

# ALCOHOLIC BEVERAGES

**ozawa** Canada Inc.



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**BLACK LAGER KURONAMA  
GODSPEED CRAFT BEER 355ML <AL-1015>**

**Color and Appearance**

Dark Lager showcases a deep brown to nearly black colour, offering a rich, profound appearance.

**Flavour Profile**

Dark Lagers boast a rich taste due to the roasted malt profile. However, it maintains a lighter lager character and is well-balanced with a mild hop bitterness.

**Drinkability**

Having a relatively low alcohol content, this Black Lager is approachable and offer a smooth, full flavour without being excessively heavy.

**Pairing with Food**

Thanks to its captivating roasted undertones and impeccably balanced profile, the Black Lager emerges as a harmonious companion, effortlessly enhancing the allure of meats, sausages, and the artistry of grilled cuisine.



**x ozawa**

**355ml (4.7% alc./vol.)  
24 Cans/Case**



**ORION "THE DRAFT" BEER <AL-1030>**

**AN OKINAWAN ORIGINAL**

Orion is a truly original premium quality Japanese beer. Crafted in Okinawa, its unique taste embodies warmth and friendship

**REFRESHING TASTE**

Orion DRAFT BEER offers mild taste and crisp aftertaste developed in the semitropical climate. It is invigorating, and yet has rich body that only beer can offer. It goes well with any dish, not to mention Okinawan cuisine, bringing out the best of each dish and stimulating appetite.

**HIGH-QUALITY FOAM**

Foam-promoting protein, one of the contributing factors for foam, is increased during the brewing process to enhance its formation and retention. The crispness of the beer contrasts with the rich creamy foam, making you never get tired of its taste.

**SIZE: 633ML X 12 BOTTLES (5% ALC./VOL.)**





## Hitachino Nest Beer: Saison du Japon <AL-1300>

Style: Saison (Pale Ale), Alcohol: 5%

This saison beer is brewed with rice koji, an essential ingredient in sake brewing. It is characterized by the sweetness of the rice malt and the natural sourness of the fermentation process. A slight hint of yuzu was used to accentuate the aroma. (Serving Temperature: 6 - 9°C)



## Hitachino Nest Beer: White Ale <AL-1301>

Style: Belgian White Ale, Alcohol: 5.5%

Wheat beer with coriander, orange peel, nutmeg, etc. It has a fresh aroma and a soft taste. (Serving Temperature: 6 - 9°C)



## Hitachino Nest Beer: Red Rice Ale <AL-1303>

Style: Rice Beer, Alcohol: 7%

This beer is brewed with red rice, which has been used since ancient times. It is characterized by its light red color and fruity aroma.. (Serving Temperature: 10°C)



## Hitachino Nest Beer: Dai Dai (Orange) Ale <AL-1304>

Style: Indian Pale Ale, Alcohol: 6.2%

This IPA has a fruity, refreshing aroma and a delicious flavour, made with Fukurai mandarins produced in Yasato, at the foot of Mt. Tsukuba, and citrus hops that enhance the aroma. (Serving Temperature: 10°C)



## Hitachino Nest Beer: Lager <AL-1308>

Style: Lager, Alcohol: 5.5%

This light-colored, bottom-fermented beer has a mellow malt flavour and a refreshing aroma from the aroma hops. Enjoy its crisp and fresh taste. (Serving Temperature: 6 - 9°C)



## Hitachino Non Ale <BV-5000>

Alcohol: 0.3%

A beer-tasting beverage that tastes like real beer, brewed with only carefully selected malt and hops to preserve the original flavor of beer. Contains 0.3% alcohol.



## **SHO CHIKU BAI: CLASSIC JUNMAI SAKE** **<AL-3001, 3002>**

2011 Gold Award winner at the U.S. National Sake Appraisal Awarded Gold Medal! The most popular Junmai sake in the North America. Smooth, well balanced and full body. The most traditional sake. In order to enjoy its traditional Junmai character in full, serving it warm is recommended. It will pair well with mildly seasoned dishes.

**Size: 18L Cubic Box / 750ml x 12 bottles (15% alc./vol.)**



## **SHO CHIKU BAI: PREMIUM JUNMAI GINJO SAKE** **<AL-3003>**

Ginjo is a special reserve connoisseur class of sake. Most sakes are brewed with rice that has been milled 30%. For our Ginjo we use rice that is polished over 50%. Additionally, we use a special strain of yeast that allows for fermentation at a cooler temperature. The result of the slower, longer process is a silky-smooth, rich and fruity flavour. Character: Delicate, dry and silky smooth.

**Size: 300ml x 12 bottles (15% alc./vol.)**



## **SHO CHIKU BAI: NIGORI SILKY MILD SAKE (UNFILTERED)** **<AL-3004, 3004A>**

NIGORI is the way sake first appeared when it was brewed for the Imperial Court in Kyoto as well as for most of its 2,000 year history. It is coarsely-filtered and is one of the sweeter types of sake. It is especially delicious with bold or spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Bold and sweet. Rich and robust flavour with distinctive rice savor.

**Size: 375ml x 12 bottles / 1500ml x 6 bottles (15% alc./vol.)**



## **TAKARA PLUM WINE (WHITE WINE BASE)** **<AL-3005>**

Takara Plum is a rich, sweet and aromatic plum wine suitable as an aperitif. The plum flavour used for this product is based on "Ume", a special plum cultivated in Japan which is very tart in flavour. It is made from premium California white wine with natural plum flavour. Serve it chilled or on the rocks.

**Size: 750ml x 12 bottles (12% alc./vol.)**



**SHO CHIKU BAI : TOKUBETSU SPECIAL JUNMAI SAKE**  
**<AL-3009>**

This special sake is made from highly polished (to 60%) Sacramento Valley rice. It is a well-balanced Junmai-shu with an exceptionally smooth texture.

