

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**