

You can taste and buy various Sake from all over Japan.

The 15th All Japan Sake Fair

Admission fee: ¥3,000 *Ticket valid for session only

June 16 Fri Session 1 6pm - 8pm

June 17 Sat Session 2 10am - 12pm
Session 3 1pm - 3pm
Session 4 4pm - 6pm

Place: World Import Mart Bldg. 4F
Exhibition Hall A

Tasting and comparison of about 400 award-winning sake

Annual Japan Sake Awards 2022 Public Tasting

Admission fee: ¥3,000 *Ticket valid for session only

June 17 Sat Session 1 10am - 12pm
Session 2 1pm - 3pm
Session 3 4pm - 6pm

Place: Bunka Kaikan Bldg. 4F
Exhibition Hall B

Get to know Japanese Sake in a fun way.

Sake seminars

Free Admission *Ticket holders only and pre-registration required

June 17 Sat Rotate participants among each course
10am - 4pm
Total 8 seminars

Place: World Import Mart Bldg. 5F
Conference room 14, 15

*In Japanese only
*For more information on the event and schedule, please visit our Website

World's Largest Sake Event



J A P A N E S E SAKE FAIR 2023

NATIONAL TAX AGENCY
subsidized project

June 16 Fri.-17 Sat. Ticket Each admission tickets are sold in advance on PassMarket.

Sponsored by JSS

Place Sunshine City Ikebukuro, Tokyo



For more information,
please visit our Website

Sake Fair



●You must be older than 20 years to drink alcohol ●No one coming by car or bicycle will be admitted ●Never drink and drive ●Good sake, good quantity, not too much ●Pregnant women and nursing mothers should refrain from drinking too much ●Recycle use bottles

COVID-19 infection prevention will be implemented during the event. For more information, please visit our Website.

Taste 400 award-winning sake from 2022 Annual Japan Sake Awards! A great chance to sample and purchase a wide variety of quality sake from all across Japan.

The 15th All Japan Sake Fair



Sake brewers' associations from 45 prefectures will exhibit under themes such as regional climate and culture, and conduct tastings and sales of various types of sake, from sparkling to matured sake.

June 16 Fri Participants: 800 persons
Session 1 6pm - 8pm

June 17 Sat Participants: 800 persons/session
Ticket valid for session only
Session 2 10am - 12pm Session 3 1pm - 3pm
Session 4 4pm - 6pm

Place: World Import Mart Bldg. 4F Exhibition Hall A

Traditional Sake Brewing booth

Introducing the registered intangible cultural asset "traditional sake brewing" and topics related to sake.

Sakagura tourism booth

Provides information on Sakagura (sake brewery) visits and tours.

Annual Japan Sake Awards 2022

Public Tasting

Please enjoy approximately 400 prize-winning sake from the Annual Japan Sake Awards 2022 (co-sponsored by the National Research Institute of Brewing), the finest Ginjo sake from sake breweries across Japan that have poured their skills and passion into their products.

June 17 Sat Participants: 500 persons/session
Ticket valid for session only
Session 1 10am - 12pm Session 2 1pm - 3pm
Session 3 4pm - 6pm

Place: Bunka Kaikan Bldg. 4F Exhibition Hall B

*We provide enough sake for tasting, but please forgive us in case it's run out.



Sake seminars

Participation free
(Ticket holders only and pre-registration required)

Seminars will be held on a variety of topics including how to drink and enjoy sake, and some lectures will be live-streamed.

June 17 Sat 10am - 4pm
Total 8 seminars

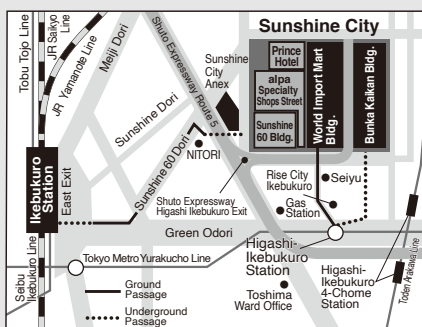
Place: World Import Mart Bldg. 5F Conference room 14, 15

*In Japanese only



Fill out a questionnaire on the day of the event and
Get Free Smile-Ochoko

*Please forgive us in case it's run out.



Hall map

All Japan Sake Fair



Access

About 8 minutes on foot from Ikebukuro Station
About 3 minutes on foot from Higashi-Ikebukuro Station (Tokyo Metro Yurakucho Line)
About 4 minutes on foot from Higashi-Ikebukuro 4-Chome Station (Toden Arakawa Line)

Public Tasting



Check the details of Japanese Sake Fair 2023 here!

Sake Fair

<http://sakefair.com>



Unified mark authenticating the products are made in Japan.

This is the mark for the "Sake" made in Japan. It authenticates the products which are of Japanese origin with high and reliable quality.

●Drink responsibly without inconveniencing other guests. Drunken and/or rudely behaving individuals will be asked to take a break or leave the venue.

*We provide enough sake for tasting, but please forgive us in case it's run out *Please notice that the contents written here might be changed. *All pictures on the brochure are images of the event.