

Present Raffle!
 Participate in the raffle on the day of the event to win superb presents brought to you the brewers and kamaboko producers!



11th

Toyama Sake and Kamaboko Fair

2018

Sake Brewed with heart and skill, sake from Toyama's mountains and sea.
 Toyama sake, brewed with underground water from the Northern Alps' Tateyama Mountain Range, high quality sake rice, and the master brewers' skills. 17 brewers from Toyama will be selling and holding tastings of around 100 different kinds of sake.

Kamaboko Fresh seafood, history, and technique, all in harmony.
 Exceptional taste, elaborated from fresh seafood raised in a rich natural environment and born from secret traditional techniques of well-established producers.

Exposition and sales of "vessels" focusing on the sake cups made by the renowned Nousaku Corporation.
 The nearly 400 years behind Takaoka metal-ware and its traditions, technologies, and spirit cultivated over this long history have been adapted to current times and must be transmitted to future generations. Nousaku, with products packed with skill and the curiosity to make them a reality, continues to redefine manufacturing. During this event, there will be an exposition and sales of sake related items with a focus on the 100% tin "guinomi" sake cups.

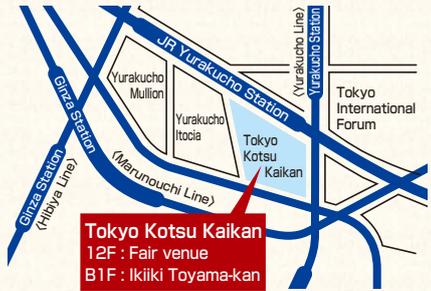


These photos are for illustrative purposes only

Date/Time Sun. Sept. 16th 2018
 Slot 1 from 13:00 to 15:00
 Slot 2 from 15:30 to 17:30
*Participants must choose one of the above time slots

Venue Tokyo Kotsu Kaikan 12F
 Cattleya Salon A
 (Facing JR Yurakucho Station)

How to purchase tickets
 Tickets will be on sale starting from 10:00 on Sun. July 8th 2018.
 Apply using e+. <http://eplus.jp>
 TEL: 9579-06-991 (From 10:00 to 18:00)
 *Purchases are also possible 24/7 using the Famiport at Family Mart stores.
 -Search for Sake and Kamaboko Fair (酒とかまぼこフェア)
 -Tickets can be received using your choice of "Family Mart tickets," "Seven Eleven tickets," "post," or an "electronic ticket."
 Notice: You must bring your ticket or smartphone with you the day of the event.



● **Fee : 2,500 yen / 3,000 yen at the door**
(Tax included) (Includes 600 yen vouchers for both sake and kamaboko)

Tickets will be sold at the door on the day of only if the participant limit has not been reached during the advance sales.

● **Limited to 350 people for each time slot.**

- *Ticket sales will end for each slot once capacity has been reached.
- *Lots of sake will be made available for the tastings, but we ask for your understanding if any runs out.
- *Venue entry will be refused to minors and children.
- *If the organizer must cancel the event, tickets will be reimbursed.
- *Participants are responsible for paying processing or handling fees incurred during the purchase of the ticket.

Organized by the Toyama Sake and Kamaboko Fair Executive Committee
 (Toyama Prefecture Sake Brewers' Association, Toyama Prefecture Kamaboko Processed Seafood Products' Producers Association, Ikiiki Toyama-kan)
 Supported by: Toyama Prefecture, Japanese Fisheries Agency, Toyama Tourism Promotion Organization

(Contact Information)
Ikiiki Toyama-kan
 TEL: 03-3213-1244
 Email: toyamakan1@toyamakan.or.jp
 Website: toyamakan.jp/news
 100-0006
 2-10-1 Yurakucho, Chiyoda Ward, Tokyo
 Toyama Kotsu Kaikan B1F
 Opening hours: 10:00-19:00 (until 18:00 on Sundays and holidays)
 Open all year (except for New Year's holidays)