

Traditional knowledge and skills of making sake with koji mold in Japan
-Toward UNESCO Intangible Cultural Heritage-

Traditional Sake making techniques with traditional Koji mold have been handed down in various regions of Japan in various forms according to local climate and conditions. Since the time before the establishment of modern science, Toji and Kurabito (brew master) have been exploring the methods of making Sake through the accumulation of experience, and have built it up as a manual process. This technique is indispensable in many aspects of Japanese people's lives today, and is also the basis for the production of Sake, which is closely related to various aspects of Japanese culture.

Currently, Japan is proposing "Traditional Sake making" for registration as a UNESCO Intangible Cultural Heritage in 2024. The traditional process of making Japanese Sake is supported not only by Toji and Kurabito, but also by local communities and people involved in related industries. The registration of this technique on UNESCO's Representative List of Intangible Cultural Heritage is expected to raise awareness of the bonds within the multi-layered community through Sake making, as well as provide an opportunity to exchange techniques related to Sake making from around the world.

- The Story of Sake:

https://www.nrrib.go.jp/sake/story/pdf/SakeNo01_en.pdf

- "Japanese Sake Essentials" online video series four episode:

<https://youtu.be/te4hOTxy3J0>

Embassy of Japan in Belize

A hand is shown holding a square wooden mold, likely used for filtering sake. The background is a dimly lit brewery with several large wooden barrels (kazaridaru) and wooden pillars. The lighting is warm and focused on the hand and the mold.

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Preservation Society of Japanese Koji-based Sake making Craftsmanship
National Tax Agency