Gate Museum

MAP ▶ D-3

◀ Learn more here.



## Exploring the city's famous springs

The area is blessed with high-quality groundwater—so much so that the name Fushimi used to be written using the character for water. That water has been offered to the gods since ancient times as an expression of gratitude and used in sake brewing and cooking. The community is still dotted with wells from which groundwater can be drawn today, and you can sample water from some of them while strolling through town.

### Gokonomiya-jinja Shrine

MAP ▶ B-4

Gokonomiya-jinja Shrine, whose name reflects a legend about fragrant water springing forth on the shrine's grounds, is home to Gokosui Spring, which was chosen by the Ministry of the Environment as one of Japan's 100 most famous springs. Locals still consider it a holy spring and take water from it home or to cure illness, use in the tea ceremony and calligraphy, and otherwise utilize in daily life.



### Choken-ji Temple

MAP ▶ C-3

The only temple in Kyoto whose principal image depicts the god Benzaiten, Choken-ji Temple is popularly known as "the Benzaiten of Shima" (in reference to the city's Chushojima district). On the temple's grounds is a spring known as Akasui whose water is used to make offerings to Benzaiten and to water the garden's plants and trees.



# Exploring sake breweries



Blessed with water that's ideal for making sake, Fushimi has been a center of sake brewing since ancient times. The town is home to some 20 traditional breweries that rank among the most prominent in Japan, and collectively they produce a diverse range of products that are loved by people around the world. Visitors to these breweries can enjoy tours and purchase limited-run sakes.



**Gekkeikan Okura Sake Museum** MAP▶C-3



**Matsumoto Shuzo** MAP▶B-2



**Ryoma-dori Shopping Arcade** MAP▶C-3

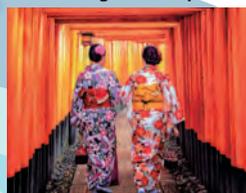
## Stroll through retro-style townscapes

During the Azuchi-Momoyama period, Toyotomi Hideyoshi built Fushimi Castle, and the community prospered as a castle town. During the Edo period, Fushimi flourished as a gateway for shipping on the Yodo River, which connects Kyoto and Osaka, and then during the Bakumatsu period, it served as the setting for events that set the stage for the dawning of modern Japan. Consider taking a stroll through townscapes that evoke the ambiance of history and shopping arcades rich with local character.

**START!**

This popular spot is famous for its Senbon Torii gates.

■ **Fushimi Inari Taisha Shrine**  
MAP▶Kyoto Station and Fushimi regional map



23 min.

Sample water from the same groundwater vein that's used to make sake in Fushimi  
■ **Gokonomiya-jinja Shrine (Gokosui Spring)**  
MAP▶B-4



See page 2 for more information.

4 min.

Taste a variety of foods while encountering local life  
■ **Fushimi Otesuji Shopping Arcade**  
MAP▶B-4



Don't worry if it rains—this shopping district is covered by a roof. You'll enjoy gourmet dining and shopping.

7 min.

Learn about sake brewing and purchase gifts or souvenirs  
■ **Gekkeikan Okura Sake Museum**  
MAP▶C-3



See page 4 for more information.

4 min.

Sense the area's history at sites that tell the tale of the Bakumatsu period  
■ **Teradaya**  
MAP▶C-3



It was here that Sakamoto Ryoma, the hero of the Bakumatsu period, was attacked. The building's columns still bear marks where they were slashed with swords.

Example itinerary for exploring Fushimi

# Experience Japanese sake

## as you only can in an area famous for its breweries

In addition to offering tours and tastings, some of the breweries of Fushimi, an area rich in natural beauty and Kyoto culture, have stores where you can purchase premium sakes. Be sure to experience each brewery's unique philosophy and flavor.

### Gekkeikan



Explore the Gekkeikan Okura Sake Museum, where the history of sake brewing comes to life within a renovated sake brewery dating back to 1909. Immerse yourself in the past as you delve into exhibits showcasing Gekkeikan's journey since its founding in 1637, including displays of traditional sake-brewing techniques. After the tour, enjoy selecting and sampling three out of our ten brewed sake varieties. There's also a premium tour of areas that aren't open to the general public (fee applies; reservation required).

