

Kosaka Shuzojo Co., Ltd.



2267 Aioli-cho, Mino
0575-33-0682
Weekdays 11:00-17:00
Saturdays, Sundays,
and public holidays 10:00-17:00
Open every day
New sake events / Scheduled for January,
February, March (open to the public)
Tasting / ○ (free)



Founded in 1772, this brewery is located in the Udatsu Wall Historical District, the building itself designated as a national important cultural property. Sake is brewed here using underground water from the Nagara River, which is rich in organic minerals. This allows the brewery to produce sake with a wonderful aroma and deep flavor. The Hyakushun brand offers a spring-like experience that wishes for the drinker's health and longevity.



Hyakushun Junmai Ginjo Muroka Nama Genshu Jikagumi Mino Nishiki

Brewed with rice grown using water from the Nagara River and bottled right next to the press. This lets the natural carbon dioxide gas to be enjoyed, giving the sake a lively flavor.



Rice variety Mino Nishiki (Seki)

Polishing ratio 60% **Sake meter value** +1

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie, suzu-bie
Flavor	Slightly sweet, refreshing, fresh, fruity
Pairing	Scallop bouillabaisse, tuna sashimi, white fish with sweet and sour sauce



**Hyakushun
Junmai Ginjo
Muroka Nama
Genshu Jikagumi
WHITE**

Miyozakura Jozo Co., Ltd.



3-2-9 Otahonmachi,
Minokamo
0574-25-3428
9:00-17:00
Closed on Saturdays, Sundays,
and public holidays
New sake events / Scheduled for
December (open to the public)
Tasting / ○ (paid)



This sake brewery is located in a corner of Ota-juku, the 51st post town on the Nakasendo Highway. In addition to locally contract-grown rice, the brewery also uses rice selected from all over Japan. The underground water from the Kiso River, pumped from a well on the premises, is a medium soft water with a slight sweetness to it that helps produce soft and gentle sake.



Miyozakura Junmai Daiginjo flower

Finally created after much deliberation, this sake has a refined flavor and pervasive delicious quality to it. The youthful and gentle aroma is reminiscent of elegant grapes.



Rice variety Contract-grown rice (Minokamo)

Polishing ratio 50% **Sake meter value** Around -1

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly sweet, refreshing, fruity
Pairing	White fish sashimi, teriyaki chicken, wild vegetable tempura



**Tsushimaya Junmai
Ginjo Shinshusan
Miyamanishiki Muroka
Nama Genshu**