

## 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**