Character: Smooth, well balanced and full body, Dry/Sweet: +5 (medium dry)

Texture: Smooth, Aroma: Mild, Serve: Room temperature to warm.

**Size: 300ml x 12 bottles (15% alc./vol.)**



**MIO SPARKLING SAKE - SHIRAKABEGURA SHOCHIKUBAI**  
**<AL-3040>**

A NEW TRADITION-SPARKLING SAKE !!

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and Koji, Mio appeals to a wide range of tastes – a new sake for a new age.

**Size: 300ml x 12 bottles (5% alc./vol.)**



**SHO CHIKU BAI SHIRAKABEGURA KIMOTO JUNMAI SAKE**  
**<AL-3046>**

Shirakabegura Kimoto Junmai presents a robust body and has traditionally been served warm to bring out its earthy aromas and flavours of apple, creamy cheese, and spice. Recently, chilling has equally become favored, creating lighter, delicately nuanced aromas of vanilla, flowers, stone fruit, melon, and sweet milk.

**Size: 300ml x 12 bottles (15.5% alc./vol.)**



## **SHO CHIKU BAI "SHO GINJO NIGORI"** **<AL-3055>**

SHO Ginjo Nigori Sake is a captivatingly sweet nigori sake with the silky texture of ginjo sake. It is crafted from select, highly polished California rice, and fermented at low temperature using ginjo yeast. It is imbued with a soft, fruity fragrance. The body is smooth and rich.

**Size: 720ml x 12 bottles (14% alc./vol.)**



## **SHO CHIKU BAI REI JUNMAI DAI GINJO DRAFT SAKE** **<AL-3045>**

This brilliant Daiginjo sake is made with the ginjo-tsukuri brewing method and uses rice that has been polished to 50% and prepared in the same way as that employed in the daiginjo sake process. After many production trials, success was achieved by carefully selecting yeast that matches perfectly with premium California rice and the water in Berkeley, California to impart a bold and floral aroma. Fermentation is meticulously carried out under low temperature, resulting in a wonderfully balanced combination of fragrant aroma and the fresh taste of draft sake.

**Size: 300ml x 12 bottles (15% alc./vol.)**



**TAMANOHIKARI "BRILLIANT SOUL" OMACHI JUNMAI DAIGINJO PREMIUM SAKE  
<AL-4001, 4002> KYOTO**

This super premium sake uses only the famed Omachi rice, which is polished until it is 48% of its original size. The resulting drink itself has a full and well-rounded taste, with sufficient acidity to allow a clean finish. Brewed in the ancient capital of Japan, Kyoto, this sake is particularly popular outside Japan among lovers of fine wine.

**Size: 300ml x 12 bottles, 720ml x 12 bottles (16.2%alc./vol.)**



**TAMANOHIKARI "BRILLIANT SOUL" JUNMAI DAIGINJO SUPER PREMIUM  
BLACK LABEL  
<AL-4015> KYOTO**

This is our highest classification and most premium sake (milling rate 35%). Produced with unsurpassed skill and passion we present to you our crown jewel Tamano Hikari Black Label Sake.

**Size: 720ml x 4bottles (16.2% alc./vol.)**



**TAMANOHIKARI TOKUSEN JUNMAI GINJO SAKE 1.8 L  
<AL-4003> KYOTO**

Tamano Hikari Brewery draws out umami from their rice in this slightly acidic sake in order to best draw out the flavour of the raw ingredients. Boasts a subtle flavour and aroma, and a clean finish. Tamano Hikari Tokusen has a long history of sales in Kyoto, Japan.

**Size: 1800ml x 6 bottles (16.2% alc./vol.)**

**TAMANOHIKARI MAN KITSUNE JUNMAI GINJO 300 ML <AL-4016>  
KYOTO**

A subtle rice flavour with a sharp, high-acidity taste. This is a new specialty from Fushimi, Kyoto, that brings the drinker good fortune. Winner of the Gold Award at the 18th Feminalise World Wine Competition 2024 (Junmai Ginjo Sake Category)

**Size: 300ml x 12 bottles (15% alc./vol.)**

COMING  
SOON





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SOON



**TAMANOHIKARI IWAI JUNMAI GINJO 300ML <AL-4010>  
KYOTO**

A perfect sake for festive & celebratory occasions, our "Iwai" or "Celebration" sake is made using a special ancient sake rice variety revived in recent years by local Japanese farmers and the Ministry of Agriculture of Japan. Junmai Ginjo Iwai 100% Sake.

**Size: 300ml x 12 bottles (16.2% alc./vol.)**

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**KIKUSUI “CHRYSANTHEMUM MIST (FOUNTAIN OF YOUTH)” JUNMAI GINJO SAKE**

**<AL-4100, 4101> NIIGATA**

In Japan, legend has it, that the water “水 SUI” from the chrysanthemum “菊 KIKU” was the source of perpetual youth and longevity of a mountain hermit who lived for seven hundred years, hence the chrysanthemum mist or “Kikusui” is known as the “Fountain of Youth” sake. Through the use of high-quality rice, mountain spring water and craftsmanship since 1881, this refreshing sake with Mandarin orange like overtones, yields just the right amount of body and ends with an extremely clean finish. Crystal Clear with Absolutely No Additives. This crisp and comfortably dry delicious sake enhances any dish you eat.

**Size: 300ml x 12 bottles, 720ml x 6 bottles (15.5% alc./vol.)**



**KIKUSUI FUNAGUCHI PERFECT SNOW NIGORI GENSU**

**<AL-4105, AL-4106> NIIGATA**

This full-bodied sweet Nigori genshu is not just the regular Nigori Sake. It’s undiluted so has 21% alcohol content and chewable grains of rice from our traditional brewing methods. Perfect Snow al provides for more versatile drinking possibilities than your normal Nigori Sake, you can drink it chilled, on the rocks, with soda or mixed with your favorite juice. For easy mixers or fun cocktails Perfect Snow is the perfect partner.