#### Brewery tour data

### Gekkeikan Okura Sake Museum

Address: 247 Minamihamacho, Fushimi-ku Hours: 9:30 am to 4:30 pm  
 Closed: August 13 to 16, December 28 to January 4 [MAP](#) ▶ C-3  
**Time:** About 40 to 60 min. **Cost:** Ages 20 and up, ¥600; ages 13 to 19, ¥100; ages 12 and under, free \*Guests age 13 and older receive a souvenir gift. \*Guests age 20 and older can taste three types of sake.  
**Reservations:** Not required



### Sake shop Kyoto Kitchen: Tsuki no Kurabito

This *izakaya* (Japanese-style pub) and restaurant featuring Japanese sake occupies a renovated sake brewery. Enjoy seasonal Japanese sakes from Gekkeikan and exquisite Japanese cuisine.

Address: 185-1 Kamiaburakakecho, Fushimi-ku  
 Hours: 11:00 am to 3:00 pm (Monday through Friday: 5:00 pm to 10:00 pm; Saturdays, Sundays, and public holidays: 4:00 pm to 10:00 pm) Closed: New year's holiday [MAP](#) ▶ C-3



### Kizakura



At Fushimigura, you can tour a facility that brews both craft beer and Kizakura sake, which are familiar to many visitors as a result of Showa-era commercials featuring a imp-like water-dwelling creature called a *kappa*. The five-story building, which opened in August 2016, includes an exhibit area, theater, restaurant, and shop. Tours include exhibits introducing the sake-brewing process and craft beer can-filling area.



#### Brewery tour data

### Fushimigura

Address: 53 Yokooji, Shimomusukajiwaracho, Fushimi-ku Hours: 10:00 am to 4:00 pm Closed: Saturdays, Sundays, public holidays, Obon and New Year's holidays [MAP](#) ▶ C-1  
**Time:** About 30 min. **Cost:** Free **Reservations:** Required; by phone



### Fujioka Shuzo



This sake brewery produces a selection of exclusively handmade sakes. From June through September, the brewery offers tours of the facility that produces its Sookuu brand offerings (see page 7). (Tours aren't available while the brewery is closed over the summer holiday.) After listening to a 30-minute talk about the brewery's history and sake-making philosophy, you can tour the brewery and taste some of its products. (Housemade ice cream is available for drivers and guests under 20 years of age.)



#### Brewery tour data

### Fujioka Shuzo

Address: 672-1 Imamachi, Fushimi-ku [MAP](#) ▶ B-4  
**Time:** 2 hr. **Cost:** ¥2,500 \*Includes 3-glass tasting. **Reservations:** On the official website (available for parties of 2 or more)



(Japanese)

### Brewery shop

### Kizakura Kappa Country Kizakura Sakaba

Enjoy freshly brewed Kizakura sakes and craft beers made with famous Fushimi spring water in a spacious setting.

Address: 228 Shioyamachi, Fushimi-ku Hours: 11:30 am to 2:30 pm, 5:00 pm to 9:30 pm (Saturdays, Sundays, and public holidays: 11:00 am to 2:30 pm, 5:00 pm to 9:30 pm) Closed: Tuesdays (open when Tuesday is a public holiday), December 31 and January 1 [MAP](#) ▶ C-3



### Brewery shop

### En Sake Bar

This Japanese sake bar is located in the same building as the brewery and shop. Enjoy famous Fujioka sakes and accompanying appetizers while watching the sake-making process.

Address: 672-1 Imamachi, Fushimi-ku  
 Hours: 11:30 am to 6:00 pm  
 Closed: Wednesdays [MAP](#) ▶ B-4



## Saito Shuzo



Experience the advanced brewing technology of Saito Shuzo, which is known for its Eikun brand. After viewing a video (DVD), you'll follow the brewing process through the facility, starting with the rice-washing stage. After the tour, you'll taste four of the brewery's products, including seasonal sakes and liqueurs. The on-site shop sells limited-edition sakes and other products.



