



Sake Matsuri moves to Marina Bay Sands on 28 and 29 November, from S\$60 a session

Description

Sake Matsuri, which bills itself as Southeast Asia's largest sake festival, moves to Marina Bay Sands for its 13th edition on Saturday 28 and Sunday 29 November 2026, with [regular tickets at S\\$60 for a three-hour tasting session](#). The festival takes over Hall C of the Sands Expo and Convention Centre, and tickets are on sale now.

The organiser puts the pour list at more than 500 sakes, shochu and artisanal spirits from over 100 breweries and distilleries. A craft beer festival, Japan HopFest SJ60 Edition, runs alongside on the same weekend.

The move follows a March 2026 edition at the F1 Pit Building and a November 2025 edition at Jewel Changi Airport, beside the Rain Vortex.



Guests at a past Sake Matsuri edition. Photo: Sake Matsuri Singapore

How the sessions work

Each day has two sessions: 11am to 2pm and 4pm to 7pm. The halls close from 2pm to 4pm while the organiser turns them over, so tasting stops completely in that gap.

A regular ticket covers one session only. You cannot stay on into the next one. If you want a longer day, you buy a second session or go VIP. Late arrivals still get in, but the session ends on time, so a 6pm arrival for the 4pm slot gets an hour.



An exhibitor booth at a past edition. Photo: Sake Matsuri Singapore

What a regular ticket gets you

The S\$60 regular ticket includes a complimentary Sake Matsuri tasting glass, unlimited sampling across the 500-plus labels and entry to every festival zone, including a dedicated Spirits and Liquor Zone for Japanese gins, whiskies and shochu.

Masterclasses run by sake and shochu educators are included too. Seats are limited and you sign up in person at the Masterclass Lounge on the day. Bottles are on sale at the booths at festival prices.

There is also a food hall. Dishes there are priced separately from the ticket.



Tasting tables at a past edition. Photo: Sake Matsuri Singapore

Bundles and VIP tickets

Groups get bundle pricing on regular tickets: five tickets for S\$275, or eight for S\$400.

VIP tickets cost S\$128 for one person or S\$248 for a couple. They cover the full day, both sessions, on your chosen date. On top of everything in the regular ticket, VIP holders get priority for masterclasses, a VIP Lounge for seating through the day and two-day access to Japan HopFest. The lounge stays open during the 2pm to 4pm break, but no food or drinks are served there.

All prices include GST.



A group at the Omu Nomu Craft Sake and Raw Bar booth at a past edition. Photo: Sake Matsuri Singapore

Before you buy

Tickets are final and non-refundable. They can be transferred to someone else if you contact the organiser's support team at least 48 hours before the event with the new guest's details.

The organiser strongly recommends buying online in advance and warns that past editions sold out before the festival weekend. Limited tickets might be available at the door.

Alcohol is served only to guests aged 18 and over, and staff can ask for photo ID at registration. Under-18s enter free with an adult but get no wristband or tasting glass. Designated drivers can enter with the ticketed guests they are driving, again without a wristband or glass. Paid parking is available at Marina

Bay Sands.



An exhibitor at a past Sake Matsuri edition. Photo: Sake Matsuri Singapore

Details

- **What:** Sake Matsuri 13th Edition, with Japan HopFest SJ60 Edition alongside (ticketed separately)
- **When:** Saturday 28 and Sunday 29 November 2026; sessions 11am to 2pm and 4pm to 7pm
- **Where:** Hall C, Sands Expo and Convention Centre, Marina Bay Sands; nearest MRT is Bayfront (Downtown and Circle lines)
- **Price:** Regular S\$60 per session; five for S\$275; eight for S\$400; VIP full day S\$128, or S\$248 for two (GST inclusive)
- **Age:** Alcohol served to guests 18 and over only

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