



Savor the Sake of Gifu

Born From the Prefecture's
Clear Water and
Luscious Mountains





Prologue

The unlimited possibilities of sake

The sake produced in Gifu Prefecture has strong character; each brewery has its own unique style, be it sweet, dry, rich, mellow, or refreshing. This makes it difficult to generalize on the whole. Personal tastes and preferences also vary.

A connoisseur of sake once said, “People who share preferences in sake are sure to get along.” Sake, it seems, is masterful at connecting people.

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Water and sake



The wide variety of flavors found in sake is largely due to differences in the water used. Eighty percent of sake is water. Gifu Prefecture is home to over 3323 km of Class A rivers, and the water in these rivers also permeates into the ground, becoming underground water and spring water. Because the water used to make sake is pumped from the ground, the flavor of a given sake varies depending on the region and the water system involved.

If the water a brewery uses to make sake tastes good, it is likely the sake will, as well.

Sake is unique in its ability to pair with any cuisine



We often hear the term *pairing*.

This is the process of combining kinds of alcohol with culinary dishes that go well together.

Red wine is often paired with cheeses and beef dishes. White wine is paired with seafood. Whisky is paired with nuts and grilled dishes. Pairing with food is important to better savor the beverage.

Sake, on the other hand, pairs well with any dish, with only a few exceptions. Let's look at cheese as an example. There are some cheeses for which even wine is not a good pairing, but most of these go well with sake. Sake goes well with everything.

Some even claim they can enjoy 1 *sho*, or about 1800 ml, with traditional Japanese confectionery.

Enjoying a favorite food alongside sake is sure to make for a joyous occasion.



▲At festivals such as the Takayama Festival, sake is offered to the gods.



▲*Doburoku* Festival in Shirakawa, Gifu Prefecture. Visitors to several shrines in the village are treated to *doburoku*, an unfiltered sake, in October.



▲In traditional Shinto wedding ceremonies in Japan, brides and grooms share three servings of sake using three different sake cups.

Sake of the land and as an integral part of everyday life

Sake in Gifu Prefecture exists alongside the local culture. It has also been made for locals and enjoyed by locals in everyday life, and this continues to be true.

Listed as a UNESCO cultural heritage, traditional sake-brewing is recognized as a brewing method that is rooted in the land.

At festivals and other occasions, sake is always offered to local shrines, while visitors are treated to sacred sakes. Brides and grooms share three servings of sake using three different sake cups during traditional Shinto wedding ceremonies. And at the ground-

breaking ceremony before building a house, sake is offered to purify the land. It is customary in many homes to offer sake to the household shrine, as well.

Sake is an essential part of Japanese culture and everyday life. Sake can always be found somewhere, be a joyous or sad occasion. We enjoy a drink together when we are having fun, and pour each other drinks when we are sad.

Regardless, sake is always there by our side.

Matching a wide range of good eats Pairing with sake from Gifu Prefecture

The great thing about sake is that it pairs well with any type of food—not only Japanese cuisine but also Chinese and French cuisine, pasta, pizza, and more.

Enjoy pairings with Hida Beef steak, stream-caught sweetfish, and keichan—a local Gifu favorite—with a wide variety of sake, from fragrant ginjo-shu to flavorful junmai-shu.

Any time cuisine and sake are paired is sure to be an adventure in flavor.



Hida Beef (all of Gifu Prefecture)

Japan's leading brand of beef, characterized by its fine marbling and rich flavor. The melt-in-your-mouth texture makes for an exquisite experience.



Edamame (Gifu area)

Edamame, a well-known finger food, is a specialty product in the Gifu area. Characterized by the large beans and bold sweetness, these edamame grow in the fertile soil of the Nagara River basin.

Sweetfish (all of Gifu Prefecture)

Growing in the clear streams of the prefecture, sweetfish are loved for their fragrance and delicate flavor. When grilled, it becomes clear why it is known as a wonderfully fragrant fish. Enjoy sweetfish as sashimi, in *zosui* rice soup, and more.



Hoba zushi (Chuno, Tono, and Hida areas)

Enjoy the fragrance and flavor of this dish featuring vinegared rice and other ingredients wrapped in magnolia leaves. The fresh fragrance of the leaves spreads to the vinegared rice, creating a refreshing flavor experience.



Keichan

(Chuno and Hida areas)

This local cuisine from Gifu Prefecture features chicken and vegetables stir-fried in a miso sauce. Its rich flavor and aroma whet the appetite. This dish goes well with rice as well as sake.



Mizu manju (Seino area)

This cool confectionery is made with smooth azuki bean paste wrapped in a dough of kudzu powder and cooled in cold water. The transparent appearance and smooth mouthfeel make it a relaxing, refreshing experience in hot summer months.



Kurikinton (Chuno and Tono areas)

Made by kneading steamed chestnuts and sugar, this Japanese autumn confectionery highlights the natural sweetness of the chestnuts. Enjoy the smooth texture and the refined, lingering chestnut notes.



Hoba miso (Hida area)

Miso is slow-cooked over fragrantly grilled magnolia leaves, creating an inviting sweet and spicy flavor. It goes well with grilled green onions, mushrooms, and beef.

Gohei-mochi

(Tono and Hida areas)

Mashed rice is placed on a skewer before a sweet and spicy sauce is applied. Grilled until fragrant, the flavors and aromas of walnut and sesame are key to this dish.



Know Your Sake

Deciphering sake labels

All sake is labeled with the type and numerical values describing the contents. Take a look and learn how to decipher these labels found on the back of sake bottles.

Type	Type of sake include Junmai Daiginjo-shu, Junmai Ginjo-shu, Tokubetsu Junmai-shu, Junmai-shu, Daiginjo-shu, Ginjo-shu, Tokubetsu Honjozo-shu, and Honjozo-shu.
Ingredients	Rice, rice koji, brewer's alcohol, sugar, etc. are listed.
Alcohol by volume (ABV)	Sake generally has an ABV of 15% to 20%. Sake with an ABV of less than 10% are easier to drink and a great place to start for beginners.
Polishing ratio	Indicates how much brown rice was polished off. A polishing ratio of 50% rice means that half of the weight of the rice was polished off. The polishing ratio helps determine the flavor of the sake.
Acidity	Indicates a sake's sourness.
Sake meter value	Indicates sweetness and dryness. The higher the positive value, the drier the sake will be. And the higher the negative value, the sweeter the sake will be.
Amino acid value	Indicates a sake's umami flavor. The higher the value, the stronger the umami flavor. And a lower value means a clearer, more refreshing flavor.



	Grade	Ingredients	Polishing ratio
Junmai-shu	Junmai Daiginjo-shu	Rice, rice koji	50% or less
	Junmai Ginjo-shu	Rice, rice koji	60% or less
	Tokubetsu Junmai-shu	Rice, rice koji	60% or less or a special brewing method
	Junmai-shu	Rice, rice koji	—
Ginjo-shu	Daiginjo-shu	Rice, rice koji, brewer's alcohol	50% or less
	Ginjo-shu	Rice, rice koji, brewer's alcohol	60% or less
Honjozo-shu	Tokubetsu Honjozo-shu	Rice, rice koji, brewer's alcohol	60% or less or a special brewing method (explanatory indication required)
	Honjozo-shu	Rice, rice koji, brewer's alcohol	70% or less

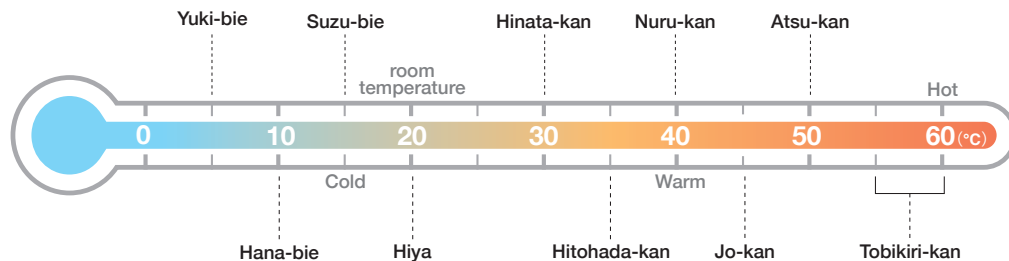
Type

Sake is classified into different types depending on the method of brewing. Types include Ginjo-shu, Junmai-shu, Nama-zake, and so on. Knowing your preferences makes it easier to choose a sake, even when choosing from a given brewery for the first time.