### 🍷 Brewery tour data

#### Saito Shuzo

Address: 105 Yokooji-misuyamashiroyashikicho, Fushimi-ku [MAP](#) ▶ C-2  
 Time: About 1 hr. 30 min. Cost: ¥2,200 \*Includes tasting of 4 products. Reservations: Required; by phone (available for parties of 10 to 30 guests)

### Sake shop

#### Mizu no Miyabi Kyoto Fushimi

Enjoy French cuisine prepared with Kyoto vegetables and Japanese culinary skill in the 150-year-old former residence of the chairman of Saito Shuzo.

Address: 1-244 Kyomachi, Fushimi-ku  
 Hours: 11:00 am to 2:00 pm (last order), 5:00 pm to 8:30 pm (last order)  
 Closed: Wednesdays [MAP](#) ▶ C-4



## Matsuyama Sake



At Matsuyama Sake, which launched Jikkoku as a new brand in March 2023, you can tour the sake brewing process in the breweries' Meiji-era building. Staff offer detailed explanations of the sake-brewing process using photographs and graphic panels while visitors view the process through glass windows.



### 🍷 Brewery tour data

#### Matsuyama Sake

Address: 472 Higashisakaimachi, Fushimi-ku [MAP](#) ▶ B-2  
 Time: 30 min. Cost: ¥3,000 Reservations: Required; by phone

## Masuda Tokubee Shoten



Purchase some 15 types of sake at the shop run by Masuda Tokubee Shoten, which brews Tsuki no Katsura, a well-known brand. The shop also has an extensive selection of limited-edition sakes, including *junmai nigori*-style sake, which is the original sparkling *nigori*-style sake. A diverse range of seasonal sakes is also available.

Address: 135 Shimotoba-osadacho, Fushimi-ku  
 Hours: 09:00 am to 5:00 pm Closed: Saturdays, Sundays, and public holidays [MAP](#) ▶ A-1



## Kinshi Masamune



This shop is located next to the brewery. There's the flagship "Kinshi Masamune" brand, which is brewed using water from Tokiwa well inside the brewery, as well as a selection of seasonal, limited-edition sakes. You'll also find craft beers, liqueurs, and various foods made using sake lees.

Address: 554-1 Kamikoyacho, Fushimi-ku  
 Hours: 09:00 am to 5:00 pm  
 Closed: Saturdays, Sundays, and public holidays (Obon and New Year's) [MAP](#) ▶ A-4



## Shoutoku Shuzo



The shop in the breweries' administrative building sells sakes from the Karaku and Enju brands, which draw on all of the company's brewing skill, as well as *junmaishu*-style sake-based liqueurs and limited-edition sakes. There's also ice cream made with Shoutoku sake lees.

Address: 16 Butaicho, Fushimi-ku  
 Hours: 08:30 am to 4:30 pm  
 Closed: Saturdays, Sundays, and public holidays (open Saturday from November through February) [MAP](#) ▶ A-3



## Yamamoto Honke



Shinsei Brewery Shop is noteworthy for consistently offering some 50 types of sake, including limited-edition and roast sakes that you won't find anywhere else. The shop also sells sweets made with sake and original products such as cosmetics. It's located next to Torisei Honten, a brewer-operated restaurant that serves chicken dishes.

Address: 186 Kamiaburakakecho, Fushimi-ku (Shinsei Brewery Shop) Hours: 11:00 am to 6:00 pm  
 Closed: Mondays (open when Monday is a public holiday) [MAP](#) ▶ C-3



## Kitagawahonke



This old and respected sake brewery has been in business since the early Edo period, more than 360 years ago. Products include the Tomio label, which is considered one of the finest sakes available (see page 7) as well as *shochu* and liqueurs. Located next to the brewery, Okinaya sells seasonal sakes by volume, dispensed into bottles directly from sake tanks.

Address: 370-6 Murakamicho, Fushimi-ku (Okinaya) [MAP](#) ▶ B-3



### Brewery shop

#### Torisei Honten

This restaurant serves chicken dishes that pair well with sake. Enjoy seasonal sakes as well as cocktails prepared with sake.

