

食

Food



京を醸す

地元の水と京の米で造る個性豊かな日本酒。

ホップから育てたクラフトビールや、地域のボタニカル香るクラフトジン。

京都ならではの伝統と革新が醸す多様な味わいをお愉しみください。

Brewing Kyoto

Highly unique brands of sake are brewed from local water and Kyoto-grown rice. Other options include craft beer brewed from locally grown hops and craft gin infused with the aromatic essence of regional botanicals. Enjoy the diverse flavors of Kyoto, which emerge where innovation meets the distinctive local traditions.

- 1 京都府酒造組合連合会
The Kyoto Sake Makers Association
- 2 与謝野ホップ振興協議会
Yosano Hop Promotion Council
- 3 京都蒸溜所
The Kyoto Distillery

1

Kyoto Prefecture, Japan's Second-Largest Producer of Sake

A Land Blessed with Abundant Water

With mountains in its central and northern regions, Kyoto Prefecture is blessed with numerous and easily-accessible water sources. In the south, where major rivers converge into a basin-like landscape, the area is especially rich in groundwater.

Kyoto Sake, Nurtured by Dashi Culture

As the seat of the ancient imperial government, the local cuisine catered to the tastes of a truly diverse range of visitors, giving rise to a culinary tradition centered around “dashi”—broths designed to enhance the natural flavors of ingredients. This in turn led to the development of techniques to brew sake that complements this style of cuisine.

A Sake Culture Shaped Over the Course of Generations

In 2024, the traditional sake brewing techniques of Japan were registered as a UNESCO Intangible Cultural Heritage. Kyoto has been a center of sake brewing since ancient times, and the area plays a vital role in preserving this cultural tradition.



The Kyoto Sake Makers Association
322-2 Nishiote-cho, Fushimi-ku, Kyoto-City

2-1

Yosano Hops: Connecting Communities Through Smiles and Toasts

Japan's First Independent Hop Farm

We began growing hops in 2015 as a Yosano Town initiative. Our journey started as independent hop farmers, operating without contracts with major brewing companies—a pioneering approach in Japan.

Harvested One by One, Entirely by Hand

Yosano hops are harvested individually by hand and vacuum-frozen on the same day to preserve their quality. This careful process maintains their vibrant, fresh aroma—our product's most distinctive feature.

Revitalizing the Community Through Hop Cultivation

We organize hop harvest experiences and beer events featuring freshly picked hops, contributing to local community revitalization and engagement.



Yosano Hop Promotion Council
433 Kaya, Yosano-cho, Yosa-gun

2-2

Craft Beers Brewed Using Hops from Yosano Town

ASOBI Pale Ale

A classic pale ale-style craft beer brewed using fresh hops from Yosano Town, Kyoto. It features a vibrant, citrusy aroma and the fresh flavor of Yosano-grown hops--calling to mind the image of fields of ripening hops--for a distinctively deep flavor beautifully balancing the gentle sweetness of the malt and the crisp yet restrained bitterness of the hops.

Kyoto YOSANO IPA

A Kyoto-born craft beer with a vibrant aroma.

Brewed using lavish amounts of hops from Yosano Town for a uniquely Kyoto-style craft beer. It allows you to enjoy a fresh, vibrant, citrusy aroma together with a refined, pleasant bitterness. Brewed exclusively at Spring Valley Brewery in Kyoto.



Yosano Hop Promotion Council
433 Kaya, Yosano-cho, Yosa-gun

2-3

Craft Beers Brewed Using Hops from Yosano Town

Terroir KYOTO Golden

A golden ale brewed using Columbus hops from Yosano and malt from Kameoka—both in Kyoto Prefecture—for a distinctly Kyoto-style flavor. Characterized by the refreshing feeling as it goes down, as you enjoy the fresh hop aroma and full-bodied flavor of Japanese malt.

Hitachino Nest Beer - Green Hops Lager

A lager crafted using carefully selected malt and hops. It is brewed primarily using Cascade hops from Yosano, Kyoto Prefecture, along with exclusively domestically-grown malt. Enjoy the fresh hop aroma and full-bodied flavor of Japanese malt.



