



The Marchetti Company

Agents, JFC Sake Portfolio

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SAKE 101



What is Sake?

Sake is an alcoholic beverage that is brewed from rice and has been produced in Japan for over 2000 years.

Sake Making – The Short Course

- Sake is a brewed fermented beverage consisting of: Rice | Koji | Water | Yeast
- Brown rice is polished to remove fats and proteins, minerals and other compounds that would contribute off flavors to the final product. Higher quality sake is brewed from rice that is polished at least 30%. Many brewers remove up to 50% or more.
- Polished rice is then rinsed, soaked, steamed and cooled.
- 20% of the steamed rice is inoculated with a special mold. This rice is then called Koji-Rice.
- Fermentation: Rice, Koji-Rice, Yeast and Water are combined. The Koji-Rice gradually converts the rice starches in the whole batch into fermentable sugars which are converted to alcohol by the yeast. This natural process lasts 20 days until the mixture reaches 20% alcohol.
- The fresh sake is then filtered, pasteurized and aged for six months to mature.
- After aging, the sake is blended, filtered, diluted with water to about 15% alcohol, and bottled.

Types of Sake

Junmai – Junmai sake is made from rice that has been polished at least 30%, thereby removing most of the fats and proteins to yield a full, rich flavor. The addition of grain alcohol is not permitted. Junmai sake can also be of Ginjo or Daiginjo quality.

Honjozo – Honjozo sakes also have at least 30% of the rice removed by polishing, but a small amount of grain alcohol is added to smooth and lighten their flavor. Honjozo sake can also be of Ginjo or Daiginjo quality.

Ginjo – Sake classified as Ginjo must be made from rice that has been polished at least 40%. Ginjo sakes are usually brewed longer and at lower temperatures than other sake in order to maximize the flavor of the rice. Ginjo sake can range from dry to slightly sweet and are usually light, fruity and refined.

Daiginjo – These sakes are made from rice that has been polished at least 50%. Most quality producers exceed that and polish at least 65%. Daiginjo sake is usually light, complex and fragrant.

Nigori – Rice particles remaining in this unfiltered sake give it a milky appearance. Most are slightly sweet.

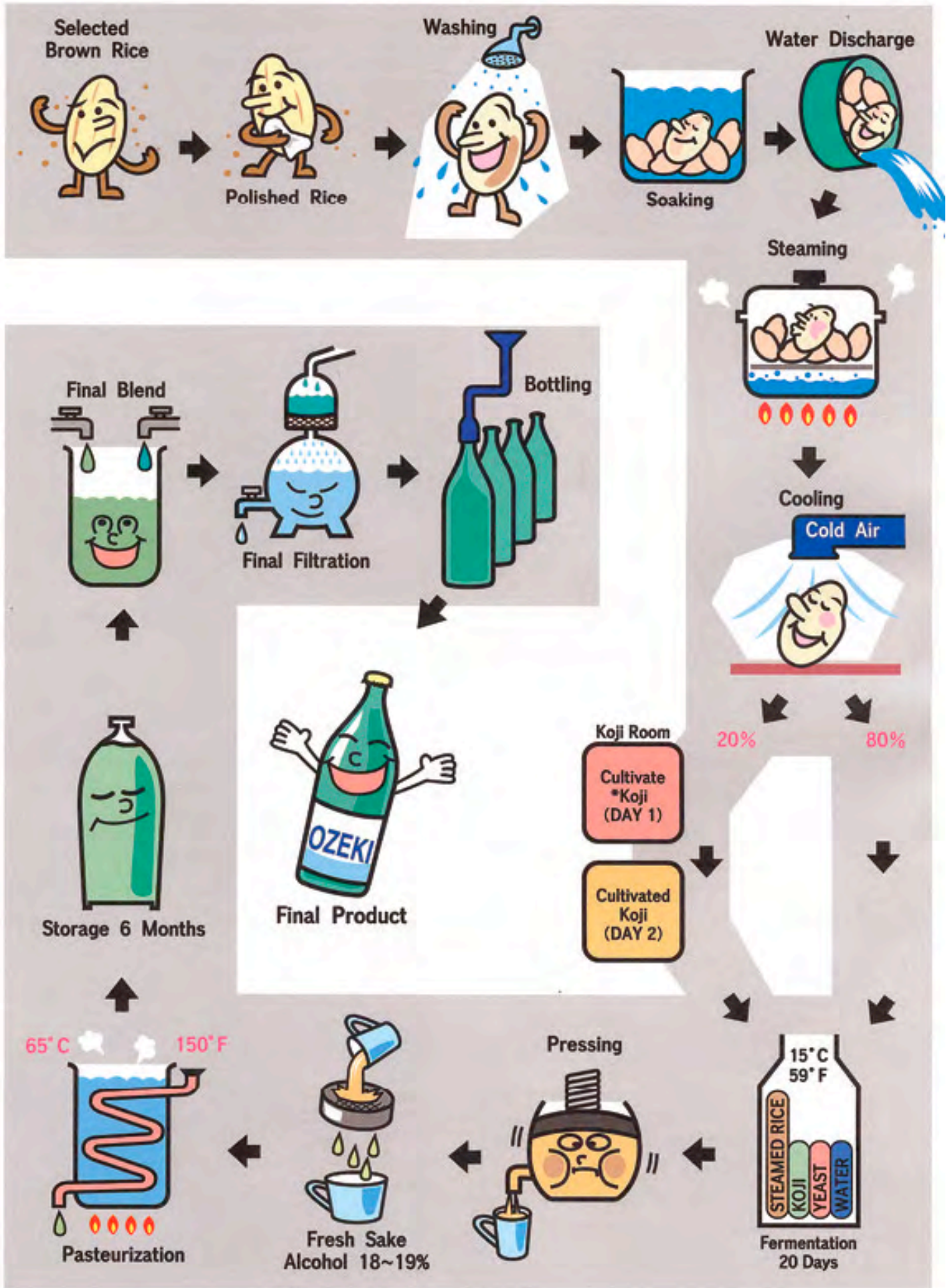
Genshu – Undiluted sake. Before bottling, pure water is added to most sake to adjust the alcohol content from the naturally occurring 20% down to about 16%. Genshu is sake to which water has not been added.

