## Ikedaya Shuzo Co., Ltd.



612-1 Miwa, Ibigawa-cho, Ibi-gun
0585-22-0016
Weekdays 8:30-17:00
Saturdays 11:00-17:00
Closed on Sundays
New sake events / —
Tasting / —



Ikedaya Shuzo was founded in 1689. The sake here is handcrafted and naturally brewed using the underground waters of the Ibi River—home to delicious sweetfish—and high-quality newly harvested rice. The brewery works in tandem with the live mash. Using time-tested techniques taught directly by Echigotoji brewers and new innovations, this brewery's sake has a lively and rich flavor and a genuine dry finish that goes down smoothly.



## Kameguchi

Slightly cloudy, this sake has a unique fruity aroma, a gentle mouthfeel, and a dry finish across the mouth that can be enjoyed as it goes down. Enjoy this sake's lively flavor.



Rice variety Gohyakumangoku

Polishing ratio — Sake meter value —

Alcohol by volume (ABV) -

How to enjoy	Hiya, nuru-kan
Flavor	Slightly dry, refreshing
Pairing	Seared bonito, beef tendon stewed in red

miso, arilled crab



Minofuii

## Tokoro Shuzo Co., Ltd.



537-1 Miwa, Ibigawa-cho, Ibi-gun 0585-22-0002 9:00-17:00



Closed on Sundays and public holidays (some irregular holidays) New sake events / Scheduled for November (open to the public) Tasting /  $\bigcirc$  (paid)

Founded in the early Meiji period, this small sake brewery—operated by just four employees—is located at the upper reaches of the Ibi River. Aiming to producing modern sake to enjoy with meals, the brewery creates crisp sake with umami and acidic notes. In addition to their flagship Bojimaya brand, the original nickname of the brewery, the brewery also produces brands such as Tokoro Black.



## Bojimaya Junmai Muroka Nama Genshu

An acidic sake that goes well with Italian and French cuisine. The umami of the rice and acidity make for an impressive flavor.



Rice variety Gohyakumangoku

Polishing ratio 65% Sake meter value +3

Alcohol by volume (ABV) 17%

How to enjoy	Hiya, nuru-kan
Flavor	Slightly dry
Pairing	Carpaccio, beef tongu stewed in red wine, vinegared mackerel



Bojimaya Junmai Cho-Karakuchi