**Size: 300ml x 12 bottles, 180ml x 30 cans (22% alc./vol.)**



**KIKUSUI FUNAGUCHI NAMA GENSU ICHIBAN SHIBORI**

**<AL-4103> NIIGATA**

“Funaguchi” is a truly fresh sake which is not pasteurization or diluted. This is a true draft sake. Kikusui’s innovative Funaguchi Can ensures its fresh draft taste which has made it the #1 selling draft Sake in Japan since its creation in 1972.

**Size: 200ml x 30 cans (19% alc./vol.)**



**KIKUSUI JUNMAI DAIGINJO GENSU SAKAMI <AL-4107> NIIGATA**

This genshu, or undiluted sake, is extremely rare. A Junmai Daiginjo Genshu sake with deep, sophisticated aromas and mellow rice flavors will waft pleasantly throughout your palate. Enjoy hints of fresh cut apples and the mature, mellow flavor that only genshu can offer.

**Size: 720ml x 6 bottles (17% alc./vol.)**



COMING  
SOON



**TENZAN “ SHICHIDA JUNMAI DAIGINJO SUPER PREMIUM” SAKE  
(BLACK/GOLD) <AL-5903> SAGA**

The most luxurious sake among the Shichida series, This elegant, fruity sake is filled with delicate, white flower aroma and is silky smooth on the palate.

**Size: 720ml x 12 bottles (16% alc./vol.)**

**P12**

COMING  
SOON



**TENZAN SHICHIDA JUNMAI GINJO (GREY / WHITE LABEL) 720ML  
<AL-5902>**

Saga This sake combines the sweet aroma of white flowers and white peaches. The soft sweetness of peaches lingers on the palate, followed by a refreshing acidity and a sweet, long finish with full of “Umami”.

**Size: 720ml x 12 bottles (16% alc./vol.)**

**P13**

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**SAKE**  
S e l e c t i o n

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**WAKATAKE ONIKOROSHI "DEMON SLAYER"  
JUNMAI GINJO PREMIUM SAKE (BLACK LABEL)  
<AL-6003, 6004> SHIZUOKA**

Light, smooth and rich type. Very clean, almost watermelon-tined nose, round and quite impressive in the mouth, a trace short and slightly tart in the finish.

**Size: 300ml x 24 bottles, 720ml x 12 bottles (16% alc./vol.)**

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**WAKATAKE ONIKOROSHI "DEMON SLAYER"  
JUNMAI DAIGINJO SUPER PREMIUM SAKE (WHITE LABEL)  
<AL-6006> SHIZUOKA**

This Sake is from Shizuoka prefecture, and the brewery name is Omuraya Shuzojo Co., Ltd. It was founded in 1832. This brewery is located on the east part of the Ooi River, that has clear water and mild climate.

Onikoroshi means "Demon Slayer", a powerful strong sake able to kill demons.

This beautiful sake is round and alluring with the texture of raw silk.

Well balanced, mild sake that has a slight sweetness stemming from its elegant aromas and moderate dryness.

**Size: 720ml x 12 bottles (16.5% alc./vol.)**

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**WAKATAKE ONIKOROSHI "DEMON SLAYER"  
GENSHU (UNDILUTED) SAKE (RED LABEL)  
<AL-6009> SHIZUOKA**

This sake is dry, complex and well balanced sake with smooth and mild texture. Hints of subtle flavours of grain, cream, melon and banana.

**Size: 720ml x 12 bottles(17.5% alc./vol.)**

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**ICHINOKURA "ACE BREWERY" MUKANSA AMAKUCHI (SWEET)  
HONJOZO SAKE  
<AL-6111> MIYAGI**

Moderate aroma of steamed rice, banana cake.  
Medium sweet flavour of pancake, steamed rice and a hint of maple syrup. Subtle light acidity and refreshing finish. Serve chilled or hot.

**Size: 720ml x 12 bottles (15% alc./vol.)**

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**ICHINOKURA "SHOKO" (ACE BREWERY) JUNMAI DAIGINJO SAKE  
<AL-6113> MIYAGI**

Refreshing fruity aroma of green apple, fresh grape, with elegant and gorgeous fragrance of white flowers. Expansive fruity sweet flavour of the flower nectar with exquisite harmony of refreshing acidity and pleasant bitterness. The finest elegant and dignified taste of Ichinokura.

Serve chilled or at room temperature.

**Size: 720ml x 6 bottles (15% alc./vol.)**

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**ICHINOKURA "SHOZANTEN" (ACE BREWERY) JUNMAI DAIGINJO SAKE  
<AL-6114> MIYAGI**

Refreshing fruity aroma of apple, kiwi and pear, with a hint spice and flowers. flavourful, silky and smooth texture. Perfectly balanced, fruity sweetness of delaware grapes and apple, and fine clear refreshing acidity. Serve chilled or at room temperature.

**Size: 720ml x 6 bottles (15% alc./vol.)**

Ozawa  
**SAKE**  
Selection

男山



**OTOKOYAMA “MAN'S MOUNTAIN” TOKUBETSU JUNMAI SAKE  
<AL-7002> HOKKAIDO**

Light, smooth and rich type. Quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. Very dry sake with sharp, right and full-bodied taste. From Hokkaido.

**Size: 720ml x 12 bottles (16% alc./vol.)**



**OTOKOYAMA “MAN'S MOUNTAIN” KITANO INAHO DAIGINJO SAKE  
<AL-7021, 7022> HOKKAIDO**

flavourful type. Elegant and gorgeous aroma of green apple. Very fruity and soft taste with silky smooth texture and long aftertaste. Serve chilled.

