

ENGLISH

KIRISHIMA FACTORY GARDEN



焼酎の里 霧島ファクトリーガーデン

霧島酒造株式会社

KIRISHIMA SHUZO Co., Ltd.

Get a taste of everything about shochu through the Kirishima experience.

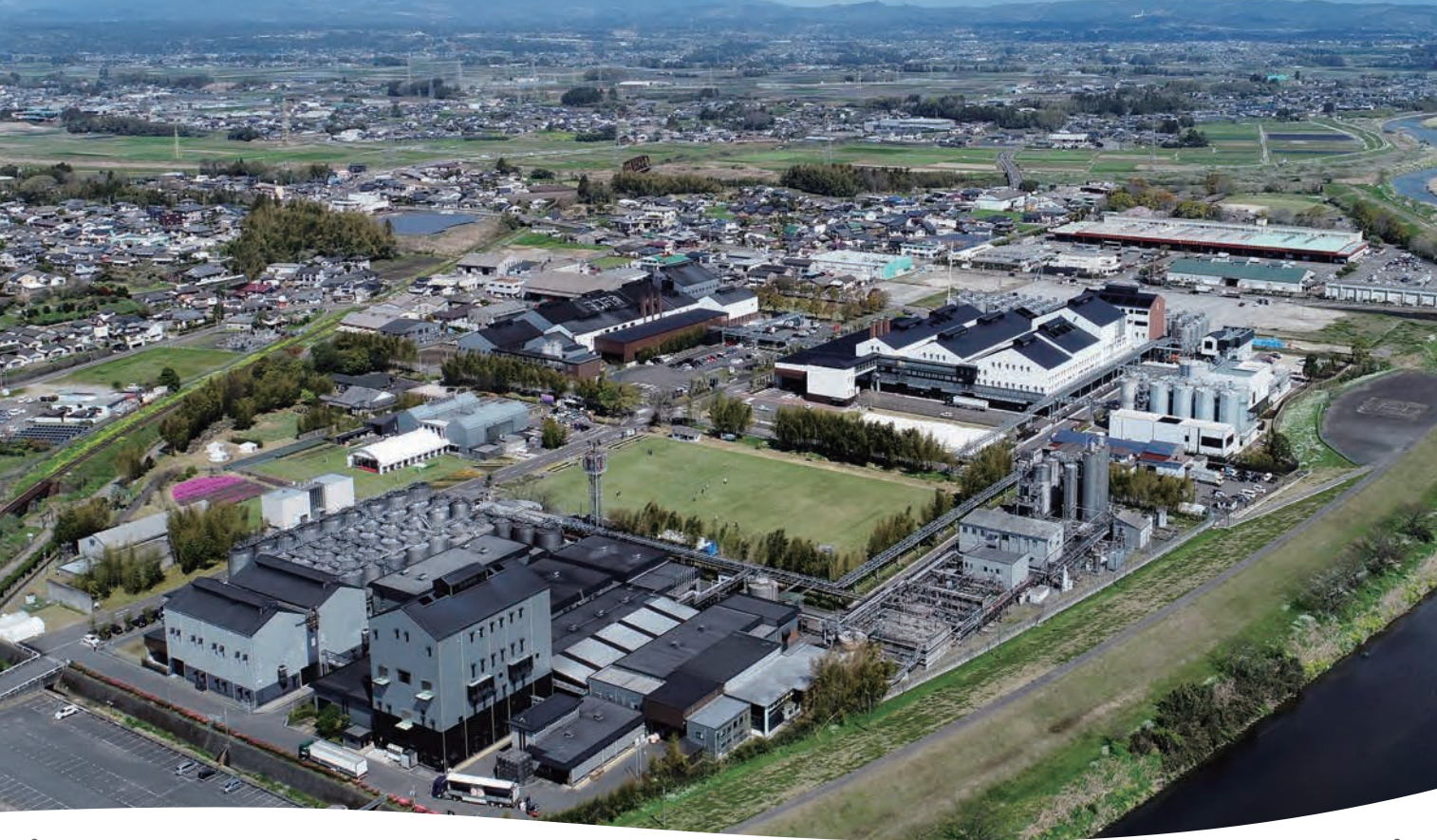
Welcome to Kirishima Factory Garden.

A place where people live surrounded by nature, experiencing four distinct seasons and observing the Kirishima mountain range in the distance.

It is here that Kirishima's shochu is made every day.