Tokubetsu – A term reserved by brewers to indicate the sake is special in some way – often by the use of a particular brewing technique or specially designated rice.

Nama – Nama sake are unpasteurized and are usually light and fruity.

Drinking Sake

- Sake may be enjoyed slightly warmed, chilled or at room temperature. The appropriate serving temperature for sake is dependent on the type of sake, the occasion, the food and ultimately personal preference.
- Higher quality sake should be served chilled, as warming may mask delicate flavors. However, there are some high end sake whose flavors are enhanced when warmed and basic sake can be very enjoyable when served this way.
- Warm sake is traditionally served in small ceramic cups. Chilled sake may be served in a clear glass vessel such as a white wine glass.
- Sake is best consumed within one year of release in order to enjoy the sake as the brewer intended. Sake will not “go bad” after this time; it generally becomes more intense and concentrated in flavor.



About Ozeki

Ozeki Sake is one of Japan's oldest and largest sake breweries. It is best known in the United States as the warm house sake offered by Japanese restaurants that care to serve their customers premium quality sake. Only highly polished rice is used to brew Ozeki sakes and this gives them their smooth, rich flavor. In 1979, Ozeki became the first Japanese brewer to produce fresh, local sake in the United States by opening a brewery in Hollister, California. This location was carefully selected because the high quality local rice and water from the Sierra Nevada Mountains allow Ozeki to produce good sake without compromise. Ozeki's original Japanese brewery was founded in 1711 by Osakaya Chobei in Imazu village. The brewery was called "Manyro" until 1811 when the name Ozeki was adopted. At the time, this was the title awarded to the grand champion sumo wrestler. Sumo grew out of the matches common between castle guards to prove their strength. The winner was called the Ozeki, a word very similar sounding to 'Odeki', which means 'good job'. Ozeki chose this name in order to use the sumo world as a medium for publicity, but it also motivated the brewery to do a 'good job' brewing sake. The beliefs necessary for becoming a Sumo champion - strenuous hard work and technical skill - are the same beliefs necessary to craft perfect, balanced, delicious sake.

A Brief History of Sake

The origin of sake has been traced back to 4800 BC along the Yangtze River Basin of China, but its substantive history and development is Japanese. Sake is the national beverage of Japan and its people have devoted centuries of painstaking effort refining this enchanting beverage.