**Size: 300ml x 12 bottles / 720ml x 6 bottles (16.5% alc./vol.)**



**HAKKAISAN “EIGHT MOUNTAIN PEAKS”: TOKUBETSU HONJOZO SAKE  
<AL-7101, 7100>NIIGATA**

The smooth texture and mellow taste of this sake is well-balanced and refreshing. It can be enjoyed chilled or warm. When gently heated, the delicate aromas of koji rice are enhanced and the body becomes rich and round. When chilled, the dry and crisp aspects of this sake come forward.

Tasting notes are clean and soft with a rounded texture on the palate. An overall medium dry body ends in a crisp and refreshing finish.

**Size: 300ml x 15 bottles, 720ml x 12 bottles (15.5% alc./vol.)**



**HAKKAISAN “EIGHT MOUNTAIN PEAKS”: HAPPO NIGORI SPARKLING SAKE  
<AL-7109> NIIGATA**

With a refreshing acidity and gorgeous aroma, Hakkaisan Sparkling Nigori is certainly enjoyable as an aperitif. Try pairing this beautiful brew with rich or spicy dishes as well as fruits and dessert. There is no better way to celebrate than with a toast using this dazzling sparkling nigori sake.

**Size: 360ml x 12bottles (14.5% alc./vol.)**



**HAKKAISAN “EIGHT MOUNTAIN PEAKS”：“AWA” SUPER PREMIUM SPARKLING  
360ML  
<AL-7125> NIIGATA**

Hakkaisan Clear Sparkling “AWA” is made using a secondary in-bottle fermentation to create a clear and elegant sake. It has a lovely fruity aroma and refreshing taste that is rounded out a gentle sweetness and crisp finish.

Hakkaisan Clear Sparkling “AWA” is the perfect sake to toast any occasion.

**Size: 360ml x 12 (13% alc./vol.)**



**HHAKKAISAN HYOUTAN JUNMAI DAI GINJO (GOLD) 180ML  
<AL-7125> NIIGATA**

This smooth and mild-tasting sake is as clean and crisp as a cold, clear day in winter. The taste evokes the gentle flavor of delicious rice. Remove the cap and you can enjoy this sake either warmed or chilled. For warm sake, remove the label and heat the bottle in warm water. This beautiful blue bottle can be reused at home as a carafe or vase.

**Size: 180ml x 12 (15.5% alc./vol.)**



**HAKKAISAN YUKIMURO SNOW AGED JUNMAI GINJO  
<AL-7140> NIIGATA**

This Junmai Ginjo Genshu sake was matured alongside and chilled by a massive amount of snow stored in the same insulated room, known as our 'Yukimuro'. This method of storing food at low temperatures, using the abundant snow provided by nature, has been used traditionally in our snowy region of Uonuma, Japan for centuries. From the cold of the snow alone, temperature is naturally kept stable at 3 degrees Celsius without the use of electricity. After three years, the sake becomes round and very smooth.

**Size: 720ml x 12 bottles (17% alc./vol.)**

COMING  
SOON



**HAKKAISAN JUNMAI DAIGINJO SAKE, 720ML  
<AL-7102> NIIGATA**

Koji, and spring water from melted snow, is used to brew this Junmai Daiginjo. By using Yamadanishiki, Gohyakumangoku and Miyamanishiki sake rice - all polished down to 45% remaining - this Junmai Daiginjo reflects Hakkaisan's classic crisp and clean style, and leaves your palate engaged and refreshed.

This refined sake is meant to pair with food and it has a pronounced clarity, and an elegant, gentle sweetness.

**Size: 720ml x 12 bottles (15.5% alc./vol.)**

**P1**

COMING  
SOON



**HAKKAISAN UONUMA CUP SAKE  
<AL-7130> NIIGATA**

One of the most popular cup sakes. This unique and compact sake has a nice, crisp, and well-balanced aftertaste.

**Size: 720ml x 12 bottles (15.5% alc./vol.)**

**P1**

COMING  
SOON



**HAKKAISAN "KIJOSHU" AGED SAKE, 300ML  
<AL-7112> NIIGATA**

Kijoshu is an elegant and luxurious sake that is created by replacing some of the water used during the fermentation period with finished sake. This lends a rich and lightly sweet taste to this sake. After you purchase our Kijoshu, you can enjoy the changes in this sake's taste as it ages.

**Size: 300ml x 12 bottles (17.5% alc./vol.)**

**P1**



**NANBU BIJIN™ SOUTHERN BEAUTY™: JUNMAI DAIGINJO ULTRA PREMIUM SAKE <AL-7200> IWATE**

Junmai Dai Ginjo Sake. Super Premium Sake from Iwate, JAPAN. Fruity and elegant sake. This sake has an excellent long and pleasant finish. Brewed by master brewers with using one of the coldest and snowiest regions of Japan. Monde Selection Gold Medal and so many other gold medals!

**Size: 720ml x 6 bottles (16.5% alc./vol.)**



**NANBU BIJIN™ SOUTHERN BEAUTY™ JUNMAI GINJO PREMIUM SAKE (GREEN LABEL) <AL-7206, 7205> IWATE**

Premium Junmai Ginjo Sake. An elegant and soft fragrance and a flavour that is reminiscent of pears and Muscat grapes. It can give the fine flavour of Ginjo sake and sweet rice taste, also provide tastes of sharpness and fine feeling by including beautiful outlook. It pairs with any delicious Japanese dishes. Many gold medals winning sake in Japan!

**Size: 300ml x 12 bottles, 720ml x 12 bottles (15.8% alc./vol.)**



**NANBU BIJIN™ SOUTHERN BEAUTY™ GINJO SAKE (BLUE LABEL) <AL-7210> IWATE**

This IWC Awarded sake has a beautiful bouquet of pineapple and melon with a silky texture and an elegant finish. Gentle, cotton candy aroma with a juicy texture and clean finish.

