



Ise-Shima Winery  
Ise beef and wine paring at micro winery in Ise  
/Ise-Shima Winery



- Tour of the winery guided by Ise Umashikuni Winery winemakers.
- The restaurant is reserved all to this program and small children are also allowed.
- Activity pairs in-house fermented wine with creative cuisine made from local ingredients.
- Every aspect is crafted by local artisans, including the building, crockery, cutlery, art, etc.
- Guests can take home a single bottle of wine as a souvenir.

Ise has been known as "Umashi Kuni" (beautiful country) since ancient times. Named after this legacy, Ise Umashikuni Winery was launched in November 2022 with the idea of crafting wine that pairs perfectly with the wonderful ingredients that come from this beautiful natural environment.

This program offers participants a tour of the winery guided by winemakers. Later, participants head to a bar overlooking the winery where they'll enjoy an aperitif consisting of two different wines made with grapes unique to Japan. After that, a course meal paired with wine will be served, including brick oven grilled steak made with famous Ise beef at Ise Fukutatei, a restaurant affiliated with a famous eatery which has earned star ratings in the Michelin Guide for six consecutive years.



◀ For More Info

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