OZEKI

"Daiginjo" is a term reserved for premiumgrade sake that is brewed with highly polished rice to produce a uniquely elegant, complex sake with a delicate fruity fragrance. This renowned sake is named in honor of **Ozeki's founder:** Osakaya Chobei.

Kanpai!

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Osakaya Chobei. Kanpai!

"First Boss" Daiginjo

OZEKI Osakaya Chobei Osakaya Chobei Osakaya Chobei

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8/13/2019

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