

## Optional Post Congress Tour/Technical Visit

Date : Friday, 27<sup>th</sup> July

Time : 9:30 ~ 16:45

Tour : The Venue~Horiba Ltd.~Lunch~Byodoin Temple~Gekkeikan Sake Company, Ltd. & Okura Sake Museum

Fare : ¥5,000/person (lunch included)

Depart from : Kyoto TERRSA (The Venue)

Capacity : 35 persons min. 45 persons max.

Reservations will be made on a first-come, first-served basis.

### **HORIBA Ltd. (<http://www.horiba.co.jp>)**

Since its establishment in 1953, HORIBA has secured its position as a key manufacturer of measuring and analytical devices and markets a vast array of sophisticated products to countries around the world. HORIBA products are used in the R&D and quality control stages by companies in nearly every industry, including the automotive and semiconductor industries, as well as those in new materials, energy, steel, food processing, and scientific fields. In particular, HORIBA's engine emissions analyzers are contributing greatly to the development of low-emission, fuel-efficient engines being carried out by automakers worldwide.

### **Lunch (Japanese Restaurant)**

Please enjoy seasonal air and taste.



**Japanese Lunch(image)**

### **BYODOIN TEMPLE (World Heritage)**

Byodoin Temple was originally built in 1052 by Fujiwara Yorimichi, who was then the Kampaku or chief advisor to the Emperor. The Phoenix Hall was subsequently built in 1053 as an Amitabha Hall(national treasure) to house the Amitabha Tathagata. The garden, representing the Pure Land, is characterized by its use of a natural landscape. It is designated as a historic place of scenic beauty. Suhama(sandy beach) around the Phoenix Hall, Hirabashi(flat bridge), Soribashi(arched bridge) and Kojima(small island) are currently conserved. The symbol of Japanese coin of 10 JYE is the silhouette of Byodoin.



### **GEKKEIKAN SAKE COMPANY,Ltd.**

Gekkeikan has been making and selling sake ever since our foundation in 1637 in Fushimi, a district of Japan's former capital of Kyoto. Over the centuries, we have refined our sake brewing techniques to produce sake that is now not only sold throughout Japan, but is also exported worldwide. Adopting the corporate concept of “Aiming for health, researching and developing sake, and creating refreshment” we at Gekkeikan are committed to the continued creation and supply of products and services that match the lifestyles of our customers.

### **Gekkeikan Okura Sake Museum**

The Gekkeikan Okura Sake Museum introduces you to the fascinating history of sake brewing with its nostalgic buildings, tasting experience, and valuable collection of traditional brewing tools. From among the 6,120 brewing tools designated by Kyoto City as folk craft cultural assets, some of the most representative items used in the various stages of the brewing process are on display here. While enjoying the exhibits, you can hear recordings of traditional sake brewing songs sung by brewers of bygone days. Here is faithfully reproduced the atmosphere of an old sake brewery.

