

Kawashiri Sake Brewery



68 Kamininomachi, Takayama
0577-32-0143
9:00-17:00
Irregular holidays
New sake events / —
Tasting / ○ (paid)



This brewery, located in a perfect cold winter climate, specializes in brewing aged sake. The sake is full-bodied but the new sake has a roughness to it in terms of flavor and needs to be aged for a long time for it to mellow. The previous generation brewer and the current seventh generation brewer established a style of using only locally grown Hida rice and storing the sake for several years.



Genshu Hida Masamune

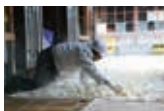
The genshu is bottled at the same strength as when it was stored. Sweet like caramel, yet with a smooth mouthfeel, this sake lingers but shortly, offering a crisp, dry finish.

Rice variety Hida Homare

Polishing ratio 69% Sake meter value —

Alcohol by volume (ABV) 20%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hiya
Flavor	Slightly dry, mellow
Pairing	Grilled eel, any meat with teriyaki sauce, plain panna cotta



**Tokubetsu
Junmai
Yamahida
Genshu**

Niki Shuzo Co., Ltd.



40 Kamininomachi, Takayama
0577-32-0021
9:00-16:30
Irregular holidays
New sake events / —
Tasting / ○ (paid)



Founded in 1695 and dating back to the Genroku period, this brewery has been making sake for over 300 years. It is located in the old town of Hida Takayama, in a quiet area off a back alley from the main street. Wishing to make unique kinds of sake, the brewery focuses on ginjo-shu that pair well with food.



Ginjo Tamanoi

There is a large well at the entrance of the Niki residence, and the name of the sake comes from the famous water that overflows like orbs. Ginjo-shu can be enjoyed not only chilled but also at room temperature or warmed.

Rice variety General rice (Japan)

Polishing ratio 60% Sake meter value +2

Alcohol by volume (ABV) 15%

How to enjoy	Nuru-kan, jo-kan
Flavor	Slightly dry, refreshing
Pairing	Sashimi, hot pot



**Daiginjo
Ryomen
Sukuna**