

# Ozawa Collection

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Please contact your Ozawa rep for more information

905-731-5088

## Beer



### Orion The Draft Bottle

AL-1030 Okinawa

Type  Size  Units/CS  abv

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.



### Orion The Draft Can

AL-1031 Okinawa

Type  Size  Units/CS  abv

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.



### Orion The Draft Bottle

AL-1032 Okinawa

Type  Size  Units/CS  abv

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.



### Kuronama Black Lager

AL-1015 Toronto

Type  Size  Units/CS  abv

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

# Beer



## Hitachino Nest Beer: Saison du Japon

AL-1300 Ibaraki

Type  Size  Units/CS  abv

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.



## Hitachino Nest Beer: White Ale

AL-1301 Ibaraki

Type  Size  Units/CS  abv

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 Ibaraki

Type  Size  Units/CS  abv

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 Ibaraki

Type  Size  Units/CS  abv

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 Ibaraki

Type  Size  Units/CS  abv

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)

# Beer



## Hitachino Non Ale

\*BV-5000 Ibaraki

Type  Size  Units/CS  abv

This beer-flavored beverage is made from only carefully selected malt and hops, preserving the original flavor of beer, and tastes just like real beer. It contains 0.3% alcohol.



## Echigo Weizen

\*AL-1451 Niigata

Type  Size  Units/CS  abv

A beautifully pale, slightly hazy pour with a fruity, refreshing aroma from carefully selected yeasts. Light, smooth, and effortlessly enjoyable, it offers a soft, gentle mouthfeel that invites you to unwind with every sip.



## Echigo Flying IPA

\*AL-1452 Niigata

Type  Size  Units/CS  abv

American-style India Pale Ale. Bold and unapologetic, this IPA delivers a powerful hit of bitterness—like the impact of a dragon soaring straight toward you. Bright citrus aromas lift the intensity, adding a refreshing edge to every sip.



## Yamaguchi Yamadanishiki Lager

\*AL-1480 Yamaguchi

Type  Size  Units/CS  abv

Using Yamadanishiki sake rice and sake yeast, usually used for Daiginjo. Yamadanishiki is milled until 60% of the grain remains. Taste Daiginjo and beer at the same time.



## Yamaguchi Hagi Yuzu Ale

\*AL-1481 Yamaguchi

Type  Size  Units/CS  abv

Using special Yuzu grown in Yamaguchi. A great pairing with Japanese dishes.

# Beer

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## Yamaguchi Weizen

\*AL-1482 Yamaguchi

Type  Size  Units/CS  abv

Using wheat instead of barley, feel the aroma of apples and bananas.  
Very fruity fragrance and tastes. No bitterness and mild taste and sour.



## Yamaguchi IPA

\*AL-1483 Yamaguchi

Type  Size  Units/CS  abv

Using rich malts and hops, feel the citrus, lemon, and vanilla aroma  
with strong body. Feel the mild and a little sweet taste from natural  
malt fragrance.

# Sake



## Sho Chiku Bai Kasen Gokai Sake - 18L

AL-3113 Kyoto

Type  Size  Units/CS  abv

Sho Chiku Bai Kasen Gokai is a traditional sake crafted by Takara Brewery in Fushimi, Kyoto. It features a crisp, dry profile with a smooth, savory finish that highlights the essence of pure rice brewing. Best enjoyed warm to fully appreciate its mellow umami character, this sake pairs well with simply seasoned dishes such as grilled fish.



## Sho Chiku Bai Mio Sparkling Sake

AL-3040 Hyogo

Type  Size  Units/CS  abv

MIO is a festive, sparkling sake, bright with aromas of peach, ripe persimmon, freesia, and fresh bread. Its gentle effervescence creates a refreshing piquancy in the mouth, and sets off the flavours of pear and peach, with accents of yellow rose and baking spice.



## Sho Chiku Bai Rei Junmai Daiginjo Nama Sake

\*AL-3045 Berkeley CA

Type  Size  Units/CS  abv

Imparts 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.



## Sho Chiku Bai Shirakabegura Kimoto Junmai Sake

\*AL-3046 Hyogo

Type  Size  Units/CS  abv

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.



## Sho Chiku Bai Sho Ginjo Nigori Sake

\*AL-3055 Berkeley CA

Type  Size  Units/CS  abv

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.