Address: 186 Kamiaburakakecho, Fushimi-ku Hours: 11:00 am to 10:00 pm  
 Closed: Mondays (open when Monday is a public holiday) [MAP](#) ▶ C-3



### Brewery shop

#### Okinaya

This shop sells about 20 Kitagawahonke sakes as well as rice, which staff members will polish for you while you wait. One popular product is Bihada Junmaishu, whose name means "beautiful skin" and which is formulated to enhance beauty.

Address: 370-6 Murakamicho, Fushimi-ku Hours: 10:00 am to 7:00 pm  
 Closed: Tuesdays [MAP](#) ▶ B-3



# Enjoy Each Brewery's Unique Flavor at These Shops

## Taste sakes from 18 Fushimi breweries

Located on an alleyway that's rich in ambiance, this shopping center is home to eight eateries that serve a range of cuisine, including sushi and deep-fried skewers. At Fushimi Sake Village you can taste sakes from 18 Fushimi breweries.

### Fushimi Sake Village

Address: 115 Nayamachi to 82-2 Hiranocho, Fushimi-ku  
Hours: 11:00 am to 10:00 pm Closed: Open year-round [MAP](#) ▶ B-3



🍷 Fushimi sake tasting set  
¥1,500



🍷 Sake ice cream  
¥700

## Taste sake and sweets made with sake

This coffee and gift shop is located in the former head office of Gekkeikan, which was built during the Taisho period. In the coffee shop, you can sample a tasting menu of sake brewed in Fushimi, cold-brewed coffee spring prepared with famous Fushimi coffee water, and sweets made with sake.

### B Fushimi Yume Hyakushu

Address: 247 Minamihamacho, Fushimi-ku Hours: 10:30 am to 5:00 pm Closed: Mondays [MAP](#) ▶ C-3

## Drink it, buy it! Drink your fill of Fushimi sake

This long-running sake shop in the Fushimi Otesuji Shopping Arcade sells sake from 18 Fushimi breweries. Purchase sake from a diverse selection that consists primarily of *ginjo*- and *daiginjo*-style sakes. You can also taste sakes at the shop's bar counter.

### C Ginjo Shubo Aburacho

Address: 780 Higashiotecho, Fushimi-ku Hours: 10:00 am to 8:00 pm Closed: Tuesdays and first and third Wednesday of each month [MAP](#) ▶ B-3



🍷 Sake tasting set  
3 types, from ¥680



### A Fushimi Sake Shop

Address: 141 Nayamachi, Fushimi-ku Hours: 11:00 am to 8:00 pm Closed: Open year-round [MAP](#) ▶ C-3

This sake shop offers sakes from 18 Fushimi breweries. You can also find limited-edition sake sold by volume, sake utensils, and foods that pair well with sake.



## Gourmet restaurants and shops offering unique Fushimi flavors and products

Fushimi's high-quality spring water is used also to prepare delicious cuisine. At these restaurants, you can sample Fushimi sakes paired with food or experience sake as a sweet confection. Look no further for a collection of unique Fushimi gourmet offerings.

### Sample housemade amazake

This shop serves delicious drinks featuring freshly brewed *amazake*, a sweet drink made by fermenting rice (non-alcohol). Items like *amazake* smoothies made with fruit shipped straight from the orchard and *amazake* lattes are available for takeout.

### AMAZAKE HOUSE

Address: 271-1 Kurumamachi, Fushimi-ku  
Hours: 11:00 am to 5:00 pm Closed: Tuesdays and Wednesdays [MAP](#) ▶ C-3



🍡 Mitarashi dumplings, ¥140 each  
🍰 Daigo no Hana cheesecake, ¥140 each

### Feast on sweets made with local ingredients

Enjoy Japanese- and Western-style sweets with a unique Fushimi twist, including cheesecake made with sake lees and *mitarashi* dumplings featuring sauce made with *junmaidaiginjo*-style sake.

