

Yamada Shoten Co., Ltd.



3888-2 Yaotsu, Yaotsu-cho,
Kamo-gun
0574-43-0015
9:00-18:00
Irregular holidays
New sake events / —
Tasting / —



The water drawn from the dug well is soft and helps produce sake that has a gentle mouthfeel. Despite its small size, the brewery uses only its own polished rice and places great importance on the brewing process, watching over and nurturing the world of microorganisms invisible to the naked eye. Considering how sake goes with meals, the brewery aims to produce sake that can be enjoyed over a long period of time.

Tamakashiwa Junmai Daiginjo

In 2023, this sake won the President's Prize, the top award, from among 1,090 brands for its affinity with food at the Kura Master competition in France.



Rice variety Yamada Nishiki

Polishing ratio 35% **Sake meter value** -2

Alcohol by volume (ABV) 16%

How to enjoy	Hana-bie, suzu-bie
Flavor	Slightly sweet, fruity
Pairing	Seafood (crustaceans, sea urchin), cappellini with white peaches



**Tokubetsu
Junmai-shu
Mukashi no
Manma**

Hanamori Shuzo Co., Ltd.



4091 Yaotsu, Yaotsu-cho,
Kamo-gun
0574-43-0016
9:00-19:00
Open year-round
New sake events / Scheduled for
December and March
(open to the public)
Tasting / ○ (free)



This port town, prospering since the Edo period, is home to high-quality underground water that helps produce a variety of specialty local products. The various brewing industries found here are one example. Hanamori Shuzo's motto is to make high-quality sake in small quantities. The brewery company uses a drip pressing method as well as *yaegaki* press—an increasingly rare sight in Japan—to produce sake with the utmost attention to detail.

Hanazakari Junmai Daiginjo 50 Shizuku

The *shizuku-tori* method of pressing produces a gorgeous aroma free of any odd flavors. This sake has an elegant, soft sweetness and an elevated ginjo aroma.



Rice variety Hida Homare,
Gohyakumangoku

Polishing ratio 50% **Sake meter value** -2

Alcohol by volume (ABV) 16%

How to enjoy	Suzu-bie, hiya
Flavor	Slightly sweet, refreshing
Pairing	Sushi, sashimi, white fish, and other delicately flavored dishes



**Hanazakari
Junmai Omachi
Shizuku**