Junmai-shu	A type of sake made solely from rice and rice koji. This has pronounced umami flavors. Those with a polishing ratio of 60% or less are known as Tokubetsu Junmai-shu. And those brewed as Ginjo-shu are known as Junmai Ginjo-shu.	Genshu	Generally, after pressing the mash, water is added to reduce the alcohol content. Those for which this is not done are known as Genshu (undiluted sake).
Ginjo-shu	Polishing (removing) the outside of the rice, this type of sake is fermented at low temperature using only the inner portion of the rice. It is characterized by a fruity aroma and a smooth mouthfeel. Sake made by polishing off 40% or more of the outside of rice, resulting in a polishing ratio of 60% or less, is called Ginjo-shu. Sake with a polishing ratio of 50% or less is known as Daiginjo-shu.	Kimoto	Japanese sake brewed by using natural lactic acid bacteria and yeast.
Honjozo-shu	Brewer's alcohol is added to rice and rice koji at a volume equal to or less than the specified amount. This results in a refreshing flavor.	Yamahai	This sake was prepared by eliminating the Yamaoroshi process. Yamaoroshi is work-intensive, requiring steamed rice to be crushed with paddles. Brewing using natural lactic acid bacteria gives the flavor depth and complexity.
Nama-zake	Sake is normally sterilized by heating it twice. Those not treated are called Nama-zake (unpasteurized sake). Nama-zake stored and only heated before bottling is known as Nama Chozo-shu.	Arabashiri	Sake that comes out after the mash is first pressed.
		Koshu	Sake that has been matured for a long time like whisky. Those that have been refrigerated are nearly transparent in color but become golden or amber in color when stored at room temperature.

Temperature

Japanese sake varies in aroma, mouthfeel, flavor, and how the alcohol is felt depending on the temperature at which it is imbibed. Trying sake at various temperatures and discovering your preferences is another fun part of the sake experience.



◇ Sake glossary

Numerous terms are used in relation to sake.

Knowing the following terms is sure to make your sake experience even more enjoyable.



Sake brewery	The building where sake is brewed.
Master brewer	The person responsible for brewing sake.
Brewer	A person involved in brewing at a sake brewery.
Brewing process	Fermenting rice to make sake.
Brewing	Sake brewing styles and processes.
Sake rice	Rice grown for sake brewing.
Yeast	Microorganisms that promote fermentation.
Rice koji	Koji mold grown on steamed rice.
Shikomi	The preparation process of putting water, steamed rice, and koji into a tank or wooden barrel and stirring.

Fermentation mash	Alcohol that is fermenting in a tank.
Pressing	The process of pressing sake from mash.
Ori	The cloudy sake that settles after pressing.
Pasteurization	The process of heating and sterilizing sake.
Ki-ippon	The Junmai-shu produced solely at a single brewery.
Nama Chozo-shu	Sake that has been pasteurized only once.
Storage	The process of storing sake.
Terroir	The influence of nature, history, culture, industry, etc. on sake.
Sake tasting	Evaluation of the taste and aroma of sake.

The deep world of sake

Washing rice and soaking: the difficulty in processing raw ingredients

Washing the rice and the soaking time affect the flavor of the sake, making this the most nerve-wracking part of the sake brewing process. For example, the rice used to make Junmai Daiginjo-shu is polished to 35% and soaked in water for 7–10 minutes to remove the bran and allow the rice to absorb moisture. When carrying out this process, the master brewer first measures the temperature of the rice and water, as well as the air temperature. Next, going on their intuition, experience, and past data, they determine how many minutes to

soak the rice in water before removing it. After starting a stopwatch, the rice is washed all at once, then immersed in water and pulled out exactly at the right time. The rice is spread out so that it absorbs the water evenly, a method used to limit water absorption. This sequence is reduced or extended by 10 seconds depending on the weather.

Sake in three stages: koji, mash, and brewing.

Koji: the flavor of rice koji

If you ever have the chance, try rice koji. Finished rice koji has a faint chestnut-like aroma. This is proof that the rice koji is of good quality. Next, put two or three grains of rice koji in your mouth and chew them slowly with your back teeth. First, you will note the flavor of rice, followed by a subtle chestnut-like umami flavor. Good rice koji has koji mold attached to two or three places on each grain. When split open, you can see that the koji mold has firmly penetrated inside.

Mash, or the starter

Moromi, or mash, is the process of expanding the culture of yeast that causes fermentation. A large amount of yeast is required to ferment the mash. However, since it is impossible to produce the required amount of yeast at once, a small amount of yeast is first cultivated and the amount is gradually increased. The first step is the starter.

The starter used in sake must be purely cultivated in

an environment with an acidity that prevents harmful bacteria from multiplying, and robust yeast must be produced in large quantities. Production methods differ depending on how the yeast starter is made, such as *kimoto*, *yamahai-moto*, *sokujo-moto*, and *ko-on toka-moto*. Additionally, the type of yeast used also affects the quality of the sake.

Brewing: the roles of rice koji and yeast

Yeast are tiny organisms invisible to the naked eye, so they eat and excrete. They eat rice starch (sugar), but as it is, rice is too large for the yeast to eat. The role of rice koji is to make it small enough for the yeast. The rice koji saccharifies the starch and the yeast eats the resulting sugar and excretes alcohol and carbon dioxide. This alcohol remains in the mash, and when it is pressed, it becomes sake.

Adachi Shuzojo



3-21-10 Kotozuka, Gifu
058-245-3658
9:00-18:00
(open until 17:00 on Saturdays)
Closed on Sundays and public holidays
*Closed on some Mondays
New sake events / —
Tasting / ○ (free)
*Please inquire before visiting as a group

A Junmai brewery that does not produce Daiginjo. The brewery is committed to using all Gifu ingredients and producing for local consumption. Using rice suited for sake brewing grown in Gifu Prefecture and underground water from the Nagara River, a majority of the brewing process is done by hand. Precisely because it is produced in small quantities, the brewery's sakes are carefully brewed with care to balance their acidity and umami to create sakes that can be sipped slowly.



Kinkazan Sokuu Nama Genshu Zodiac Label

A Nama Genshu with a gentle aroma and a bold rice umami flavor. This is a sake to enjoy with meals, one whose flavor you will never tire of. We recommend sipping it cold slowly from a sake vessel.



Rice variety Hida Homare (Gifu Pref.)

Polishing ratio 55-60% **Sake meter value** ±0

Alcohol by volume (ABV) 17%

How to enjoy	Hiya
Flavor	Slightly sweet, mellow, fruity
Pairing	Shimmered vegetables, tofu with minced meat and miso sauce, seasonal fish tempura



**Kinkazan
Nakagumi
Junmai
Nama Genshu**

Nihon-Izumi Brewery Co., Ltd.



3-8-2 Kanoshimizu-cho, Gifu
058-271-3218
9:00-17:30
Closed on Saturdays,
Sundays, and public holidays
New sake events / —
Tasting / ○ (paid)



Combining new ideas with over 150 years of history, this brewery offers fresh Nama-zake brewed in its underground brewery, suitable for all seasons. The sake is brewed using soft underground water, and is carefully pressed using traditional wooden tanks with reduced pressure, prioritizing quality over efficiency and adhering to a slow production method.



Junmai Ginjo Muroka Nama Genshu Funakuchitori

This Nama Genshu is freshly pressed and bottled without filtering or pasteurization. Gently pressing in traditional wooden tanks achieves an even flavor and smooth mouthfeel.



Rice variety Rice grown in Gifu Prefecture

Polishing ratio 60% **Sake meter value** +3

Alcohol by volume (ABV) 17%

How to enjoy	Yuki-bie
Flavor	Slightly dry, fruity
Pairing	Caprese salad, eel dishes



**Junmai
Daiginjo
Oda Nobunaga**

Komachi Sake Brewery Co., Ltd.



2-15 Soharaibuki-cho,
Kakamigahara
058-382-0077
9:00-18:00
Closed on Saturdays,
Sundays, and public holidays
New sake events / -
Tasting / -



This brewery uses underground water from the Nagara River that flows below their facility. The main brand, Nagaragawa, is imbued with the hope that it will become a staple sake from Gifu. It is a robust, delicious sake that pairs well with red miso-based cuisine. Calming music is played inside the brewery to stimulate the microorganisms behind the fermentation process.

Nagaragawa Junmai Ginjo

The brewing process aims for complete fermentation while retaining a refined aroma, bringing out the full umami flavor of the rice. Slightly dry, with a mild aftertaste.



Rice variety Hida Homare

Polishing ratio 55% **Sake meter value** +3

Alcohol by volume (ABV) 15.5%

How to enjoy	Hiya, nuru-kan, atsu-kan
Flavor	Slightly dry, mellow, fruity, rich
Pairing	Teriyaki chicken, grilled salmon, grilled sweetfish



**Nagaragawa
Sparkling
Awanigori**

Chiyogiku Co., Ltd.



2733 Takehana-cho, Hashima
058-391-3131
9:00-17:00
(Business hours vary)
Closed on Saturdays,
Sundays, and public holidays
New sake events / Scheduled for October
(open to the public)
Tasting / -



Your commonplace sake of choice... Chiyogiku brews reassuring sake that you will never tire of. Making the most of the land and nature, they brew sake for the local area. Underground water from the Nagara River is pumped up 128 meters and used to brew their sake. The resulting gentle fermentation of the yeast and mash creates a more gentle flavor.

