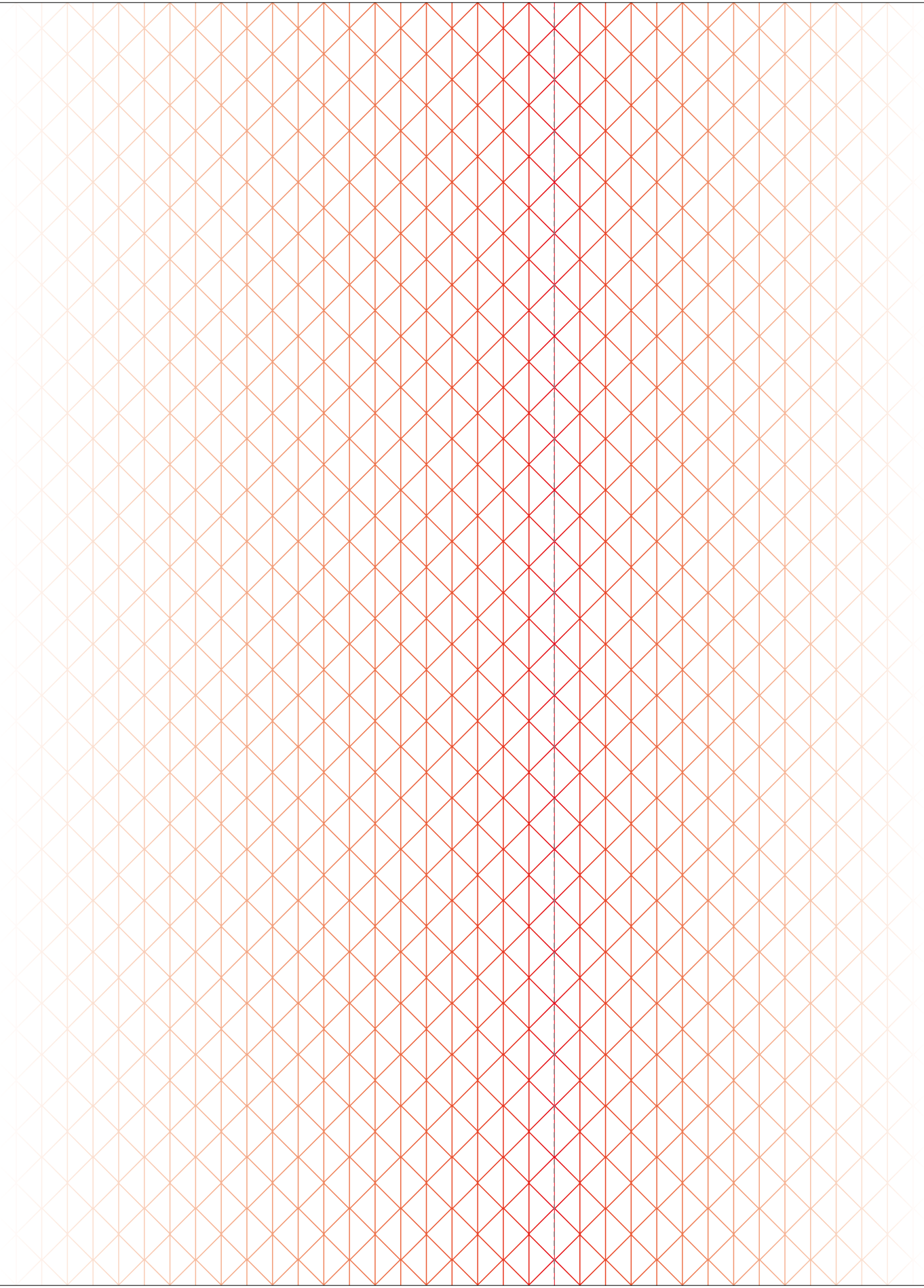


JAPAN DAVILION

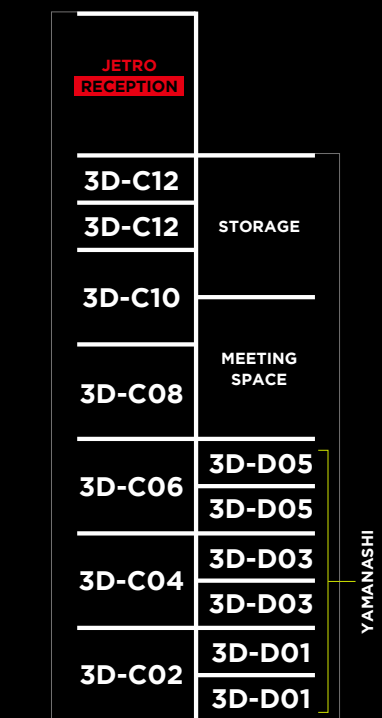
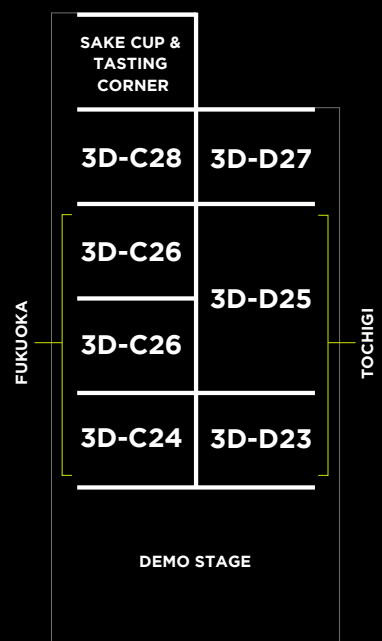


**Hong Kong
International Wine & Spirits Fair 2016**

10 (Thu.) - 12 (Sat.) November 2016
Hong Kong Convention and Exhibition Centre



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3D-D01

ALPS WINE CO., LTD.

ALPS WINE Co., Ltd. was founded in 1962. We are a small winery. The style and goal of our wine is to maintain the essential composition of the grapes and achieve a wine that is clean and clear in taste. As a result, we have wine that is brilliant in flavor when fresh or aged.



Ajiron Sparkle
9%

This sweet red sparkling wine is made by Adirondack grapes in Yamanashi. The aroma and fresh taste of this wine will make people feel happy.



Japanese Style Wine Bailey-A
12%

This red wine is made by Muscat Bailey-A grapes in Yamanashi. Light aroma, with an acidic rich taste. A balanced light body wine. Goes well with teriyaki flavored dishes.

Contact in Japan

Address 418, Kitsunearai, Ichinomiya, Fuefuki-shi, Yamanashi, 402-0068 Japan

Tel / Fax +81-553-47-0383 / +81-553-47-2155

Membership Yamanashi Prefecture Government

URL www.alpswine.co.jp

E-mail alpswine2004@minos.ocn.ne.jp

Contact Mr. Jun MAESHIMA

3D-
D01

Katsunuma Jyozo Winery CO., LTD.

The winery has 79 years of history after its foundation in 1937. Since mid-1990th, aiming at wine making on the world stage, we have made wine specialized in Koshu grapes which is a Japanese-specific variety.



