

Nakashima Sake Brewing Co., Ltd.



7181-1 Toki-cho, Mizunami
0572-68-3151
Weekdays 8:00-17:00
Closed on Saturdays,
Sundays, and public holidays
New sake events / Scheduled for May and
November (open to the public)
Tasting / ○ (free)



Founded in 1702, this brewery uses underground water from the local Mt. Byobu. This water flows through strata that were once ancient sea beds. Soft, mineral-rich, and flavorful, this water is ideal for producing crisp sake. The sake brewing process, which makes use of the characteristics of the sake rice and this rich water resource, is what makes the Kozaemon brand one-of-a-kind.



Kozaemon Tokubetsu Junmai Shinano Miyama Nishiki

Free of peculiarities, this versatile sake pairs well with any cuisine. Enjoyable at a wide range of temperatures, from chilled to hot, try this sake over any meal.



Rice variety Miyama Nishiki

Polishing ratio 55% Sake meter value ± 0

Alcohol by volume (ABV) 15.5%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan, nuru-kan, jo-kan, atsu-kan
Flavor	Slightly dry, refreshing, fruity
Pairing	Japanese-style pasta, salt-grilled fish, Japanese omelet



Kozaemon
Junmai
Daiginjo
~MIZUNOUKI~

Wakaba Co., Ltd.



7270-1 Toki-cho, Mizunami
0572-68-3168
9:00-17:00
Irregular holidays
New sake events / Scheduled for
February and April (open to the public)
Tasting / —



Dating back to the Genroku period, this brewery has been in business for over 300 years. This local Mizunami sake is brewed using rice grown under contract with a local farming association, yeast from Gifu Prefecture, and groundwater from a well dug on the premises. This 100% junmai-shu is so good that the 13th generation head of the brewery enjoys it every evening.



Wakaba Junmai Ginjo

Enjoy the refreshing aroma, soft mouthfeel, good balance of refreshing acidity, gentle sweetness, and bitterness, and the pleasant notes that linger.



Rice variety Omachi

Polishing ratio 45% Sake meter value +2

Alcohol by volume (ABV) 15.5%

How to enjoy	Hana-bie, suzu-bie, hiya, hinata-kan, hitohada-kan
Flavor	Fresh, slightly sweet
Pairing	Hoba zushi, mackerel sushi, octopus with pesto sauce



Wakaba
Junmai
Premium