

Sake & Food

There are no strict rules for pairing sake with food, but the guidelines are like matching food with wine. Generally, full-bodied sakes with higher acidity are a good match for robustly flavored foods.

Lighter foods are often more appropriate with more elegant styles of sake. Ultimately, all Ozeki sakes are a great accompaniment to any Japanese cuisine - and a wide variety of Western cuisine too!

Here are a few recommendations to consider:

Ozeki “Classic” – Junmai

This well balanced, traditional sake is full-bodied sake with a light, melon flavor. Serve chilled, warmed or at room temperature.

Food Pairing: Ozeki Sake complements a wide variety of foods from grilled meats to medium and full-flavored sushi like tuna and salmon. Its acidity level also makes it an ideal match for tempura.

Ozeki Dry – Junmai

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

Food Pairing: Try pairing with salads, tofu and lighter sushi and sashimi such as fluke and red snapper.

Ozeki RAI – Junmai

This is an aromatic, rich style that’s smooth and easy drinking, with loads of umami, a touch of sweetness, and bright tones. RAI reflects the most popular flavor profile among US consumers.

Food Pairing: Very versatile. Try pairing it with savory grilled or fried dishes, and even dessert!

Ozeki Platinum – Junmai Daiginjo

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

Food Pairing: This versatile sake holds up well with full flavored sushi like mackerel and smoked salmon, but also complements lighter fare such as tofu and salads. Platinum is a great match for grilled meats too.

Ozeki Yamadanishiki “The Imperial” – Tokubetsu Junmai

Made from the famous Yamadanishiki rice this rich, smooth and refreshing sake boasts light fruit and floral flavors with a hint of rice and a dry finish. Serve chilled.

Food Pairing: This sake is an excellent match for full flavored sushi and sashimi like smoked salmon, fatty tuna and eel. It also pairs well with grilled beef, pork, chicken, onions and other vegetables. Its high level of acidity makes it a great match for fried foods too.

Ozeki Osakaya Chobei “First Boss” – Daiginjo

Produced from highly polished rice, this refined sake exhibits a rich, fruity aroma. It is round and full on the palate, with an abundance of ripe fruit flavors. Serve chilled.

Food Pairing: This sake is fantastic with delicate, yet flavorful dishes like bacon wrapped shrimp, dim sum or sake steamed clams.

Ozeki Karatamba “Dry Wave” – Honjozo

This smooth, dry, medium bodied sake has a light vanilla flavor and slight nuttiness. Serve warmed or chilled.

Food Pairing: Karatamba is delightful with a wide variety of sushi and sashimi including tuna, yellowtail, and salmon. It’s a treat with grilled onions and pumpkin. Karatamba is often paired with spicy dishes.



Ozeki Nigori – *Unfiltered*

Rich, creamy and fruity – this sake is unfiltered to preserve the essence of the rice. Serve Chilled.

Food Pairing: This sake is a wonderful aperitif and complements spicy dishes very well. It is also a delicious sweet treat at the end of a meal.

Ozeki Hana Awaka “Sparkling Flower” - *Sparkling Sake*

This refreshing sake brings your taste buds alive with a cheerful balance of bursting sweetness, bright fruit flavors, and tangy bubbles. “Sparkling Flower” is a refreshing after work drink or the perfect match for weekend lunch. Serve chilled.

Food Pairing: Hana Awaka pairs well with light dishes like sashimi and salads but has enough acidity to stand up to rich dishes as well. Its slight sweetness makes it appropriate for spicy cuisine and even desserts. This sake is also charming as an aperitif.

Ozeki Hana Awaka Peach – *Sparkling Peach Sake*

Hana Fuga’s bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles. Serve chilled.

Food Pairing: Hana Fuga is a delicious aperitif that also pairs well with light dishes like sashimi and salads. Try it with spicy cuisine and desserts too.

Ozeki Hana Awaka Yuzu – *Sparkling Citrus Sake*

Yuzu is a beloved Japanese citrus that tastes as if you married a lemon and a clementine. Its exotic, yet familiar profile is endlessly refreshing. A fun alternative to your everyday citrus.

Food Pairing: Makes a wonderful aperitif on a summer day, or to brighten up a winter night. Food pairings include coconut shrimp with lime, vegetable tempura, or avocado salad. Think tropical. Think sunshine.

Ozeki 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. Serve chilled.

Food Pairing: A fun aperitif and great in cocktail applications! Try pairing with lighter dishes and appetizers like shrimp cocktail and calamari rings.

Ozeki Taruzake “Cask Sake” – *Honjozo Taru*

Ozeki Taruzake is aged in cedar casks to produce a unique sake with a smooth, spicy character.

Food Pairing: The unique flavor profile of this sake makes it a great aperitif. Try it with Hiyayakko (Japanese-style chilled tofu), Yakitori, or eel sashimi and sushi.

