

Introduction of the Breweries

Yoshikawa Toujinosato Co., Ltd.



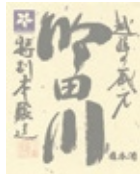
Although our company (founded in 2000) is young among other breweries, we value and respect tradition and we brew Sake from local products as rice and water using local technique. Please visit and taste our delicious Sake.

Kubiki Sake Brewing Co., Ltd.



Our company is brewing for you Kakizaki's local Sake "Kubiki" and "Koshijinokoubai". This year we present you Sake festival limited edition of two kinds of "Koshijinokoubai". Please come and enjoy our Sake.

Yoyogiku Brewery Co., Ltd.



This Sake is very popular among the people of Joetsu. There is special seasonal edition Sake and you can fully enjoy various taste throughout the whole year.

Niigata Daiichi Shuzo Co., Ltd.



"Brewed with serenity, happiness and passion". All the company workers anticipate in brewing Sake with this particular thought in mind. For this festival a special Sake has been brewed. Please make sure to pay a visit and taste it.

MARUYAMA Brewing Co., Ltd.



Our company MARUYAMA Brewing Co., Ltd. is located on TOHNOWA in SANWA ward. It has been over 120 years since we started brewing sake. We had sold KOUJI (malted rice) from the EDO period. We brew sake from traditionally handmade malted rice, SAKAMAI (brewer's rice), and natural water. The well water is very soft. Please enjoy our sake "SETCHUUBAI". Please taste Japanese fermentation culture!

Chiyonohikari Shuzo Co., Ltd.



Our company was founded in 1860. We are brewing our Sake with care in the environment of fresh air and using water produced in area with the biggest amount of snowfall in Japan.

Ayumasamune Sake Brewing Co., Ltd.



We are really grateful for your support. All of our company workers put big effort in brewing new Sake for this year's festival. Please enjoy our new Sake. We are looking forward to your visit.

Jouetsu Shuzo Co., Ltd.



'Value the tradition and explore modern ways in Sake brewing'. Please enjoy the mellow flavor of the technique called "Funeshibori". Also please taste and compare the flavors of 'Wakatake' and 'Echigobijin' Sake.

Kiminoi Shuzo Co., Ltd.



Based on the concept of "Willing to go to great lengths for the taste", we released a new product in October. Please enjoy Daiginjo which is created using a new brewer's rice called "Koshikagura".

Musashino Shuzo Co., Ltd.



Thank you very much for your visit. For our company's Sake booth we prepared special edition products. Please come and visit to our company's booth. We are waiting for you.

Myoko Shuzo Co., Ltd.



A lot of high-quality sake made by brewers who won the prize named "Skillful workman in Niigata" is waiting for you. There's also some sake only on sale at SAKE Festival. Please enjoy it!

IWANOYAMA VINEYARD Co., Ltd.



Iwanohara Vineyard was founded in 1890 (Meiji 23) by "the father of Japanese wine grapes" Kawakami Zenbei. Please feel the taste of history of 128 years and tradition.

Miyato Yaso Institute Co., Ltd.



We made the sake from the grace of nature. Please take this opportunity to taste the sake made by rare wild flower and Le Lectier (pear) only in Niigata.

Koyama Shuzo Co., Ltd.



This year too we brewed our special edition Sake, which you can taste anywhere but here. Please taste and enjoy.

Tanaka Shuzo Co., Ltd.



Since the Tokugawa period over 300 year our company managed to preserve tradition of brewing Sake. By blessing of the rich nature and the Echigo chief brewer we present you high-quality Sake called "Noutaka".

Takeda Shuzo Co., Ltd.



The merit of Katafune sake is the full-bodied 'Umakuchi'. Enjoy the deliciousness and sweetness of rice. We brewed special edition Sake for this festival. We are looking forward to meet you.

Kato Shuzo Co., Ltd.



Our company was founded in 1864. Our aim is to make a delicious dinner-time Sake. Considering our customers we brew exquisite and inexpensive Sake.

13th
第13回



越後謙信
Echigo Kenshin

SAKE
FESTIVAL
2018

越後上越のうまい酒とグルメの饗宴。

Echigo Joetsu's delicious Sake and gourmet food feasts!!

Date and Time

10/20 SAT. 11:00 ~ 20:00
21 SUN. 10:00 ~ 16:00

23 Sake and Wine Breweries, tasting

Valid for 2 days (2 Days pass)
Tasting charge
¥1,500

If buy the tasting glass, you can taste the wines

Coming-of-age Celebration Campaign

New adults (Just became 20 years old) are special price
500円

The amount of Sake bottles are limited
Memorial Sake

KURUMAGAKARI 720ml ¥1,600



CAUTION

- We won't sell any liquors to underage people, in case you can't prove you are over 20 years old
- Please drink alcohol after becoming 20 years old
- Driving under the influence of alcohol is strictly prohibited
- Please drink in moderation
- Details and contents about the event may be changed. We kindly ask for your understanding
- Please don't throw any party on the road.
- Please don't park on the road around the venue.

This information map was made in collaboration With Joetsu University of Education.

Website Kenshin Sake



(Inquiry) Echigo Kenshin Sake Festival Executive Committee TEL.025-526-5111

What is Echigo Kenshin Sake Festival?

Every year for two days in October a Sake festival of local breweries is held on the Honchou street. The purpose of this festival is to promote and introduce Joetsu Sake culture, which is well-known among Echigo chief Sake breweries. You can taste and buy different kinds of Japanese Sake, local beers, wine and Nigori. Every year the number of visitors exceeds 100,000 people. With over 100 booths you can fully enjoy food made from local ingredients and famous Joetsu Sake.