Korin Organic Junmai Ginjo-shu

Brewed from 100% JAS organically certified rice (produced in Hashima) grown pesticide- and chemical fertilizer-free, this sake is popular for its elegant Ginjo aroma, rich flavor, and smooth mouthfeel.



Rice variety Organic Hatsushimo,
Organic Nihonbare

Polishing ratio 58% **Sake meter value** +1

Alcohol by volume (ABV) 15%

How to enjoy	Yuki-bie, hana-bie, hiya, nuru-kan
Flavor	Average
Pairing	Light, delicate dishes such as sashimi and cold tofu



**Junmai-shu
Life**

Shiraki Tsunesuke Co., Ltd.



61 Kadoyakado, Gifu
058-229-1008
9:30-16:30
Closed on Sundays and
public holidays
New sake events / Reservation required
Tasting / ○ (paid)



Founded in the late Edo period, this unique sake brewery has explored aged sake through trial and error. Its sake has even been served on JAL's international first class. Also focusing on exporting overseas, the brewery is currently working to expand into Hong Kong, France, and other countries. The female brewer continues to take on new challenges that combine tradition and innovation.

Daruma Masamune Three Years Aged

After collapsing in the 1891 Mino-Owari Earthquake, the sake was named Daruma Masamune when the brewery decided to rebuild. This sake is aged using a unique method that fully incorporates the umami flavor of the rice.

Rice variety Gohyakumangoku, Nihonbare

Polishing ratio 75% **Sake meter value** -8

Alcohol by volume (ABV) 15%



How to enjoy	Hiya, room temperature, hinata-kan, hitohada-kan, nuru-kan, jo-kan
Flavor	Slightly sweet, mellow
Pairing	Tempura, fried chicken, carpaccio



**Daruma
Masamune
Ten Years Aged
Koshu**

Hayashi Honten Co., Ltd.



2239 Nakashinkano-cho,
Kakamigahara
058-382-1238
9:00-17:00
Closed on Sundays, public holidays,
and the 2nd and 4th Saturdays of each
month
New sake events / —
Tasting / —
*Not available in stores



Since the founder, Hayashi Eiichi, began brewing sake at the Hinode Brewery in October 1920, the brewery has been working daily to refine the quality of its sake. It aims to produce beautiful sake that is easy to drink and that pairs well with food. They also offer a wide selection of unfiltered Nama Genshu sake to enjoy with seasonal ingredients.

Hyakujuro Junmai Daiginjo Kurozura

Named after the kabuki actor Hyakujuro Ichikawa, who donated 1,200 cherry trees to the line the Shinsakai River flowing through Kakamigahara, this sake has a gorgeous and elegant flavor.

Rice variety Suisei

Polishing ratio 50% **Sake meter value** -3

Alcohol by volume (ABV) 15%



How to enjoy	Hiya
Flavor	Slightly sweet, fruity
Pairing	Japanese omelet, boiled tofu, white peach and mozzarella caprese salad



**Hyakujuro
Okarakuchi
Junmai-shu
Akazura**

Miwa Shuzo Co., Ltd.



4-48 Funamachi, Ogaki
0584-78-2201
9:00-17:00
Closed on Sundays and
public holidays
New sake events / Scheduled for the
end of April (open to the public)
Tasting / ○ (paid)



Founded in 1837, this brewery was favored by Ohara Tesshin, the castle lord of the Ogaki domain at the end of the Edo period. It became the domain's official supplier. About 50 years ago, at the request of the village of Shirakawa in Gifu Prefecture, the company produced sake inspired by the sake served at Shirakawa's Doburoku Festival. The brewery is now working to promote the culture of Nigori sake worldwide.



Shirakawa-gō Junmai Nigori Sake

This sake has a rich cloudiness unlike any other sake, yet offers an extremely smooth mouthfeel. Not too sweet, it is a great complement to food. It also goes well with sweet flavors.

Rice variety General rice grown in Gifu Prefecture, Other

Polishing ratio 70% **Sake meter value** -25

Alcohol by volume (ABV) 14.5%

How to enjoy Suzu-bie, hiya, hitohada-kan, nuru-kan

Flavor Sweet, mellow

Pairing Cottage cheese and tomato salad, keema curry, blue cheese



Shirakawa-gō
Junmai Ginjo
Sasa Nigori
Sake

Takeuchi Sake Brewery



1 Tenma-cho, Ogaki
0584-81-3311
9:00-18:00
Closed on Sundays
New sake events / Scheduled for late
April (open to the public)
Tasting / ○ (paid)



Since its founding in the mid-Edo period, this brewery has been committed to brewing high-quality sake, winning various awards at sake competitions both in Japan and overseas. The soft, smooth groundwater from the Kiso Sansen (Kiso River, Nagara River and Ibi River), filtered over time and exquisitely blended, is pumped up nearly 150 meters and used to brew sake that offers a gentle aroma and a soft yet crisp finish.



Miyukitsuru Junmai Daiginjo Yamada Nishiki 35

The crane is a symbol of longevity and family harmony, so the sake was named Miyukitsuru, meaning a "crane that brings good fortune." Enjoy the silky mouthfeel and elegant lingering notes.

Rice variety Yamada Nishiki

Polishing ratio 35% **Sake meter value** —

Alcohol by volume (ABV) 15.5%

How to enjoy Yuki-bie, hana-bie

Flavor Slightly sweet, mellow, fruity, mild

Pairing White fish sashimi, flounder and salmon meunière



Miyukitsuru
Junmai Daiginjo
Yamada Nishiki
Omachi

Watanabe Shuzojo



8-1126 Hayashimachi, Ogaki
0584-78-2848
Weekdays 9:00–19:00
Saturdays 10:00–18:00
Closed on Sundays
and public holidays
New sake events / Undecided
Tasting / ○ (paid)



Ogaki is known as the “City of Water” because of the abundance of spring water and many clear streams flowing through the city. Here, the fifth-generation female master brewer, Asako Watanabe, is dedicated to producing quality sake. The brewery also tries new approaches to sake brewing, using reduced-pesticide Hatsushimo rice grown locally in Ogaki, spring water from Ogaki, and “Koka forest water” from the Oku-Nagara River.



Junmai Daiginjo Shirayukihime

Steamed rice is slowly fermented at low temperatures, brewing a sake with a fine, pure flavor. This delicate sake is reminiscent of the Chinese milk vetch blossoms found on the edges of rice paddies.

Rice variety Hatsushimo

Polishing ratio 50% Sake meter value +6

Alcohol by volume (ABV) 15%

How to enjoy	Hiya
Flavor	Slightly dry, refreshing
Pairing	Conger eel tempura (with tentsuyu dipping sauce), fried Camembert cheese, gohei-mochi



Asachan no
Doburoku

Otsuka Shuzo Co., Ltd.



422 Ikeno, Ikeda-cho, Ibi-gun
0585-45-2057
9:00–18:00
Irregular holidays
New sake events / —
Tasting / —



Located along the road leading to Tanigumisan Kegonji Temple, this brewery's process uses underground water from the Kasu River system. In order to create sake with a rich acidity that also captures the umami of the rice, the brewery uses a traditional kimoto starter. They grow rice with local farmers as well as brew sake using natural yeast.



Takesuzume Kimoto Junmai Ginjo-shu

The name “Takesuzume” comes from the Otsuka family crest, which features bamboo and sparrows. The elegant aroma and refined umami flavor of 50% polished rice make for a pleasant drinking experience. Enjoy the refined acidity; this one you will want to keep drinking.

Rice variety Yamada Nishiki

Polishing ratio 50% Sake meter value +6

Alcohol by volume (ABV) 16%

How to enjoy	Suzu-bie, hiya, hitohada-kan, nuru-kan
Flavor	Dry, refreshing
Pairing	Carpaccio, tempura, stewed winter melon



Takesuzume
Kimoto
Junmai-shu

Ikedaya Shuzo Co., Ltd.



612-1 Miwa, Ibigawa-cho,
Ibi-gun
0585-22-0016
Weekdays 8:30-17:00
Saturdays 11:00-17:00
Closed on Sundays
New sake events / —
Tasting / —



Ikedaya Shuzo was founded in 1689. The sake here is handcrafted and naturally brewed using the underground waters of the Ibi River—home to delicious sweetfish—and high-quality newly harvested rice. The brewery works in tandem with the live mash. Using time-tested techniques taught directly by Echigotoji brewers and new innovations, this brewery's sake has a lively and rich flavor and a genuine dry finish that goes down smoothly.



Kameguchi

Slightly cloudy, this sake has a unique fruity aroma, a gentle mouthfeel, and a dry finish across the mouth that can be enjoyed as it goes down. Enjoy this sake's lively flavor.

