

Hirase Sake Brewery



82 Kamiichinomachi,
Takayama
0577-34-0010
9:00-17:00
Closed for the New Year's holiday
New sake events / —
Tasting / ○ (paid)



The first record of Hirase Sake Brewery (in the family temple's death register) dates back to 1623. Sake brewing has continued here for 400 years and across 15 generations. The famous Kusudama brand sake is strictly selected as a specially designated sake (refined sake whose ingredients and production methods meet certain standards, and other premium sake).



Junmai Daiginjo Nama Chozo-shu 400-Year Anniversary

This nama chozo-shu is made from Hida Homare rice grown in Gifu Prefecture, polished to 50%. Enjoy the gentle ginjo aroma, refreshing acidity, and a full-bodied, gentle sweetness.

Rice variety Hida Homare

Polishing ratio 50% Sake meter value -1

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie, room temperature
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Flavor	Slightly sweet, mellow, fruity
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Pairing	Prosciutto, braised pork
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Cho-Karakuchi
Genshu

Oita Shuzoten Co., Ltd.



1928 Kiyomi-cho,
Makigahora, Takayama
0577-68-2341
9:00-17:00
(Retail Office located at 67
Kamisannomachi, Takayama)
Irregular holidays
New sake events / —
Tasting / ○ (paid)
*Available at Retail Office



Loved by locals, this brewery has been producing dry sake for many years. In the past, when sweet sake was considered superior, dry sake was akin to heresy. Being told it was "dry enough to kill demons" led to their brand's name. The sake is brewed in the hope that drinking it will slay the demons dwelling in people's hearts.



Junmai-Shu Hida Jiman Onikoroshi Dohatsu Shoten

This is the driest sake from the brewery. The name of the sake comes from the fact that it is so dry, your hair will stand up and reach the sky. A full-bodied, heavy authentically dry junmai genshu.

Rice variety Hida Homare

Polishing ratio 58% Sake meter value +10

Alcohol by volume (ABV) 18.9%

How to enjoy	Hiya, nuru-kan
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Flavor	Dry, full-bodied
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Pairing	Oily Chinese cuisine, miso-flavored and other strongly seasoned Japanese cuisine (grilled meat, etc.)
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Junmai Ginjo
Hida
Takayama