

Kaba Shuzojo Co., Ltd.



6-6 Ichinomachi,
Furukawa-cho, Hida
0577-73-3333
9:00-17:00
Generally open every day
(Closed December 31st to January 5th)
New sake events / —
Tasting / Available for visitors shopping



Since starting in 1704, the brewery has carved out a history alongside Furukawa. The 13th generation brewer, Atsuko Kaba, now leads the brewery. Throughout its history, the brewery has produced sakes using Hida Homare rice, passing on the flavor of Hida to each new generation. Another noteworthy product is their yogurt sake made in collaboration with a local farm.



Shiramayumi Junmai Ginjo Hida Homare

Named for *shiramayumi*, a decorative word related to Hida that appears in the Manyoshu, an historical collection of Japanese poetry, this sake has a refreshing and elegant flavor. Serve it slightly chilled to better enjoy the umami flavor of the rice.

Rice variety Hida Homare

Polishing ratio 55% Sake meter value +1

Alcohol by volume (ABV) 15%

How to enjoy	Suzu-bie
Flavor	Slightly dry, refreshing, fresh
Pairing	Hida Beef nigiri, salt-grilled sweetfish, marinated Hida tomatoes



Shiramayumi
Junmai Daiginjo
Homare

Otsubo Shuzoten Co., Ltd.



557 Asora, Kamioka-cho,
Hida
0578-82-0008
9:00-17:00
Closed on Saturdays, Sundays,
and for the New Year's holiday
New sake events / Scheduled for
February (please consult regarding
participation by public)
Tasting / —



Found in the northernmost town in Gifu Prefecture, this brewery's philosophy is to brew sake that is not influenced by the latest trends. Maintaining a sincere attitude and passion, the brewery works to brew sake with the desire to live in harmony with the local community. The brewery's two main varieties of sake are Hida Musume and Jindai. Hida Musume is sweeter, while Jindai is drier.



Futsu-Shu Hida Musume

Refreshingly sweet, this sake is fermented to the maximum extent. Its refined richness and umami flavor makes it very satisfying to drink.

Rice variety Rice grown in Gifu Prefecture

Polishing ratio 70% Sake meter value -3

Alcohol by volume (ABV) 15.3%

How to enjoy	Hiya, nuru-kan
Flavor	Sweet, refreshing
Pairing	Meat dishes, fish dishes



Futsu-Shu
Karakuchi
Jindai