

# Ozeki Yamadanishiki



Tokubetsu Junmai  
Hyogo, Japan

## Sake Specs

Rice Variety: Yamadanishiki

Alcohol: 14%

Sake Meter Value: +3

Polishing Rate: 70%

Packaging: 12/300ml, 6/720ml, 6/1.8L

## Taste Profile

Ozeki Yamadanishiki is named after Japan's most famous varietal of sake-producing rice. This sake reflects the spirit of the Japanese aesthetic- its flavors are clean, pure, and simple in the best sense.

## Food Pairings

Mirroring this sake's clean profile, unfussy dishes work best. Classic sashimi, maki & nigiri are a match. Dover sole beurre blanc or pork schnitzel are solid European pairings.



**OZEKI**  
**SAKE**