



Japan. "Kampai" to the world.

Enjoy Japanese Sake from all over Japan!

~ Japan Kampai project hold@NRT ~

Narita Airport, in cooperation with Japan Shopping Tourism Association*¹, will hold an event to introduce the charm of Japanese sake to international visitors. Sake is becoming popular overseas due to the boom in Japanese food, so we would like to offer sake tasting to those who have not tried yet. You can enjoy the tasting many varieties of sake from all over Japan with the guidance of the professional sake advisor(kikizake-shi). In addition, there will be a panel display showing sake from all 47 prefectures of Japan, and a gift-wrapping workshop using Furoshiki cloth to wrap sake bottles. Please refer below for more details.

- Dates and time : January 10th to 15th, 2024
From 9AM to 4PM
- Venue : Narita Airport terminal 1, North Wing,
4th Floor



Event Overview

① Panel display of sake from all 47 prefectures of Japan

② Tasting of approximately 40 brands of sake selected by SAKE TIMES*²

- Tasting will be conducted sequentially, changing brands every hour, with 3 to 6 brands tasted each day.
- Approximately 40 brands will be introduced through the 6 days.
- Only for adults over 20 years old are acceptable.



③ Sake guidance by Sake Advisor

④ Sake Bottle Gift Wrapping Workshop using "Furoshiki"

In addition, we will offer you Free Brochures of Sake Guide from various regions of Japan and give away furoshiki (wrapping cloths).

※Sake tastings and Furoshiki gifts are limited.

※Sake will not be sold at the event.



Photo is for reference only

*1 : Corporations engaged in "promotion business" and "hospitality support business" to convey the appeal of Japanese shopping to overseas.

*2 : One of Japan's largest web media specializing in Japanese sake

~Narita Airport celebrated its 45th anniversary~

① Panel display of sake



② Tasting of sake



③ Guidance by professional sake advisor



④ Sake bottle gift wrapping workshop using "Furoshiki"



⑤ Free "Sake Brochure" is available



[caution]
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