

Discover the history History Nurtured by Japanese Sake

Sake brewing is closely related to the local climate. However, a good climate alone is not enough to make fine sake. You also need enormous efforts and expertise built up over generations to establish brewing methods and cultivate the best sake rice. By understanding the history behind the town, you can gain an even greater appreciation.

The seven prominent breweries of Saijo

Sake has been brewed in Saijo since around 1675, making it one of Japan's leading sake-producing areas. The favorable environment such as the climate and availability of clean water means that many sake breweries have flocked to the area. This is why Saijo is often referred to as the "Sake City".



A Kamotsuru Sake Brewery

Founded 150 years ago. This brewery pioneered the "Daiginjo" brewing method by using advanced rice polishing technology from the Meiji period.



B Fukubijin Sake Brewery

Founded in 1917. Known for their use of advanced techniques, they have been designated as the Saijo Sake Brewery School and have produced talented chief brewers.



C Kamoizumi Sake Brewery

They are experts at brewing sake with carefully selected rice while faithfully following the three-step fermentation traditional brewing that has been passed down through generations of master brewers in Hiroshima.



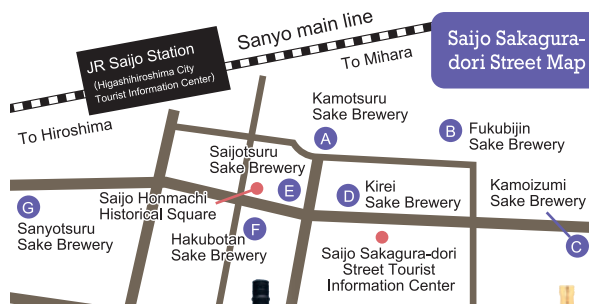
G Sanyotsuru Sake Brewery

Founded in 1912. They make fine sake that has the perfect balance of sweetness, sourness, spiciness, and bitterness, and astringency.



F Hakubotan Sake Brewery

Founded in 1675, this is the oldest sake brewery in the entire prefecture. Their sake was named by the Takatsukasa family in Kyoto.



E Saijotsuru Sake Brewery

Founded in 1904. The brewing facilities and main building have been officially designated as registered tangible cultural properties to pass down sake-brewing culture to future generations.



D Kirei Sake Brewery

To express the concepts of longevity and prosperity, the name of this brewery literally translates to "turtle age" from the saying that "turtles live for 10,000 years". They are masters at making dry sake that goes down smoothly.

Tourist Information Centers



Saijo Sakagura-dori Street Tourist Information Center

Address: 17-1 Saijo Honmachi, Higashihiroshima City
TEL: 082-421-2511
Business hours: 10:00 AM-16:00 PM
Days closed: First and third Wednesday of the month, year-end and New Year holidays



Higashihiroshima City Tourist Information Center (JR Saijo Station 2F)

Address: 475-2 Saijo, Saijo-cho, Higashihiroshima City
TEL: 082-430-7701
Business hours: 9:00 AM-18:00 PM
Days closed: Year-end and New Year holidays

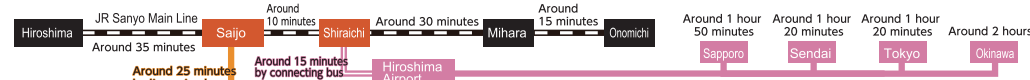
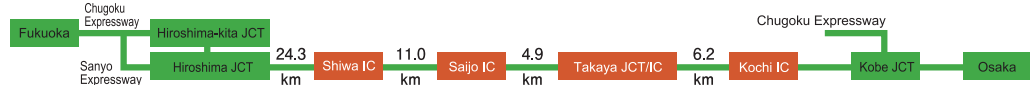
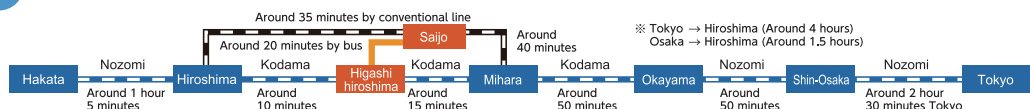
Free Tours Available

On the 10th of each month or on Sundays (Saturdays and Sundays in January and February), volunteer guides provide free tours of Sakagura-dori Street.
*You can also request tours on other days for a fee (reservation required).

Higashihiroshima Volunteer Guide Association
Address: 17-1 Saijo Honmachi, Higashihiroshima City
TEL: 082-421-2511



Access



* Please note that the transportation times here may change without notice. The information published here was last updated in February 2023. Please note that this information may change at any time.