Rice variety Gohyakumangoku

Polishing ratio — **Sake meter value** —

Alcohol by volume (ABV) —

How to enjoy	Hiya, nuru-kan
Flavor	Slightly dry, refreshing
Pairing	Seared bonito, beef tendon stewed in red miso, grilled crab



Minofuji

Tokoro Shuzo Co., Ltd.



537-1 Miwa, Ibigawa-cho,
Ibi-gun
0585-22-0002
9:00-17:00
Closed on Sundays and public
holidays (some irregular holidays)
New sake events / Scheduled for
November (open to the public)
Tasting / ○ (paid)



Founded in the early Meiji period, this small sake brewery—operated by just four employees—is located at the upper reaches of the Ibi River. Aiming to producing modern sake to enjoy with meals, the brewery creates crisp sake with umami and acidic notes. In addition to their flagship Bojimaya brand, the original nickname of the brewery, the brewery also produces brands such as Tokoro Black.



Bojimaya Junmai Muroka Nama Genshu

An acidic sake that goes well with Italian and French cuisine. The umami of the rice and acidity make for an impressive flavor.

Rice variety Gohyakumangoku

Polishing ratio 65% **Sake meter value** +3

Alcohol by volume (ABV) 17%

How to enjoy	Hiya, nuru-kan
Flavor	Slightly dry
Pairing	Carpaccio, beef tongue stewed in red wine, vinegared mackerel



Bojimaya
Junmai
Cho-Karakuchi

Sugihara Sake Brewery Co., Ltd.



1 Shimoiso, Ono-cho, Ibi-gun
0585-35-2508
9:00–18:00
Closed on Fridays
New sake events / Scheduled for August
Tasting / —



Known for being the smallest in Japan, this sake brewery's flagship brand, Ibi, is so rare even locals call it a phantom sake. The brewery is careful to use Ibi no Homare rice, a rare sake rice developed by the brewery, local farmers, and a local hybrid breeder for the brewery specifically.



Ginsen Ibi

With *ori* sediment, the sake has a slightly cloudy, silver appearance. Amidst the rich fruity aromas of kiwi and green apple are hints of bitter almond.

Rice variety Ibi no Homare

Polishing ratio 60% **Sake meter value** -3

Alcohol by volume (ABV) 17%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hiya
Flavor	Slightly sweet, refreshing, fresh, mellow, fruity
Pairing	Osechi dishes, sweet chestnut and cream-based dishes, white sauce gratin



**Tokubetsu
Junmai-shu
Ibi**

Gyokusendo Shuzo Co., Ltd.



800-3, Takada, Yoro-cho,
Yoro-gun
0584-32-1155
8:00–12:00
13:00–17:00
Closed on Saturdays, Sundays, and
public holidays
New sake events / —
Tasting / —



The brewery is characterized by its use of ultra-soft underground water and careful brewing, and produces sake, mirin, whiskey, plum wine, vodka, shochu, and more. The brewery takes pride in brewing sake with a refined, elegant, and gentle aroma and beautiful lingering notes, placing importance on transparency, purity, and the art of subtraction.



Reisen Gyoku Junmai Daiginjo Nakagumi

A special Yamada Nishiki grown with reduced use of agricultural chemicals in a Special A district in Hyogo Prefecture is polished to 28%. Enjoy the refined, elegant, and gentle aroma and beautiful lingering notes.

Rice variety Yamada Nishiki

Polishing ratio 28% **Sake meter value** +2.5

Alcohol by volume (ABV) 15.0–15.9%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hiya
Flavor	Slightly dry, refreshing, fresh
Pairing	Red sea bream fish cake, cheese, dried mullet roe



**Reisen
Junmai Daiginjo
Tokuto
Yamada Nishiki**

Kosaka Shuzojo Co., Ltd.



2267 Aioi-cho, Mino
0575-33-0682
Weekdays 11:00-17:00
Saturdays, Sundays,
and public holidays 10:00-17:00
Open every day
New sake events / Scheduled for January,
February, March (open to the public)
Tasting / ○ (free)



Founded in 1772, this brewery is located in the Udatsu Wall Historical District, the building itself designated as a national important cultural property. Sake is brewed here using underground water from the Nagara River, which is rich in organic minerals. This allows the brewery to produce sake with a wonderful aroma and deep flavor. The Hyakushun brand offers a spring-like experience that wishes for the drinker's health and longevity.



Hyakushun Junmai Ginjo Muroka Nama Genshu Jikagumi Mino Nishiki

Brewed with rice grown using water from the Nagara River and bottled right next to the press. This lets the natural carbon dioxide gas to be enjoyed, giving the sake a lively flavor.



Rice variety Mino Nishiki (Seki)

Polishing ratio 60% **Sake meter value** +1

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie, suzu-bie
Flavor	Slightly sweet, refreshing, fresh, fruity
Pairing	Scallop bouillabaisse, tuna sashimi, white fish with sweet and sour sauce



**Hyakushun
Junmai Ginjo
Muroka Nama
Genshu Jikagumi
WHITE**

Miyozakura Jozo Co., Ltd.



3-2-9 Otahonmachi,
Minokamo
0574-25-3428
9:00-17:00
Closed on Saturdays, Sundays,
and public holidays
New sake events / Scheduled for
December (open to the public)
Tasting / ○ (paid)



This sake brewery is located in a corner of Ota-juku, the 51st post town on the Nakasendo Highway. In addition to locally contract-grown rice, the brewery also uses rice selected from all over Japan. The underground water from the Kiso River, pumped from a well on the premises, is a medium soft water with a slight sweetness to it that helps produce soft and gentle sake.



Miyozakura Junmai Daiginjo flower

Finally created after much deliberation, this sake has a refined flavor and pervasive delicious quality to it. The youthful and gentle aroma is reminiscent of elegant grapes.



Rice variety Contract-grown rice (Minokamo)

Polishing ratio 50% **Sake meter value** Around -1

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly sweet, refreshing, fruity
Pairing	White fish sashimi, teriyaki chicken, wild vegetable tempura



**Tsushimaya Junmai
Ginjo Shinshusan
Miyamanishiki Muroka
Nama Genshu**

Hakusen Shuzou Co., Ltd



28 Nakakawabe,
Kawabe-cho, Kamo-gun
0574-53-2508
9:00-17:00
Closed for the New Year,
Golden Week, and Obon holidays
New sake events / Scheduled for November,
January, February, March, April, July, and
September (open to the public)
Tasting / ○ (free)



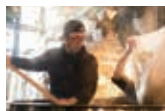
This brewery has a long history making mirin, refined sake, shochu, and more. Carrying on the traditions their predecessors worked to preserve in the past, the brewery continues to produce quality good sake in a stable manner. Never content, they value research and the exploration of new avenues for quality products.

Kuromatsu Hakusen Junmai Ginjo Hana

Named for the belief that sake is like a flower, this sake has an elegant aroma with just the right amount of body, providing a refreshing and smooth experience. Enjoy the balance of acidity and sweetness.

Rice variety Hida Homare,
Yamada Nishiki
Polishing ratio 55% **Sake meter value** +3
Alcohol by volume (ABV) 16%

How to enjoy	Suzu-bie, hiya
Flavor	Slightly dry, fresh, fruity
Pairing	White fish sashimi, cheese, salty dishes



**Kuromatsu
Hakusen
Junmai-shu
Kura**

Heiwanishiki Shuzo Co., Ltd.



2121 Shimoaso,
Kawabe-cho, Kamo-gun
0574-53-5007
8:00-17:00
Irregular holidays
New sake events / Scheduled for
December to April (open to the public)
Tasting / ○ (free)



With 175 years of tradition and a brewery made of earth that has withstood the elements, master brewer Nanbu Toji handcrafts sake with care, following the belief of preserving and utilizing tradition. Brewed with carefully selected sake rice and cool, clear water, the brewery produces sake that is soft yet full-bodied. The company also focuses on freshly pressed genshu and other nama-zake.

Tokubetsu Junmai-shu Hidaji no Kantsubaki

This sake is inspired by cold hardy camellia blooming midwinter in a snow-covered garden. It is mild and has a gentle mouthfeel, with a relaxed sweetness. Enjoy this light, crisp sake.

Rice variety Gohyakumangoku
Polishing ratio 60% **Sake meter value** +2
Alcohol by volume (ABV) 14.9%

How to enjoy	Hiya, hitohada-kan, nuru-kan
Flavor	Slightly dry, fresh, mellow
Pairing	Meiho ham, salt-grilled sweetfish, yakitori chicken skewers



**Daiginjo-shu
Beni Dodan**

Yamada Shoten Co., Ltd.



3888-2 Yaotsu, Yaotsu-cho,
Kamo-gun
0574-43-0015
9:00-18:00
Irregular holidays
New sake events / —
Tasting / —



The water drawn from the dug well is soft and helps produce sake that has a gentle mouthfeel. Despite its small size, the brewery uses only its own polished rice and places great importance on the brewing process, watching over and nurturing the world of microorganisms invisible to the naked eye. Considering how sake goes with meals, the brewery aims to produce sake that can be enjoyed over a long period of time.

