#
Arigato Japan Food Tours - Kyoto Sake Brewery Tour with Lunch

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| --- | --- |
| **Location:**
Kyoto, Japan
**Category:**
Tours & Sightseeing
**Currency:**
JPY
**Language:**
English
**TimeZone:**
Asia/Tokyo
**Duration:**
3.0 hours
**Max Group Size:**
10
 | **Magpie Product Code:**
SJCKWD
**Company Website:**
arigatojapan.co.jp
**Primary Contact:**
Arigato Japan Food Tours
**Email:**
https://arigatojapan.co.jp/contact-us/
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**Highlights:**

- 3-hour tour of Fushimi district, Kyoto’s sake district.

- Visit both a small and large sake brewery to get a sense of the differences of scale and of course try their sake and other products.

- Guided tour at the Gekkeikan Okura Sake Museum, one of Japan’s pre-eminent places to learn about sake production.

- See how a brewery works and get a sense of what goes into making the world’s best sake.

- Sake tastings at various spots during the tour, different breweries and different styles.

**Description:**

Beginning in the Fushimi district of Kyoto, your guide will take you through the streets of this charming, sake brewing district where you will see various traditional and modern sake breweries and get a sense of the area’s 400-year-old sake brewing tradition.

During the tour, you will eat a seasonal lunch in a local restaurant before heading out to the Gekkeikan Okura Sake museum where a brief history of Japanese sake can be understood. Since they have been making sake since 1637, with a nearly 4 centuries-old process, you will really see how things have been done for generations. You will also get a chance to see the Sake brewery and the traditional brewing process which involves a combination of water, malt, yeast and steamed rice.

You will visit both a small and large sake brewery to get a sense of the differences of scale and of course try their sake and other products.

At the Gekkeikan Okura sake museum we will also get a chance to see the sake brewery. Our guests will get a sense of the traditional brewing process which involves a combination of water, malt, yeast and steamed rice. The different cut or variety of rice plays a big part of the distinction of the sake. If a grain of rice has less grain shaved off, it is more bitter. Generally, the more grain is shaved, the more sweet it will taste.

Tour Highlights:

 • 3 hour tour of Kyoto’s Fushimi district

 • Visit a small and large sake brewery to get a sense of the differences of scale and try their sake and other products.

 • Guided tour at the Gekkeikan Okura Sake Museum

 • See how a brewery works and get a sense of what goes into production of the world’s best sake.

 • Browse the shops at a local shopping arcade for souvenirs unique to the area.

**Inclusions:**

Several Sake tastings

Local lunch in restaurant

Local English speaking guide.

**Exclusions:**

Hotel pickup and drop-off

Gratuities

Food and drinks, unless specified

Transportation costs.

**Health:**

Showing your voucher on your phone will be enough, and it is not necessary to print anything.

**Health items:**

Face masks required for travelers in public areas, Face masks required for guides in public areas, Face masks provided for travelers, Hand sanitizer available to travelers and staff, Social distancing enforced throughout experience, Regularly sanitized high-traffic areas, Gear/equipment sanitized between use, Transportation vehicles regularly sanitized, Guides required to regularly wash hands, Regular temperature checks for staff, Temperature checks for travelers upon arrival, Contactless payments for gratuities and add-ons

**Commentary:**

English - Audio

**Minimum:**
2 guests per booking

**Maximum:**
10 guests per booking

**Booking Cut-off:**
1
days
before start time

### Locations:

**Pickup:**
none

**Starts Notes:**
Meet up point: In front of SoftBank Fushimi

**Type:**
Starts location

**Lat & Long:**
34.93282079999999, 135.7641139

**Address:**
4-291-1 Ryogaemachi, Fushimi-ku, Kyoto, Kyoto, 612-8082, JP

**Notes:**
Meet up point: In front of SoftBank Fushimi
ソフトバンク伏見桃山

Access: Fushimi Momoyama Station - Keihan Train Line
Momoyama Goriyo Station - Kintetsu Line

**Type:**
Ends location

**Lat & Long:**
34.93262199999999, 135.7643009

**Address:**
Kyoto, Kyoto, 612-8082

**Trip difficulty:**
Moderate

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
7
days

**Cancellation Notes:**
7+ days before tour’s date: full refund of tour fees minus any processing fees.
4 to 6 days before original tour date: 50% refund of tour fees minus any processing fees.
72 hours or less prior to tour: non-refundable
Arigato Japan is not responsible for cancellation conditions or fees imposed by third party tour agency or any other company through which a service was booked.

**Options:**

### Pricing

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Group Tour** |  | **Retail** | **NET** | **%** | **Min Rate** |
| Adult | 20-80 years | ¥19,200 | 19200.00 |
0.0%
 |  |

### Other Information

**Voucher Info**

• Comfortable walking shoes are recommended

• Minimum drinking age is 21 years

• Please be there 10-15 minutes before the scheduled departure time. We have a strict policy about starting our tours on the scheduled time. If you are not able to arrive at the meeting point by the departure time, the tour will start regardless and no refund will be provided. We are also unable to accommodate meeting up in any of the food stops once you've missed the start of the tour.