Aruga Branca Brilhante
11%

It is a sparkling wine of secondary fermentation in a bottle which is made of Koshu species specific to Japan. A fine froth and a dry taste fits well with Japanese-style food.



Aruga Branca Pipa
12.5%

After squeezing Koshu grapes of a Japanese-specific variety and condensing fruit juice by frozen fruit-juice brewing, it is fermented in a barrel. Then it is aged for 3 to 6 months in a barrel, and released after aging in a bottle.

Contact in Japan

Address 371, Shimoiwasaki, Katsunuma-cho, Koshu-shi, Yamanashi, 409-1313 Japan

Tel / Fax +81-553-44-0069 / +81-553-44-0172

Membership Yamanashi Prefecture Government

URL www.katsunuma-winery.com/

E-mail jaruga@katsunuma-winery.com

Contact Mr. Jun ARUGA

3D-
D03

LUMIERE WINERY

The family-run boutique winery that has been around since 1885, raising its motto "a good wine is from good grapes".

The company plantation adopting natural farming methods, spreads out in front of the winery and hosts a stone fermenter designated as a national tangible cultural property.



Lumiere Sparkling KOSHU
11%

This sparkling wine was fermented by natural yeasts and made by the Traditional Method, with lees contact for more than one year. It is a food-friendly wine and especially good with Prawn, scallop and other seafood, healthy Asian food and Japanese food.