# Sake



## Tamanohikari Omachi Junmai Daiginjo Sake

AL-4001 Kyoto

Type  Size  Units/CS  abv

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



## Tamanohikari Tokusen Junmai Ginjo Sake

\*AL-4003 Kyoto

Type  Size  Units/CS  abv

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



## KIKUSUI "Fountain of Youth" Junmai Ginjo Sake

AL-4100 Niigata

Type  Size  Units/CS  abv

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. This crisp and comfortably dry delicious sake enhances any dish you eat.



## KIKUSUI Funaguchi Nama Genshu Draft Sake

AL-4103 Niigata

Type  Size  Units/CS  abv

"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.



## KIKUSUI Perfect Snow Nigori Sake

AL-4105 Niigata

Type  Size  Units/CS  abv

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 drink it chilled, on the rocks, with soda or mixed with your favorite juice.



# Sake



## KIKUSUI Perfect Snow Nigori Sake

\*AL-4106 Niigata

Type  Size  Units/CS  abv

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 drink it chilled, on the rocks, with soda or mixed with your favorite juice.



## KIKUSUI SAKAMAI Junmai Daiginjo Genshu Sake

\*AL-4107 Niigata

Type  Size  Units/CS  abv

This genshu, or undiluted sake, is extremely rare. Ideal for a special occasion. Deep, sophisticated aromas and mellow rice flavours will waft pleasantly throughout your palate. Note hints of fresh cut apples and the mature, mellow flavour that only genshu can offer.



## KIKUSUI KURAMITSU Junmai Daiginjo Sake

\*AL-4108 Niigata

Type  Size  Units/CS  abv

Kikusui's sake brewing technology has been cultivated for 140 years, all in the single-minded pursuit of the most supreme of sake. efforts to achieve the highest-quality sake possible have coalesced in "Kuramitsu." It is brewed with a degree of unprecedented, painstaking care that is nearly unfathomable.



## Narai Kinmon, Junmai Daiginjo Sake

AL-7895 Nagano

Type  Size  Units/CS  abv

The aroma initially opens with the sweetness of konpeito (Japanese sugar candy), accompanied by the herbal fragrance of sweet basil. Despite the sweetness in its aroma, the flavour features a more gentle, slightly milky acidity. Combined with the sake's refined texture, this results in a lighter body than anticipated.



## Narai Sankei, Junmai Daiginjo Sake

AL-7896 Nagano

Type  Size  Units/CS  abv

The aroma opens with the fruitiness and subtle sweetness of Japanese pear. Despite its vibrant and floral aroma, the mouthfeel is pleasantly light, reminiscent of a soft ourin (Japanese green apple). The aftertaste is also relatively light.

# Sake



## Huky Junmai Ginjo Sakura Sake

\*AL-5510 Mie

Type  Size  Units/CS  abv

Ishikawa Shuzo's HUKY Junmai Ginjo Sakura Sake offers a clean and dry tasting experience, presented in a thoughtfully designed bottle that embodies both elegance and practicality.



## Wakatake Onikoroshi Junmai Ginjo Sake

\*AL-6003 Shizuoka

Type  Size  Units/CS  abv

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.



## Wakatake Onikoroshi Junmai Ginjo Sake

AL-6004 Shizuoka

Type  Size  Units/CS  abv

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.



## Wakatake Onikoroshi Junmai Daiginjo Sake

AL-6006 Shizuoka

Type  Size  Units/CS  abv

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.



## Ichinokura Tokubetsu Junmai Taru Sake

AL-6115 Miyagi

Type  Size  Units/CS  abv

Tokubetsu junmai sake is stored and matured in cedar barrel. Rich type. Refreshing aroma of Japanese cedar is harmonized with smooth flavor to enhance the taste. Well-balanced sake with creamy aroma and spicy taste. A subtle cedar flavor aftertaste. Serve chilled or warm. Recommended Pairing: Fried Chicken, Or Sukiyaki



# Sake



## Sanomaru Cup Sanomaru Cup Sake

\*AL-6430 Tochigi

Type  Size  Units/CS  abv

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.



