

Industrial Tour in Kyushu 2025

The Kyushu Economy International will conduct the “Industrial Tour in Kyushu 2025” initiative. It aims to attract foreign companies to the Kyushu region and promote collaboration and partnerships between foreign and local companies. The tour will introduce the investment environment in Kyushu and include site visits to local companies.

This year, the tour will focus on the food-related industry, one of Kyushu's major industries, particularly in the southern regions of Miyazaki and Kagoshima. Participants will visit companies that are advancing environmentally friendly initiatives such as decarbonization and recycling, and engage in discussions aimed at collaboration.

We welcome all those interested in sustainable practices within the food-related industry to join us.



Company car 'Satsuma Imo EV e-imo' utilizing sweet potato power generation through the recycling of shochu lees.

■ **Date and time:** February 13 (Thu), 2025. 8:40 AM-5:50 PM

■ **Visit Locations:**

Miyakonojo City, Miyazaki prefecture
Kirishima City, Kagoshima prefecture

■ **Target Participants:**

Approximately 30 individuals from foreign companies in Japan, foreign embassies, and related government agencies

■ **Transportation:** Chartered bus

■ **Participation Fee:** Free (Pre-registration required)

Note: Participants are responsible for their own transportation costs to the meeting point.

■ **Organizers:**

Kyushu Economy International, Kyushu Economic Federation,
Kyushu Bureau of Economy, Trade and Industry

■ **Co-organizers:** Miyazaki Prefecture , Kagoshima Prefecture (tentative)

■ **Support:** JETRO Miyazaki, JETRO Kagoshima



Time	Itinerary	Address
8:35 AM	Meet at Kagoshima Central Station (meeting point) (Depart at 8:40 AM)	1-1 Chuo Station, Kagoshima City, Kagoshima Prefecture
10:00 AM-11:45 AM	Visit KIRISHIMA SHUZO CO., LTD. Shibita Factory	5480 Shibita-cho, Miyakonojo City, Miyazaki Prefecture
11:50 AM - 12:50 PM	Lunch at KIRISHIMA FACTORY GARDEN (free)	Same as above
1:45 PM – 3:00 PM	Visit Sakamoto Kurozu, Inc. Kurozu "Tsubobatake" Information Center & Restaurant	3075 Fukuyama, Fukuyama-cho, Kirishima City, Kagoshima Prefecture"
3:30 PM - 5:00 PM	Visit Biogenkoji Research Institute. Barrel Valley Praha & Gen	876-15 Hommachi, Mizobe-cho, Kirishima City, Kagoshima Prefecture ※8 minutes from Kagoshima Airport.
5:45 PM	Arrive back at Kagoshima Central Station	

**KIRISHIMA SHUZO CO., LTD. Shibita Factory
(5480 Shibita-cho, Miyakonojo City, Miyazaki Prefecture)**

The company is the top-ranked shochu manufacturer in sales for 12 consecutive years. It has one of the largest facilities in Japan for producing biogas from shochu lees and sweet potato scraps, and it has introduced the first company car in Japan powered by sweet potatoes, utilizing sweet potato power generation (company car "Satsuma Imo EV e-imo"). In recent years, the company has been collecting shochu lees from local shochu manufacturers and by-products from partner companies to effectively utilize them as raw materials for biogas, contributing to the realization of a sustainable, circular society. During this tour, we will observe the shochu production process and the recycling plant.



<https://www.kirishima.co.jp/>

**Sakamoto Kurozu, Inc.
Sakamoto's Kurozu "Tsubobatake" Information Center & Restaurant
(3075 Fukuyama, Fukuyama-cho, Kirishima City, Kagoshima Prefecture)**

The company has been manufacturing and selling "Sakamoto's Kurozu," a rice vinegar, using traditional methods, for over 200 years. It owns 52,000 jars across 10 jar fields. The production of black vinegar utilizes solar energy for fermentation and aging, completely avoiding the use of fossil fuels. The byproduct of the fermentation process, "Kurozu Moromi," contains dietary fiber, beta-glucan, peptides, and more, and the company is also involved in the development of health foods. During this tour, we will observe the jar fields where black vinegar is produced.



<https://www.kurozu.co.jp>

**Biogenkoji Research Institute. Barrel Valley Praha & Gen
(876-15 Hommachi, Mizobe-cho, Kirishima City, Kagoshima Prefecture)**

The company continues to research natural fermentation techniques using the Kawachi mold (a type of koji mold) discovered by founder Genichiro Kawachi, aiming to contribute to environmental conservation, enhance immune resistance, and maintain health. They manufacture and sell feed products, operate a plant which converts food waste and shochu wastewater into animal feed, and engage in research and development in the fields of health supplements and pig farming technology (producing high-quality pork using koji-fermented food waste as feed). The company holds the largest market share in Japan for koji used in shochu production. During this tour, we will visit the theme park "Barrel Valley Praha & Gen," which focuses on koji, shochu, and beer.



<https://praha-gen.com>

■ How to apply

Please apply using the QR code on the right or the following URL.

<https://mm-enquete-cnt.meti.go.jp/form/pub/kyusyu-toushikouryu/tour2025>



■ Application deadline: **January 22 (Wed), 2025**

■ Please note:

- No more than two people from the same affiliation are allowed to participate.
- Applications will close when the capacity is reached, regardless of the deadline.
- **On the day of the tour, explanations will be provided in Japanese. (There will be no interpreter present; however some explanations may be provided in English, and some videos shown during the site visits may contain English subtitles.)**
- Handouts will be in Japanese and English.
- The tour itinerary includes a shochu (alcohol) tasting (for interested participants) at Kirishima Shuzo Co., Ltd.

■ Contact us :

Kyushu Bureau of METI, International Investment Promotion Division

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EMAIL : bzl-kyushu-toukouka@meti.go.jp

*The personal information you provide will be used for the operation of this project (Industrial Tour in Kyushu 2025) and follow-up after the event by the secretariat (Kyushu Bureau of Economy, Trade and Industry, Kyushu Economic Federation) and the representatives at the site visits. The secretariat will protect all personal information, and it will not be disclosed or provided to any third party other than the secretariat and the representatives at the site visits without your consent.