

## Yamauchi Shuzo Co., Ltd.



134-1 Ueno, Nakatsugawa  
0573-65-2619  
Please inquire about  
business hours  
Closed on Sundays,  
public holidays, and the 3rd Monday of  
each month  
New sake events / —  
Tasting / —



Now in its 22nd generation, this brewery only produces junmai-shu. With a yield of just 40 *koku*, this small brewery brews sake with great care, using wooden steamers to steam the rice and wooden tanks for pressing. The brewery produces three brands. Haru Ichibanchi and Ono Zakura have been passed down for generations. Fukamori is a new addition as of 2019.

### Fukamori Junmai Ginjo Namasake

As the sake is brewed in a brewery located in a forest, it is called Fukamori (meaning "deep forest"), using the character for "forest" three times. This is a sake to enjoy with meals; it pairs perfectly with any cuisine.

**Rice variety** Gohyakumangoku

**Polishing ratio** 55% **Sake meter value** +7

**Alcohol by volume (ABV)** 15.2%

<b>How to enjoy</b>	Hana-bie, suzu-bie
<b>Flavor</b>	Slightly dry, refreshing, mellow
<b>Pairing</b>	Acqua pazza, roast beef



**Fukamori  
Junmai Ginjo  
Hiire**

## Ohashi Brewery Co., Ltd.



1119-1-1-2 Hirukawa,  
Nakatsugawa  
0573-45-2018  
8:30–17:00  
Irregular holidays  
New sake events / —  
Tasting / ○ (free)



Founded in 1908, this brewery makes good quality sake with the motto, "Harmony among people conveys the flavor and soul of sake." Their sake is made by steaming rice in a traditional Japanese pot and slowly pressing it over two days in a *sase*-style press. This results in a refreshing flavor that you will want to keep drinking.

### Kasagitsuru Junmai

The name of this brand combines the famous mountain in the city Nakatsugawa, Mt. Kasagi (1,128 m above sea level), with the celebratory bird, the crane (*tsuru*). This stylish bottle will let you enjoy the flavor of cooked rice.

**Rice variety** Hida Homare

**Polishing ratio** Kojimai 50%, Kakemai 60%

**Sake meter value** +1

**Alcohol by volume (ABV)** 15%

<b>How to enjoy</b>	Suzu-bie, hiya, hinatakan, hitohada-kan, nuru-kan, jo-kan
<b>Flavor</b>	Mellow
<b>Pairing</b>	Wild vegetables (mushrooms, <i>koshiabura</i> tempura), chicken dishes



**Kasagitsuru  
Ginjo**