### Fushimi Kagura Main Store

Address: 33 Kamiaburakakecho, Fushimi-ku Hours: 10:00 am to 5:00 pm Closed: Mondays [MAP](#) ▶ C-3

🍷 Amazake smoothies (Banana, blueberry)  
¥600 each



🍷 Sake utensils From ¥11,000

## Enjoy junmaiginjo-style sake from Fushimi and fragrant handmade soba noodles

This shop serves soba noodles made from 20% wheat flour and 80% buckwheat flour at a stone mill. You'll also find a selection of à la carte dishes made with unique Kyoto seasonal ingredients.

### Kyo no Shiki

Address: 271-4 Kurumamachi, Fushimi-ku  
Hours: 11:30 am to 3:00 pm, 5:30 pm to 8:30 pm (Tuesdays, 11:30 am to 3:00 pm) Closed: Wednesdays and the third Tuesday of each month [MAP](#) ▶ C-3



🍜 Tenzaru soba noodle set, ¥1,800

## Enjoy soup stock dishes made by a kelp company founded more than 100 years ago

This restaurant serves dishes made with carefully prepared soup stocks. One popular lunch set features a rice ball served in kelp soup stock. You can also sample Fushimi sake with some 20 homemade side dishes.



🍡 Rice ball in kelp soup stock lunch set, ¥1,000 (Available at lunch on Saturdays and Sundays only.)

### Okobu Kitase

Address: 4-52 Minamishinchi, Fushimi-ku  
Hours: Dining, 6:00 pm to 10:00 pm (Saturdays, Sundays, and public holidays, 12:00 pm to 10:00 pm) Sales: 10:00 am to 7:00 pm Closed: Mondays [MAP](#) ▶ C-3

## Get the kind of finely crafted sake utensils you can only find in a community of sake breweries

This gallery shop features primarily sake cups, glasses, and other sake-related utensils. In addition to monthly solo and planned exhibits, the shop sells one-of-a-kind sake utensils made by artists from around Japan.

### Toyoda Vessels for Sake

Address: 190 Kamiaburakakecho, Fushimi-ku  
Hours: 11:00 am to 7:00 pm Closed: Mondays and irregularly as scheduled [MAP](#) ▶ C-4

# Choice Sake

## Recommendations from Breweries

This section introduces one recommended sake from each of the 19 breweries that belong to the Fushimi Sake Brewers Association.

### Total of 19 sakes Sake of Fushimi

This mark indicates the sake in question can be bought at the brewery or at a shop operated by the brewery.

Brewery products can be purchased at shops listed on page 6.

**A** Fushimi Sake Shop  
**B** Fushimi Yume Hyakushu  
**C** Aburacho

▼ Fushimi Sake Brewers Association



(Japanese)

#### Kinshi Masamune Junmaishu Migaki 60

This *junmaishu*-style sake is made from rice that's polished to 60% polishing. Characterized by soft mouthfeel and the sweet flavor of rice, it can be enjoyed in a variety of ways, whether served hot or cold.



#### Kinshi Masamune Co., Ltd.

Address: 554-1 Kamikoyacho, Fushimi-ku  
MAP▶A-4



#### Joyo Tokubetsu Junmaishu 60

This sake is brewed using 100% Iwai brewers' rice grown in Kyoto. A *tokubetsujunmaishu*-style sake, it combines the rich, savory taste unique to Iwai rice with a sharp, acidic flavors.



#### Joyo Shuzo Co., Ltd.

Address: 34-1 Kubono, Nashima, Joyo MAP▶D-1



#### Tokubetsu Junmaishu Konteki

This *junmaishu*-style sake is brewed gradually with traditional techniques using Yamadanishiki rice grown using special cultivation methods, Fushimi spring water, and rich aroma. It features the savory flavor of rice.



#### Higashiyama Sake Brewery LLC

Address: 223 Shioyamachi, Fushimi-ku MAP▶C-3



#### Momonoshizuku Tokubetsu Junmaishu

This *tokubetsujunmaishu*-style sake is made using Yamadanishiki rice. It's characterized by soft mouthfeel and a full, elegant flavor. It's delicious whether served chilled or heated.



