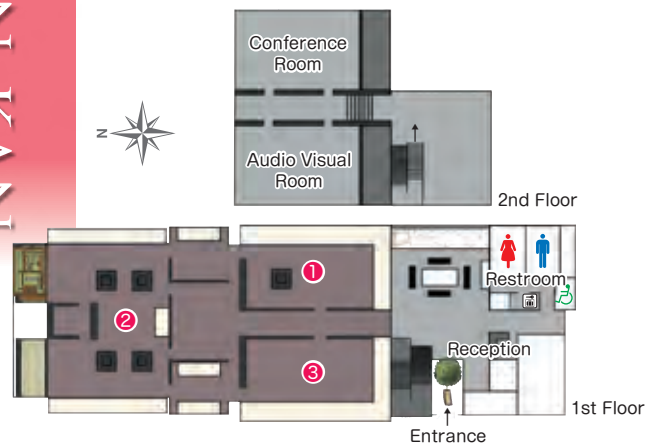


—Where Exhibitions of Varieties of Works of Art, Japanese Sake and Sakura are Held—

There are three exhibition rooms in the Kinen-kan: the Planned Exhibition Room, the Sake Reference Room and the Sasabe Sakura Reference Room. Various exhibitions are held according to the season.



① Sake Reference Room

Exhibitions related to the history and culture of sake are held twice a year. A variety of materials are selected in adherence with the theme and are chosen from historical documents, works of art, sake vessels and more.

② Planned Exhibition Room

Various exhibitions are held according to the season, presenting a variety of works of art and dolls of the seasonal festivals from the collection of the sake brewing Tatsuumi family. Materials related to the deity Ebisu who is enshrined at nearby Shinto shrine Nishinomiya Jinja and local materials from Horiuchi Ebisu Collection are also featured.

③ Sasabe Sakura Reference Room

Exhibited in this room is the Sasabe Sakura Collection (entrusted to the museum by Nishinomiya City), one of Japan's foremost collections of materials regarding cherry blossom trees collected by Sasabe Shintaro, who devoted his life to protecting and nurturing indigenous Japanese cherry blossom trees.

The Sasabe Sakura Collection collected by Sasabe san is one of Japan's foremost collections of materials regarding cherry blossom trees which consists of around 5,000 items!

Sakurako-chan

A fairy of Sasabe-zakura cherry blossom tree created by Mr. Sasabe.



Hakushika Memorial Museum of Sake, lovingly nicknamed "Sake Museum", was established as Japan's one and only museum of sake and sakura (cherry blossom trees) in 1982. The museum consists of two buildings, the Kinen-kan and the Sakagura-kan. It was established with the purpose of passing down the history and culture of traditional sake brewing as part of our living cultural heritage, and of cherry blossom trees, which has been capturing Japanese people's hearts for innumerable generations.



Sake Museum

(Incorporated Foundation Hakushika Memorial Museum of Sake)

Address: 8-21, Kurakake-cho, Nishinomiya City, Hyogo Prefecture
662-0926 Japan
TEL: 0798-33-0008
FAX: 0798-32-2790

E-mail: sake-museum@hakushika.co.jp

Website: <https://sake-museum.jp/en/>

Hours: 10:00 a.m. - 5:00 p.m. (Admission until 4:30 p.m.)

Admission: General Admission 500yen, Junior High/ Elementary School Students 250yen (When both Kinen-kan and Sakagura-kan are open.)

*Special exhibitions are priced separately.

Holiday: Tuesdays (If a Tuesday is a national holiday, the museum is open on the day and closed on the next business day.), Summer Holidays (3 days), the Year-end and New Year holidays

Transportation:

[On Foot]

• From Hanshin Nishinomiya station, walk approx. 15 min. to the south along Fudabasuji Route.

[By Bus]

• Hanshin Main Line or JR Kobe Line: From Nishinomiya station, take Hanshin Bus bound for "Marina Park" to "Kotsu Koen Mae", walk approx. 1 min. to the south.

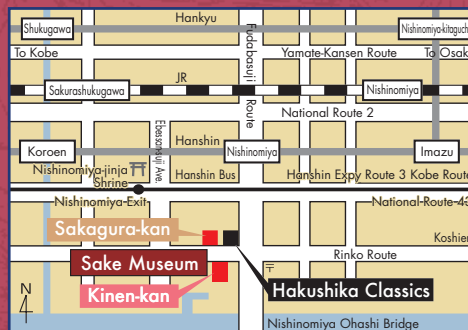
• Hankyu Railway Kobe Line: From Nishinomiya-kitaguchi station, take Hankyu Bus bound for "Asanagi-cho" to "Higashi-machi". Walk to the south and turn right at the intersection of Rinko Route and walk approx. 7 min. to the west.

[By Car]

• Hanshin Expressway Route 3 Kobe Route: From Osaka, approx. 12 min. from the Mukogawa exit. / From Kobe, approx. 4 min. from the Nishinomiya exit.

• Hanshin Expressway Route 5 Bayshore Route: From Osaka, approx. 4 min. from the Nishinomiya exit. / From Kobe, approx. 9 min. from the Minami-Ashiyahama exit.

• Meishin Expressway: From Kyoto, approx. 6 min. from the Nishinomiya exit.