This sake is very food friendly. Enjoy with any type of cuisine. Pairs well with grilled meats, seafood and international cuisines. Founded in 1902, Nanbu Bijin Brewery has a long history of producing premium sakes. Serve chilled.

**Size: 720ml x 12 bottles (15% alc./vol.)**

COMING SOON



**NANBU BIJIN™ SOUTHERN BEAUTY™ TOKUBETSU JUNMAI CHAMPION SAKE (RED LABEL) <AL-7215> IWATE**

In 2017, the International Wine Challenge (IWC) has awarded this sake "The Champion Sake Award" out of 1245 entries. Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savory fine umami on the mid palate. We strive to make this sake the best of the best "goes with any meal" sake. Dry, medium+ weight, long finish. Serve chilled or at room temperature.

**Size: 720ml x 12 bottles (15.5% alc./vol.)**





**NANBU BIJIN” SOUTHERN BEAUTY” : JUNMAI DAIGINJO SHINPAKU SAKE  
<AL-7225> IWATE**

Made from 100% Yamadanishiki sake rice from Hyogo prefecture. Yamadanishiki is a very popular sake rice used in the production of especially aromatic Daiginjo sakes. This sake has beautiful aromas of fresh peach or strawberry with very mild rice aromas like soft marshmallows.

**Size: 720ml x 12 bottles (15% alc./vol.)**

**P1**



**KUBOTA SENJU “1,000 LONG LIVES” PREMIUM GINJO SAKE**  
**<AL-7301, 7300> NIIGATA**

Kubota is a brand that never disappoints, and their Senju does them proud. The nose and first tastes hints at light orange peel – just a twinge of citrus. The overall palate is dry and clean. This Sake works well with food and is less of a stand-alone sipping sake.

**Size: 300ml x 20 bottles, 720ml x 12 bottles (15.5% alc./vol.)**



**KUBOTA JUNMAI DAI GINJO BLACK LABEL SAKE**  
**<AL-7311, 7313> NIIGATA**

Kubota Junmai Daiginjo is brewed in pursuit of achieving a "Magnificent New Taste". A hint of pear and melon with an elegant aroma, and excellent harmony and acidic taste gives a pleasant mouth-feel. This Junmai Daiginjo sake has a distinctive feature of Kubota, with even more smooth and clean texture with crisp flavour leaves a comfortable long finish.

**Size: 720ml x 6 bottles, 300ml x 12 (15.5% alc./vol.)**



**KUBOTA “ 10,000 LONG LIVES ” MANJU JUNMAI DAIGINJO SUPER PREMIUM SAKE**  
**<AL-7309> NIIGATA**

Kubota Sake is the pioneer of jizake in Japan. A sake connoisseur's must have brand from Niigata. The Manju brand is Kubota's flagship Super Premium sake. It's exquisite flavour and silky texture has made it a bench mark in the sake industry. Serve: chilled or just below room temperature.

**Size: 720ml×6bottles (15.5% alc./vol.)**



**TATENOKAWA JUNMAI DAIGINJO “SHURYU” SAKE**  
**<AL-7410> YAMAGATA**

English name: VOGUE: Our entry into the trending market of Ginjo sakes with perfumed aromas, and beautiful flavours. Made with Yamada Nishiki sake rice polished to 50%, a combination of Sake Yeast Society No.9 yeast, and an aroma producing yeast, we are confident that this is an article of rare beauty. An aromatic and full-bodied flavour that is typical of Yamada Nishiki sake rice, produces a well-balanced and refined sake.

**Size: 720ml x 12 bottles (15.5% alc./vol.)**



**TATENOKAWA JUNMAI DAIGINJO “SEIRYU” SAKE**  
**<AL-7413> YAMAGATA**

English name: STREAM: Named after its lightness and transparency. Made with Yamagata Prefecture original sake rice Dewa Sansan, milled so that only 50% of the grain remains, and with less alcohol than standard sake at 14%, the palate is light, fruity and vivacious with a slight hint of acidity, followed by a gentle smooth finish. The charm of this Junmai Daiginjo has to be its low price.

**Size: 720ml x 12 bottles (15.5% alc./vol.)**



**TATENOKAWA PHOENIX JUNMAI DAIGINJO SAKE 720ML**  
**<AL-7419> YAMAGATA**

The Grammy Award-winning French rock band Phoenix.  
Collaboration out of respect and gratitude to Mr. Kuroda who spent many years working hard to promote sake in Europe. A portion of sales from the sake will be donated to the Japanese Red Cross Society to support the progression of medical technology.

**Size: 720ml×12bottles (14% alc./vol.)**



**NIHONSAKARI NAMA GENSHU "HONJOZO" SAKE (SILVE CAN)**  
**<AL-7480> HYOGO**

"Nama Genshu" means sake which is Draft = Unpasteurized (Nama) and Undiluted (Genshu). Most sakes are pasteurized twice and diluted with water to lower alcohol content, but this sake has not gone through these processes. This results in a rich gorgeous aroma and a fresh richer flavour.

This Honjozo pairs perfectly with Tempura and other fuller-flavoured dishes. Try this genuine draft sake in a re-sealable aluminum can.

**Size: 200ml×30 cans (19% alc./vol.)**

COMING  
SOON



**NIHONSAKARI NAMA GENSHU JUNMAIDAIGINJO (GOLD CAN)**  
**<AL-7483> HYOGO**

Enjoy fresh draft sake (non-pasteurized and non-diluted), previously only available at the brewery.

Taste the soft, mellow flavour from carefully selected rice with a touch of sweetness. The unique container ensures the sake's freshness and enhances the full draft sake experience.

**Size: 200ml×30 cans (19% alc./vol.)**

COMING  
SOON



**NIHONSAKARI SAKARI NO11(BLUE) JUNMAI DAIGINJO**  
**<AL-7475> HYOGO**

Full-bodied and mellow, with the robust flavor of rice and a tropical fruity aroma (Ginjo aroma) bursting with freshness. The aroma is created using Nihonsakari's original yeast and the rich flavors and texture come from leaving this sake unpasteurized.