In the 3rd Century BC, wet rice cultivation was developed in Japan and soon thereafter farmers began fermenting their rice into a thick, low alcohol, porridge-like substance that was eaten rather than drunk. In 689 AD, sake was formally elevated from a common man's drink when the Imperial Palace established a brewery. During the century that followed, sake gradually became a central component of Shinto religious practice and breweries sprouted up in temples across the country. By 1575, sake rice was being polished before being brewed and the market was gradually taken over by merchants.

Although sake is brewed in every part of Japan today, the art of sake brewing began in the southeastern coastal region known as "Nada" in the Hyogo prefecture. Nada is the cradle of sake production because it is blessed with a unique water supply known as *Miyamizu* (Shrine Water). This spring water is filtered through the rock strata of the Rocco Mountains and is sourced from about 50 wells that have been in use for centuries. In the 17th century it became evident that sake brewed with *Miyamizu* tasted superior to sake brewed from other water sources. Ozeki is one of just a few breweries that have access to this coveted water source.

What to look for in sake

• **Fragrance/Aroma (nose)**

What do you smell and taste?

Herbs, spices, grains, nuts, yeast, yogurt, minerals, floral notes

- Fruits –
 - **Tropical fruit – pineapple, mango, coconut, banana**
 - **Melon – honeydew, watermelon, cantaloupe**
 - **Stone fruits – nectarine, apricot, peach**
 - **Citrus, pears, apples, figs, green grapes**

• *What is its impact and duration?*

• **Flavor (mouth)**

• *How does it feel in your mouth?*

- Viscosity, weight, texture
- Dry, sweet, light & refined, mellow, mildly rich, lively-fresh, heavy
- Soft, firm, quiet, simple, clean, narrow or compact flavor, mature & earthy, astringent & tart

• *What is its impact and finish?*

• *Is it balanced?*

Sensation of sweet to dry is greatly affected by: acidity, temperature, water hardness/softness, and the previous sake or accompanying food.

Other interesting things...

- Sake is free from sulfites
- Sake is gluten free
- A 5.5 oz. glass of sake has between 180-240 calories
- and 20-27 grams of carbs
- Ozeki sake is filtered with charcoal – therefore it is vegan
- Ozeki domestic sake is Kosher
- Umami – tastiness or goodness, more intuitively sensed than overtly tasted. Things with umami – chocolate, scallops, mushrooms, parmesan cheese
- Sake vs wine – less breadth, more depth and complexity

OZEKI SAKE Flight



Platinum

Junmai Daiginjo

This refreshing 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%

Wine-like



Ozeki "Classic"

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%

Beer-like



Karatamba

Ozeki Sake Dry

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%

Liquor-like



Ozeki Nigori

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: 1.7
Alcohol: 14.5%

Sweet & Rich

OZEKI SAKE



Sake Basics

Sake, the national drink of Japan, has been brewed continuously for at least 1,000 years. Once reserved for the elite of Japanese society, sake is now an integral part of daily life for all Japanese.

Although sake is brewed in every part of Japan today, the art of sake brewing began in the southern region known as "nada". Nada is the cradle of sake production. The main reason for this is the water; nada is blessed with Miyamizu spring water that is filtered through the rock strata of the Rocco Mountains. It is this water plus Nada's superb rice that makes its sake so special.

Quality sake also depends on the polishing of the rice kernel. All rice contains fat, proteins, and starch. Polishing the rice removes the fat and proteins thereby concentrating the starchy core. Quality sake brewers remove at least 25% of the rice kernel.

Serving Sake

Premium sakes should always be served chilled or at room temperature. Everyday sakes may be served warm, but never hot. Warm sake, served slightly higher than body temperature, tastes wonderful on a cold evening. Wine glasses can bring out the delicate aromas of a fine sake, while small ceramic cups are good for warm sake.

Types of Sake

Junmai – Pure sake. Rice (polished to remove at least 30%), water, koji mold, yeast.

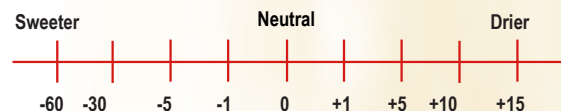
Honjozo – Pure sake and grain alcohol. Rice polished at least 30%.