#### Matsumoto Shuzo Co., Ltd.

Address: 7 Yokooji-misudaikokucho, Fushimi-ku  
MAP▶B-3



#### Tokusen Junmaiginjo Kizakura

This *junmaiginjo*-style sake is made with Yamadanishiki and Omachi brewers' rice and Fushimi spring water. This superb sake features a robust *ginjo* aroma along with rich, savory flavor and smooth taste.



#### Kizakura Co., Ltd.

Address: 223 Shioyamachi, Fushimi-ku MAP▶C-2



#### Horin Junmai Daiginjo

This *junmaidaiginjo*-style sake is made from Yamadanishiki and Gohyakumangoku brewers' rice that's polished to 50%. It's characterized by a flowery *ginjo* aroma and smooth mouthfeel.



#### Gekkeikan Sake Co., Ltd.

Address: 247 Minamihamacho, Fushimi-ku  
MAP▶C-3



#### Tokusen Shochikubai Junmaidaiginjo

This *junmaidaiginjo*-style sake is made from rice that's been polished to 45%. Its luxurious flavor includes a fruity aroma that evokes apples and a pleasingly refreshing and crisp aftertaste.



#### TAKARA SHUZO CO., LTD.

Address: 609 Takenakacho, Fushimi-ku  
MAP▶A-1



#### Sookuu Junmaishu Miyamanishiki

This classic Sookuu offering is made using Miyamanishiki brewers' rice grown in Nagano Prefecture and polished to 60%. It combines the savory flavor of rice followed by a light, clean aftertaste.



#### Fujioka Shuzo Co., Ltd.

Address: 672-1 Imamachi, Fushimi-ku MAP▶B-4



#### Jikkoku Iwai Junmaiginjo

This *junmaiginjo*-style sake is brewed using exclusively Iwai brewers' rice grown in Kyoto. Fruity aromas blend with soft, savory flavors in the mouth, followed by a faint aftertaste.



#### Matsuyama Sake Co., Ltd.

Address: 472 Higashisakaimachi, Fushimi-ku  
MAP▶A-3



#### Tomio Junmaidaiginjo Yamadanishiki 49

This *junmaidaiginjo*-style sake is painstakingly made using only Yamadanishiki brewers' rice. Produced in limited quantities, it features a fresh flavor since it's heat-treated just once.



#### Kitagawahonke Co., Ltd.

Address: 370-6 Murakamicho, Fushimi-ku MAP▶B-3



#### Eikun Junmaiginjo Kotosennen

This *junmaiginjo*-style sake is brewed using Iwai brewers' rice grown in Kyoto and polished to 55%. It offers an outstanding balance of flavors with a crisp finish and pleasant degree of dryness.



#### Saito Shuzo Co., Ltd.

Address: 105 Yokooji-misyuyamashiroyashikicho, Fushimi-ku MAP▶C-2



#### Junmaidaiginjo Kokoronomiyako

This sake uses a scene from the *Tale of Genji* picture scroll on its label. It's a *junmaidaiginjo*-style sake brewed using only Iwai brewer's rice grown in Kyoto. It features gentle mouthfeel and can be enjoyed either chilled or slightly warmed.



#### TAMANOHIKARI Sake Brewing Co., Ltd.

Address: 545-2 Higashisakaimachi, Fushimi-ku MAP▶A-3



#### Keicho Fushiminosake Junmaidaiginjo

This premium-quality *junmaidaiginjo*-style sake is made exclusively from Yamadanishiki rice polished to 35%. It features smooth mouthfeel and the sweetness of rice in a well-balanced combination of flavors.



#### Heiwa Shuzo Co., Ltd.

Address: 698 Higashikumicho, Fushimi-ku MAP▶A-4



#### Miyakotsuru Junmaidaiginjo

This slightly dry sake features a mild *ginjo* aroma and robust flavor. Its moderate acidity and pleasant aftertaste make it an ideal accompaniment for meals. It features a crisp mouthfeel.



#### Miyakotsuru Shuzo Co., Ltd.

Address: 151 Okagocho, Fushimi-ku  
MAP▶B-3



#### Kyohime Yamadanishiki Daiginjo Takumi

This *daiginjo*-style sake is made with 100% Yamadanishiki brewers' rice. Somewhat dry, it offers a mild *ginjo* aroma and rich flavor. It goes well with food and is an ideal sake to serve with meals.