Prestige Class CABERNET FRANC
13%

This wine was produced from selected Cabernet Franc grapes grown in Iwade area of Yamanashi in Japan, and matured in oak barrel. This wine is supplied with aromas of ripened berries, gentle barrel and juicy and rich mouthfeel. The taste is soft and smooth with long finish.

Contact in Japan

Address 624, Minami-noro, Ichinomiya-cho, Fuefuki-shi, Yamanashi, 405-0052 Japan

Tel / Fax +81-553-47-0207 / +81-553-47-2001

Membership Yamanashi Prefecture Government

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Company Fine Vintage (Far East) Ltd.

Address Room 1208 Hong Man Industrial Centre, 2 Hong Man Street, Chai Wan, Hong Kong

Tel / Fax +852-2896 6108 / -

URL www.lumiere.jp/

E-mail -

Contact Ms. Kazu KIDA

URL finevintage.com.hk/shop/

E-mail -

Contact Ms. Hiromi PAIN

3D-D03 **MERCIAN CO.**

The wine taste which Chateau Mercian aims at "finesse & elegance", a harmonious and exquisite taste .

And the most important policy is to make a wine which expresses the uniqueness in the taste that has been nurtured in each locality.



Chateau Mercian Yamanashi Muscat Bailey A 2014
12.5%

Japan-specific grape variety "Muscat Bailey A" is a grape for red wine grown mostly in Yamanashi Prefecture. With Muscat Bailey A being used, combined with the flavorable nuance of a barrel and the taste of sweet fruit, this is a well balanced wine.



Chateau Mercian Yamanashi Koshu 2015
11.5%

A thick dry wine with a firm taste is achieved by using Koshu grapes grown in Yamanashi Prefecture and also by exposure to dregs in a storage tank until just before bottling (Sur Lie process). It goes well with Japanese-style food.

Contact in Japan

Address Nakano Central Park South, 4-10-2, Nakano, Nakano-ku, Tokyo, 164-0001 Japan

Tel / Fax +81-3-6837-7143 / +81-3-3228-2438

Membership Yamanashi Prefecture Government

URL www.chateaumercian.com/

E-mail -

Contact Mr. Masahito IKEDA

3D-D05 **Ide Jozo Ide Yogouemon**

Ide brewery was founded in around 1700 as a soy sauce brewer and in around 1850, 16th generation Ide Yogouemon started making sake focusing on cooler climates at an altitude of 850m and cool clear water.



Kainokaiun Daiginjo
15%

Kainokaiun Daiginjo is the best quality sake with a gorgeous aroma and graceful taste.



Kainokaiun Umeshu
9%

Unique ume flavor and depth of sake splendidly harmonized. Quite a refreshing umeshu liquor.

Contact in Japan

Address 8, Funatsu, Fujikawaguchiko-machi, Minamitsuru-gun, Yamanashi, 401-0301 Japan

Tel / Fax +81-555-72-0006 / +81-555-72-6636

Membership Yamanashi Prefecture Government

URL www.kainokaiun.jp

E-mail info@kainokaiun.jp

Contact Mr. Yogouemon IDE

3D-
D05

Tanizakura Shuzo CO., LTD.

Since 1848, we have continued to brew sake responding the changing times by using only spring water from the south foot of Mt. Yatsugatake and good-quality domestic rice. Our in-house rice cleaning is highly refined, and we truly care about our sake from production to sales.



Sakurasakura Junmai Daiginjo
15%

Luxurious pure-rice sake brewed from organic growing Yamada-nishiki polished to 35%. It is characterized by a fruity and elegant aroma and semi-dry, clear taste.



Junmai Ginjo Ryuryushinku
14.5%

Genuine pure-rice Ginjo sake using only organic growing Yamada-nishiki. It is a pure-rice Ginjo sake with a mild fruity aroma and a firm, dry taste.

Contact in Japan

Address 2037, Yato Ohizumi-cho, Hokuto-shi, Yamanashi, 409-1502 Japan

Tel / Fax +81-551-38-2008 / +81-551-38-2199

Membership Yamanashi Prefecture Government

URL www.tanizakura.co.jp

E-mail s.tsukahara@tanizakura.co.jp

Contact Mr. Shun TSUKAHARA

3D-
C02

HANANOMAI BREWING CO., LTD.