Tamakashiwa Junmai Daiginjo

In 2023, this sake won the President's Prize, the top award, from among 1,090 brands for its affinity with food at the Kura Master competition in France.



Rice variety Yamada Nishiki

Polishing ratio 35% **Sake meter value** -2

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly sweet, fruity
Pairing	Seafood (crustaceans, sea urchin), cappellini with white peaches



**Tokubetsu
Junmai-shu
Mukashi no
Manma**

Hanamori Shuzo Co., Ltd.



4091 Yaotsu, Yaotsu-cho,
Kamo-gun
0574-43-0016
9:00-19:00
Open year-round
New sake events / Scheduled for
December and March
(open to the public)
Tasting / ○ (free)



This port town, prospering since the Edo period, is home to high-quality underground water that helps produce a variety of specialty local products. The various brewing industries found here are one example. Hanamori Shuzo's motto is to make high-quality sake in small quantities. The brewery company uses a drip pressing method as well as *yaegaki* press—an increasingly rare sight in Japan—to produce sake with the utmost attention to detail.

Hanazakari Junmai Daiginjo 50 Shizuku

The *shizuku-tori* method of pressing produces a gorgeous aroma free of any odd flavors. This sake has an elegant, soft sweetness and an elevated ginjo aroma.



Rice variety Hida Homare,
Gohyakumangoku

Polishing ratio 50% **Sake meter value** -2

Alcohol by volume (ABV) 16%

How to enjoy	Suzu-bie, hiya
Flavor	Slightly sweet, refreshing
Pairing	Sushi, sashimi, white fish, and other delicately flavored dishes



**Hanazakari
Junmai Omachi
Shizuku**

Hirano Jozo Inc.



164 Tokunaga, Yamato-cho,
Gujo
0575-88-2006
9:00-17:00
Closed on Saturdays and Sundays
New sake events / Scheduled for mid-
March (open to the public)
Tasting / ○ (free)



A sake brewery located in a village known for its waka poetry, often called the home of traditional Japanese poetry. The famous local water is drawn onto the premises and is used not only for brewing but also washing the rice and tools. From great water comes great sake. This famous water is the secret to the deliciousness of the brewery's well-known Bojo brand.



Junmai Ginjo (Gujo Gohyakumangoku)

A truly Japanese flavor made using 100% Gohyakumangoku rice grown in Gujo. The subtle fruity aroma and the mellow, umami flavor of rice make this a great sake to enjoy with a meal.



Rice variety Gohyakumangoku (Gujo)

Polishing ratio 55% **Sake meter value** +4

Alcohol by volume (ABV) 15%

How to enjoy Hana-bie, suzu-bie

Flavor Slightly sweet, refreshing

Pairing Sea bream carpaccio, salt-grilled yellowtail and saury, tempura (shrimp, white fish, etc.)



Genshu
Shiro Nigori

Nunoya Hara Shuzojo



991 Shirotori, Shirotori-cho,
Gujo
0575-82-2021
9:00-17:00
Closed on Saturdays, Sundays,
and public holidays
New sake events / —
Tasting / ○ (free)



The head of the family serves as the master brewer and is particular about using rice, water, and brewers from Gifu Prefecture. By using local rice and underground water from the Hakusan water system, pumped up from a well on the premises, with natural flower yeast isolated from flowers in nature, this brewery produces sake with rich aromas and flavors unlike any other you have ever tasted.



Genbun Tennen Hana Kobo Sakura Honjoso

Made using natural sakura flower yeast, this sake has an elegant and rich aroma and a refreshing flavor. With no peculiarities, this is one you will not tire of, and it goes well with any cuisine.



Rice variety Akita Komachi
(Gifu Prefecture)

Polishing ratio 70% **Sake meter value** +3

Alcohol by volume (ABV) 15-16%

How to enjoy Suzu-bie, hiya, hinatakan, hitohada-kan, nuru-kan, jo-kan

Flavor Slightly dry, refreshing, fresh

Pairing Tempura, sashimi, grilled seafood



Genbun Tennen
Hana Kobo
Aberia Junmai
Ginjo

Matsuiya Shuzojo Co., Ltd.



688-2 Kajita, Tomika-cho,
Kamo-gun
0574-54-3111
10:00-16:00
Closed on Mondays
New sake events / Scheduled for
February (open to the public)
Tasting / ○ (free)



The brewery and tools for almost all of the processes involved in sake brewing date back to the Edo period. The sake is still brewed there today. These folk materials—the main house, two sake breweries, 3143 pieces of sake brewing equipment, and 459 sake brewing documents—have been designated as Important Tangible Folk Cultural Properties of Gifu Prefecture.



Junmai-shu Haburi Koseki

This limited edition sake is carefully crafted on land to which the world's oldest family register refers. A national treasure, it is now housed in the Shosoin Repository in Nara. This sake is recommended for celebrations such as weddings and births.

Rice variety Miyama Nishiki

Polishing ratio 70% **Sake meter value** ±0

Alcohol by volume (ABV) 15.3%

How to enjoy Hiya, hitohada-kan

Flavor Dry, fresh

Pairing Meat dishes, fish dishes



Honjozo-shu
Kajita-Jo

The deep world of sake

Have you ever seen rice flowers?

Rice is planted in the spring and harvested in the fall. Although less well known, small white flowers bloom during that time. Around early August, a single stalk sees numerous flowers bloom, but each flower only blooms for about an hour. The flowers bloom in order, starting at the tip, and stalk lasts just two hours. If you look closely, you might see these blossoms in rice fields in the summer.



Nakashima Sake Brewing Co., Ltd.



7181-1 Toki-cho, Mizunami
0572-68-3151
Weekdays 8:00-17:00
Closed on Saturdays,
Sundays, and public holidays
New sake events / Scheduled for May and
November (open to the public)
Tasting / ○ (free)



Founded in 1702, this brewery uses underground water from the local Mt. Byobu. This water flows through strata that were once ancient sea beds. Soft, mineral-rich, and flavorful, this water is ideal for producing crisp sake. The sake brewing process, which makes use of the characteristics of the sake rice and this rich water resource, is what makes the Kozaemon brand one-of-a-kind.



Kozaemon Tokubetsu Junmai Shinano Miyama Nishiki

Free of peculiarities, this versatile sake pairs well with any cuisine. Enjoyable at a wide range of temperatures, from chilled to hot, try this sake over any meal.



Rice variety Miyama Nishiki

Polishing ratio 55% Sake meter value ± 0

Alcohol by volume (ABV) 15.5%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan, nuru-kan, jo-kan, atsu-kan
Flavor	Slightly dry, refreshing, fruity
Pairing	Japanese-style pasta, salt-grilled fish, Japanese omelet



Kozaemon
Junmai
Daiginjo
~MIZUNOUKI~

Wakaba Co., Ltd.



7270-1 Toki-cho, Mizunami
0572-68-3168
9:00-17:00
Irregular holidays
New sake events / Scheduled for
February and April (open to the public)
Tasting / —



Dating back to the Genroku period, this brewery has been in business for over 300 years. This local Mizunami sake is brewed using rice grown under contract with a local farming association, yeast from Gifu Prefecture, and groundwater from a well dug on the premises. This 100% junmai-shu is so good that the 13th generation head of the brewery enjoys it every evening.



Wakaba Junmai Ginjo

Enjoy the refreshing aroma, soft mouthfeel, good balance of refreshing acidity, gentle sweetness, and bitterness, and the pleasant notes that linger.



Rice variety Omachi

Polishing ratio 45% Sake meter value $+2$

Alcohol by volume (ABV) 15.5%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan
Flavor	Fresh, slightly sweet
Pairing	Hoba zushi, mackerel sushi, octopus with pesto sauce



Wakaba
Junmai
Premium

Chigonoiwa Brewery Co., Ltd.



2177-1 Dachi-cho, Toki
0572-59-8014
9:00-19:00
Open every day
New sake events / —
Tasting / ○ (paid)



Founded in 1909, this brewery's philosophy is tradition, innovation, and succession. The water used in brewing is ultra-soft water, with a hardness of just 7, pumped from 45 meters below the brewery. All rice used is produced in Gifu Prefecture. All of the koji is made by the brewery, produced using a slow, unique method with effort called *chojunkoji*.



Chigonoiwa Junmai Ginjo

This sake is made using Hida Homare, a rice variety well suited for sake brewing grown in Gifu Prefecture. This is polished to 50%. The mellow flavor goes well with Japanese cuisine in general.

Rice variety Hida Homare

Polishing ratio 50% Sake meter value +5

Alcohol by volume (ABV) 15.5%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan, nuru-kan
Flavor	Slightly dry, mellow
Pairing	Octopus and potato pesto salad, caprese salad, ratatouille



Chigonoiwa
Junmai Daiginjo
Honoka

Michisakari Sake Brewing Co., Ltd.



