



Nadagiku's Finest Sake Tasting Experience



Welcome to Nadagiku! Established in 1910, our brewery is proud to have a female master brewer. We focus on small-batch production, offering exclusive sake that you can only find here in Himeji. Please enjoy our sake!

【Message from the Toji】

At Nadagiku, we proudly maintain six original wooden warehouses on our historic grounds—a unique feature of our brewery. For the past 20 years, I've dedicated myself to crafting sake as the Toji, using Hyogo's finest rice, producing in small batches, and following traditional, fully handcrafted methods. Our sake has earned awards and high praise both in Japan and internationally. Please enjoy the very best that Nadagiku has to offer.

CEO and
Toji(Master Brewer)
Misa Kaiwaishi

- Born in 1978 as the third daughter of the brewery family.
- Graduated from Tokyo University of Agriculture, Department of Brewing Science.
- First female Toji in Hyogo Prefecture.



Ⓐ Super Premium Course

1 type ¥400 3 types ¥880

Experience the finest sake from Nadagiku, including seasonal specialties!

- ※ Purchase sake tasting coins
- ※ Choose sake from the Super Premium Course.
- ※ For a Set of 3 Drinks Please present your receipt when purchasing sake. You will receive a **¥200 discount**.

Ⓑ Premium Course

1 type ¥220 3 types ¥550

Enjoy a selection of different sakes, ranging from dry to fruity, including our popular yuzu liqueur

- ※ Purchase sake tasting coins
- ※ Choose sake from the Premium Course only.
- ※ For a Set of 3 Drinks Please present your receipt when purchasing sake. You will receive a **¥100 discount**

