

## 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)



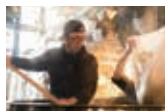
This brewery has a long history making mirin, refined sake, shochu, and more. Carrying on the traditions their predecessors worked to preserve in the past, the brewery continues to produce quality good sake in a stable manner. Never content, they value research and the exploration of new avenues for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