Ginjo – Either Junmai or Honjozo. Rice polished at least 40%.

Dai-Ginjo – Either Junmai or Honjozo. Rice polished at least 50%.

Nigori – Unfiltered. Rice polished at least 30%. light and fruity.

Sake Meter Value



HOW TO SELL MORE SAKE USING FLIGHTS

Starter flights – a great way to introduce people to sake

Mouth feel is the “IN” for most consumers new to sake. It’s the one thing that they can relate to when nothing else about the category is familiar. Starter flights compare the mouthfeel of basic styles of sake to the mouth feel of beverages with which most people are familiar.

There are four very distinctly different sake styles

Junmai - beer like; bigger, fuller mouth feel; straight forward, less complex sake

Ginjo/Diaginjo - wine like; lighter on the palate; more complex, nuanced, sophisticated sake

Honjozo - liquor like; cleaner & drier on the palate; felt down the middle of the tongue like gin

Nigori - more richly textured mouth feel; sweeter

Important points to consider

Price point - Sake flights can be priced at or just above the least expensive glass pour so it is a legitimate option; provides the customer with the opportunity to experiment without a lot of expense.

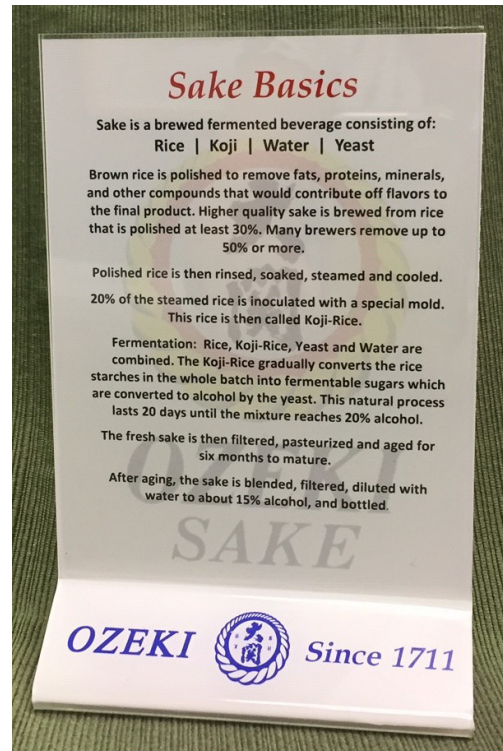
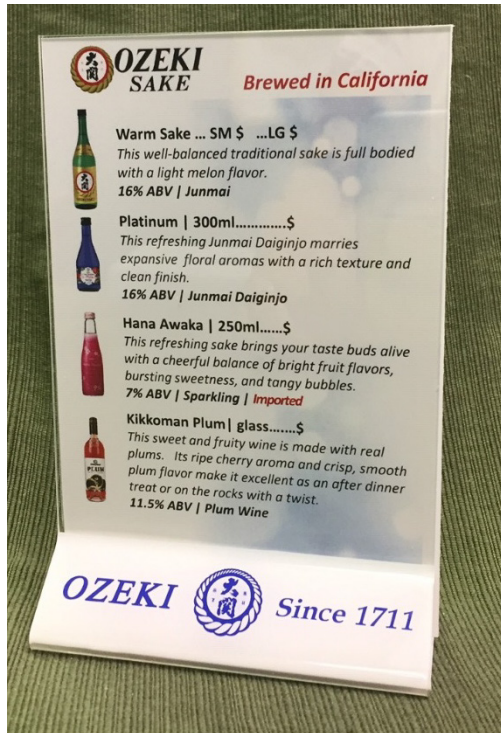
Consider the sake flight as a method for opening the door to more profitable sake sales. Customers get to experiment in an inexpensive, non-threatening way with a new beverage category giving them the confidence to buy more profitable glass pours and bottles.

Short pours - 1-2 ounce max for each style depending on glassware.

Wait staff must understand the concept and be comfortable explaining and selling it to customers.

Most people that try sake this way are amazed that sake can taste so very different; they thought all sake tasted the same! They also comment that they like sake better than they thought they would because they’ve found a ‘style’ they enjoy!