#### Kyohime Shuzo Co., Ltd.

Address: 368-1 Yamazakicho, Fushimi-ku MAP▶C-3



#### Junmaiginjo Karaku

This *junmaiginjo*-style sake features an excellent blend of savory and acidic flavors, making it easy to pair with a broad range of foods when served with meals. Enjoy chilled, at room temperature, or hot.



#### Shoutoku Shuzo Co., Ltd.

Address: 16 Butaicho, Fushimi-ku  
MAP▶A-3



#### Housyuku Junmaidaiginjo Iwai

This *junmaidaiginjo*-style sake is brewed using water from Shiragikusui Spring, one of the seven great springs of Fushimi, and Iwai brewers' rice grown in Kyoto and polished to 50%. It features a crisp, dry flavor.



#### Toyosawa Honten Co., Ltd.

Address: 59 Minaminekoyacho, Fushimi-ku MAP▶B-2



#### Tsukinokatsura Junmainakagumi Nigorizake

This sparkling *nigori*-style sake offers a fruity aroma and pleasantly refreshing sensation as you swallow it. Its crisp flavor makes it an outstanding accompaniment for various dishes.



#### Masuda Tokubee Shoten Co., Ltd.

Address: 135 Shimotoba-osadacho, Fushimi-ku  
MAP▶A-1



#### Shinsei Kyotofusan Iwai Junmaidaiginjo

This *junmaidaiginjo*-style sake, which highlights the innate, savory flavor of rice, is made exclusively with Iwai brewers' rice grown in Kyoto Prefecture. It's characterized by fruit-like refreshing and savory flavors.



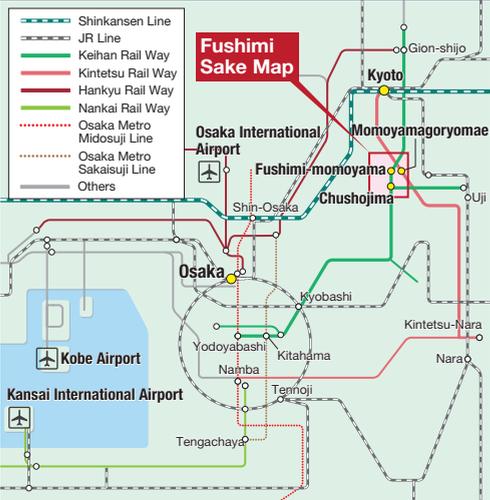
#### Yamamoto Honke Co., Ltd.

Address: 36-1 Kamiaburakakecho, Fushimi-ku  
MAP▶C-3



# Getting to Fushimi, Kyoto

## Getting from major cities in the Kansai region to Kyoto



## Kyoto Station and Fushimi regional map



### Getting to Fushimi from Osaka

● **Train (Keihan): About 30 min.**  
From Keihan Kyobashi Station to Chushojima Station