## Otokoyama Tokubetsu Junmai Sake

AL-7002 Hokkaido

Type  Size  Units/CS  abv

A light, smooth, and richly structured sake from Hokkaido. It opens with a quiet, grain-like aroma accented by a subtle fruity note. On the palate, it offers refreshing lightness and vivid acidity. Very dry, sharp, and full-bodied, this sake delivers a clean, precise finish.



## Otokoyama Kitano Inaho Daiginjo Sake

\*AL-7021 Hokkaido

Type  Size  Units/CS  abv

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



## Hakkaisan Tokubetsu Honjozo Sake

AL-7100 Niigata

Type  Size  Units/CS  abv

A finely crafted light sake that inspires lasting loyalty to Hakkaisan, brewed with pristine spring water from the sacred Mount Hakkai. Smooth and easy-drinking, it offers gentle yeast notes, a touch of alcohol warmth, and a light-bodied, grainy texture.



## Hakkaisan Tokubetsu Honjozo Sake

AL-7101 Niigata

Type  Size  Units/CS  abv

A finely crafted light sake that inspires lasting loyalty to Hakkaisan, brewed with pristine spring water from the sacred Mount Hakkai. Smooth and easy-drinking, it offers gentle yeast notes, a touch of alcohol warmth, and a light-bodied, grainy texture.

# Sake



## Hakkaisan Junmai Daiginjo Sake

\*AL-7102 Niigata

Type  Size  Units/CS  abv

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.



## Hakkaisan Kijoshu Aged Sake

\*AL-7112 Niigata

Type  Size  Units/CS  abv

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.



## Hakkaisan AWA Super premium Sparkling Sake

AL-7125 Niigata

Type  Size  Units/CS  abv

Hakkaisan "AWA" undergoes secondary fermentation to achieve its refined effervescence. This crystal-clear sparkling sake offers a delicate balance of elegance and vibrancy, featuring a graceful fruity aroma and a clean, refreshing palate complemented by a crisp, dry finish.



## Hakkaisan Yukimuro Snow Aged Junmai Daiginjo

\*AL-7140 Niigata

Type  Size  Units/CS  abv

From the cold of the snow alone, this sake is naturally kept stable at 3 degrees Celsius without the use of electricity. After three years, the sake becomes round and very smooth.



## Nanbu Bijin Junmai Daiginjo (Black label) Sake

AL-7200 Iwate

Type  Size  Units/CS  abv

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!

# Sake



## Nanbu Bijin Junmai Ginjo (Green) Sake

AL-7205 Iwate

Type  Size  Units/CS  abv

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



## Nanbu Bijin Junmai Ginjo (Green) Sake

AL-7206 Iwate

Type  Size  Units/CS  abv

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



## Nanbu Bijin Ginjo (BLUE) Sake

\*AL-7210 Iwate

Type  Size  Units/CS  abv

This IWC "Gold Medal" 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. Serve chilled.



## Nanbu Bijin Aiyama Junmai Daiginjo Sake

\*AL-7217 Iwate

Type  Size  Units/CS  abv

It uses 100% Aiyama sake rice, rare sake making rice. Junmai Daiginjo sake with 50% rice-polishing ratio. A gorgeous and graceful flavour continues to the end and also it has the delicious rice flavour and you can also enjoy the feeling of acidity in sweetness.



## Nanbu Bijin Shinpaku Junmai Daiignjo Sake

\*AL-7225 Iwate

Type  Size  Units/CS  abv

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.

# Sake



## Kubota Senju Ginjo Sake

\*AL-7301 Niigata

Type  Size  Units/CS  abv

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.



## Kubota Senju Ginjo Sake

AL-7300 Niigata

Type  Size  Units/CS  abv

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.



## Kubota Black Label Junmai Daiginjo Sake

\*AL-7311 Niigata

Type  Size  Units/CS  abv

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.



## Tatenokawa Shuryu (Vogue) Junmai Daiginjo Sake

AL-7410 Yamagata

Type  Size  Units/CS  abv

Made with Yamadanishiki sake rice polished to 50%. An aromatic and full-bodied flavour that is typical of Yamada Nishiki sake rice, produces a well-balanced and refined sake.



## Tatenokawa Kyuryu Junmai Daiginjo sake

\*AL-7414 Yamagata

Type  Size  Units/CS  abv

Stream Red is made with Dewasansan rice grown locally in Yamagata. With a gentle yet rich aroma of ripened fruits, the essence of every single flavour: umami, dry, sweet and sour is pleasing to the palate and leaves behind a lovely finish. best enjoyed chilled to 5°C

# Sake



## Nihonsakari No.11 Junmai Daiginjo Sake

\*AL-7475 Hyogo

Type  Size  Units/CS  abv

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.