Ozeki can send you 4x6" plastic table tents for your accounts and we can design custom menus:



We can also provide cards for individual products:

- 4x6" table tent inserts
- 2x5" shelf talkers



Visit our website: www.tmarchettico.com

Your graphic design department can download all of our POS materials for instant reproduction.

Selling Points

Ozeki Sake

- Ozeki Sake has a higher polishing rate than other domestic sake. This gives it a richer, smoother flavor.
- Ozeki Sake was awarded a silver medal at the 2013 National Sake Appraisal. The professionals agree – Ozeki Sake is the highest quality sake made in the USA!
- Ozeki Sake is Kosher, gluten free, and has no sulfites.

Ozeki Dry

- Ozeki Dry is different from every other domestic sake. It is dryer. Offer Ozeki Dry as an alternative to our competitor's regular domestic sake.
- Ozeki Dry is Kosher, gluten free, and has no sulfites.

Kikkoman Plum Wine

- Kikkoman Plum Wine is made with real plums and plum essence imported from Japan. Fuki, Kinsen, Kobai, Takara and Akadama are plum flavored imitations – they are not made with real plums.
- Price – Kikkoman is less expensive than other plum wines, but it tastes better!
- Kikkoman Plum Wine is naturally colored. Kinsen and Takara are colored with caramel!



OZEKI SAKE Cocktail Recipes

Recipes in red have no hard liquor

Jailbird

50 ml Ozeki Sake
20 ml Grey Goose Poire
4 drops Bitter Truth Lemon Bitters
Stir and strain into chilled cocktail glass.
Garnish with a lemon twist.

Canary in a Cathouse

50 ml Ozeki Sake
40 ml Pineapple Presse
15 ml St. Germaine Elderflower Liqueur
6 mint leaves
Shake and strain into Champagne flute.
Top with Ozeki Hana Awaka

Manhattan Love Story

1-1/2 oz. whiskey
1oz. Ozeki Dry Sake
1/2 oz. ginger liqueur
2-dashes Peychaud Bitters
Combine all ingredients in a martini glass.
Garnish with an orange peel.

Welcome to the Monkey House

30 ml Ozeki Sake
20 ml Hendricks Gin
25 ml Briottet Litchi (lychee) Liqueur
15 ml lemon juice
2 drops Fee Bros Peach Bitters
Build in a hi-ball glass over ice. Top with ginger ale. Garnish with a mint sprig.

Winter Frost

1 oz. Ozeki Sake
1 oz. Kaikozo or Ginza No Suzumi Mugi Shochu
1/2 oz. Godiva white chocolate liqueur
1 tsp. vanilla syrup
Shake with ice and strain into a martini glass. Top with shaved white chocolate.

Zen Milk Bath

1 oz. Zen Green Tea Liqueur
1oz. Ozeki Nigori or Ozeki Shiro Sasa Sake
1/4 oz. vanilla vodka
2 oz. milk
Matcha Green Tea powder for garnish
Mix all ingredients in cocktail shaker with ice. Strain into chilled martini glass.
Garnish with Matcha and serve.

Blue Moon Martini (makes 2)

1/4 cup Ozeki Sake
1/4 cup peach Stolichnaya Vodka
4 teaspoons blue curaçao
2 teaspoons sweet-and-sour mix
Pour ingredients into a cocktail shaker filled with ice cubes. Shake well; strain into 2 chilled martini glasses and serve.



Sakipolitan

1 ½ oz. Ozeki Classic Sake
½ oz. orange liqueur
1 oz. cranberry juice
½ oz. lime juice
Combine sake, liqueur, and the juices in a cocktail shaker half filled with ice. Shake and strain into a chilled martini glass.

Cucumber Mint Saketini (makes 2)

6 oz. Ozeki Sake
2 oz. vodka
1 oz. ginger simple syrup
6 cucumber slices
8-10 mint leaves
1 cup ice
Muddle four of the cucumber slices and mint with the simple syrup in a cocktail shaker. Add ice, sake and vodka; give it a good shake and strain into chilled cocktail glasses. Garnish with remaining cucumber slices and mint.

