

Iwamura Brewery Inc.



342 Iwamura-cho, Ena
0573-43-2029
9:00-18:30
Closed on January 1st
New sake events / Scheduled for
Saturdays/Sundays in February and
March (open to the public)
Tasting / ○ (free)



Founded in the Edo period at the foot of Iwamura Castle, where Otsuya, the aunt of the Sengoku period warlord Oda Nobunaga, served as the lady of the castle. Since then, the brewery has continued to produce sake with the motto of "reiro fukuiku" (clear, sparkling, and scented). Creating extremely elegant sake with well-balanced aromas and flavors has resulted in refined products that do not rely on aroma alone.



Onnajoshu Junmai Ginjo

This is the signature sake from the Onnajoshu brand. This elegant sake has been perfected through brewing that does not rely on aroma alone. It offers an exquisite balance of sweetness and acidity.

Rice variety Hida Homare

Polishing ratio 50% **Sake meter value** +3

Alcohol by volume (ABV) 15%

How to enjoy	Yuki-bie, hana-bie, suzu-bie
Flavor	Slightly dry, slightly sweet, fresh
Pairing	Steamed lean white fish, vegetable salad with acidic dressing, and Japanese cuisine with fragrant dashi stock



**Onnajoshu
Junmai Nigori
Sparkling**

Ena Jozo Co., Ltd.



2992-1 Fukuoka,
Nakatsugawa
0573-72-2055
9:00-16:00
Irregular holidays
New sake events / —
Tasting / ○ (some options require a fee)



Founded in the late Edo period in a mountain village at the foot of Mt. Futatsumori, this brewery's location, with its low temperatures and abundant cold and clear soft spring water, is the perfect environment for sake brewing. The 11th generation owner works as the master brewer, continuing this family-run business and brewing small batches the master brewer considers delicious.



Kujiranami Junmai Ginjo

Looking up at the sky from the sake brewery, located at an altitude of 600 m, the clouds on the mountain resembled a whale. This is where the Kujiranami name came from. This is a gorgeous sake with a fruity aroma.

Rice variety Hida Homare

Polishing ratio 50% **Sake meter value** ±0

Alcohol by volume (ABV) 16.6%

How to enjoy	Hiya
Flavor	Slightly sweet, fruity
Pairing	Salt-grilled sweetfish, wild vegetable tempura



**Kujiranami
Junmai**