

Miwa Shuzo Co., Ltd.



4-48 Funamachi, Ogaki
0584-78-2201
9:00-17:00
Closed on Sundays and
public holidays
New sake events / Scheduled for the
end of April (open to the public)
Tasting / ○ (paid)



Founded in 1837, this brewery was favored by Ohara Tesshin, the castle lord of the Ogaki domain at the end of the Edo period. It became the domain's official supplier. About 50 years ago, at the request of the village of Shirakawa in Gifu Prefecture, the company produced sake inspired by the sake served at Shirakawa's Doburoku Festival. The brewery is now working to promote the culture of Nigori sake worldwide.



Shirakawa-gō Junmai Nigori Sake

This sake has a rich cloudiness unlike any other sake, yet offers an extremely smooth mouthfeel. Not too sweet, it is a great complement to food. It also goes well with sweet flavors.

Rice variety General rice grown in Gifu Prefecture, Other

Polishing ratio 70% **Sake meter value** -25

Alcohol by volume (ABV) 14.5%

How to enjoy Suzu-bie, hiya, hitohada-kan, nuru-kan

Flavor Sweet, mellow

Pairing Cottage cheese and tomato salad, keema curry, blue cheese



Shirakawa-gō Junmai Ginjo Sasa Nigori Sake

Takeuchi Sake Brewery



1 Tenma-cho, Ogaki
0584-81-3311
9:00-18:00
Closed on Sundays
New sake events / Scheduled for late
April (open to the public)
Tasting / ○ (paid)



Since its founding in the mid-Edo period, this brewery has been committed to brewing high-quality sake, winning various awards at sake competitions both in Japan and overseas. The soft, smooth groundwater from the Kiso Sansen (Kiso River, Nagara River and Ibi River), filtered over time and exquisitely blended, is pumped up nearly 150 meters and used to brew sake that offers a gentle aroma and a soft yet crisp finish.



Miyukitsuru Junmai Daiginjo Yamada Nishiki 35

The crane is a symbol of longevity and family harmony, so the sake was named Miyukitsuru, meaning a "crane that brings good fortune." Enjoy the silky mouthfeel and elegant lingering notes.

Rice variety Yamada Nishiki

Polishing ratio 35% **Sake meter value** —

Alcohol by volume (ABV) 15.5%

How to enjoy Yuki-bie, hana-bie

Flavor Slightly sweet, mellow, fruity, mild

Pairing White fish sashimi, flounder and salmon meunière



Miyukitsuru Junmai Daiginjo Yamada Nishiki Omachi