2919 Kasahara-cho, Tajimi
0572-43-3181
9:00-17:00
Closed on Saturdays, Sundays, and public holidays
New sake events / Scheduled for March and November (open to the public)
Tasting / —



While sweet sake was popular after WWII, this brewery went in search of a sake that was easy to drink like water, delicious, and whose intoxicating effects did not linger too long. They achieve a dry sake with a polishing ratio of 50% and a sake meter value of +10, a rare achievement in those days. Today, the brewery continues to pay careful attention to the ingredients, equipment, storage, and other details.



Michisakari Junmai Daiginjo Wazamono

This sake is the culmination of the brewery's efforts to strip away all unnecessary elements and achieve a flavor refined to the extreme to reveal only its very essence. Its true value is best enjoyed alongside food.

Rice variety Miyama Nishiki, general rice

Polishing ratio 45% Sake meter value +12

Alcohol by volume (ABV) 15%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan, jo-kan
Flavor	Dry, refreshing
Pairing	Sushi, aromatic steamed chicken with celery and sichuan pepper sauce



Michisakari
Junmai Daiginjo
Saijo-ohwazamono

Hayashi Shuzo Co., Ltd.



1418 Hazaki, Kani
0574-62-0023
9:00-16:00
Please inquire about holidays
New sake events / Scheduled
for March and December
(open to the public)
Tasting / ○ (paid)



Founded 150 years ago, the current director is the brewery's master brewer and is responsible for all production, developing new products such as white koji sparkling sake that can be distributed at room temperature. In recent years, the brewery has developed a unique method for making koji that takes advantage of the characteristics of the region. They are proud of the quality of their sake, which is refreshing yet full-bodied.



Mino Tengu Junmai Daiginjo Ihyowe

The brewery's highest quality premium sake. All rice used is suited for sake brewing and is produced in Hyogo Prefecture. Using a polishing ratio of 35%, this sake is painstakingly handcrafted by the brewery's master brewer.

Rice variety Yamada Nishiki

Polishing ratio 35% Sake meter value +1

Alcohol by volume (ABV) 15%

How to enjoy	Hiya
Flavor	Slightly dry, mellow, fruity
Pairing	Sashimi, hot pot



Junmai
Ginjo-shu
Mino Tengu
Hazaki
Ristretto

Hazama Sake Brewery Co., Ltd.



4-1-51 Honmachi,
Nakatsugawa
0573-65-4106
10:00-17:00
Closed January 1st to 3rd
New sake events / —
Tasting / ○ (paid)



A sake brewery located in an old post on the Nakasendo Highway, one of the five major highways of the Edo period. Out of the desire to promote the culture of enjoying sake with food, the brewery has focused on ginjo brewing since 2016, brewing only junmai-shu in small batches. Sharing Nakatsugawa with the world, the brewery aims to be the pride of Japan.



Enasan Junmai Ginjo Hida Homare

A clear sake brewed with underground water from Mt. Ena, it won the Gold Medal in the Junmai Ginjo category at the 2024 IWC. This sake has a light finish with a hint of banana.

Rice variety Hida Homare

Polishing ratio 50% Sake meter value —

Alcohol by volume (ABV) 15%

How to enjoy	Hana-bie, suzu-bie, hiya, nuru-kan
Flavor	Slightly sweet, refreshing, fruity
Pairing	Tempura, fatty sashimi



Enasan
Junmai Ginjo
Yamada Nishiki

Yamauchi Shuzo Co., Ltd.



134-1 Ueno, Nakatsugawa
0573-65-2619
Please inquire about
business hours
Closed on Sundays,
public holidays, and the 3rd Monday of
each month
New sake events / —
Tasting / —



Now in its 22nd generation, this brewery only produces junmai-shu. With a yield of just 40 *koku*, this small brewery brews sake with great care, using wooden steamers to steam the rice and wooden tanks for pressing. The brewery produces three brands. Haru Ichibanchi and Ono Zakura have been passed down for generations. Fukamori is a new addition as of 2019.



Fukamori Junmai Ginjo Namasake

As the sake is brewed in a brewery located in a forest, it is called Fukamori (meaning "deep forest"), using the character for "forest" three times. This is a sake to enjoy with meals; it pairs perfectly with any cuisine.

Rice variety Gohyakumangoku

Polishing ratio 55% **Sake meter value** +7

Alcohol by volume (ABV) 15.2%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly dry, refreshing, mellow
Pairing	Acqua pazza, roast beef



**Fukamori
Junmai Ginjo
Hiire**

Ohashi Brewery Co., Ltd.



1119-1-1-2 Hirukawa,
Nakatsugawa
0573-45-2018
8:30–17:00
Irregular holidays
New sake events / —
Tasting / ○ (free)



Founded in 1908, this brewery makes good quality sake with the motto, "Harmony among people conveys the flavor and soul of sake." Their sake is made by steaming rice in a traditional Japanese pot and slowly pressing it over two days in a *sase*-style press. This results in a refreshing flavor that you will want to keep drinking.



Kasagitsuru Junmai

The name of this brand combines the famous mountain in the city Nakatsugawa, Mt. Kasagi (1,128 m above sea level), with the celebratory bird, the crane (*tsuru*). This stylish bottle will let you enjoy the flavor of cooked rice.

Rice variety Hida Homare

Polishing ratio Kojimai 50%, Kakemai 60%

Sake meter value +1

Alcohol by volume (ABV) 15%

How to enjoy	Suzu-bie, hiya, hinatakan, hitohada-kan, nuru-kan, jo-kan
Flavor	Mellow
Pairing	Wild vegetables (mushrooms, <i>koshiabura</i> tempura), chicken dishes



**Kasagitsuru
Ginjo**

Iwamura Brewery Inc.



342 Iwamura-cho, Ena
0573-43-2029
9:00-18:30
Closed on January 1st
New sake events / Scheduled for
Saturdays/Sundays in February and
March (open to the public)
Tasting / ○ (free)



Founded in the Edo period at the foot of Iwamura Castle, where Otsuya, the aunt of the Sengoku period warlord Oda Nobunaga, served as the lady of the castle. Since then, the brewery has continued to produce sake with the motto of “*reiro fukuiku*” (clear, sparkling, and scented). Creating extremely elegant sake with well-balanced aromas and flavors has resulted in refined products that do not rely on aroma alone.

Onnajoshu Junmai Ginjo

This is the signature sake from the Onnajoshu brand. This elegant sake has been perfected through brewing that does not rely on aroma alone. It offers an exquisite balance of sweetness and acidity.

Rice variety Hida Homare

Polishing ratio 50% **Sake meter value** +3

Alcohol by volume (ABV) 15%

How to enjoy	Yuki-bie, hana-bie, suzu-bie
Flavor	Slightly dry, slightly sweet, fresh
Pairing	Steamed lean white fish, vegetable salad with acidic dressing, and Japanese cuisine with fragrant dashi stock



**Onnajoshu
Junmai Nigori
Sparkling**

Ena Jozo Co., Ltd.



2992-1 Fukuoka,
Nakatsugawa
0573-72-2055
9:00-16:00
Irregular holidays
New sake events / —
Tasting / ○ (some options require a fee)



Founded in the late Edo period in a mountain village at the foot of Mt. Futatsumori, this brewery's location, with its low temperatures and abundant cold and clear soft spring water, is the perfect environment for sake brewing. The 11th generation owner works as the master brewer, continuing this family-run business and brewing small batches the master brewer considers delicious.

Kujiranami Junmai Ginjo

Looking up at the sky from the sake brewery, located at an altitude of 600 m, the clouds on the mountain resembled a whale. This is where the Kujiranami name came from. This is a gorgeous sake with a fruity aroma.

Rice variety Hida Homare

Polishing ratio 50% **Sake meter value** ±0

Alcohol by volume (ABV) 16.6%

How to enjoy	Hiya
Flavor	Slightly sweet, fruity
Pairing	Salt-grilled sweetfish, wild vegetable tempura



**Kujiranami
Junmai**

Kawashiri Sake Brewery



68 Kamininomachi, Takayama
0577-32-0143
9:00-17:00
Irregular holidays
New sake events / —
Tasting / ○ (paid)



This brewery, located in a perfect cold winter climate, specializes in brewing aged sake. The sake is full-bodied but the new sake has a roughness to it in terms of flavor and needs to be aged for a long time for it to mellow. The previous generation brewer and the current seventh generation brewer established a style of using only locally grown Hida rice and storing the sake for several years.



Genshu Hida Masamune

The genshu is bottled at the same strength as when it was stored. Sweet like caramel, yet with a smooth mouthfeel, this sake lingers but shortly, offering a crisp, dry finish.

