

Three-Day, Two-Night Sake Brewery Experience with Brewery Stay

Musashino Sake Brewery, located at the foot of Mt. Myoko—famous for winter sports—has been brewing sake for over 100 years. Guests will stay for two nights in a renovated guesthouse adjacent to the brewery and experience authentic sake-making.

Authentic Koji-Making Experience

While receiving direct guidance from the toji, you will take on the challenge of making koji, which is the core of Japan sake making. After steaming the carefully selected sake rice, the temperature and humidity are thoroughly controlled, and the koji is completed over three days.

Working in special spaces

In a sacred space that is usually only accessible to brewers, you can participate in the work side by side with the brewer. There is also plenty of time to interact with the brewers.

Luxury accommodation and dining

You can stay overnight at the brewery's guesthouse "Rakushu-tei" and enjoy tasting of daiginjo sake and wine barrel storage sake. It also includes a special dinner at the 140-year-old nationally registered tangible cultural property "Ukiyo".

Plan details

- **Setting period:** Anytime from January 2026
(reservation required at least 2 months in advance)
- **Duration:** 3 days and 2 nights
- **Maximum number of attendees:** 2
- **Minimum number of attendees:** 1
- **Languages:** English, Japanese

What's included

- **Interpreter and guide fee** • **Accommodation fee for 2 nights** • **Sake making experience fee**
- **dinner on the 1st day, breakfast, lunch and dinner on the 2nd day, breakfast and lunch on the 3rd day**
- **Japan sake tasting fee and taxi fare to the dinner venue**

¥662,200

One adult
Price including tax

¥834,900

Two people
Price including tax



Accommodation is Rakudzu-tei

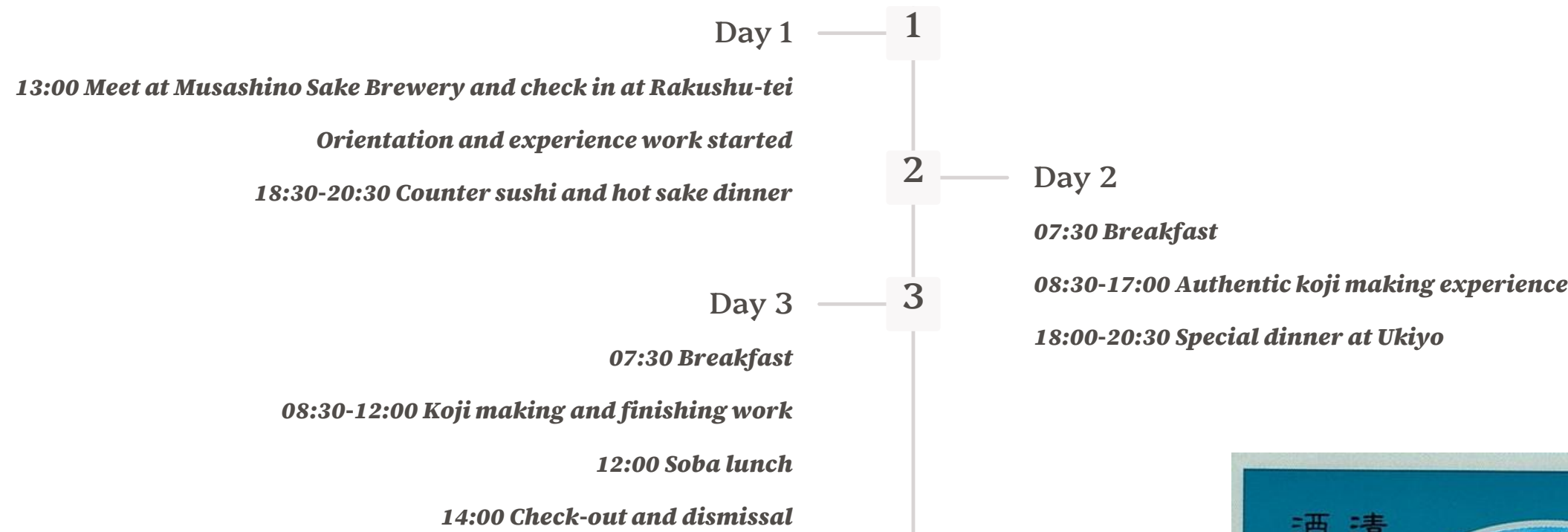


You can experience koji making



Note: Those under the age of 20 cannot apply. Please wear comfortable clothes and shoes that allow you to work. If you have any allergies, please let us know in advance. *This is an arranged travel product.

Detailed schedule for 3 days



Exclusive dining experience

For dinner on the first day, you can enjoy a pairing of counter sushi made by artisans and carefully selected hot sake.

The second day is a special dinner in Ukiyo, which is over 140 years old. While touring the luxurious four-story wooden restaurant architecture, enjoy pairing traditional ryotei cuisine with brewery commentary.



Cancellation fee

- 2 months ~ 8 days before: 10%
- 7~2 days before: 30%
- The previous day: 50%
- On the day (before the event): 100%
- No notice after the start of the trip: 100%



Reservation Requirements

- Date of use
- identity
- Date of birth
- nationality
- contact
- Allergy



Contact us by email
info@kanaeru.club

Virts Productions Travel Division Kanaeru Travel Agency

Person in charge: Inaba, Yoshida, Kawakami

Reservation site <https://reserva.be/kanaeru>

Planning arrangement: Bartz Productions Co., Ltd. (Registered Travel Business No. 2-404)