

Hayashi Shuzo Co., Ltd.



1418 Hazaki, Kani
0574-62-0023
9:00-16:00
Please inquire about holidays
New sake events / Scheduled
for March and December
(open to the public)
Tasting / ○ (paid)



Founded 150 years ago, the current director is the brewery's master brewer and is responsible for all production, developing new products such as white koji sparkling sake that can be distributed at room temperature. In recent years, the brewery has developed a unique method for making koji that takes advantage of the characteristics of the region. They are proud of the quality of their sake, which is refreshing yet full-bodied.



Mino Tengu Junmai Daiginjo Ihyowe

The brewery's highest quality premium sake. All rice used is suited for sake brewing and is produced in Hyogo Prefecture. Using a polishing ratio of 35%, this sake is painstakingly handcrafted by the brewery's master brewer.

Rice variety Yamada Nishiki

Polishing ratio 35% Sake meter value +1

Alcohol by volume (ABV) 15%

How to enjoy	Hiya
Flavor	Slightly dry, mellow, fruity
Pairing	Sashimi, hot pot



Junmai
Ginjo-shu
Mino Tengu
Hazaki
Ristretto

Hazama Sake Brewery Co., Ltd.



4-1-51 Honmachi,
Nakatsugawa
0573-65-4106
10:00-17:00
Closed January 1st to 3rd
New sake events / —
Tasting / ○ (paid)



A sake brewery located in an old post on the Nakasendo Highway, one of the five major highways of the Edo period. Out of the desire to promote the culture of enjoying sake with food, the brewery has focused on ginjo brewing since 2016, brewing only junmai-shu in small batches. Sharing Nakatsugawa with the world, the brewery aims to be the pride of Japan.



Enasan Junmai Ginjo Hida Homare

A clear sake brewed with underground water from Mt. Ena, it won the Gold Medal in the Junmai Ginjo category at the 2024 IWC. This sake has a light finish with a hint of banana.

Rice variety Hida Homare

Polishing ratio 50% Sake meter value —

Alcohol by volume (ABV) 15%

How to enjoy	Hana-bie, suzu-bie, hiya, nuru-kan
Flavor	Slightly sweet, refreshing, fruity
Pairing	Tempura, fatty sashimi



Enasan
Junmai Ginjo
Yamada Nishiki