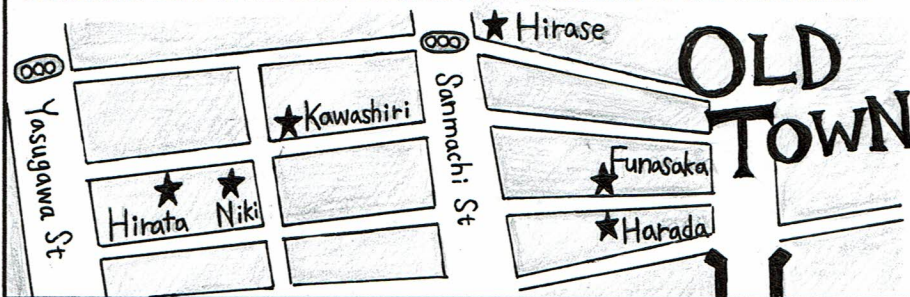


**SAKE BREWERY Special Event** gives you an opportunity to explore the depth of the sake world with a knowledgeable brewery staff member! 6 sake breweries in the old town open to the public for a week in turn from 19<sup>th</sup> January to 3<sup>rd</sup> March. You can observe the sake brewing systems that are usually kept private. Out of many kinds of sake, there are special denominations which are specified by the Japanese government such as “Dai-ginzoshu”, “Ginjoshu”, “Honjozoshu”, and “Junmaishu”. Sake varies based on the percentage of rice milling and the brewing method that create each unique flavor and taste! Each brewery presents its own proud sake, and of course there will be free tasting! Let’s raise our sake cup and say “Kampai” together! The following is the event schedule. Ask us for more details and directions to the breweries.

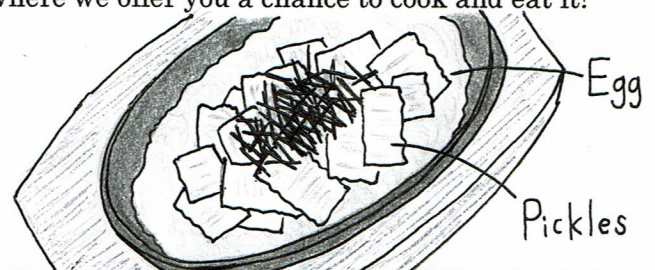


|                        |               |
|------------------------|---------------|
| Harada Sake Brewery    | 2018.1.19-25  |
| Kawashiri Sake Brewery | 2018.1.26-2.1 |
| Niki Sake Brewery      | 2018.2.2-8    |
| Hirase Sake Brewery    | 2018.2.9-15   |
| Funasaka Sake Brewery  | 2018.2.16-22  |
| Hirata Sake Brewery    | 2018/2/23-3/3 |

**HIDA FOLK VILLAGE**, beautifully decorated with white snow in February, will give you a fun winter experience. You can enjoy playing with snow by making a snow man or taking a picture dressed up in the traditional farmer’s winter costume. Exclusively on Saturday and Sunday, there is grilled rice cake and pickle tasting. Another bonus is that it turns into a stunning fairy tale village with illuminations after 17:30. Do not miss the gorgeous scenery at night because it usually closes at 17:00. In case you want to have a better understanding of the village, we offer Hida Folk Village Walking Tours! Ask for details at the tour desk.



**TSUKEMONO STEAK**, pickle steak, is a common winter cuisine in the Hida area. Although it is called steak, it doesn’t include any meat. It is a way for eating frozen or fermented pickles, instead of throwing them away as waste. The pickles are panfried with eggs and butter and served on an iron plate like a steak. It matches perfectly with sake or rice. You can try it at local restaurants or Izakaya bars (Japanese gastropubs). Or **Sake Brewery Visit & Japanese Tapas Cooking Tour**, where we offer you a chance to cook and eat it!



*Let's make the most of your Hida trip!*