### Getting to Fushimi from Kyoto (Shijo)

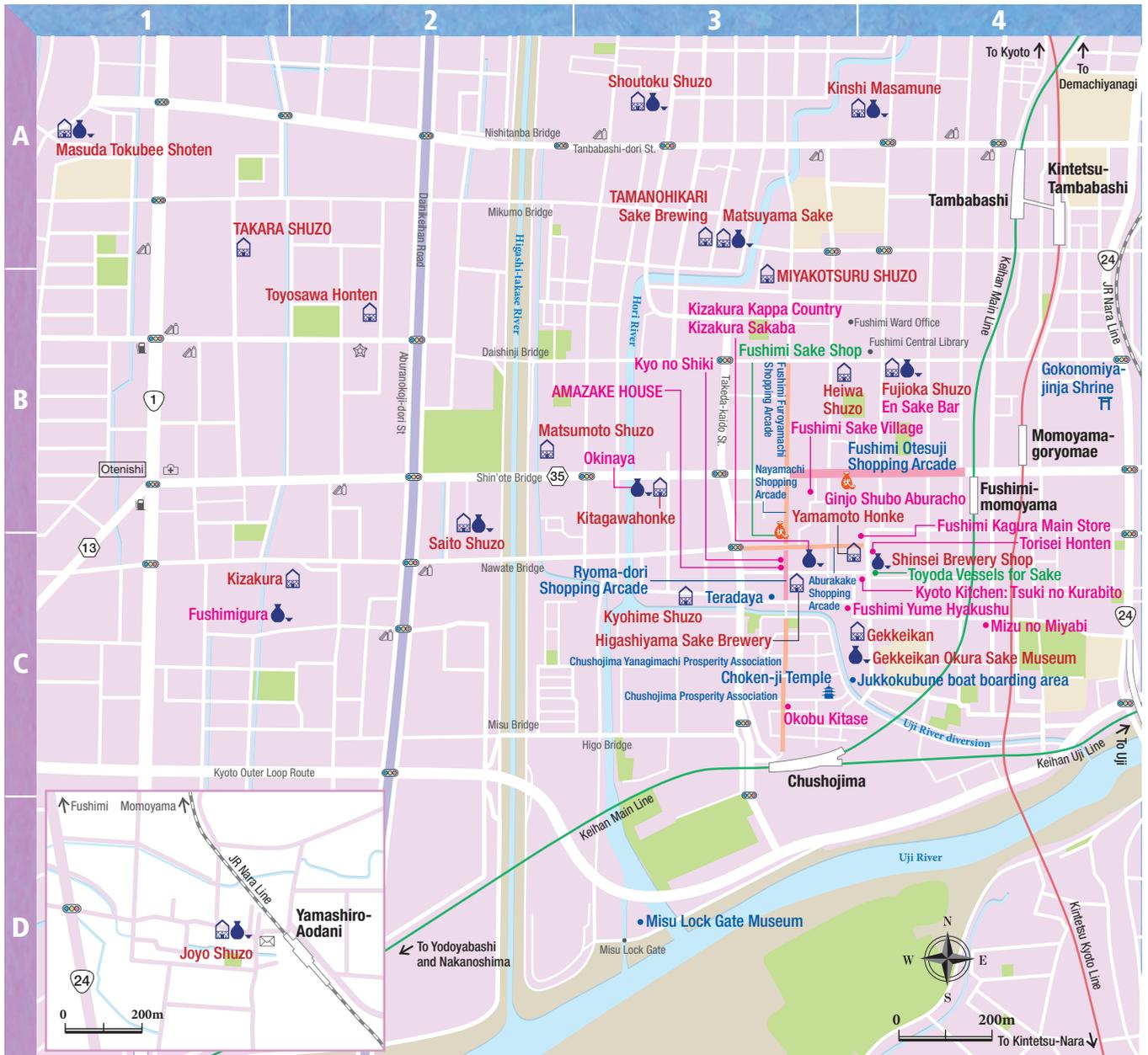
● **Train (Keihan): About 11 min.**  
From Keihan Gion-shijo Station to Chushojima Station

### Getting to Fushimi from Kyoto Station

● **Train (JR, Kintetsu, or Keihan): About 10 to 15 min.**  
 • From Kintetsu Kyoto Station to Momoyamagoryomae Station  
 • From Kintetsu Kyoto Station to Chushojima Station via Kintetsu-Tambabashi Station and Keihan Tambabashi Station (train change)  
 • From Kyoto Station on the JR Nara Line to Fushimi-momoyama Station via JR Tofukuji Station and Keihan Tofukuji Station (train change)

## Fushimi Sake Map

- Sake brewery
- Japanese sake available for purchase
- Selection of Fushimi sake
- Restaurant
- Shop
- Famous site or shopping arcade
- Convenience store or supermarket
- Police station or koban
- Post office
- Hospital
- Shrine
- Temple
- School
- Park



Unmarked breweries may not be open to the public. Please check in advance.

\*Prices in this pamphlet include tax. \*This pamphlet was published using subsidies from a program that helps companies export Japanese sake overseas. \*The information in this pamphlet is current as of August 2023.

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