We increasingly continue to craft sake brought to life with local ingredients, using purely the plentiful underground water from the Akaishi Mountains and Shizuoka-grown rice.



Japanese Sparkling Sake
6%

Japanese sake only made from rice and water. Alcohol concentration is 1/3 of regular sake. The taste is sweet from Japanese rice, and has good acidity.



Japanese Sparkling Sake Yuzu
6%

Home-grown yuzu citron is made into the form of a puree, and is blended with fine frothy sake. The acidic taste of yuzu is added to the mild sweet taste of rice allowing you to enjoy a unique taste of a natural ingredients that is additive-free.

Contact in Japan

Address 632, Miyaguchi, Hamakita-ku, Hamamatsu-shi, Shizuoka, 434-0004 Japan

Tel / Fax +81-80-6980-2667 / +81-53-589-0122

Membership -

URL www.hananomai.co.jp/

E-mail takadas@hananomai.co.jp

Contact Mr. Shinnozuke TAKADA

3D-C04

MARUISHIJOZO CO., LTD.

Maruishi Brewery was founded in Okazaki, Aichi prefecture in 1690, and has long been making sake for well over 326 years. Please enjoy our sake made with closest attention to quality rice, water, brewing and storage. Also enjoy our fresh thick fruit wine.



Daiginjo Tokugawa Ieyasu
17%

It has a well-balanced taste but a complex combination of "sweet and dry", a curious sensation of a sweet mellow aroma spreading upon opening a bottle and clean dry aftertaste.



Miwaku no Ichigo
7%

Made from a pure-rice sake and strawberries. The brewers harvested sweet "Tochiotome" strawberries, crushed them by hand and combined them with sake. Leaving the original sweetness of strawberry as is, it is the "gem of fruit wines."

Contact in Japan

Address 6-2-5, Nakamachi, Okazaki-shi, Aichi, 444-0015 Japan

Tel / Fax +81-564-23-3333 / +81-564-22-0539

Membership -

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Tel / Fax +852-2338-9983 / +852-5539-8330

URL www.014.co.jp

E-mail maruishi@014.co.jp

Contact Mr. Hideki FUKADA

URL -

E-mail hansen.liao@hukkuro.com

Contact Mr. Hansen LIAO

3D-C06

KYOTO TRADING CO.

Since it has an overseas subsidiary (Kyoto trading hong kong ltd) in Hong Kong, a small lot order is available. Moreover, it is trading with 25 breweries and the number of brands is more than 120.



Fu
8%

Alcohol content is as low as 8%. It is a sake with a fruity aroma and a sweet taste, and is very easy to drink. In the August 2016 issue of the wine magazine "Brewer life" of Hong Kong, it earned the top rating among dozens of other sakes.



Iwashimizu Yellow label
16%

This sake is made using 50% malted rice, while the ratio of malted rice is about 20% as for the usual sake. As a result, you can enjoy a very thick sweet and sour taste along with the rich mellow flavor of this sake.

Contact in Japan

Address 608-5, Yabunouchicho, Shimogyo-ku, Kyoto-shi, Kyoto, 600-8374 Japan

Tel / Fax +81-75-353-7338 / +81-75-320-1848

Membership -

Contact in Hongkong

Company Kyoto Trading Hong Kong Ltd. (Japanese sake shop Sakelegant)

Address Unit1601, 16/F, Barttlock Centre, 3-9 Yiu Wa Street, Causeway Bay, HK

Tel / Fax +852-2333-3320 / -

URL www.kyoto-trading-corp.com

E-mail t.inoue@kyoto-trading.com

Contact Mr. Takuya INOUE

URL www.kyoto-trading-corp.com

E-mail bowie@kyoto-trading.com

Contact Ms. Bowie Man

3D-
C08

Schmidt Marketing (Consumer Products) LTD.

Founded in 1805. Production and sales of sake, shochu and liqueur. Using raw rice from Ibaraki and good quality water from the Tsukuba water system, they are brewed in liquors with elegant deep flavor.



Shiragiku Daiginjo
16 ~ 17%

Extra-excellent rice "Yamada-nishiki" from Hyogo, polished to 40%, is exclusively used. Especially excellent fruity aroma compared with the traditional yeast cannot be beat. It requires great efforts to bring out this taste.



