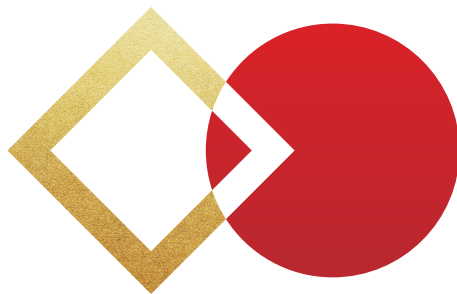


Savor Japan's finest
sake and shochu



国酒フェア

JAPAN SAKE & SHOCHU FAIR

2025

6.14^{SAT} - 6.15^{SUN}

Our very first event
in Osaka!

Admission

General

¥5,000 (incl. tax)

Students

¥2,000 (incl. tax)

*Only students
20 - 25 years old

Venue

ATC Hall (Asia & Pacific Trade Center)

2-1-10 Nanko Kita, Suminoe-ku,
Osaka 559-0034

JAPAN SAKE & SHOCHU FAIR 2025
Official Website



Hosted by



**The consumption of alcoholic beverages is forbidden
for persons under the age of 20 (minors) under Japanese law.**

・Never drink and drive. ・Drink responsibly. ・Women should not drink during pregnancy or breastfeeding because of the risk of birth defects and growth suppression of baby. ・Recycle used bottles.

Office of Japan Sake & Shochu Fair 2025 / Email: office@kokushufair2025.jp Supported by the National Tax Agency

At the Japan Sake & Shochu Fair 2025,
you can see, savor, and purchase top brands of sake, honkaku shochu, and awamori from all over Japan,
as well as enjoy engaging with brewers and distillers. These traditional Japanese alcoholic
beverages are crafted using “traditional knowledge and skills of sake-making
with koji mold in Japan” registered as a UNESCO Intangible Cultural Heritage in December 2024.

EVENT DETAILS

Japanese Sake Fair	Honkaku Shochu and Awamori Fair	Section of Japan's Traditional Brewing	Food Hall
<div>·45 booths operated by brewing association members from across Japan</div> <div>·Sake tasting and sales</div> <div>·Snack tasting and sales</div> <div>·Japan Sake and Shochu information center booth / Other group booth</div> <div>·Booth for sake newbies / English information Desk / Sake brewery tourism booth</div>	<div>·12 booths offering tasting and sales of honkaku shochu and awamori operated by association members across Japan</div> <div>·Cocktail bar: sales of competition winning cocktails and shochu cocktails by various ingredients</div> <div>·Seminar stage</div>	<div>·Exhibits promoting sake, honkaku shochu, awamori and mirin</div> <div>·Seminar stage</div> <div>·Workshop corner</div>	<div>·Snack booths</div> <div>·Rest area</div> <div>·Q & A corner</div> <div>·Photo spot</div> <div>·Autograph corner of the prime ministers</div> <div>·Cloakroom</div>

SEMINARS (ONLY IN JAPANESE LANGUAGE)

<div>Sake seminars</div> <div>Advance reservations required (Paid)</div>	6/14 SAT, 15 SUN 10:45-17:45	8 seminars (planned)	<div>Seminars will cover a variety of topics relating to how to drink and enjoy sake. Learn about sake's special charms including the unique approaches of different breweries and how to pair sake with food.</div> <div>·Please check the official website for content and details.</div>
<div>Brief seminars of honkaku shochu & awamori</div> <div>(Free)</div>	6/14 SAT, 15 SUN 12:00-17:20 / 11:10-17:20	7 seminars (planned)	<div>At these seminars and talk shows you will learn what makes honkaku shochu and awamori special. The unique tastes and approaches to distilling in each region will be introduced, as well as how to enjoy shochu and awamori in cocktails.</div>
<div>Brief seminars of Japan's traditional brewing</div> <div>(Free)</div>	6/14 SAT, 15 SUN 10:30-17:40	12 seminars (planned)	<div>Japan's traditional brewing (official name “traditional knowledge and skills of sake-making with koji mold in Japan”) was registered as a UNESCO Intangible Cultural Heritage on December 5, 2024. Savor the culture and charm of traditional brewing through workshops, demonstrations, sake brewing songs, and more.</div>

TIME TABLE

6.14 SAT	Part1	10:00-13:00	Part2	15:00-18:00	6.15 SUN	Part3	10:00-13:00	Part4	15:00-18:00
	Japanese Sake Fair Honkaku Shochu and Awamori Fair Section of Japan's Traditional Brewing Food Hall	Sake seminars	Brief seminars of honkaku shochu & awamori	Brief seminars of Japan's traditional brewing		Japanese Sake Fair Honkaku Shochu and Awamori Fair Section of Japan's Traditional Brewing Food Hall	Sake seminars	Brief seminars of honkaku shochu & awamori	Brief seminars of Japan's traditional brewing
9:00	1F Entrance Part 1 Reception 9:00-10:00				9:00	1F Entrance Part 3 Reception 9:00-10:00			
10:00					10:00				
11:00	Part 1 10:00-13:00	① 10:45-11:30		① 10:30-11:00	11:00	Part 3 10:00-13:00	① 10:45-11:30	① 11:10-11:30	① 10:30-11:00
12:00		② 12:00-12:45	① 12:00-12:20	③ 12:10-12:40	12:00		② 12:00-12:45	② 12:00-12:20	③ 12:10-12:40
13:00					13:00				
14:00	1F Entrance Part 2 Reception 14:00-15:00				14:00	1F Entrance Part 4 Reception 14:00-15:00			
15:00					15:00				
16:00	Part 2 15:00-18:00	③ 15:45-16:30	② 16:10-16:30	④ 15:30-16:00	16:00	Part 4 15:00-18:00	③ 15:45-16:30	③ 16:10-16:30	④ 15:30-16:00
17:00		④ 17:00-17:45	③ 17:00-17:20	⑤ 16:20-16:50	17:00		④ 17:00-17:45	④ 17:00-17:20	⑤ 16:20-16:50
18:00				⑥ 17:10-17:40	18:00			⑥ 17:10-17:40	

For more information, please visit our website.