Yosano Hop Promotion Council
433 Kaya, Yosano-cho, Yosa-gun

3

Premium Craft Gin from Kyoto: KI NO BI Kyoto Dry Gin

A Harmonious Blend of Dry Gin and Kyoto Botanicals

This premium Japanese gin is distilled using 11 botanicals, many of which, such as the yokuro tea, yuzu, and ginger, are sourced locally from Kyoto Prefecture.

This blend of classic London-style dry gin and Japanese ingredients offers a distinctive flavor that transcends the traditional boundaries of Western liquors.

World-Acclaimed Craft Gin

The distillery has been awarded an International Gin Producer of the Year on two separate occasions at the prestigious International Wine & Spirit Competition (IWSC), the world's foremost wine and spirit competition, earning substantial acclaim both domestically and internationally.



The Kyoto Distillery

15 Kisshoin Shimanomazumecho, Minami Ward, Kyoto-City

A Spatial Design Covered in Kyo-Kawara “Kimono Tiles” & Featuring Non-Verbal Expression through Images and Music

This experience enables visitors to deeply engage with Kyoto’s future and past through a minimalist and serene environment unified by original Kyo-Kawara “Kimono Tiles.”

Non-verbal images and audio are also integrated in harmony with the environment, expressing its multifaceted appeal.



Video introduction



Harayama Tea Farm

Location: Harayama Tea Farm
(Circular Tea Fields) (Wazuka-cho)



Handmade Bread

Location: Yasakagama (Kyotango-City)
Cooperator: Yasakagama



Ishidera Tea Farm

Location: Ishidera Tea Farm (Wazuka-cho)



Kyoto Vegetable Fields

Location: Katamoto Organic Farm (Kameoka-City)
Cooperator: Katamoto Organic Farm



Kyoto Vegetable Fields

Location: Katamoto Organic Farm
(Kameoka-City)
Cooperator: Katamoto Organic Farm



Kyoto Vegetable Fields

Location: Katamoto Organic Farm (Kameoka-City)
Cooperator: Katamoto Organic Farm



Kyoto Chicken

Location: Okamoto Farm (Fukuchiyama-City)
Cooperator: Okamoto Farm Co., Ltd.



Shogoin Radishes

Location: Studio



Shrimp-Shaped Taro

Location: Studio (Kameoka-City, etc.)



Mackerel Sushi

Location: Studio (Kyoto-City)

Video introduction



Soup

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Sake

Location: Studio (Fushimi-ku, Kyoto-City)



Knife Skills

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Light Soy Sauce

Location: Matsuno Soy Sauce (Kita-ku, Kyoto-City)
Cooperator: Matsuno Soy Sauce



Oyster

Location: Studio (Maizuru-City)



Chestnut Rice Made Using Tamba Chestnuts

Location: Studio (Kyotanba-City)



Fishing Boats off the Coast of Kyoto

Location: Kyotango (Kyotango-City)



Syphon Coffee

Location: Hanafusa Coffee East Shop (Sakyo-ku, Kyoto-City)
Cooperator: Hanafusa Coffee East Shop



The Process of Making Kyoto Tofu

Location: Iriyama Tofu
(Kamigyo-ku, Kyoto-City)
Cooperator: Iriyama Tofu



Yasakagama

Location: Yasakagama (Kyotango-City)
Cooperator: Yasakagama

Video introduction



The Process of Making Kyoto Tofu (Grilled Tofu)

Location: Iriyama Tofu
(Kamigyo-ku, Kyoto-City)
Cooperator: Iriyama Tofu



People Enjoying a Meal Together

Location: So Kawahigashi (Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Syphon Coffee

Location: Hanafusa Coffee East Shop
(Sakyo-ku, Kyoto-City)
Cooperator: Hanafusa Coffee East Shop



Pouring Sencha Tea

Location: Studio (Uji-City)



The Process of Making Japanese Sweets

Location: Kyogashitsukasa Suetomi
(Shimogyo-ku, Kyoto-City)
Cooperator: Kyogashitsukasa Suetomi



Soup

Location: So Kawahigashi
(Sakyo-ku, Kyoto-City)
Cooperator: One Rice One Soup INC.



Selections from Miyako Meisho Zue ("Pictorial Guide to Scenic Spots in Kyoto")

Cooperator: 「Shuui Miyakomeishozue」
Kyoto Institute, Library and Archives

The Concept of Jun'on Haikai

Jun'on Haikai is a collection of the sounds of present-day Kyoto Prefecture, in combination with sounds documented in historical records and other sources, that has been enhanced with other compositions to create a unique soundscape.