Shiragiku Junmaiginjo
15 ~ 16%

Special rice "Miyama-nishiki" from Nagano, polished to 50%, is exclusively used. The most popular sake among our specific-named products. Favorable fruity aroma and light, dry feeling, and also firm clear taste.

Contact in Japan

Address 871, Takahama, Ishioka-shi, Ibaraki,
315-0045 Japan

Tel / Fax +81-299-26-4131 / +81-299-26-6699

Membership -

Contact in Hongkong

Company -
Address 13/F Chinachem Exchange Square No.1
Hoi Wan Street, Quarry Bay Hong Kong

Tel / Fax +852-3650-0611 / +852-2620-8334

URL www.shiragiku-shuzou.co.jp/

E-mail info@shiragiku-shuzou.co.jp

Contact Mr. keinosuke HIRISE

URL www.schmidtmarketing.com

E-mail yoshiokamata@schmidtmarketing.com

Contact Mr. Yoshio KAMATA

3D-
C10

LTG Solution CO.

Our company is a specialized trading company which exports Japanese sake and wine to Asia, such as Hong Kong and Taiwan.



Kuragokoro Zyunmaiginzyo
15%

Yamadanishiki 50% polished rice.
Sake in which its aroma and flavor of pure rice wine are exquisitely matched.

Contact in Japan

Address Sagami Bldg. 2F, 7-13-6, Ginza,
Chuo-ku, Tokyo, 104-0061 Japan

Tel / Fax +81-80-3248-1884 / -

Membership -

URL -

E-mail yatsuhashi@l2g.jp

Contact Mr. Kimihiko YATSUHASHI

3D-
D23

TENTAKA SHUZO CO., LTD.

Specializing in dry taste sake. Selecting a suitable rice and aiming for a product that is "tasty, safe and enjoyable", we hold a track record of continuous victories in domestic and foreign contests. A very rare brewery with organic certification in Japan, U.S and Europe.



Organic Junmai TENTAKA 15%

Rare pure-rice sake with organic certification in Japan, US and EU, using organic "Gohyakumangoku". The company ranges from growing and manufacturing ingredients, to product shipment. This sake features a soft acidic and gentle taste. Delicious served either chilled or hot.



Junmai-Daiginjo TENTAKA KOKORO 15%

Pure-rice daiginjo sake with a mild aroma and a rich taste, which is brewed from 50% polished Yamada-nishiki from the cultivation A area. It is a 45-year long seller since its launch.

Contact in Japan

Address 2166, Hiruhata,Ohtawara-shi, Tochgi,
324-0411 Japan

URL www.tentakaco.jp

E-mail ozaki@tentakaco.jp

Tel / Fax +81-287-98-2107 / +81-287-98-2108

Contact Mr. Munenori OZAKI

Membership TOCHIGI PREFECTURAL GOVERNMENT

Contact in Hongkong

Company SOARERS LIMITED

Address Room B02, 13F, Splendid Centre,
No.100 Larch Street, Tai Kok Tsui,
Kowloon, Hong Kong

URL www.soarershk.com

E-mail info@soarershk.com

Tel / Fax +852-3597-0349 / +852-3597-0349

Contact Mr. Naoki HAMAGUCHI

3D-
D25

Sake Breweries of Tochigi

This council has been established by coordination of four sake brewers in Tochigi Prefecture. Each brewer has received high appraisal in domestic and foreign contests. They are also working on inbound tourism utilizing the breweries.



SANRAN DAIGINJO 18%

Smell like sweet fruit.

Refreshed and dry.

Gold prize in The U.S. National Sake Appraisal
2016.



SANRAN JUNMAIDAIGINJO 15%

Calm aroma and mellow taste.

It features a deep flavor. You can enjoy this sake
with a meal or by itself. Gold prize winner in the
London Sake Challenge 2015.

Contact in Japan

Address 333-1, Hanawa, Mashiko-machi,
Haga-gun, Tochigi, 321-4216 Japan

URL www.tonoike.jp

E-mail info@tonoike.jp

Tel / Fax +81-285-72-0001 / +81-285-72-0003

Contact Mr. Shigeki TONOIKE

Membership TOCHIGI PREFECTURAL GOVERNMENT

3D-
C24

KIKUBIJIN SAKEBREWING CO., LTD.