Rice variety Hida Homare

Polishing ratio 69% Sake meter value —

Alcohol by volume (ABV) 20%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hiya
Flavor	Slightly dry, mellow
Pairing	Grilled eel, any meat with teriyaki sauce, plain panna cotta



**Tokubetsu
Junmai
Yamahida
Genshu**

Niki Shuzo Co., Ltd.



40 Kamininomachi, Takayama
0577-32-0021
9:00-16:30
Irregular holidays
New sake events / —
Tasting / ○ (paid)



Founded in 1695 and dating back to the Genroku period, this brewery has been making sake for over 300 years. It is located in the old town of Hida Takayama, in a quiet area off a back alley from the main street. Wishing to make unique kinds of sake, the brewery focuses on ginjo-shu that pair well with food.



Ginjo Tamanoi

There is a large well at the entrance of the Niki residence, and the name of the sake comes from the famous water that overflows like orbs. Ginjo-shu can be enjoyed not only chilled but also at room temperature or warmed.

Rice variety General rice (Japan)

Polishing ratio 60% Sake meter value +2

Alcohol by volume (ABV) 15%

How to enjoy	Nuru-kan, jo-kan
Flavor	Slightly dry, refreshing
Pairing	Sashimi, hot pot



**Daiginjo
Ryomen
Sukuna**

Hirase Sake Brewery



82 Kamiichinomachi,
Takayama
0577-34-0010
9:00-17:00
Closed for the New Year's holiday
New sake events / —
Tasting / ○ (paid)



The first record of Hirase Sake Brewery (in the family temple's death register) dates back to 1623. Sake brewing has continued here for 400 years and across 15 generations. The famous Kusudama brand sake is strictly selected as a specially designated sake (refined sake whose ingredients and production methods meet certain standards, and other premium sake).



Junmai Daiginjo Nama Chozo-shu 400-Year Anniversary

This nama chozo-shu is made from Hida Homare rice grown in Gifu Prefecture, polished to 50%. Enjoy the gentle ginjo aroma, refreshing acidity, and a full-bodied, gentle sweetness.

Rice variety Hida Homare

Polishing ratio 50% Sake meter value -1

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie, room temperature
Flavor	Slightly sweet, mellow, fruity
Pairing	Prosciutto, braised pork



Cho-Karakuchi
Genshu

Oita Shuzoten Co., Ltd.



1928 Kiyomi-cho,
Makigahora, Takayama
0577-68-2341
9:00-17:00
(Retail Office located at 67
Kamisannomachi, Takayama)
Irregular holidays
New sake events / —
Tasting / ○ (paid)
*Available at Retail Office



Loved by locals, this brewery has been producing dry sake for many years. In the past, when sweet sake was considered superior, dry sake was akin to heresy. Being told it was "dry enough to kill demons" led to their brand's name. The sake is brewed in the hope that drinking it will slay the demons dwelling in people's hearts.



Junmai-Shu Hida Jiman Onikoroshi Dohatsu Shoten

This is the driest sake from the brewery. The name of the sake comes from the fact that it is so dry, your hair will stand up and reach the sky. A full-bodied, heavy authentically dry junmai genshu.

Rice variety Hida Homare

Polishing ratio 58% Sake meter value +10

Alcohol by volume (ABV) 18.9%

How to enjoy	Hiya, nuru-kan
Flavor	Dry, full-bodied
Pairing	Oily Chinese cuisine, miso-flavored and other strongly seasoned Japanese cuisine (grilled meat, etc.)



Junmai Ginjo
Hida
Takayama

Funasaka Shuzouten Co., Ltd.



105 Kamisannomachi,
Takayama
0577-32-0016
8:30-18:00
Irregular holidays
New sake events / Scheduled for
June (open to the public)
Tasting / ○ (paid)



This brewery is located in the heart of Takayama's old town. The place aims at gathering customers, local people, and the brewers themselves in a good atmosphere. The facility is also home to coin-operated sake machine where you can casually compare different types of sake, and a restaurant called Aji no Yohei where you can savor Hida Beef. The brewery aims to create a sake theme park where the sake is produced, bought, or enjoyed with a meal.

Daiginjo Yotsuboshi



The umami and aroma produced by deliberately polishing rice to 40% gives this sake a ginjo aroma and a fruity flavor, making it an attractive sake to enjoy with meals.

Rice variety Yamada Nishiki

Polishing ratio 40% Sake meter value +2

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie
Flavor	Slightly dry, refreshing, fruity
Pairing	Sushi, white fish carpaccio, grilled shrimp and scallops



**Junmai
Daiginjo
Toji
Hiraoka Seiji**

Hirata Sake Brewery Co., Ltd.



60 Kamininomachi,
Takayama
0577-32-0352
9:30-16:30
Irregular holidays
New sake events / —
Tasting / ○ (paid)



With the motto "Sake is something that is skillfully brewed and raised," this brewery produces sake with both tough love and great affection. The sake may be produced by the hands of the brewers, but it is also a blessing from heaven, the fermentation process made possible by rice, water, and soil. The brewery therefore values the harmony that these three elements create.

Takayama Junmai Daiginjo



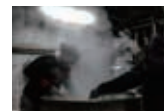
The Gold Medal winner at 2025 Kura Master. Yamada Nishiki rice is polished to 35% and brewed using underground water. The name in Japanese and label use the old way of writing *Takayama*.

Rice variety Yamada Nishiki

Polishing ratio 35% Sake meter value -4

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly sweet, fruity
Pairing	White fish carpaccio, peach and fig salad dressed with white sesame and white miso, prosciutto



**Hida no Hana
Cho-Karakuchi
Junmai Ginjo**

Harada Brewery Co., Ltd.



10 Kamisannomachi,
Takayama
0577-32-0120
April to November 9:00-18:00
December to March 9:00-17:00
Open every day
*Irregular holidays (around two days)
New sake events / Scheduled for June
(open to the public)
Tasting / ○ (paid)



Founded in the late Edo period, this brewery employs the Hida-style of harsh winter brewing passed down for generations. Carefully making koji and thoroughly managing the mash produces sake with a rich, dry, full-bodied flavor, a great aroma, and a crisp finish. Using natural yeast isolated from flower nectar, the brewery aims to create the ultimate seasonal sake.



Sansha Daiginjo Aberia

Named "Sansha" after the floats used in the Takayama Festival, this sake is characterized by a fruity aroma and a hint of sweetness. It was awarded the Gold Medal at the IWC 2025.

Rice variety Yamada Nishiki

Polishing ratio 40% Sake meter value +4

Alcohol by volume (ABV) 16.4%

How to enjoy	Hana-bie
Flavor	Slightly sweet, fresh
Pairing	Flounder fin sashimi, Spanish mackerel pickled miso, acqua pazza



Futsu-Shu
Honjozo-Type
Sansha
Kinjirushi
Karakuchi

Okuhida Shuzo Co., Ltd.



1984 Kanayama,
Kanayama-cho, Gero
0576-32-2033
9:00-17:00
Main Store: Closed on Sundays
National Highway Shop: Irregular
holidays
New sake events / Scheduled for April
(open to the public)
Tasting / ○ (free)



Founded in 1720 during the Edo period, this veteran brewery has a history stretching over 300 years. The sake is made using clear underground water only be found at the confluence of the clear Hida River and Maze River. Locally grown Hida Homare rice makes up most of the rice the brewery uses. Although preserving tradition, the brewery also takes on the challenge of brewing a wide variety of sake, winning numerous awards both in Japan and overseas.

Hatsumidori Junmai Ginjo Muroka Nama Genshu

"Hatsumidori" was the name given to the sake when it was presented to the lord of Owari. With its fruity aroma, umami flavor from the rice, and refreshing aftertaste, this sake is known for being easy to drink.

Rice variety Yamada Nishiki

Polishing ratio 50% Sake meter value —

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie, suzu-bie
Flavor	Half-dry, fruity
Pairing	Salt-grilled sweetfish, white fish carpaccio, prosciutto and melon



Okuhida
Yuzu Sake

Tenryo Sake Brewing Co., Ltd



1289-1 Hagiwara,
Hagiwara-cho, Gero
0576-52-1515
Weekdays 9:00-16:00
Saturdays, Sundays, and public
holidays 10:00-16:00
Closed for the New Year's holiday
New sake events / Scheduled for
March (open to the public)
Tasting / ○ (paid)



This brewery uses an ultra-soft water for brewing that is incredibly pure. Flowing from the sacred Mt. Ontake through the grounds of Mt. Gozen in Gero, this water is slightly sweet. In recent years, the brewery has been working with local farmers to cultivate rice, with the idea that if the water tastes local, the rice should, too. A recycling-based sake brewing method has been adopted, as well, using rice bran and sake lees as feed for Hida Beef cattle.



Daiginjo Tenroku Hairyo

This is the brewery's finest sake, brewed using the finest rice and the finest techniques. Often recommended by Michelin star chefs both in Japan and overseas, the sake features a well-balanced flavor with a subtle aroma.

