

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
in sweet Kyoto-style
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