Founded in 1735 of the mid-Edo. Hakushuu Kitahara, a famous poet of Yanagawa, loved this sake, and the title of its label "Kikubijin" is his autograph. Mother water is the river bed water of Yabe river flowing through the side of the brewery. Selecting brewing-suitable rice "Yamada-nishiki" and "Yume-ikkon", a Yanagawa master brewer skillfully brews the sake with in his heart and soul.



KIKUBIJIN DAIGINJO 16%

Brewing suitable rice "Yamada-nishiki" from Fukuoka is polished to 35% and brewed slowly through low-temperature fermentation fully handmade by a master brewer. Once in your mouth there comes a mild feeling and then you can enjoy the brewed aroma spreading and the fine taste.



KIKUBIJIN TOKUBETSU-JUNMAI-SHU 15%

The brewing rice "Yume-ikkon" from Fukuoka is polished to 60% and used for brewing with good quality water of Chikugo. It is a special pure-rice sake with a rich and soft taste. A traditional squeezing method is still used for the extraction of clear sake, carried out by the handwork of brewers using squeezing bags.

Contact in Japan

Address 183, Kaminosho, Setaka-machi, Miyama-shi, Fukuoka, 835-0025 Japan

URL www.kikubijin.co.jp

Tel / Fax +81-944-62-3001 / +81-944-62-2168

E-mail info@kikubijin.co.jp

Contact Mr. Shunsuke EZAKI

Membership Fukuoka Sake Brewers Association

3D-
C26

KITAYA CO., LTD.

Inaugurated in the tea-growing district "Yame" in southern Fukuoka 200 years ago. Sake and white liquor are manufactured. "Daiginjo-gokujo- Kitaya" won an award "Champion SAKE" among 583 brands in IWC 2013.



DAI-GINJYO GOKUJYO KITAYA 16%

Won the highest award "Champion SAKE" among 583 brands in IWC 2013. "Yamada-nishiki" from Itoshima Fukuoka is polished to rice-cleaning rate of 35%, brewed very carefully, and finished by the traditional squeezing method. It is presented to Japanese Embassies around the world.



JUNMAI DAI-GINJYO KANSANSUI 45% MIGAKI 14%

Brewing suitable rice "Yamada-nishiki" and "Omachi" are polished up to a 45% rice-cleaning rate, and brewed with the river bed water of Yabe river. It is a pure-rice daiginjo sake with splendid fruity aroma and a mild clear taste.

Contact in Japan

Address 374, Motomachi, Yame-shi, Fukuoka, 834-0031 JAPAN

URL www.kitaya.co.jp

Tel / Fax +81-943-23-2154 / +81-943-23-2156

E-mail shimomushiki@kitaya.co.jp

Membership Fukuoka Sake Brewers Association

Contact Mr. Tsutomu SHIMOMUSHIKI

Contact in Hongkong

Company Liquid Gold Corporation Limited

URL www.liquidgold.com.hk

Address Room 2115, No.1 Hung to Road Ngau Tau Kok Kowloon

E-mail clara.wong@liquidgold.com.hk

Tel / Fax +852-2755-5110 / +852-2755-5899

Contact Ms. Clara Wong

3D-
C26

NISHIYOSHIDA-SYUZOU CO., LTD.

Authentic Shochu maker since its establishment in 1893.
"TSUKUSHI" won an award Los Angeles spirits competition 2014 GOLD medal.



TSUKUSHI SHIRO 25%

Enjoy the refreshingly fruity aroma and fine, crisp flavor of Tukushi White Label Shochu. This shochu goes well with sashimi or sushi.



Green Tea Plum Liqueur 12%

The "Yame tea" of local Fukuoka and large plums of Yame are used, and deliciously merged by an original process. It is a green tea ume liquor that captures a harmony between the acid taste of fresh plum and the aroma of green tea. 2016 gold prize awarded.

Contact in Japan

Address 612, Izumi, Chikugo-shi, Fukuoka, 833-0041 Japan

URL www.nishiyoshida.jp/

Tel / Fax +81-942-53-2229 / +81-942-52-4088

E-mail info@nishiyoshida.jp

Contact Ms. Kyoko YOSHIDA

Membership Fukuoka Sake Brewers Association

Contact in Hongkong

Company Tei Enterprises Limited

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URL www.tei.com.hk/

E-mail -

Tel / Fax +852-2592-8833 / +852-2592-7944

Contact -

3D-
D27

Nonprofit organization The Art of Sake and Japanese Food Culture Misson consortium (SJFCM)

This organization "The Art of Japanese Sake and Food Culture Mission consortium" is a connecting foundation for those who love Japanese food culture around world, to surrounding artisans of foods and sake producers, fish producers, agriculture producers, restaurants, chefs and any kind of suppliers of Japanese food culture.



