Komachi Sake Brewery Co., Ltd.

2-15 Soharaibuki-cho, Kakamigahara
058-382-0077
9:00–18:00
Closed on Saturdays, Sundays, and public holidays
New sake events / —
Tasting / —

This brewery uses underground water from the Nagara River that flows below their facility. The main brand, Nagaragawa, is imbued with the hope that it will become a staple sake from Gifu. It is a robust, delicious sake that pairs well with red miso-based cuisine. Calming music is played inside the brewery to stimulate the microorganisms behind the fermentation process.

Nagaragawa Junmai Ginjo

The brewing process aims for complete fermentation while retaining a refined aroma, bringing out the full umami flavor of the rice. Slightly dry, with a mild aftertaste.

Rice variety	Hida Homare		
Polishing ratio	55%	Sake meter value	+5
Alcohol by volume (ABV)	15.5%		

How to enjoy	Hiya, nuru-kan, atsu-kan
Flavor	Slightly dry, mellow, fruity, rich
Pairing	Teriyaki chicken, grilled salmon, grilled sweetfish

Nagaragawa Sparkling Awanigori

Chiyogiku Co., Ltd.

2733 Takehana-cho, Hashima
058-391-3131
9:00–17:00
(Business hours vary)
Closed on Saturdays, Sundays, and public holidays
New sake events / Scheduled for October (open to the public)
Tasting / —

Your commonplace sake of choice... Chiyogiku brews reassuring sake that you will never tire of. Making the most of the land and nature, they brew sake for the local area. Underground water from the Nagara River is pumped up 128 meters and used to brew their sake. The resulting gentle fermentation of the yeast and mash creates a more gentle flavor.

Korin Organic Junmai Ginjo-shu

Brewed from 100% JAS organically certified rice (produced in Hashima) grown pesticide- and chemical fertilizer-free, this sake is popular for its elegant Ginjo aroma, rich flavor, and smooth mouthfeel.

Rice variety	Organic Hatsushimo, Organic Nihonbare		
Polishing ratio	58%	Sake meter value	+1
Alcohol by volume (ABV)	15%		

How to enjoy	Yuki-bie, hana-bie, hiya, nuru-kan
Flavor	Average
Pairing	Light, delicate dishes such as sashimi and cold tofu

Junmai-shu Life