**Size: 720ml×6 bottles (15% alc./vol.)**

COMING  
SOON



**IMAYO TSUKASA "KOI" JUNMAI DAIGINJO SAKE, 720ML <AL-7850>  
NIIGATA**

Produced by Imayo Tsukasa, Niigata's All-Junmai Sake Brewery.  
Round and Impactful, Notes of Tropical Fruits and Steamed Rice.  
20 Awards Internationally for Design and Flavour.

**Size: 720ml×6bottles (16.8% alc./vol.)**

**P11**

COMING  
SOON



**KIUCHI AWASHIZUKU SPARKLING SAKE 300ML (BLUE)  
<AL-1321>**

A delightful sweet sparkling sake from the Kuichi Brewery, the makers of Hitachino Nest Beer. This is a junmaishusake, a style of pure rice wine that is not mixed with distilled alcohol, and during the mashing stage of production a little sour white koji is added (mold-covered rice that is crucial to all sake production.). This addition results in an acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

**Size: 300ml×12bottles (12% alc./vol.)**

COMING  
SOON



**KIUCHI AWASHIZUKU HOPS SPARKLING SAKE 300ML (PINK)  
<AL-1322>**

Sparkling Sake with pink hue from "French Tardif de Bourgogne" special hops. Enjoy the citrus flavour. Serve Chilled.

**Size: 300ml×12bottles (12% alc./vol.)**

Ozawa  
**SAKE**  
Selection

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**NARUTOTAI DAIGINJO "HOU" SAKE 720ML**  
**<AL-6508> TOKUSHIMA**

This Daiginjo is made with Yamadanishiki rice that is carefully polished to 48%, and made by long-term low-temperature fermentation for 30 days. Can be enjoyed at room temperature or chilled.

This sake has a sweet and delicate aroma reminiscent of apples and a refreshing and gentle taste.

**Size: 720ml x 6 bottles (16.5% alc./vol.)**

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**NARUTOTAI DAIGINJO "KEI" SAKE 720ML**  
**<AL-6509> TOKUSHIMA**

Refreshing fruity aroma of apple, pear, lychee, muscat, pineapple, cherry blossom, and strawberry flowers. Smooth mouth-feel, full-bodied crisp taste with reminiscent of lime and lemon.

Serve chilled.

**Size: 720ml x 6 bottles (16% alc./vol.)**

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**SAKURA MUROMACHI JUNMAI GINJO "BIZEN MABOROSHI"**  
**<AL-7601, 7602> OKAYAMA**

Pale platinum straw color. Floral, sweet melon and Asian pear aromas. A rich slightly tannic entry leads to a fruity sweet, oily medium-to full-bodied palate with a touch of peppery spice and balsa. A richly flavoured sake that appeals to aficionados & novices.

**Size: 300ml x 20 bottles, 720ml x 12 bottles (15.3% alc./vol.)**

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**SAKURA MUROMACHI DAIGINJO "KIWAMI"**  
**<AL-7606> OKAYAMA**

Super Premium Sake. Platinum straw color. Aromas of sweet perfumed Asian pear, white grape, and melon. A round, vibrant entry leads to a smooth medium-to full-bodied palate with sweet rice, and ripe berry flavours. Finishes with a delicate, elegant, super clean lingering fruity fade. An excellent sake. Serve chilled.

**Size: 720ml x 6 bottles (17.2% alc./vol.)**

Ozawa  
**SAKE**  
S e l e c t i o n

春鹿



**HARUSHIKA “SAKURA” JUNMAI SAKE**  
**<AL-6498, 6499> NARA**

Established in Nara-Prefecture, 1884. Refreshing aroma of fresh verdure with a hint of peppermint. Mild creamy taste balanced nicely with crisp acidity and savory flavour.

**Size: 300ml x 12 bottles, 720ml x 12 (15% alc./vol.)**

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**SAKE**  
S e l e c t i o n

OUT OF STOCK



**FUKU-SHOUGUN JUNMAI GINGO SAKE VICE-SHOGUN PREMIUM GINJO SAKE**

**<AL-5500> IBARAKI**

Established in the Ansei(安政)era (1854~1859) by the First of Kato sake brewery. MEIRI SHURUI developed the original sake yeast, M-310, which produces an exquisite bouquet. It is now used by breweries nationwide across Japan. It's fruity aroma and refined smooth taste makes this sake truly regal.

**Size: 720ml×6bottles (15.4% alc./vol.)**



**SOGEN SAMURAI PRINCE JUNMAI SAKE**

**<AL-6203> ISHIKAWA**

Tranquil aroma of Yamadanishiki rice grain with a hint of fruit. Medium dry sake with expansive savory flavour and clean finish. The high quality Junmai sake with superbly balanced flavour. Serve chilled or warm.

**Size: 720ml x 12 bottles (15% alc./vol.)**



**MIYOSHI (GREEN) JUNMAI DAIGNJO 720ML**

**<AL-7681>**

Intense fragrant rice flavours full body and balanced sweetness, and more complex apple, cherry and citrus flavours.

**Size: 720ml×12bottles (16% alc./vol.)**

COMING SOON



**MIYOSHI (BLACK) JUNMAI DAIGNJO 720ML**

**<AL-7680>**

Miyoshi Black is made with Yamada Nishiki rice polished to 50%. Distinct aromas of green apple with hints of citrus fruit are at the forefront of clean, refreshing flavours on the palate and a clear note of spice. Best served chilled with seafood, tempura and meats.

**Size: 720ml×12bottles (17% alc./vol.)**



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**BORN "TOKUSEN" JUNMAI DAIGINJO SAKE 720ML**  
**<AL-4220> FUKUI**

Born's Special Select Junmai Daiginjo is aged for a minimum of two years. A centerpiece of the BORN series.

