Nishiyama Sake brewery visit

A long-established sake brewery that brews sake all year round using four-season brewing. There are many things to see and do in the vast grounds, including a building that is a registered cultural property and a guesthouse. Tour the brewery and the State Guest House and enjoy a tasting of fine sake. Tamba is the home of Kobe beef, one of Japan's top three wagyu cows, and food pairing at a local high-class restaurant is also recommended. The brewery where sake is made and the guest house are usually closed to the public.

About Nishiyama Sake Brewery Located in the middle of a mountain range in Hyogo pre Nishiyama Brewery has been producing sake since 1849 in the authentic Tamba style. The brewery is known for their preference in choosing to use the most uncommon kobo (yeast), which is the Ogawa 10th. The delicate, and very hard to use kobo oduces, not the most fragrant, but the most delicate, and subtle aroma.

Youtube QR code :



Jan.01.2021 Dec.31.2021 Period

Available all the year

Place Tanba,Hyogo

1to2 hours from major hubs in Kyoto and Osaka

20 minutes by car from JR Fukuchiyama Station

(approximately 90mins car ride from major hotels in central kyoto)

Time required half day

Our staff will also attend

Minimum number of participant 1person

Language Japanese/English

Minimum price 4 0、000 yen-/person

included sake tasting 、

You need to reserve months in advance

lunch party, party at the tatami room, etc. option

A variety of things are possible, so please feel free to ask anything

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The reason for making sake all year round without a break was to always provide fresh sake. Enjoying fresh sake is one of the highlights. They are focusing on exporting mainly to China and the U.S., and has also won many awards. It is a well-known sake brand in Hong Kong and China.



A sake brewing company that still retains the atmosphere of a cultural salon where many cultural figures once gathered.