Sparkling Sake Pom

1 1/2 oz. Ozeki Platinum Sake
1 1/2 oz. pomegranate liqueur
Splash of grenadine
3 oz. Ozeki Hana Awaka Sparkling Sake
Garnish:
1 tsp. cayenne pepper
1 tsp. sugar, mixed.
Rim a 10 oz. chilled martini glass with the sugar cayenne mixture. Chill sake, pomegranate liqueur and grenadine in shaker and strain into glass. Top with Champagne and serve.

Japanese Cobbler

2 fresh, skinless pineapple wedges
2 oranges,
2 lemon wedges
1/2 oz. maraschino liqueur
3 oz. Ozeki Sake
Splash of soda
Muddle a skinless pineapple wedge, a piece of orange and one piece of lemon with maraschino liqueur in the bottom of a bar glass. Add the sake and shake with ice. Strain into a double old-fashioned glass filled with crushed ice and top with a splash of soda. Garnish with mint and fruit

Shochu Spritz

2 oz. Kaikozo or Ginza No Suzumi Mugi Shochu
Squeeze & drop in wedge of lemon, lime and orange Add splash of soda, shake with ice, pour & Serve.

Tokyo Tea

2 oz. Kaikozo or Ginza No Suzumi Mugi Shochu
2 oz. green tea
Stir & serve on the rocks.

Saketini

1 part Ozeki Dry sake
1 part dry gin
Mix Ozeki Dry sake with dry gin. Pour over cracked ice. Shake. Strain and serve with olive.

Melon Sake Cocktail

3 oz. Ozeki Platinum Sake
1 oz. Honeydew melon juice
Splash of Midori
Stir all ingredients over ice, pour into a martini glass and garnish with melon balls on a skewer.

One Night in Bangkok

4 oz. Ozeki Classic Sake
1 oz. Chambord
1 oz. Grand Marnier
Combine a pilsner glass filled with ice. Garnish with a cherry and orange slice.

Sake Manhattan

1 part Ozeki Dry sake
2 parts rye whiskey
Mix Ozeki Dry sake with rye whiskey. Add ice. Stir. Strain and serve with a cherry in cocktail glass.

<p><u>Sweet Leilani</u> 3 oz. Ozeki Nigori Sake or Ozeki Shiro Sasa 3/4 oz. peach juice 2 mint leaves 3/4 oz. cranberry juice 1/4 oz. Calpico Muddle mint leaves and Calpico; shake remaining ingredients; serve in a chilled martini glass.</p>	<p><u>Cucumber Cooler</u> 1oz. Ozeki sake 1 oz. simple syrup 1 oz. lime juice 1 oz. cucumber juice or muddled cucumbers Shake; serve over ice in a pilsner glass topped with soda.</p>	<p><u>Orange Creamsicle</u> Muddle 2 sugar cubes w/ fresh orange juice Add: 3 oz. Ozeki Nigori Sake 1 oz. cream Shake with ice & strain into a martini glass. Garnish with an orange slice.</p>
<p><u>Plum Blossom</u> 1 part Kikkoman Plum Wine 2 parts Ozeki Nigori Sake Shake ingredients with ice and pour into a champagne flute. **Add 1.5 oz. of shochu to make a <u>Plum Blossom Express</u></p>		<p><u>Wasabi Mary</u> 3 oz. Ozeki Classic Sake 4 oz. tomato juice 2 drops hot sauce Dash of wasabi Squeeze of lime Salt & pepper to taste Serve on the rocks with olives and celery garnish</p>
<p><u>Happy Sumo</u> 2 oz. Ozeki Platinum Sake 1 oz. lemonade Stir; garnish with lemon slice.</p>	<p><u>Bogomip</u> 2 parts Ozeki Classic 1 part Ozeki Nigori 5 parts pink lemonade Combine and serve over ice. 無</p>	<p><u>Mango Mojito</u> 3 oz. Ozeki sake 1 oz. lime juice 1 oz. mango juice 1 oz. simple syrup Shake; serve over ice in a pilsner topped with soda.</p>
<p><u>Red Sun</u> 1 oz. Ozeki Sake 2 oz. Tomato Juice Stir; serve over ice with a garnish of parsley.</p>	<p><u>Sake Screwdriver</u> Place two or three ice cubes in a glass. Cover with Ozeki sake. Fill to top with orange juice. Stir well and serve.</p>	<p><u>Sake Sour</u> Ozeki Sake Soda water Place two or three ice cubes in a glass. Cover with Ozeki sake. Fill to top with soda water. Serve with a cherry and sliced lemon.</p>
<p><u>Sake Nirvana</u> 2 oz. Ozeki Karatamba Sake 3 oz. Ozeki Platinum Sake Splash of rosewater Shake all ingredients and serve in a martini glass garnished with rose petals</p>	<p><u>Osakaya Cocktail</u> 4 oz. Ozeki Osakaya Chobei Sake 4 oz. apple juice Combine the two and serve over ice in a rocks glass.</p>	<p><u>Karatamba Cocktail</u> 8 oz. Ozeki Karatamba Sake 1 tsp. lemon juice Splash ginger juice Combine and serve over ice in a rocks glass.</p>
<p><u>Sake Sangria</u> 1bottle (750ml) Ozeki Classic Sake 6 Tbsp. honey or agave 2 inch piece fresh ginger, peeled and thinly sliced 1 stalk fresh lemongrass, halved lengthwise, then cut into 3 or 4 inch pieces (use the entire stalk); can substitute lemon peel strips ½ lemon, thinly sliced 1 small tangerine or orange, thinly sliced</p>	<p><u>Sake Sangria, cont.</u> 1 large plum or apricot, pitted and cut into thin wedges In large pitcher, combine all ingredients and stir with a spoon, crushing some of the fruit. Cover and refrigerate for at least 12 hours, or up to 2 days. Serve over ice, including some of the fruit in each serving.</p>	<p><u>Brain Wave</u> 1 1/2 cups Ozeki Nigori Sake 1/2 cup crushed ice 1 cup orange juice 1tbsp. honey or agave nectar 1 cup green tea 2 bananas 1/4 tsp. coconut extract Blend all ingredients using a blender. Pour into glasses, garnish with an orange slice and serve.</p>