Medium-bodied sake with a satin-like mouthfeel, and boasts a ripen aroma of grapefruit. A delightfully debonair sake.

**Size: 720ml x 6 bottles (16% alc./vol.)**

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**SANOMARU CUP TOKUBETSU JUNMAI SAKE 180ML**  
**<AL-6430> TOCHIGI**

Light and Smooth type. Tranquil aroma of fresh steamed rice harmonized with citrus fruit. Dry and refreshing taste with savory and fruity flavours.

Texture is soft and mild.

**Size: 180ml x 30 cups (15% alc./vol.)**

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**INABA SHUZO STELLA JUNMAI DAIGINJO "SHIZUKUSAKE" MUROKA**  
**GENSHU SAKE**  
**<AL-7650> IBARAKI**

Stella is brewed by natural water from Mt.Tsukuba in IBARAKI and perfect sake brewing rice. Stella has been matured at low temperature and kept in a long term. Never pressed or squeezed sake out of moromi. Using fukurozuri (bag hanging) method to get drops(shizuku) from the hanging bag to collect only the greatest part of sake. This Muroka sake has a fruity aroma

**Size: 720ml×12bottles (17% alc./vol.)**

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COMING  
SOON



**KEIGETSU CEL24 JUNMAI DAIGINJO**  
**<AL->**

Carefully cultivated in the natural environment of Kochi prefecture using a special local yeast. This Sake goes well with Western food such as tomato sauce, herb heavy dishes, and Italian cuisine. Keigetsu Cel24 is fruity on the nose and has a juicy taste.

**Size: 720ml×12bottles (15% alc./vol.)**



**CHOYA 23 UMESHU LIQUEUR**  
**<AL-5220> OSAKA**

CHOYA makes traditional Japanese liqueur. This traditional Japanese liqueur (Umeshu) is made from ume fruit; enjoyed for thousands of years in Japan, where ume fruit have always been regarded as possessing unique health-giving properties. CHOYA contains ONLY natural ingredients, with no sweeteners, no colourings, & no preservatives, and is made from pure Japanese ume fruits (of the Rosaceae family), giving a fragrant sweet/tart flavour & a hint of almond (from the seed of the ume fruit). CHOYA can be enjoyed as a cocktail and also as a constituent of many delicious oriental cooking recipes.

**Size: 700ml x 12 bottles (24.3% alc./vol.)**

COMING  
SOON



**CHOYA KOKUTO UMESHU W/BLACK SUGAR 700ML**  
**<AL-5200> OSAKA**

Umeshu created especially for dark rum lovers who want to appreciate both the mellow taste of the dark rum and the goodness of the traditional Japanese Umeshu.

**Size: 700ml×6bottles (14% alc./vol.)**

COMING  
SOON



**CHOYA YUZU 750ML**  
**<AL-5203 > OSAKA**

Made from the refreshing citrus juice of the Yuzu fruit from Shikoku-region to create a delicate and floral liqueur. Enjoy simply on the rocks, with mixers or make great tasting cocktails.

**Size: 750ml×6bottles (15% alc./vol.)**

**P12**

COMING  
SOON



**CHOYA SARARI YUZU 500ML <AL-5202> OSAKA**

Made from 100% Japanese Yuzu. Refreshing citrus taste of Yuzu with a fruity aroma. Smooth and clean.

**Size: 500ml×12bottles (7.5% alc./vol.)**

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**SAKE**  
S e l e c t i o n

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COMING  
SOON



**TATENOKAWA KODAKARA LA FRANCE PEAR SAKE**  
**720ML <AL-7421>**

The queen of the Yamagata winter, La France pears, of which Yamagata Prefecture is the biggest producer in Japan. A thick liqueur that captures the very essence of fully-ripened La France pears. We think this is one that the whole family can enjoy. One of the most popular Kodakara liqueurs.

**Size: 720ml×12 bottles (8% alc./vol.)**

**P12**

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COMING  
SOON



**TATENOKAWA KODAKARA PREMIUM YUZU SAKE**  
**720ML <AL-7420>**

A yuzu sake that locks in the very essence of yuzu from the (Kochi) region of Japan. Mixed with Junmai Daiginjo, Tatenokawa Yuzu is an addictive sweet and sour flavour. Recommended to serve hot in winter.

**Size: 720ml×12bottles (8% alc./vol.)**

**P1**

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COMING  
SOON



**TAMANOHIKARI KYOTO YUZU SAKE <AL-4013> KYOTO**

Premium Tamanohikari sake is infused with Yuzu fruit, resulting in aromas of zesty citrus fruit. Full-bodied with deep citrus and umami flavours. Enjoy this unique sake with grilled red meat, chicken and pork. Serve chilled.

**Size: 720ml x 6 bottles (10.5% alc./vol.)**

**P12**

O z a w a  
**SAKE**  
S e l e c t i o n

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**TSUKASABOTAN YAMAYUZU SHIBORI YUZU SAKE**  
**<AL-6050> KOCHI**

This Japanese citrus yuzu sake provides a unique fruity aroma and refreshing taste. Well balanced sake with a full flavour of yuzu and crisp acidity. Serve chilled or on the rocks. As an aperitif, granite or after meals with sherbet and fruity dessert. It's like a "Japanese" Limoncello. Perfect for patio season.

**Size: 720ml×12bottles (8% alc./vol.)**

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**HARUTAKE YUZUMON 300ML**  
**<AL-S1060> KUMAMOTO**

A zesty blend of our Premier Japanese Rice Shochu, freshly squeezed juice from Yuzu citrus grown in Japan, lemon juice, sugar, and like everything we make, no artificial additives. Characterized by its invigorating double-citrus, Yuzumon brings together the delicate bitterness of Japanese Yuzu citrus and the refreshing sourness of lemon.