## Nihonsakari SILVER Nama Genshu Sake

AL-7480 Hyogo

Type  Size  Units/CS  abv

"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.



## Nihonsakari GOLD Nama Genshu Sake

AL-7483 Hyogo

Type  Size  Units/CS  abv

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.



## Sakura Muromachi Bizen Maboroshi Sake

\*AL-7601 Okayama

Type  Size  Units/CS  abv

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.



## Miyoshi Black Junmai Daiginjo Sake

\*AL-7680 Yamaguchi

Type  Size  Units/CS  abv

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.



# Sake



## Keigetsu CEL24 Junmai Daiginjo 50 Sake

AL-7700 Kochi

Type  Size  Units/CS  abv

Carefully cultivated in the natural environment of Kochi prefecture using a special local yeast, Cel 24. 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.



## Keigetsu "John" Sparkling Sake

\*AL-7712 Kochi

Type  Size  Units/CS  abv

Crafted from 100% Gin no Yume rice—an exceptional sake-brewing varietal grown in Kochi Prefecture's pristine Reihoku region—this sparkling Junmai Daiginjo is brewed with meticulous care and the purity of its natural surroundings. Elegant, fresh, and beautifully balanced, it complements a wide range of dishes and shines as an aperitif or with meals.



## Keigetsu Nature Junmai Daiginjo Kimoto Sake

\*AL-7702 Kochi

Type  Size  Units/CS  abv

This Junmai Daiginjo sake is brewed using the kimoto method in an environment blessed with rich natural surroundings. It is made from 100% specially cultivated sake rice grown in the terraced rice fields of the Tosa Reihoku region, where the brewery is located. The rice is cultivated using only organic fertilizers.



## Kiuchi Awashizuku Hops Pink Sparkling Sake

\*AL-1322 Ibaraki

Type  Size  Units/CS  abv

A delightful sparkling sake from the Kiuchi Brewery, the makers of Hitachino Nest Beer. This is a Sparkling Sake with pink hue from "French Tardif de Bourgogne" special hops.



## Kiuchi Awashizuku Blue Sparkling Sake

\*AL-1321 Ibaraki

Type  Size  Units/CS  abv

A delightful sweet sparkling sake from the Kiuchi Brewery, the makers of Hitachino Nest Beer. This is a Junmai sake, and during the mashing stage of production a little sour white koji is added. This addition results in an acidity that balances out the sake's natural sweetness, creating a refreshing and complex sparkling drink.

# Liqueur And Fruit Sake



## CHOYA 23 Umeshu Liqueur

AL-5220 Osaka

Type  Size  Units/CS  abv

Made from pure Japanese ume fruits (of the Rosaceae family) The Choya 23 has a fragrant sweet/tart flavour & a hint of almond (from the seed of the ume fruit). The perfect rich aroma and tart flavour, is the result of a century in traditional ume infusion technique.



## Takara Maroyaka Umeshu - 1.8L

AL-3115

Type  Size  Units/CS  abv

The ume plums used to produce this Umeshu (Plum Wine) are 100% Nankobai grown in Japan. With a touch of honey, this Umeshu (Plum Wine) with a 10% alcohol content features the wonderful aroma and strong flavor of ume plums and an elegant sweet taste.



## TSUKASABOTAN Yamayuzu Shibori Yuzu Sake

AL-6050 Kochi

Type  Size  Units/CS  abv

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.



## KAMIKOKORO Momo Peach Sake

\*AL-6020 Okayama

Type  Size  Units/CS  abv

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. Serve chilled, on the rocks or cocktail.



## Daisekkei Premium Strawberry Sake

\*AL-6019 Nagano

Type  Size  Units/CS  abv

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.

# Liqueur And Fruit Sake



## CHOYA Yuzu

\*AL-5203 Osaka

Type  Size  Units/CS  abv

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.



## CHOYA Kokuto (Black Sugar) Umeshu

\*AL-5200 Osaka

Type  Size  Units/CS  abv

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.