In the vast space of Kirishima Factory Garden, you can interact with soothing plantlife, learn about the exciting culture of shochu, and fully experience the future that will be created by people and shochu.

Enjoy this Kirishima experience, which will pique your curiosity through an encounter with Kirishima's shochu culture.



Kirishima Factory Garden MAP

Kirishima Mountain Range

When you visit Kirishima Factory Garden, we recommend experiencing the factory on the Kirishima Walk Factory tour, or enjoying beer, food, and shopping at the Kirinokura Brewery. You should also stop by the Kirinokura Bakery, where you can taste freshly baked bread.



See, learn, relax, and taste at Kirishima Factory Garden.

① KIRISHIMA WALK FACTORY



[Reservation required] A shochu brewing factory tour facility
Walk and encounter. Feel. Learn. An interactive factory tour facility where you can learn about the shochu brewing techniques and spirit of Kirishima Shuzo. Take a walk through the factory and witness how Kirishima's shochu is made.

Online reservation is available

② KIRISHIMA ECO FACTORY



A shochu lees recycling plant tour facility

A tour facility where you can see art and video that shows Kirishima Shuzo's cyclical and eco-friendly model of brewing shochu. Witness shochu lees as they become treasures.

③ KIRINOKURA BREWERY (shop)



A shop where you can find souvenirs and sample shochu

A shop where you can find alcohol and original items available nowhere else, as well as a wide selection of southern Kyushu souvenirs. Have a taste of Kurokirishima and other shochu at the shop's free shochu sampling area.

④ KIRINOKURA BREWERY (restaurant)



A restaurant combined with a craft beer brewery

Enjoy shochu, Kirishima Beer, and original dishes, all made using Kirishima's black koji. There is a wide selection of dishes made with local products, which will give you the Miyazaki experience.

Online reservation is available

⑤ KIRINOKURA BAKERY



A bakery which sells bread made using unrefined shochu

This bakery bakes and sells healthy bread, making good use of Kirishima's shochu brewing techniques and shochu lees. Relax in the bakery's bright and sunny cafe space.

⑥ KIRISHIMA BEACH PARK



A sandbox park full of white sand

This pure white sandbox is accented by trees, bamboo, and grass, forming a beach-like space surrounded by nature. Have fun in the white sand and enjoy a view of the shochu factory.

⑦ KIRINOKURA MUSEUM



A center of academic information about land and shochu of southern Kyushu.



⑧ Kirishima Memorial Hall KICHISUKE



A replica of the original Taisho Era company building.



⑨ Kirishima Rekka-sui Spring



Enjoy Kirishima Rekka-sui, the source of Kirishima shochu's deliciousness.

⑩ Kirishima Shochu Shrine



This shrine houses a division of the deity of Kirishima Shrine as a way to show gratitude for the natural blessings of the Kirishima mountain range.

⑪ KIRISHIMA GROUND GOLF COURSE



You can enjoy the west side as a multiple purpose area and the east side as a grand golf course.



⑫ KIRINOKURA HALL



A multipurpose hall combined with a warehouse for storing oak barrels filled with shochu.



See.

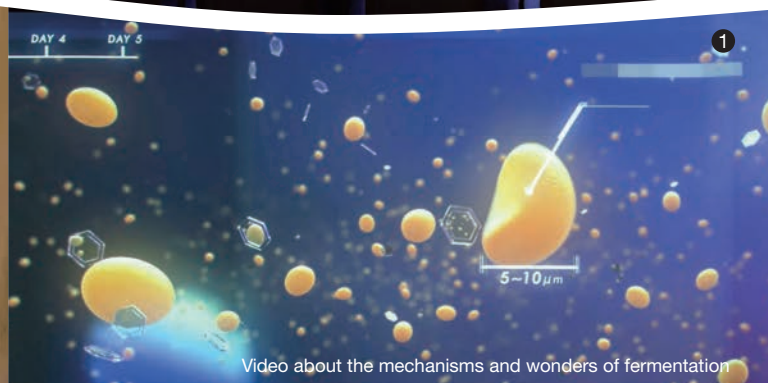
There are many facilities that you can enjoy with your eyes, including many works of art and the amazing Shochu Theater. Every single one is a must-see.



The amazing Shochu Theater



"Kirishima Wonderland," an artpiece by Likei



Video about the mechanisms and wonders of fermentation

"Contact lens in KIRISHIMA," an artpiece by Haruka Kojin



Shochu tanks standing on the factory grounds



A shop where you can shop for original items

*Numbers on the photos correspond to the facility numbers on pages 6 and 7.

