



A 200-year-old Sake brewery visit and  
Sake pairing course at Hinakaya, a Michelin starred restaurant  
/Uosuke



- A tour of one of Japan's leading sake breweries that handles the entire process in-house, and sake sampling
- A special dinner at exclusive Hinakaya, located in a beautiful mountain village, where dishes are crafted to perfectly pair with local sake brewed from rare Isenishiki rice

This program offers participants the chance to enjoy Japanese cuisine paired with rare sake that can only be found in the villages of Mie. Located about 30 minutes from Ise Grand Shrine by car amongst unique Japanese scenery is where you'll find the famous Mie restaurant Hinakaya and Gensaka, a historic brewery founded over 200 years ago. The seventh head of Gensaka, where Isenishiki, an extremely rare sake rice, was revived, will provide a lecture on locally-rooted sake brewing techniques and features. Participants will also have the chance to tour the brewery itself, the environment where the rice is cultivated, and to sample some sake. After the tour, participants will head to Hinakaya, a restaurant located in a traditional Japanese home in a beautiful mountain village where they'll enjoy a dinner prepared specifically for pairing with sake, made with plenty of local seasonal ingredients.



◀ For More Info

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