Draft Sake Keykeg

-

Fresh draft sake from the tap.

This is a new solution for the restaurants and bars.

Contact in Japan

Address 7-27-103, Yamashita-cho, Akashi-shi, Hyogo, 673-0878 Japan

URL www.sakeseven.com

E-mail info@sakeseven.com

Tel / Fax +81-50-5806-8499 / -

Contact Mr. Hiroshi WATANABE

Membership -

3D-
C28

INTLOOP INC.

INTLOOP is teamed up with a famous supplier of Japan, and is performing overseas expansion. It wholesales delicious sake and fruit wine of Ikegame brewery in Kyushu and sake of the Yamamoto family which has continued for 400 years in Kyoto.



PULULU Jelly-type Umeshu 8%

Super-fine Umeshu by Ikegame Shuzo Co.,Ltd (Brewery) is only produced 500 bottles in one brewing. Please shake the bottle before drinking. You can taste the excellent Umeshu with texture and richness of ripe ume-plums on the rock or as a dessert. We do not add fragrance, coloring agent, preservative, antioxidant.



Matcha-liqueur 9%

Matcha-liqueur of Uzi-matcha uses 100% Organic-liquor. You can taste the natural flavor of matcha.

Contact in Japan

Address 5F, Takata Bldg. 2-12-31, Akasaka, Minato-ku, Tokyo, 107-0052 Japan

Tel / Fax +81-3-5544-8042 / +81-3-5544-8041

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Address Rm.23, 5/F, Hung To Centre, 94-96 How Ming Street, Kwun Tong, Kowloon, Hk

Tel / Fax +852-9577-7784 / -

URL www.intloop.com/en/

E-mail info-abroad@intloop.com

Contact Mr. Takeuchi

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E-mail wilson@intloop.com

Contact Mr. Wilson

3C-
C12

ASO BREWERY CO., LTD.

A long-established liquor maker continuing for 170 years located in the popular resort Yufuin. Surrounded by rich green mountains, our product is made in nature and has been loved by the local people. The rice is from Kyushu and the water is one of "Japan's 100 remarkable waters".



Japanese MUGI Shochu GOKUJYOU ASOU 25%

Delicious barley shochu with a sweet taste and rich aroma of wheat. You can enjoy it on the rocks or with water, with a favorite juice or tea in summer and also diluted shochu with hot water in winter. Its mouth-refreshing after oily foods.

Contact in Japan

Address 16, Hatakeda, Shonaimachi, Yufu-shi, Oita, 879-5432 JAPAN

Tel +81-97-582-0008

FAX +81-97-582-0023

URL www.asouhonten.com

E-mail asouhonten.fujihira@gmail.com

Contact Ms. Yuriko FUJIHIRA

Contact in Hongkong

Company TAI FAT HONG PROVISION CO.

Address Room 08,10/F, Harbour Industrial Centre, 10 Lee Hing Street, Ap Lei Chau, Hong Kong

Tel +852-2540-6877

FAX +852-2559-7057

URL -

E-mail -

Contact -

3C-
C12

STORY LTD.

ZENJIRO exports sake, wine, beer, tea, ceramics etc., and provides the best satisfaction to customers.



Kasen Tokubetsujunmai Tokyowajo 16%

Light aroma, mellow and slight dry junmaishu. As a meal time drink, it compliments a wide variety of cuisines.

Contact in Japan

Address 1-37-15, Ozenji-higashi, Asao-ku, Kawasaki-shi, Kanagawa, 215-0018 JAPAN

Tel +81-44-281-4104

FAX +81-44-281-4105

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E-mail info@zenjiro.jp

Contact Mr. Michio JIBIKI

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Contact -

JETRO

Japan External Trade Organization

JETRO TOKYO

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URL www.jetro.go.jp

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Tel / Fax +852-2526-4067 / +852-2868-1455

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