In 1996, the Ministry of the Environment (known as the Environment Agency at the time) designated the “100 Soundscapes of Japan”—a collection of sounds recognized for their particular significance in maintaining Japan’s unique acoustic environment. The Ministry accepted submissions of a broad range of environments (soundscapes) featuring sounds that communities across the country cherish as local symbols and wish to preserve for future generations. Nearly 30 years have passed since then, and it is time to revisit the sounds of Kyoto Prefecture. Today, we are witnessing the acceleration of global warming and the seasons are gradually blending together. Under these circumstances, mountains, forests, and other elements of nature are becoming more important and precious than ever. Kyoto Prefecture is blessed with a rich natural environment, where beautiful sounds can still be found. Field recordings have been made to preserve them, with the hope that no more of the environment will be lost. This collection also contains newly recorded sounds beyond those already recognized in the previously mentioned “100 Soundscapes of Japan.”

Works of literature also contain many descriptions of sounds. Before the invention of recording technology, people had been preserving sounds through verbal descriptions since ancient times. Preserving sounds through language in this way is also a form of field recording.

Field Recording List

Part-1 Rurikei stream (Nantan City) Wharf (Ine Town) Maizuru Port (Maizuru City) Miyazu Bay (Miyazu City) Iwashimizu Hachimangu Shrine (Yawata City)

Part-2 Kyoto Imperial Palace gravel (Kyoto City) Kiyomizu Temple (Kyoto City) Deer (Kyoto City) Mount Oe (Fukuchiyama City) Chirimen Kaido Tenmangu Shrine (Yosano Town)

Part-3 Kotohiki Beach (Kyotango City) Kototaki Falls (Kyotamba Town) Uji River (Uji City) Shinpukuji Temple water harp (Kameoka City) Myoshinji Temple (Taizo-in) water harp (Kyoto City)

Part-4 Ayabe-Ohashi Bridge, Yura River (Ayabe City) Minoyama Bamboo Grove (Yawata City) Koshoji Temple (Uji City) Kosei Water Park (Kameoka City) Shisendo Temple Deer Dance (Kyoto City) Gokonomiya Shrine (Kyoto City) Thunderstorm (Kyoto City)

Written Description Field Recordings List

Ohara, The Tale of the Heike: The sounds of bells, deer, and insects

Nonomiya, The Tale of Genji: The sounds of insects, wind through the pine trees, and court music instruments

Uji, Man' yoshu, two poems (1699 and 1700) composed on the Uji River: the sounds of geese and the river

Hojoji Temple, Eiga Monogatari, Vol. 17, Omugaku: Court music performances

Tango, Tango no Kuni Fudoki: Voices lamenting lost works and singing

Fukuchiyama, Oeyama Ekotoba: The sounds of thunder and ritual music

Iwashimizu Hachimangu Shrine, Noh Playwright Zeami, Yumiyawata &

Hojogawa: Mysterious music and the sounds of nighttime ritual music

Hoshoji Temple, Ben no Naishi Nikki: The sounds of sarugaku theater performances in the back of the temple and bells

Junichiro Tanizaki, Senkantei, Yume no Ukihashi: The sounds of bamboo tubes filling with water and clacking against stone

Kotohiki Beach, Kiuchi Sekitei, Unkonshi: The sounds of the sandy beach

Kagero Nikki: The sounds of carts

Rakuyo Dengakuki: The sounds of a grand ritual music performance held in the Eicho era

Composition & Arrangement: Marihiko Hara

Guitar: PolarM

Field Recording Assistance: Masumi Muranaka

Research Assistance: Rurihiko Hara

Sound Design: Raku Nakahara (KARABINERinc.)

/ Ohshiro Sound Office Inc.

Production: MHStudioInc. / TSUYURI

空間デザイン協力	Space design cooperation
Sandwich	Sandwich
京瓦タイル「キモノタイル」製作協力	Kyoto tile "Kimono tile" production cooperation
株式会社京瓦 浅田製瓦工場	ASADA KAWARA FACTORY
テーマ映像制作	Theme video production
株式会社 青空	AQZORA,LTD
テーマ音楽制作	Theme music production
原 摩利彦	Marihiko Hara

大阪・関西万博きょうと推進委員会