

Shiraki Tsunesuke Co., Ltd.



61 Kadoyakado, Gifu
058-229-1008
9:30-16:30
Closed on Sundays and
public holidays
New sake events / Reservation required
Tasting / ○ (paid)



Founded in the late Edo period, this unique sake brewery has explored aged sake through trial and error. Its sake has even been served on JAL's international first class. Also focusing on exporting overseas, the brewery is currently working to expand into Hong Kong, France, and other countries. The female brewer continues to take on new challenges that combine tradition and innovation.

Daruma Masamune Three Years Aged

After collapsing in the 1891 Mino-Owari Earthquake, the sake was named Daruma Masamune when the brewery decided to rebuild. This sake is aged using a unique method that fully incorporates the umami flavor of the rice.

Rice variety Gohyakumangoku, Nihonbare

Polishing ratio 75% **Sake meter value** -8

Alcohol by volume (ABV) 15%



How to enjoy	Hiya, room temperature, hinata-kan, hitohada-kan, nuru-kan, jo-kan
Flavor	Slightly sweet, mellow
Pairing	Tempura, fried chicken, carpaccio



**Daruma
Masamune
Ten Years Aged
Koshu**

Hayashi Honten Co., Ltd.



2239 Nakashinkano-cho,
Kakamigahara
058-382-1238
9:00-17:00
Closed on Sundays, public holidays,
and the 2nd and 4th Saturdays of each
month
New sake events / —
Tasting / —
*Not available in stores



Since the founder, Hayashi Eiichi, began brewing sake at the Hinode Brewery in October 1920, the brewery has been working daily to refine the quality of its sake. It aims to produce beautiful sake that is easy to drink and that pairs well with food. They also offer a wide selection of unfiltered Nama Genshu sake to enjoy with seasonal ingredients.

Hyakujuro Junmai Daiginjo Kurozura

Named after the kabuki actor Hyakujuro Ichikawa, who donated 1,200 cherry trees to the line the Shinsakai River flowing through Kakamigahara, this sake has a gorgeous and elegant flavor.

Rice variety Suisei

Polishing ratio 50% **Sake meter value** -3

Alcohol by volume (ABV) 15%



How to enjoy	Hiya
Flavor	Slightly sweet, fruity
Pairing	Japanese omelet, boiled tofu, white peach and mozzarella caprese salad



**Hyakujuro
Okarakuchi
Junmai-shu
Akazura**