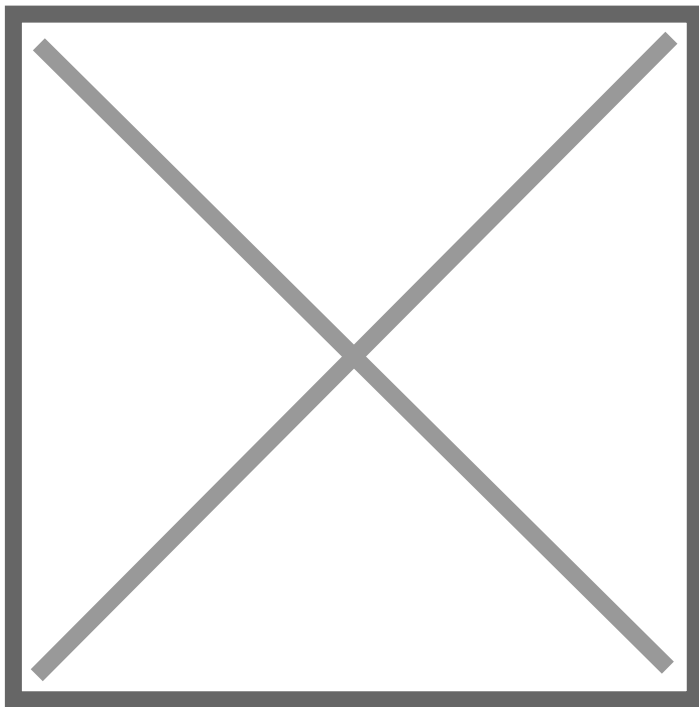


Japan's sake brewing adds to UNESCO Cultural Heritage list

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An intergovernmental committee of UNESCO has decided to register traditional Japanese sake brewing as an Intangible Cultural Heritage, according to Japan's Cultural Affairs Agency on Thursday. This marks Japan's 23rd entry on the Intangible Cultural Heritage list and the first since 2022, when "furyu odori," a form of folk performing arts, was added.

According to the Jiji Press, Traditional Japanese sake brewing involves techniques that utilise "koji" mould to produce sake (rice wine), as well as "shochu" and "awamori," which are types of distilled spirits. These brewing techniques, which have been in development for over 500 years, have evolved in various regions of Japan, adapting to local climates.

Sake brewing demands a deep understanding of nature and climate. The expertise in these techniques has been cultivated by individuals such as "toji" master brewers and "kurabito" brewery workers.