

BAR Ukiha 2023

Date: ① Sat, Dec 2、② Sun, Dec 3、③ Sat, Dec 9、④ Sun, Dec 10

Venue: Ukiha City, FUKUOKA Kagamida residence

Kusumorido (Registered tangible cultural property「Kusumori Kawakita Family Residence」)

Capacity: 18 participants per session

Participation Fee: With Accommodation at Minamo ¥50,000 (incl. tax) / Tour-only ticket ¥55,000 (incl. tax)

Meeting Point: On-site or in front of Bar Higuchi, Nakasu, Hakata-ku, Fukuoka City

Language: Japanese (with English translation available)

Included: Seminar fee, Tasting whiskies, Drinks during bar time at two venues, Dinner, Transportation between venues (Transportation from Fukuoka City to the venues and between venues will be provided.)

Caution:

•For the guests who want to stay overnight at Minamo, please book the "Minamo Accommodation Package" from the QR code below. The accommodation fee and participation fee are bundled together in this package.

•Transportation costs to the meeting point are not included.

•If you stay overnight in Ukiha, transportation costs for the return trip are not included. Please use public transportation for your return journey.

Reservation

※You can only access it directly from the QR code below.

"Minamo Accommodation Package" will have early access to ticket sales compared to Tour-only tickets.

Reservation for
"Minamo
Accommodation
Package"

Visit the Minamo website to
check for rooms.

1

Please make a reservation for
the accommodation package
on your desired date using the
QR code below.

2



Reservation for Tour-only ticket Tour-only tickets will be sold after the sale of the "Minamo accommodation package". We will announce the start of sales and the remaining number of seats on the BAR Ukiha website (Sales start: Scheduled for Mon, Oct 23).



BAR Ukiha



Minamo is a dispersed hotel utilizing old Japanese houses in the Chikugo Yoshii Important Preservation District for Groups of Traditional Buildings. It has been renovated from three centuries-old Japanese houses and offers six guest rooms. With the concept of "Immerse in the essence of Ukiha supported by the power of water," each room offers a unique stay experience.

Location

1302 Yoshiimachi, Ukiha City

Check-in

During the tour at Kusumorido
(Check-out ~11:00AM)

Price (Breakfast included)

¥23,296~/person

(The rates vary depending on the room and the number of guests staying.)

The
reservation
start at
Mon, Oct 2



Hosted by: Tsumugi Inc. Planning and Operation: Whisky Talk Fukuoka/ Bar Higuchi

Ultimate Whisky Tasting Seminar: Exploring the Endless Depths of Whisky



BAR
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2023



Ultimate Whisky Tasting Seminar:
Exploring the Endless Depths of Whisky

Experience the Ultimate Tasting Seminar at the historical building "Kagamida residence" in Ukiha City.

We have invited specialists from two distilleries that are highly popular not only in Japan but also worldwide. We will be conducting an exclusive and in-depth tasting seminar for a limited number of participants.

Please enjoy to your heart's content the aging malt whisky specially brought out from the distillery and rare bottles that are no longer available.

Afterwards, at BAR TIME, we will have dinner, cocktails, and whiskies that will appear from a different perspective.

Please spend a precious time in the calm atmosphere brought about by the accumulation of time.



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"BAR Ukiha" is a project that allows you to experience the essence of Ukiha's "water" and the abundant activities that have developed alongside it, all while enjoying alcoholic beverages. You can enjoy alcoholic beverages that highlight Ukiha's seasonal ingredients, such as fruits and tea, which vary depending on the season.

BAR Ukiha 2023 Tour Date

Day 01	12/2 (sat)	Day 03	12/9 (sat)
Day 02	12/3 (sun)	Day 04	12/10 (sun)





Introduction of coordinating BAR

Bar Higuchi
Whisky Talk Fukuoka
Kazuyuki Higuchi

This is an authentic bar located in the center of Fukuoka's Nakasu area, with a selection of 3,000 bottles of whiskeys and 100 types of cigars. As for cocktails, they always offer over 20 types of seasonal fruit cocktails, including the arranged Moscow Mule, which is popular. The cutlet sandwich made by a skilled cook is also a specialty, and other bar foods are also available. All of this can be checked on the digital terminal menu that supports English. Loud conversations are prohibited in this bar.

Day 01 12/2 (sat)

Day 02 12/3 (sun)

Introduction of the Speakers



Tatsuro Kusano
Honbo Shuzo Co., Ltd.,
Tsunuki Distillery
Chief Distilling Manager and Blender

Born in Nakatsu City, OITA, graduated from Kagoshima University Graduate School of Agricultural Science, specializing in shochu fermentation. Joined Honbo Shuzo in April 2013. Responsible for whisky production at Mars Shinshu Distillery. Transferred to Mars Tsunuki Distillery in 2016, involved in the establishment of the new distillery. Currently responsible for managing the base spirits and blending at Tsunuki Distillery and the Yakushima Aging Cellar.

Day 03 12/9 (sat)

Day 04 12/10 (sun)



Yumi Yoshikawa
Venture Whisky
Chichibu Distillery
Brand Ambassador

Born in TOCHIGI. After working as a bartender at the Imperial Hotel, moved to New York in 2008 and later to Scotland in 2011. Worked as a bartender at the Highlander Inn, a Speyside whisky bar. Currently responsible for a Brand Ambassador at Venture Whisky. Received the World Whisky Brand Ambassador of the Year award in 2019.

Introduction of the Whiskies

Whisky Tasting Seminar lineup. You will have the opportunity to sample 13 rare items.