Learn.

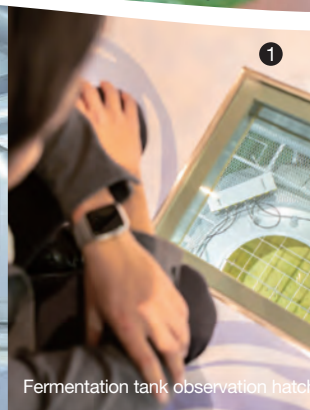
There is a constant stream of experiences to stimulate your intellectual curiosity, including a factory tour, where you can see shochu being made right before your eyes, and KIRINOKURA MUSEUM, where you can learn about the history of shochu and the nature of Kirishima.



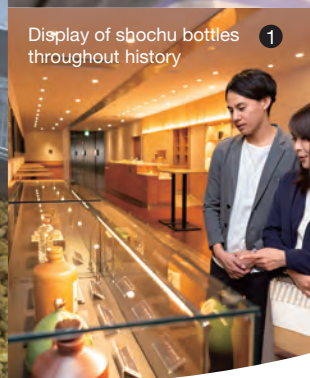
View the entire Miyakonoyo Basin in a 3-meter-long diorama



A close look at the steaming of sweet potatoes, a chief ingredient of shochu



Fermentation tank observation hatch



Display of shochu bottles throughout history



Kirishima Shochu Shrine, a place to give thanks for the natural blessings of the Kirishima mountain range



Go underground and learn about sweet potatoes



Observing the ignimbrite formed in volcanic eruptions through a microscope



Mark the occasion by taking a photo with a giant sweet potato

*Numbers on the photos correspond to the facility numbers on pages 6 and 7.

Relax.

There are many places within the vast grounds to stop and rest. Give your feet a short break from walking. No matter the season, the surrounding plantlife will help soothe you.



KIRISHIMA GROUND GOLF COURSE, can also enjoy as recreation place.



Kirishima Rekkasui



A path dotted with the colors of nature



A grassy area great for picnicking



The KIRINOKURA BAKERY dining area



Kirishima Memorial Hall KICHISUKE, where you can experience the era of Kirishima's foundation

Taste.

Enjoy craft beer and the flavors of Miyazaki at the KIRINOKURA BREWERY restaurant. Help yourself to the fine foods born from the soil of Kirishima.



Original bread made with unrefined shochu



4



4 Restaurant take-out menu



Have a toast with the drink of your choice!

4



1 Shochu sampling area



Perfectly browned pizza baked in a stone oven

5



1 Sample the sweet potatoes that serve as a chief ingredient for shochu



Dishes prepared using local ingredients

4



Kirishima's Honkaku Shochu and Kirishima Beer



Shochu soft serve ice cream made with Kurokirishima



Craft beer made with the natural ingredients of the Kirishima mountain range

4

You must be 20 or older to consume alcohol.
Have fun, drink in moderation.
Driving while intoxicated is prohibited by law.
Pregnant and nursing women should refrain
from drinking alcohol.



www.kirishima-fg.jp



KIRISHIMA_FACTORYGARDEN

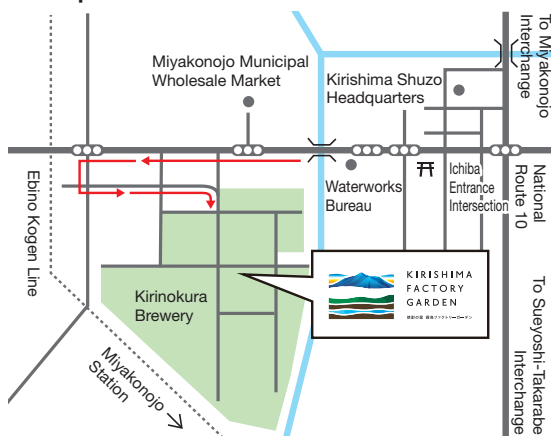
Kirishima Factory Garden

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture, 885-0093

Directions

- Approx. 15 minutes by car from the Miyakonojo Interchange
- Approx. 30 minutes by car from the Sueyoshi-Takarabe Interchange
- Approx. 8 minutes by car from the Yokoichi Interchange
- Approx. 10 minutes by car from Miyakonojo Station
- Approx. 1 hour by train from Miyazaki Station to Miyakonojo Station

Map



TEL0986-21-8111 FAX0986-21-8112

Hours 9:00-17:00



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