

## Tenryo Sake Brewing Co., Ltd



1289-1 Hagiwara,  
Hagiwara-cho, Gero  
0576-52-1515  
Weekdays 9:00-16:00  
Saturdays, Sundays, and public  
holidays 10:00-16:00  
Closed for the New Year's holiday  
New sake events / Scheduled for  
March (open to the public)  
Tasting / ○ (paid)



This brewery uses an ultra-soft water for brewing that is incredibly pure. Flowing from the sacred Mt. Ontake through the grounds of Mt. Gozen in Gero, this water is slightly sweet. In recent years, the brewery has been working with local farmers to cultivate rice, with the idea that if the water tastes local, the rice should, too. A recycling-based sake brewing method has been adopted, as well, using rice bran and sake lees as feed for Hida Beef cattle.



### Daiginjo Tenroku Hairyo

This is the brewery's finest sake, brewed using the finest rice and the finest techniques. Often recommended by Michelin star chefs both in Japan and overseas, the sake features a well-balanced flavor with a subtle aroma.

Rice variety Yamada Nishiki

Polishing ratio 35% Sake meter value +3

Alcohol by volume (ABV) 15%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly dry, refreshing
Pairing	Japanese cuisine, carpaccio, Italian cuisine



Junmai Ginjo  
Tenroir

## Watanabe Sake Brewery Co., Ltd.



7-7 Ichinomachi,  
Furukawa-cho, Hida  
0577-73-2347

9:00-16:00

Closed for the New Year's holiday

New sake events / Scheduled for the  
fourth weekend of March (open to the  
public)

Tasting / ○ (some options require a fee)



This sake brewery is located in Ichinomachi, an area lined with old traditional merchant houses. The brewery all began in 1870 when the founder could not forget the delicious sake they tasted while traveling to Kyoto on business. They therefore decided to set up a sake brewery in their own town. This brewery aims to brew sake with heart and humanity, and brew with integrity to bring out the life of the rice.

### Horai Junmai Ginjo Kaden Tezukuri

This is sake the brewery is truly proud of. It aims to be a junmai ginjo with an elegant and simple flavor, without striving to be flashy. It has also been served on ANA's international first class.

Rice variety Hida Homare

Polishing ratio 55% Sake meter value +3

Alcohol by volume (ABV) 16%

How to enjoy	Yuki-bie, hana-bie, suzu-bie, hinata-kan
Flavor	Slightly dry, refreshing, fruity
Pairing	Caprese salad, steak, Margherita pizza



Horai  
Chogin Shizuku