Rice variety Yamada Nishiki

Polishing ratio 35% Sake meter value +3

Alcohol by volume (ABV) 15%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly dry, refreshing
Pairing	Japanese cuisine, carpaccio, Italian cuisine



Junmai Ginjo
Tenroir

Watanabe Sake Brewery Co., Ltd.



7-7 Ichinomachi,
Furukawa-cho, Hida
0577-73-2347

9:00-16:00

Closed for the New Year's holiday

New sake events / Scheduled for the
fourth weekend of March (open to the
public)

Tasting / ○ (some options require a fee)



This sake brewery is located in Ichinomachi, an area lined with old traditional merchant houses. The brewery all began in 1870 when the founder could not forget the delicious sake they tasted while traveling to Kyoto on business. They therefore decided to set up a sake brewery in their own town. This brewery aims to brew sake with heart and humanity, and brew with integrity to bring out the life of the rice.

Horai Junmai Ginjo Kaden Tezukuri

This is sake the brewery is truly proud of. It aims to be a junmai ginjo with an elegant and simple flavor, without striving to be flashy. It has also been served on ANA's international first class.

Rice variety Hida Homare

Polishing ratio 55% Sake meter value +3

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hinata-kan
Flavor	Slightly dry, refreshing, fruity
Pairing	Caprese salad, steak, Margherita pizza



Horai
Chogin Shizuku



Kaba Shuzojo Co., Ltd.



6-6 Ichinomachi,
Furukawa-cho, Hida
0577-73-3333
9:00-17:00
Generally open every day
(Closed December 31st to January 5th)
New sake events / —
Tasting / Available for visitors shopping



Since starting in 1704, the brewery has carved out a history alongside Furukawa. The 13th generation brewer, Atsuko Kaba, now leads the brewery. Throughout its history, the brewery has produced sakes using Hida Homare rice, passing on the flavor of Hida to each new generation. Another noteworthy product is their yogurt sake made in collaboration with a local farm.



Shiramayumi Junmai Ginjo Hida Homare

Named for *shiramayumi*, a decorative word related to Hida that appears in the Manyoshu, an historical collection of Japanese poetry, this sake has a refreshing and elegant flavor. Serve it slightly chilled to better enjoy the umami flavor of the rice.

Rice variety Hida Homare

Polishing ratio 55% Sake meter value +1

Alcohol by volume (ABV) 15%

How to enjoy	Suzu-bie
Flavor	Slightly dry, refreshing, fresh
Pairing	Hida Beef nigiri, salt-grilled sweetfish, marinated Hida tomatoes



Shiramayumi
Junmai Daiginjo
Homare

Otsubo Shuzoten Co., Ltd.



557 Asora, Kamioka-cho,
Hida
0578-82-0008
9:00-17:00
Closed on Saturdays, Sundays,
and for the New Year's holiday
New sake events / Scheduled for
February (please consult regarding
participation by public)
Tasting / —



Found in the northernmost town in Gifu Prefecture, this brewery's philosophy is to brew sake that is not influenced by the latest trends. Maintaining a sincere attitude and passion, the brewery works to brew sake with the desire to live in harmony with the local community. The brewery's two main varieties of sake are Hida Musume and Jindai. Hida Musume is sweeter, while Jindai is drier.



Futsu-Shu Hida Musume

Refreshingly sweet, this sake is fermented to the maximum extent. Its refined richness and umami flavor makes it very satisfying to drink.

Rice variety Rice grown in Gifu Prefecture

Polishing ratio 70% Sake meter value -3

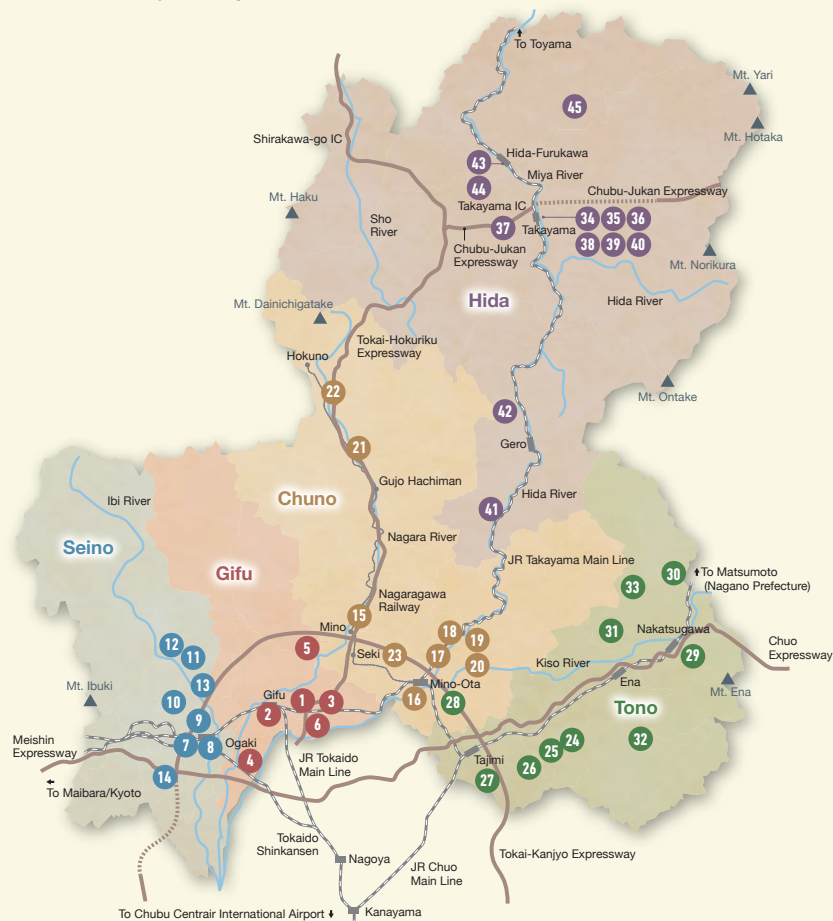
Alcohol by volume (ABV) 15.3%

How to enjoy	Hiya, nuru-kan
Flavor	Sweet, refreshing
Pairing	Meat dishes, fish dishes



Futsu-Shu
Karakuchi
Jindai

◇ Brewery Map



Gifu area

- 1 Adachi Shuzojo
- 2 Nihon-Izumi Brewery Co., Ltd.
- 3 Komachi Sake Brewery Co., Ltd.
- 4 Chiyogiku Co., Ltd.
- 5 Shiraki Tsunesuke Co., Ltd.
- 6 Hayashi Honten Co., Ltd.

Seino area

- 7 Miwa Shuzo Co., Ltd.
- 8 Takeuchi Sake Brewery
- 9 Watanabe Shuzojo
- 10 Otsuka Shuzo Co., Ltd.
- 11 Ikedaya Shuzo Co., Ltd.
- 12 Tokoro Shuzo Co., Ltd.
- 13 Sugihara Sake Brewery Co., Ltd.
- 14 Gyokusendo Shuzo Co., Ltd.

Chuno area

- 15 Kosaka Shuzojo Co., Ltd.
- 16 Miyozakura Jozo Co., Ltd.
- 17 Hakusen Shuzou Co., Ltd.
- 18 Heiwanishiki Shuzo Co., Ltd.
- 19 Yamada Shoten Co., Ltd.
- 20 Hanamori Shuzo Co., Ltd.
- 21 Hirano Jozo Inc.
- 22 Nunoya Hara Shuzojo
- 23 Matsuiya Shuzojo Co., Ltd.

Tono area

- 24 Nakashima Sake Brewing Co., Ltd.
- 25 Wakaba Co., Ltd.
- 26 Chigonoiva Brewery Co., Ltd.
- 27 Michisakari Sake Brewing Co., Ltd.
- 28 Hayashi Shuzo Co., Ltd.
- 29 Hazama Sake Brewery Co., Ltd.
- 30 Yamauchi Shuzo Co., Ltd.
- 31 Ohashi Brewery Co., Ltd.
- 32 Iwamura Brewery Inc.
- 33 Ena Jozo Co., Ltd.

Hida area

- 34 Kawashiri Sake Brewery
- 35 Niki Shuzo Co., Ltd.
- 36 Hirase Sake Brewery
- 37 Oita Shuzoten Co., Ltd.
- 38 Funasaka Shuzouten Co., Ltd.
- 39 Hirata Sake Brewery Co., Ltd.
- 40 Harada Brewery Co., Ltd.
- 41 Okuhida Shuzo Co., Ltd.
- 42 Tenryo Sake Brewing Co., Ltd.
- 43 Watanabe Sake Brewery Co., Ltd.
- 44 Kaba Shuzojo Co., Ltd.
- 45 Otsubo Shuzoten Co., Ltd.



**Gifu Prefectural Government, Department of Commerce,
Labor and Industry Prefectural Product Distribution Support Division**

Cooperation: Gifu Sake Brewers Association