Hana Awaka Peach Cocktail Recipes

Japanese Bellini

2 oz. Peach juice, nectar or puree
4 oz. Ozeki Hana Awaka Peach
Pour juice into Champagne flute, top slowly with Hana Awaka Peach. Garnish with a peach slice.

Raymond's Fruity Fuga Fizz

2 oz. Orange Juice
4 oz. Ozeki Hana Awaka Peach
1 Tsp. Grenadine Syrup

Amore Frizante

1 oz. Vodka (fruit flavored or regular)
1/2 oz. Orange Liqueur
1/2 oz. Peach Nectar (such as Looza)
2oz. Ozeki Hana Awaka Peach
Combine Vodka, Orange Liqueur and Peach Nectar in cocktail shaker with ice. Shake well. Strain into Champagne Flute. Top with Hana Awaka Peach. Garnish with a slice of peach and two raspberries.

Fuga Chill

¼ Cup sugar, to rim glasses
4 Scoops peach sorbet
2 Shots Triple Sec, Grand Marnier or Cointreau
1 Bottle Chilled Hana Awaka Peach
Raspberries and 4 sprigs mint
Place 4 scoops peach sorbet in blender. Add 2 shots orange liqueur and the bottle of Hana Awaka Peach. Blend until smooth and pour into cocktail glasses. Add Garnish.

Sparkling Peach Sangria

3 Bottles Ozeki Hana Awaka Peach (250ml)
¾ Cup Brandy
1 Liter Peach Seltzer Water
2-3 Peaches Sliced

Steve's Peachy Cocktail

1 oz. Peach Schnapps
6 oz. Ozeki Hana Awaka Peach

Hana Fuga Mimosa

1 Part Ozeki Hana Awaka Peach
1 Part Fresh Orange Juice
Pour juice into Champagne flute, top slowly with Hana Awaka Peach. Garnish with a peach slice.

Japanese 75

1.5 oz. Gin
2 Tsp. Superfine sugar or simple syrup
1.5 oz. Lemon juice
4 oz. Chilled Hana Awaka Peach
1 Slice of Peach or Orange
1 Maraschino cherry
In a shaker half-filled with ice cubes, combine the gin, sugar, and lemon juice. Shake well. Pour into a Collins glass. Top with the Hana Awaka Peach. Stir well and garnish with the fruit slice and the cherries.

Sake & Food

There are no strict rules for pairing sake with food, but the guidelines are similar to 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 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.

