

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