**Size: 300ml (8% alc./vol.)**

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**NANBU BIJIN" SOUTHERN BEAUTY" UME SHU SAKE**  
**<AL- 7220> IWATE**

Nanbu Bijin Umesu infuses only ume plums in unique "all koji" Junmai Sake. Sugar is not needed, since plums and koji rice are naturally sweet. This sake is easy to drink and pairs well with any meal.

**Size: 720ml x 12 bottles (14% alc./vol.)**

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**NIHONSAKARI YUZU JUNMAI SAKE**  
**<AL-7478> HYOGO**

This premium grade of Sake produced by Nihonsakari. The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours.

**Size: 720ml×6 bottles (15% alc./vol.)**

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**SAKE**  
S e l e c t i o n

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**DAISEKAI ICHIGO (STRAWBERRY) SAKE 500ML**  
**<AL-6019> NAGANO**

Premium Japanese strawberries (33%) infused sake. Refreshing fruity and sweet aroma of strawberries. Expansive mouthful sweetness of strawberries harmonized nicely with mild acidity. Serve chilled, or dilute with soda, milk etc.

**Size: 500ml×12 bottles (8% alc./vol.)**

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**SAKURA MUROMACHI MOMO WHITE PEACH FLAVOURED SAKE 500ML**  
**<AL-7607> OKAYAMA**

This liquor boasts a nectar-like sweet smell and the juicy flavor of sugary and ripened white peaches. Shimizu white peaches harvested in local orchards are hand-peeled with special care and blended into the liquor also gives you a comfortable feeling in your mouth.

**Size: 500ml×12 bottles (7% alc./vol.)**

**P11**

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**KAMIKOKORO MOMO "PEACH" SAKE**  
**<AL-6020> OKAYAMA**

From Okayama prefecture, a famous peach producing area. Kamikokoro brewery founded in 1913, Kamikokoro was named after "Heart of the God". Brewed with white peach yeast. Nice flavour of white peach, well balanced fruity sake. White peach (25%) infused low alcohol sake. Kamikokoro brews savory sake using local fruits. Serve chilled, on the rocks or cocktail.

**Size: 500ml x 12 bottles (8% alc./vol.)**

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**SENGETSU KOI-SHISO "LOVE LIQUOR"**  
**<AL-7500>**

This unique rice shochu beverage is made with natural Red Shiso (perilla herb). Rich in Vitamins & Minerals from the red shiso, there are no addition of coloring & preservatives. Beautiful reddish pink color, sweet, tart & refreshing liquor.

**Size: 500ml× 12 bottles (7% alc./vol.)**



### **Yokaichi Mugi Shochu (Honkaku: Distilled from Barley) <AL-S2000>**

Yokaichi Mugi is the finest Barley Shochu. It is made from superior barley and combines age-old craft and modern technology. Enjoy the clean crisp taste and pleasant barley aroma by on the rocks or mixed in a cocktail.  
Type: Shochu (Japanese style Vodka), Alcohol: 25%

**Size: 720ml x 6bottles (25% alc./vol.)**



### **Kuro Yokaichi Imo Sweet Potato Honkaku Shochu <AL-S2002>**

Kuro Yokaichi Imo Shochu is the finest Imo Shochu. It is made from superior sweet potato and combines age-old craftsmanship with modern technology. Enjoy the clean crisp taste and pleasant aroma on the rocks or straight up.

**Size: 750ml x 6bottles (25% alc./vol.)**



### **Takara Shochu <AL-S2020>**

**The best-selling shochu in Japan for making Chu-Hi and Cocktails.**  
Gentle and refined, with a quiet beginning and rich complex, slightly menthol finish. Serve with chicken and grilled peppers.

**Size: 1750ml x 6 bottles (25% alc./vol.)**



### **Ikkomon Imo Sweet Potato Premium Shochu**

Ikkomon is made with Imo (sweet potatoes) Koji. This makes Ikkomon a distinctive beverage, because other Imo Shochu are generally made with Kome (rice) Koji.

**Size: 720ml x 6 (25% alc./vol.)**

## Daiyame Premium Shochu (Sweet potato Shochu) <AL-S2104 >



The new aroma comes from the 'Koujuku-imo' developed using a new aging method.

The masterpiece we launched to celebrate our 150th anniversary and to pass on the culture of 'Daiyame' to future generations. Distilled with a special sweet potato cultivated with the distillery's secret recipe. DAIYAME is marked by a fragrance like that of fresh lychee coming from the monoterpene alcohol (MTA) contained in large amounts in Koujuku-imo. This shochu also pairs well with many international foods. Especially when combined with soda water, its rich flavours are enhanced.

Size: 900ml x 6 bottles. (25% alc./vol.)



**DAIYAME is a word in Kagoshima dialect for  
 "an evening drink that relaxes you after a long day"**

COMING  
 SOON



## Beniotome Standard Sesame Shochu <AL-S2205> Fukuoka

This flagship label is the top selling sesame shochu in Japan. It features a subtle fragrance of sesame and a soft taste. This sesame shochu offers a flavourful

and distinctive aroma, delivered from quality Japanese sesame with good balance of smooth and clean taste. Serve chilled straight or on the rocks with soda.

Size: 720ml x 6 bottles (25% alc./vol.)



## KAIDO Iwai no Aka Imo "Sweet Potato" SHOCHU <AL-S2100>

Single distilled genuine shochu. Made from premium sweet potatoes, harvested in Kagoshima prefecture, produced using traditional kuro (black) koji. The rich and mellow taste of the Shochu goes perfectly well with meat dishes of pronounced flavour and Asian foods. This Shochu features a fruity fresh flavour and the full sweetness unique to Kuro koji.

Size: 720ml x 6 bottles, (25% alc./vol.),