



# OZEKI SAKE

DOMESTIC

Brewed fresh with local short grain rice and Sierra Nevada Mountain water in Hollister, California by America's first sake brewery



## Ozeki Sake "Classic"

*Junmai*

This well-balanced traditional sake is full-bodied with a light melon flavor.

Polishing Rate: 70%  
Sake Meter Value: +4  
Acidity: 1.6  
Alcohol: 14.5%  
Serving Temperature: Warm, Chilled, Room Temperature  
Formats: 12/750ml, 6/1.5L



## "Bag in a Box"

Ozeki Sake "Classic" in the most economical format.

19L



## Komotaru

Ozeki Sake "Classic" in a traditional Japanese cask.

Format: 3/1.5L



## Dry

*Junmai*

This sake is light, dry and delicate with a refreshing fruitiness.

Polishing Rate: 70%  
Sake Meter Value: +8  
Acidity: 1.3  
Alcohol: 14.5%  
Serving Temperature: Chilled  
Formats: 24/180ml, 12/375ml, 12/750ml, 6/1.5L



## SAKE GO

*Junmai*

This sake is light, dry, fresh and clean.

Polishing Rate: 70%  
Sake Meter Value: +7  
Acidity: 1.5  
Alcohol: 13.5%  
Serving Temperature: Warm, Chilled, Room Temperature  
Formats: 18L, 6/1.5L



## Platinum

*Junmai Daiginjo*

This refreshingly affordable Junmai Daiginjo marries expansive floral aromas with a rich texture and clean finish.

Polishing Rate: 50%  
Sake Meter Value: -2  
Acidity: 1.6  
Alcohol: 16%  
Serving Temperature: Chilled  
Formats: 12/300ml, 12/720ml



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## Nigori

*Unfiltered*

Rich, creamy and fruity, this unfiltered sake is milky in color and preserves the essence of the rice.

Polishing Rate: 70%

Sake Meter Value: -30

Acidity: 1.8

Alcohol: 14.5%

Serving Temperature: Chilled

Formats: 12/375ml, 12/750ml, 6/1.5L

## Nigori Strawberry

*Unfiltered*

Sweet strawberry puree is used to flavor this creamy Nigori. It is unfiltered and contains rice sediment, strawberry puree and seeds. All natural. Refrigeration recommended.

Polishing Rate: 70%

Sake Meter Value: -70

Acidity: 4

Alcohol: 9%

Serving Temperature: Chilled

Format: 12/300ml



## Nigori Pineapple

*Unfiltered*

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light, refreshing pineapple flavor. All natural. Refrigeration recommended.

Polishing Rate: 70%

Sake Meter Value: -55

Acidity: 6

Alcohol: 9%

Serving Temperature: Chilled

Format: 12/300ml



## Nigori Yuzu

*Unfiltered*

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light, refreshing yuzu flavor. All natural. Refrigeration recommended.

Polishing Rate: 70%

Sake Meter Value: -65

Acidity: 7

Alcohol: 9%

Serving Temperature: Chilled

Format: 12/300ml





# OZEKI SAKE

IMPORTED

Brewed in Hyogo Prefecture, Japan with the famous "Miyamizu" spring water filtered through the strata of the Rocco Mountains



## Yamadanishiki "The Imperial"

*Tokubetsu Junmai*

Yamadanishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

Polishing Rate: 70%  
Sake Meter Value: +3  
Acidity: 1.6  
Alcohol: 14%  
Serving Temperature: Chilled  
Formats: 12/300ml, 6/720ml, 6/1.8L



## Ozakaya Chobei "First Boss"

*Daiginjo*

This refined sake has an elegant, fruity aroma and round, lush body with a silky-smooth texture.

Polishing Rate: 50%  
Sake Meter Value: +4  
Acidity: 1.3  
Alcohol: 15%  
Serving Temperature: Chilled  
Formats: 12/300ml, 6/720ml, 6/1.8L



## Rai

*Junmai*

A smooth and mellow sake, Rai is very versatile. Try pairing with well seasoned or fried food and even dessert!

Polishing Rate: 70%  
Sake Meter Value: +2  
Acidity: 1.7  
Alcohol: 15%  
Serving Temperature: Chilled  
Format: 6/720ml



## Karatamba "Dry Wave"

*Honjozo*

This crisp, dry, medium bodied sake has a light vanilla flavor and slight nuttiness.

Polishing Rate: 70%  
Sake Meter Value: +7  
Acidity: 1.4  
Alcohol: 15%  
Serving Temperature: Chilled, Warm  
Formats: 12/300ml, 6/720ml, 6/1.8L



## Ozeki Judan Jikomi

*Junmai Daiginjo*

Rare and unique with a rich, fruity sweetness and a velvety texture.

Polishing Rate: 40%  
Sake Meter Value: -30  
Acidity: 1.9  
Alcohol: 16%  
Format: 6/700ml



## Taruzake "Cask Sake"

*Honjozo Taru*

Ozeki Taruzake is aged in cedar casks to produce a smooth sake with a unique, spicy character. Cask sake is traditionally reserved for weddings and special celebrations; now it can be enjoyed anytime!

Polishing Rate: 75%  
Sake Meter Value: +3  
Acidity: 1.3  
Alcohol: 14.5%  
Serving Temperature: Chilled  
Format: 12/300ml, 6/1.8L



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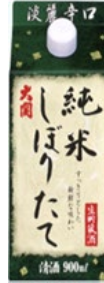


## One Cup

### Junmai

Enjoy the most popular cup sake in Japan! This well balanced, fruity sake is perfect for take out, picnics and parties.