Higashihiroshima City Brand Promotion Section
TEL: 082-426-3093
Higashihiroshima City Tourist Information Center
TEL: 082-430-7701



Come,
look around,
have a drink.

Higashihiroshima City Tourism Guide

Former
Aki Province
Sake Capital
Higashihiroshima



Take your time and relax as you take in the many natural blessings in Higashihiroshima City

Relax and enjoy the sake, gourmet food, and local sweets made from the natural blessings of Mt. Ryuzoan, the Seto Inland Sea, and more. The memories of your journey here are sure to be colored by strolls around town, activities, and the rich nature of each season.

Saijo Sakagura-dori Street

Saijo Sakagura-dori Street is lined with historic Japanese sake breweries. Why not take a stroll around town, where traditional sake breweries are alive today?



Saijo Honmachi Historical Square

Here you can learn about the history of the town and the people who have contributed to the local sake-brewing industry.



Sake Matsuri (Sake Festival)

Held every October, this event celebrates sake. It is a traditional autumn event in Saijo.



Tastings and Trials

At each sake brewery and their affiliated restaurants or shops, you can taste the different varieties of sake.



Brewery Tours

There are lots of fascinating details behind the scenes at breweries. Some breweries hold tours.

Higashihiroshima Gourmet Food

Bishu-nabe (casserole)



A specialty dish of the Sake City, Saijo. It was originally a typical meal of sake brewers.

Kome-kara



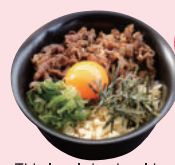
Delicious fried chicken made with rice powder and Saijo sake.

Confections



There are many sake-related sweets and specialty confections.

Heso-don



This local rice bowl has an egg in the very center, resembling a navel.

Higashihiroshima City enjoys blessings from both the mountains and the sea. We hope you savor some local gourmet food you can only find here.

Higashihiroshima City



Roadside Stations



One of the largest roadside stations in the Chugoku and Shikoku regions

Roadside Station 'Saijo Nonta-no-Sakagura'

Address: 10020-43 Jike, Saijo-cho, Higashihiroshima City
TEL: 082-493-8131 URL: <https://www.nonta-sakagura.com/>



Spend the entire day enjoying the large playground equipment and a campsite

Roadside Station 'Kohan-no-Sato Fukutomi'

Address: 1506 Kuba, Fukutomi-cho, Higashihiroshima City
TEL: 082-435-2110 URL: <https://kohannosato.com/>
Days closed: None *The restaurants are closed on Wednesdays.

Higashi-hiroshima Access Map

Lineup of Unique Higashihiroshima Experiences



A Ranch Where You Can Interact with Animals



Experience authentic ranch life at the Tom Milk Farm! Here you can learn about dairy farming and try your hand at feeding and milking.

Marine Activities



You can take a standup paddleboarding lesson provided by the Y51 rental cottage. You can feel like you are immersed in the marine environment.

Make Your Own Souvenir!



Potter's wheel experience at "Yasudagama" A family of ceramic artists helps you to make your own original pottery creation! After finishing your creation, it will be fired and shipped to your home in around two months (separate shipping fee).

Experiences Shared Between Parents and Children



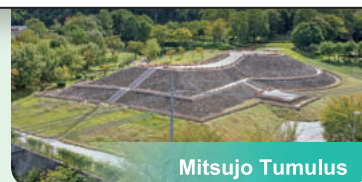
At Kobokudo, which is famous for karinto (deep-fried Japanese snack made with sugar) made from local Hiroshima ingredients, you and your family can make your own authentic shipping fee).

Relaxing Higashihiroshima



Aki-Kokubunji Temple

This is one of the "Kokubunji" provincial temples that were constructed around Japan by Emperor Shomu during the Nara period. You can experience Zen meditation and copying of sutras (canonical scriptures).



Mitsujo Tumulus

One of the prefecture's largest groups of large keyhole-shaped ancient burial mounds. The site is used as a park where you can take a leisurely stroll.



Oshibajima Island/Koshibajima Island

Koshibajima Island looks like a heart when viewed from the lookout point on Oshibajima Island at low tide.



Senseki-Garden

One of the unparalleled grandest large-scale rock gardens in Japan. This is an enclosed rock garden filled with colorful stones, beautifully-shaped stones, and inscribed stones.