Booth Map

IM Taxi company	TEL.025-523-3188
KUBIKI Taxi company	TEL.025-524-2525
TAKADA GOUDOU JIDOUSHA Taxi company	TEL.025-524-5050
Family Taxi company	TEL.025-525-3060
Naoetsu Taxi company	TEL.025-543-4545



- Sake booths
- Foods and local souvenir booths
- Other booths
- Mobile catering vehicle
- Pay parking
- You will enjoy tasting wines by the tasting glass at SAKE festival
- The place where you can drink while standing
While standing, have Sake and the snacks which you purchased!

Echigo TOKImeki Railway Company, Myoko Haneuma line, Takada station Timetable

Naoetsu-Kashiwazaki Destinations (down train)										
11:04	11:19	11:43	12:46	13:43	14:37	15:51	16:11	16:42	17:17	17:50
18:31	18:54	19:26	20:00	20:32	21:08	21:39	21:57	22:31	23:12	23:50
Joetsumyoko Destinations (up train)										
10:26	11:04	11:43	12:46	13:43	14:37	15:20	15:53	16:10	16:42	17:17
17:50	18:09	18:54	19:26	19:46	20:32	21:05	22:17	22:37		

Hokuriku Shinkansen, Joetsumyoko station Timetable

Timetable to Toyama, Kanazawa										
11:26	12:35	13:17	14:17	15:17	16:17	17:20	18:35	20:15	21:15	22:17
Timetable to Nagano, Tokyo										
11:59	12:59	13:59	14:59	15:53	17:13	17:57	19:13	20:09	21:21	22:38

Rest Place Naka 4 House

4-3-14 Nakamachi, Joetsu

Opening Times

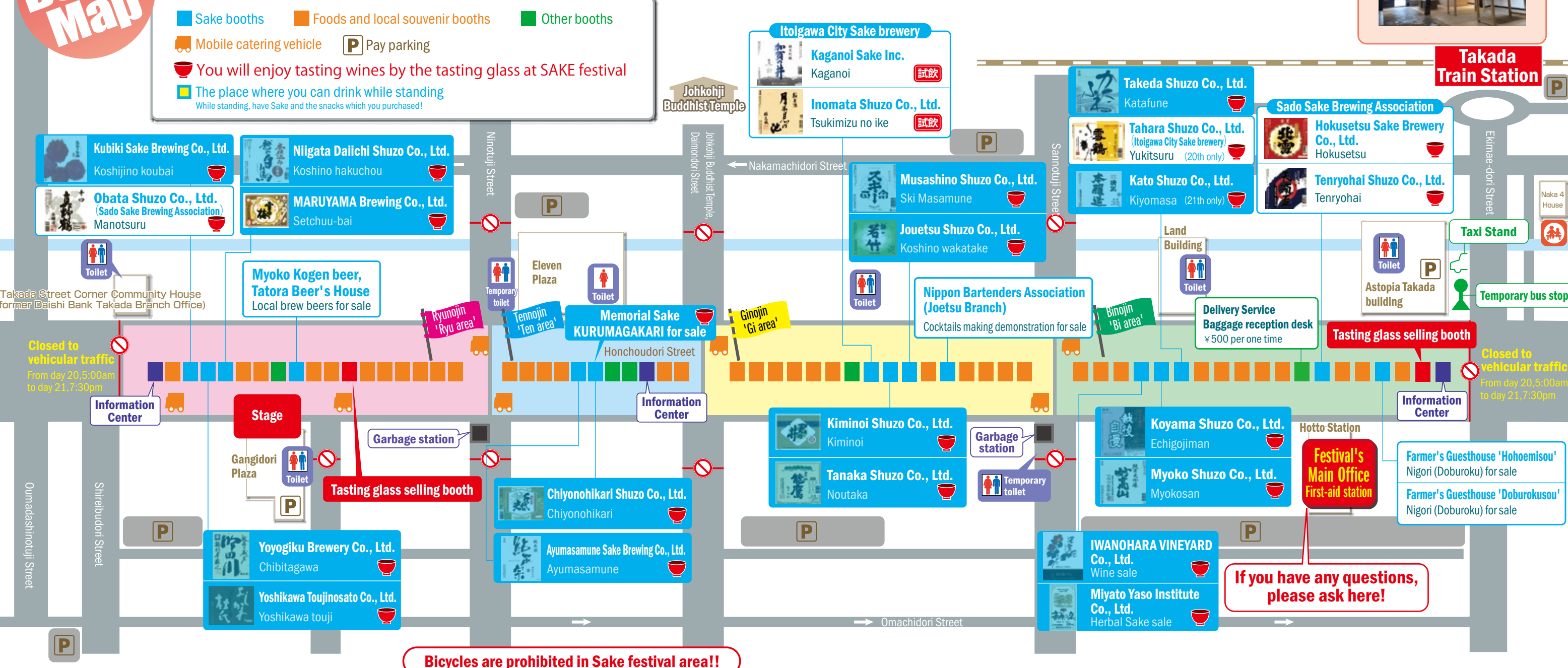
20 (Sat.) 11:00~20:00
21 (Sun.) 10:00~16:00

Naka 4 House

With the concerted efforts of Junior Chamber International Joetsu's Otonoha Renovation Committee and Joetsu's citizen, the Gangimachiya which was built about 150 years ago has been renovated. On the day, it will be available as a rest place for eating and drinking. It will also have a panels' display by Otonoha Renovation Committee about its project. Please drop in on us.



Takada Train Station



Bicycles are prohibited in Sake festival area!!

If you have any questions, please ask here!

Closed to vehicular traffic
From day 20, 5:00am to day 21, 7:30pm

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From day 20, 5:00am to day 21, 7:30pm