Polishing Rate: 78%  
Sake Meter Value: +5  
Acidity: 1.5  
Alcohol: 14%  
Serving Temperature: Chilled, Warm  
Format: 30/180ml (divided into 5-packs)



## Ozeki Shiboritate

### Junmai Nama-Chozo

"Nama-Chozo" means this sake is only pasteurized once. Regular sake is pasteurized during pressing and aging and then again before bottling. This is a seasonal sake with a very clean, fresh flavor.

Polishing Rate: 73%  
Sake Meter Value: +5  
Acidity: 1.6  
Alcohol: 13.8%  
Format: 6/900ml (Carton)



## One Cup Daiginjo

### Daiginjo

This is a classic Daiginjo with anise aromas and a clean, fruity flavor. This cup gives customers the opportunity to try a Daiginjo at a reasonable price.

Polishing Rate: 50%  
Sake Meter Value: +4  
Acidity: 1.3  
Alcohol: 15%  
Serving Temperature: Chilled  
Format: 30/180ml



## Sumo Sake

### Junmai

This versatile sake is clean and smooth. It offers premium quality in a large, convenient package making it profitable and practical for glass pours and retail sales.

Polishing Rate: 78%  
Sake Meter Value: +5  
Acidity: 1.5  
Alcohol: 13.5%  
Serving Temperature: Chilled, Warmed, Room Temperature  
Format: 6/2.0 L (Carton)



## One Cup Nigori

### Unfiltered

Rich, creamy and fruity, this unfiltered sake is milky in color and preserves the essence of the rice.

Polishing Rate: 65%  
Sake Meter Value: -33  
Acidity: 1.4  
Alcohol: 11.5%  
Serving Temperature: Chilled  
Format: 30/180ml



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## Hana Awaka “Sparkling Flower” Sparkling Sake

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

Polishing Rate: 75%  
Sake Meter Value: -60  
Acidity: 2.9  
Alcohol: 7%  
Serving Temperature: Chilled  
Format: 12/250ml



## Hana Awaka Peach Sparkling Peach Sake

Bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles.

Polishing Rate: 73%  
Alcohol: 7%  
Serving Temperature: Chilled  
Format: 12/250ml



## Hana Awaka Yuzu Sparkling Citrus Sake

Yuzu is an aromatic Asian citrus fruit which gives this sake a unique blend of grapefruit, orange and lemon flavors. Its delicate sweetness is balanced by bright bubbles.

Polishing Rate: 73%  
Alcohol: 5%  
Serving Temperature: Chilled  
Format: 12/250ml



## Hana Awaka Mixed Berry Sparkling Berry Sake

Tiny bubbles tickle your palate with bursts of sweet berries and a vibrant aroma. Mildly sweet with a refreshing finish.

Polishing Rate: 73%  
Alcohol: 5%  
Serving Temperature: Chilled  
Format: 12/250ml



## Ozeki Ikezo Sparkling Peach Jelly Sake

Amazing sparkling jelly sake. Mellow, sweet peach flavor with exquisite refreshing acidity, this sake can be enjoyed like a dessert. Serve chilled and shake it well before pouring into a glass.

Alcohol: 5.5%  
Format: 30/180ml



## Ozeki Ikezo Berry Sparkling Berry Jelly Sake

Amazing sparkling jelly sake, very fruity and gently sweet with 3 kinds of berry flavors. This Sake can be enjoyed like a dessert. Serve chilled and shake it well before pouring into a glass.

Alcohol: 5.5%  
Format: 30/180ml



## Ozeki Ikezo Yuzu Sparkling Yuzu Jelly Sake

A refreshing sparkling jelly sake infused with Yuzu, a Japanese citrus fruit. The distinct aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads across your palate. Serve chilled and shake well before pouring into a glass.

Alcohol: 5.5%  
Format: 30/180ml

For more information visit [www.tmarchettico.com](http://www.tmarchettico.com) or contact Tim Hallett at (216) 321-4162

The Marchetti Company – Regional Agents

9/6/2024

# SPECIALITIES



## Kikkoman Plum Wine

This sweet and fruity wine is made with real plums. Its ripe cherry aroma and crisp, smooth plum flavor make it excellent as an after dinner treat or on the rocks with a twist.

Alcohol: 11.5%

Serving Temperature: Chilled or on the rocks

Formats: 12/750ml, 6/1.5L



## Sangaria Chu-Hi

### Grapefruit

This crisp and refreshing cocktail is made by blending Shochu with a hint of carbonated grapefruit juice.

Alcohol: 6%

Serving Temperature: Chilled

Format: 24/355ml



## Sangaria Chu-Hi

### Lemon

This crisp and refreshing cocktail is made by blending Shochu with a hint of carbonated lemon juice.

Alcohol: 6%

Serving Temperature: Chilled

Format: 24/355ml



## Kikkoman Mirin

### Sweet Cooking Sake

Cooking Sake is slightly sweet to add enhance flavors of food. Use as you would any cooking wine

Alcohol: 12.5%

Formats: 12/375ml, 12/750ml, 6/1.5L



## “Bag in a Box”

Kikkomin Mirin Cooking Sake in the most economical format.

**19L**