① New Born from a Japanese Distillery ② The "malt" itself used at Tsunuki Distillery ③ Tsunuki Distillery Cask Sample ④ Tsunuki Distillery Cask Sample ⑤ Tsunuki 'Yakushima Aging' Cask Sample ⑥ Komagatake 'Yakushima Aging' Cask Sample ⑦ Komagatake 2016 4 years Bourbon B#3319, BAR Fishborn 10th Anniversary, 62% ⑧ Komagatake 1988 29 years AWO#480, Shinano-ya Private Barrel 10th Anniversary, 60% ⑨ Komagatake 1986 30 years AWO NCS, 61% ⑩ Komagatake 1986 30 years Sherry Cask NCS, 48% ⑪ Komagatake 1986 30 years Sherry Cask NCS, 53% ⑫ Mars Tsunuki 2017 5 years Sherry HH, Taiyo to Houou Series 8th (wt) ⑬ Mars Tsunuki Special New Born



① Chichibu Distillery New Born ② Chichibu Distillery Cask Sample #1 ③ Chichibu Distillery Cask Sample #2 ④ THE FAR EAST Imperial House IPA, Ichiro's Malt Barrel Aged, Shiga Kogen Beer (Nagano) 15% ⑤ Chichibu Distillery Cask Sample #3 ⑥ Chichibu THE US EDITION 2021 53.5% ⑦ Chichibu London Edition 2021 51.5% ⑧ Lustau x Chichibu Distillery Oloroso Single Cask, Empress Eugenia (15 years/19.5%) ⑨ Lustau x Chichibu Distillery Single Cask Vintage 2003 (16 years/18.5%) ⑩ Lustau x Chichibu Distillery Single Cask Vintage 1992 (26 years/20%) ⑪ Ichiro's Malt & Grain Japanese BW Ltd. Ed. 2018 ⑫ Ichiro's Malt & Grain Japanese BW Ltd. Ed. 2023 ⑬ Hanyu Card Series 6 of Diamonds, Bourbon Whisky 60%

【Introduction of chocolate】

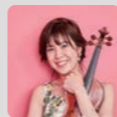
Yusaku Homma CHOCOLATERIE MARQUE PAGE(TOKYO)
We will offer an exclusive chocolate made with malt whisky from both distilleries.



Bandoneón Player
Yuki Kawanami

Born in Munakata City, FUKUOKA. Graduated with a piano major from Tokyo Music University. First place winner of the 1st Che Bandoneón International Competition. As a member of the Tango San Shimai+ ensemble formed by residents of Fukuoka City, won the first place in the ensemble category at the 2021 Piazzolla International Competition. She has performed in over 20 locations abroad.

Introduction of Musicians



Violinist
Sakura Matsumoto

Born in NAGASAKI, start playing the violin at the age of 3. Graduated from the Music Department of Tokyo University of the Arts. Awarded the Gold Prize at the 31st Kyushu Regional Competition of the High School Music Contest and Fukuoka Prefecture Cultural Award as part of the Across String Ensemble. In 2020, formed "Tango San Shimai+" and won the first prize at the Astor Piazzolla International Competition.

BAR Ukiha Time Schedule

Time	Schedule
13:50	Meeting point: Gather in front of Bar Higuchi, Nakasu, Hakata-ku, Fukuoka City
14:00	Departure (Using Charter Bus)
15:00	Sightseeing at Ukiha Inari Shrine This spot features vibrant red torii gates that stretch along the mountainside, offering picturesque views of Ukiha.
15:25	Moving to Kusumorido
15:40	Welcome Bar Time@Kusumorido Enjoy a Welcome Cocktail made with tea from Kusumorido, a tea producer in Ukiha that has been cultivating native tea for 200 years.
16:35	Kagamida residence Tour In April 2023, a new guest room with a bar counter opened in the Kagamida residence. Please enjoy a Ukiha's fruit platter in this new bar. Also guests can enjoy an art exhibition at Kagamida residence.
17:05	Tasting SEMINAR ~Deep Session~ Ultimate Tasting Seminar with specialists from two distilleries that are highly popular worldwide. Please enjoy 13 rare tasting drinks including exclusive base spirits from these distilleries and rare whiskeys that are now absolutely unattainable.
18:30	Bar Time@Kagamida residence Please enjoy cocktails made with Ukiha's seasonal ingredients and selections of whiskeys different from the seminar. The chef from Bar Higuchi also offers a special dinner during bar this time. There will be performances by musicians who are active both domestically and internationally.
19:30	Ending Tour-only participants will depart to Fukuoka City by bus

Venues

Kusumorido (Registered tangible cultural property [Kusumori Kawakita Family Residence])

Kusumorido is a collection of eight wooden buildings constructed during the late Edo to Taisho periods. It has been the home of the Kusumori Kawakita family for over 800 years in this area, preserving the history, traditions, and lifestyle of the surrounding region, as well as the way of life from the Edo period. This valuable structure has retained its original layout and was designated as a "National Registered Tangible Cultural Property" in 2004.



Kusumorido

Kagamida residence

This building, initially constructed as a county government official residence, was later inhabited by Mr. Sato, who served as the post office director in the late Meiji period. Subsequently, it was inhabited by the Komorida family in the early Showa period. Although it was scheduled for demolition due to typhoon damage in 1991, it was donated to the city by the owner. The building was then restored, and it is now the current Kagamida residence. The front portion of this building was constructed in 1863, and later in 1893, the rear rooms and the second floor were added. It exhibits the luxurious style typical of the Meiji period in Yoshii and has been registered as a designated cultural property of Ukiha City.



Kagamida residence