JAPAN'S ONE AND ONLY MUSEUM OF

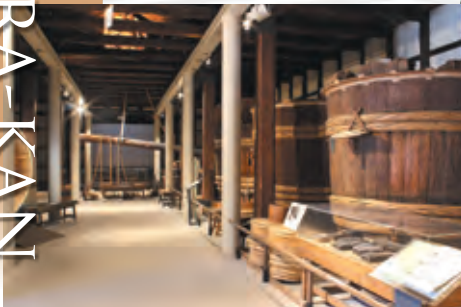
SAKE

AND

SAKURA

酒ミュージアム
Sake Museum



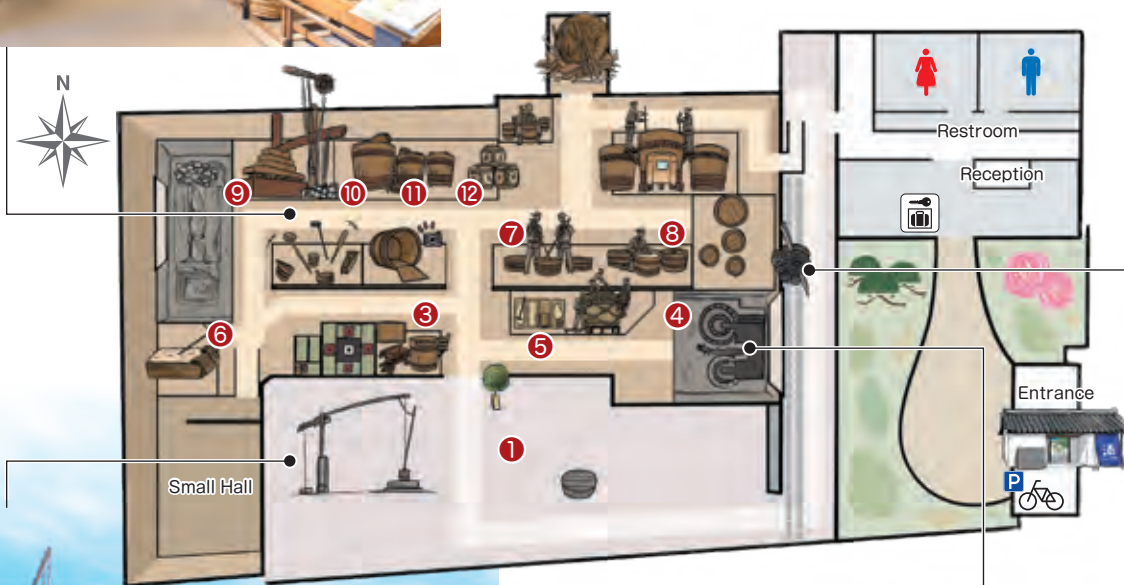


Maturation
Pressed sake was matured in the vats until shipment.

—Introducing the Traditional Sake Brewing of Nada Region in a Brewery Built in 1869—

The museum building was built in 1869 and housed the original Tatsuuma-Honke Sake Brewery. Visitors can explore the traditional sake brewing process through watching videos and listening to the songs of sake brewing as well as be able to get hands-on with traditional sake brewing tools. A set of sake brewing tools and a set of tools for making sake brewing tubs and vats were designated as Tangible Folk Cultural Properties of Hyogo Prefecture and Nishinomiya City.

Drawing Miyamizu water from the well using hanetsurube.



Itaishimichi

In order to transport a daihachi-guruma cart loaded with Miyamizu water casks, the cart followed the roads that were double-lined with flagstones called Itaishimichi.

The building of Sakagura-kan, a set of sake brewing tools and a set of tools for making sake brewing tubs and vats, and the remains of rice steaming place kamaba in the Sakagura-kan were recognized as Cultural Properties of Japan Heritage in 2020!



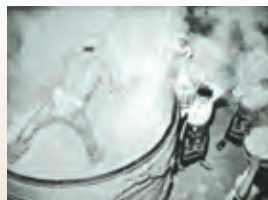
日本遺産

Sake-kun
A Kansai-jin
(a person from the Kansai region)
who is obsessed with sake.



Kamaba

These are the remains of the kamaba, which is where sake rice was steamed.



Front Yard

Every fall before the sake brewing began in winter, workers would wash and dry the sake brewing tools at the front yard. This practice is called Akirai.

Traditional Sake Brewing Process

- | | | |
|-------------------------------|-----------------------------|--------------------------|
| ① Tool Washing | ② Rice Polishing | ③ Rice Washing & Soaking |
| ④ Rice Steaming | ⑤ Cooling Process | ⑥ Koji Making |
| ⑦ Moto (Yeast Starter) Making | ⑧ Moromi (Main Mash) Making | ⑨ Pressing |
| ⑩ Filtration & Pasteurization | ⑪ Maturation | ⑫ Casking & Shipment |

*The numbers apply to the floor map of Sakagura-kan. ② There is no exhibit of rice polishing.

Sake Brewing in the Nada Region



Located between Mt. Rokko and the Seto Inland Sea, Nada-go-gō has been the largest sake brewing region in Japan since the Edo period (1603-1867). Nada-go-gō literally means "five sake production areas for Nada sake". Listed in order from east to west, the five areas are Imazu-gō, Nishinomiya-gō (in present-day Nishinomiya City), Uozaki-gō, Mikage-gō and Nishi-gō (in present-day Kobe City), and are all within Hyogo Prefecture. The refined sake in this region is brewed with "Yamada Nishiki", which was created in Hyogo Prefecture in 1936 and known as the king of sake rice, and well water "Miyamizu", which can only be drawn from a certain area of Nishinomiya. Miyamizu has been conserved since its suitability for sake brewing was discovered in the Edo period. Additionally, the cold and dry wind that blows down from Mt. Rokko, known as "Rokko-oroshi", creates a suitable climate for sake brewing. Highly-skilled sake brewing craftsmen who established the basis for refined sake brewing in Japan "Tanba Toji", produce sake in this region. During the Edo period, approximately one million sake casks were transported by tarukaisen cargo vessels from Nishinomiya and Osaka to Edo (present-day Tokyo) in one year. This sake was called kudarizake and gained popularity during this time.



Products of Greater Japan
Shipping Newly Brewed Sake in Settsu Province