

Matsuiya Shuzojo Co., Ltd.



688-2 Kajita, Tomika-cho,
Kamo-gun
0574-54-3111
10:00-16:00
Closed on Mondays
New sake events / Scheduled for
February (open to the public)
Tasting / ○ (free)



The brewery and tools for almost all of the processes involved in sake brewing date back to the Edo period. The sake is still brewed there today. These folk materials—the main house, two sake breweries, 3143 pieces of sake brewing equipment, and 459 sake brewing documents—have been designated as Important Tangible Folk Cultural Properties of Gifu Prefecture.



Junmai-shu Haburi Koseki

This limited edition sake is carefully crafted on land to which the world's oldest family register refers. A national treasure, it is now housed in the Shosoin Repository in Nara. This sake is recommended for celebrations such as weddings and births.

Rice variety Miyama Nishiki

Polishing ratio 70% **Sake meter value** ±0

Alcohol by volume (ABV) 15.3%

How to enjoy Hiya, hitohada-kan

Flavor Dry, fresh

Pairing Meat dishes, fish dishes



Honjozo-shu
Kajita-Jo

The deep world of sake

Have you ever seen rice flowers?

Rice is planted in the spring and harvested in the fall. Although less well known, small white flowers bloom during that time. Around early August, a single stalk sees numerous flowers bloom, but each flower only blooms for about an hour. The flowers bloom in order, starting at the tip, and stalk lasts just two hours. If you look closely, you might see these blossoms in rice fields in the summer.

