

Junmai Genshu

Hidajiman Onikoroshi Dohatsushoten



A powerful sake with a rich flavor and a sharp finish

Tasting comment

A simple harmony of fruity aromas such as grapefruit and banana, and freshly made rice cakes. A strong sweetness and a powerful acidity fill the mouth with volume. The bitterness gives a depth to the sake, which distinguishes itself by its sharp finish.

Pairing

This powerful and fleshy sake, with a strong alcohol taste, should be paired with dishes as rich and generous. Among other strong seasonings, the miso is recommended. Meat dishes are also a good pairing to balance the volume of alcohol with that of the cuisine.

- Squid and wakegi onions prepared in nuta (with miso and vinegar),
- Hida beef cooked in miso on magnolia leaves, twice-cooked pork, oysters cooked in miso (dotenabe),
- grilled gyoza, flame-grilled mackerel, anchovy pizza

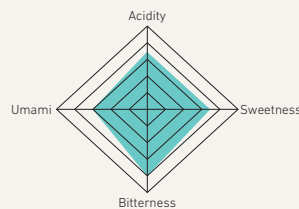
Recommended cups temperature

Thick-rimmed guinomi



Around 15°C
Warm sake, around 45°C

Taste balance



Seimai-buai	58%
Rice	Hida Homare
Alcohol	18-19%
Acidic concentration	1.9
Nihonshudo	+10
Amino-acidic concentration	1.9
Storage	In a cool and dark place

An extraordinary dry sake uniting the Hida people to nature – Onikoroshi

The bottles written "Onikoroshi" are not a rare sight. This word means "a sake so dry it could kill a demon", but nowadays delicious mellow sakes are so easy to find, it almost means to ridicule a dry sake. Nonetheless, this is the name Oita Shuzoten seriously chose to sell its bottles, and this is how its main brand was born: "Hida Jiman Onikoroshi, a refined and dry sake. The sake "Honjozo Onikoroshi" has a nihonshudo of 3. It might seem low for the dry sake amateur who would prefer the excellent "Junmai Genshu Onikoroshi Dohatsushoten", with a nihonshudo of 10. It is made from Hida Homare polished at a rate of 58 % and without additional water for a very light aroma, but a very powerful and dry taste. A true, deeply dry sake. Its name sounds scary, because it is said to be "so dry it makes your hair (hatsu) stand on end to the sky (ten) because of anger (do)." Despite the name, it is worth trying!

The Oita Shuzoten brewery is characterized by the care taken into polishing the rice. The techniques have been inherited from the previous master brewer Echigo, from which the local brewers got their experience and skills.

The brewery moved in 2008 to another part of Takayama city to enjoy an even colder climate, ideal for brewing. It uses water drawn from an underwater stream of Mounts Hida. On the label of the bottle the exorcist Shoki is drawn chasing demons, to ward off evil spirits from the guests. The original Onikoroshi "bears the meaning of eradicating the demons everybody keeps inside." This dry sake is a masterpiece woven by nature and the people of Hida.



Oita Shuzoten Co., Ltd

founded in the 1720s
1928, Kiyomi-cho, makigahora, Takayama City, Gifu
TEL 0577-68-2341

