

Watanabe Shuzojo



8-1126 Hayashimachi, Ogaki
0584-78-2848
Weekdays 9:00–19:00
Saturdays 10:00–18:00
Closed on Sundays
and public holidays
New sake events / Undecided
Tasting / ○ (paid)



Ogaki is known as the “City of Water” because of the abundance of spring water and many clear streams flowing through the city. Here, the fifth-generation female master brewer, Asako Watanabe, is dedicated to producing quality sake. The brewery also tries new approaches to sake brewing, using reduced-pesticide Hatsushimo rice grown locally in Ogaki, spring water from Ogaki, and “Koka forest water” from the Oku-Nagara River.



Junmai Daiginjo Shirayukihime

Steamed rice is slowly fermented at low temperatures, brewing a sake with a fine, pure flavor. This delicate sake is reminiscent of the Chinese milk vetch blossoms found on the edges of rice paddies.

Rice variety Hatsushimo

Polishing ratio 50% Sake meter value +6

Alcohol by volume (ABV) 15%

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|--------------|---|
| How to enjoy | Hiya |
| Flavor | Slightly dry, refreshing |
| Pairing | Conger eel tempura (with tentsuyu dipping sauce), fried Camembert cheese, gohei-mochi |



Asachan no
Doburoku

Otsuka Shuzo Co., Ltd.



422 Ikeno, Ikeda-cho, Ibi-gun
0585-45-2057
9:00–18:00
Irregular holidays
New sake events / —
Tasting / —



Located along the road leading to Tanigumisan Kegonji Temple, this brewery's process uses underground water from the Kasu River system. In order to create sake with a rich acidity that also captures the umami of the rice, the brewery uses a traditional kimoto starter. They grow rice with local farmers as well as brew sake using natural yeast.



Takesuzume Kimoto Junmai Ginjo-shu

The name “Takesuzume” comes from the Otsuka family crest, which features bamboo and sparrows. The elegant aroma and refined umami flavor of 50% polished rice make for a pleasant drinking experience. Enjoy the refined acidity; this one you will want to keep drinking.

Rice variety Yamada Nishiki

Polishing ratio 50% Sake meter value +6

Alcohol by volume (ABV) 16%

| | |
|--------------|---|
| How to enjoy | Suzu-bie, hiya, hitohada-kan, nuru-kan |
| Flavor | Dry, refreshing |
| Pairing | Carpaccio, tempura, stewed winter melon |



Takesuzume
Kimoto
Junmai-shu