## Hakutake Yuzu Mon (Yuzu Lemon) Shochu

\*AL-S1060 Kumamoto

Type  Size  Units/CS  abv

A zesty blend of premier Japanese rice shochu, freshly squeezed juice from Japan-grown yuzu, lemon juice, sugar, and absolutely no artificial additives. Defined by its invigorating double-citrus profile, Yuzumon combines the delicate bitterness of Japanese yuzu with the bright sourness of lemon. Simply pour over ice or mix with sparkling water for an instantly refreshing drink.



## Tatenokawa Kodakara Yuzu Sake

\*AL-7420 Yamagata

Type  Size  Units/CS  abv

Deep and complex aroma of fruits and grain. Rich and savory flavour of fruits harmonize with crisp acidity. Serve chilled or warm. Store it in a cool dark place and refrigerate after opening.



## Keigetsu Yuzu Sake

\*AL-7705 Kochi

Type  Size  Units/CS  abv

Our Yuzu Sake has a classic Sake character with the presence of sweet and tangy yuzu. Kochi prefecture produces about half of the entire yuzu production in Japan and Tosa is especially well known for the best yuzu production. This mountainous region provides the perfect combination of a cool climate and beautiful water.

# Liqueur And Fruit Sake



## Tamanohikari Kyo no Yuzu Sake

\*AL-4013 Kyoto

Type  Size  Units/CS  abv

Tamanohikari's premium beverage brings you a taste of Kyoto, the ancient capital of Japan. A zesty yuzu citrus fruit infused sake of Tamanohikari's premium calibre brings you memories of Kyoto, the ancient capital of Japan.



## Satsuma Yuzu Don Sparkling

\*AL-6011 Kagoshima

Type  Size  Units/CS  abv

“Satsuma Sparkling Yuzudon” is carbonated yuzu juice and authentic shochu (made from barley). In the spotlight, aromas and refreshing acidity of yuzu. We suggest you enjoy it after chilling it well and having straight or over ice.



## Nanbu Bijin Umesu Plum

\*AL-7220 Iwate

Type  Size  Units/CS  abv

Nanbu Bijin Umesu infuses only ume plums in their unique "all koji" Junmai Sake. Making for a deliciously complex plum and Junmai flavoured beverage. Nanbu Bijin Umesu is a favourite among sommeliers, and very easy to drink.

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# Shochu And Spirits



## Yokaichi Mugi (Barley) Shochu

AL-S2000 Miyazaki

Type  Size  Units/CS  abv

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.



## Yokaichi Kuro Imo (Sweet Potato) Shochu

AL-S2002 Kyoto

Type  Size  Units/CS  abv

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.



## Ikkomon Imo (Sweet Potato) Shochu

\*AL-S2025 Kagoshima

Type  Size  Units/CS  abv

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. Enjoy the authentic Imo flavor. This product is not available on line. Please check your local retail stores or distributors.



## TAKARA Shochu 25%

AL-S2021 Kyoto

Type  Size  Units/CS  abv

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.



## Hamada Daiyame Premium Shochu

\*AL-S2104 Kagoshima

Type  Size  Units/CS  abv

DAIYAME is marked by a fragrance like that of fresh lychee coming from the monoterpene alcohol (MTA) contained in large amounts in the 'Koujuku-imo' developed using a new aging method



# Shochu And Spirits



## Kaido KAIDO Iwai no Aka Imo Shochu

\*AL-S2100 Kagoshima

Type  Size  Units/CS  abv

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.



## Iichiko Mugi Napoleon Shochu

\*AL-S2120 Oita

Type  Size  Units/CS  abv

Iichiko uses water sources that are naturally filtered through 1000 feet of volcanic rock. This exceptionally soft, iron-free water is vital to making award-winning shochu.



## Chiran Chiran Sweet Potato Shochu

\*AL-S2208 Kagoshima

Type  Size  Units/CS  abv

A premium honkaku shochu made from Hamakomachi, a vibrant orange sweet potato, offering a refined and elegant profile with bright citrus aromas. Delicate yet expressive, it boasts floral, mango, and tropical fruit notes with a sweet, fragrant character



## Chiranjozo Chiran Japanese Green Tea Shochu

\*AL-S2209 Kagoshima

Type  Size  Units/CS  abv

An innovative & authentic shochu crafted with imo shochu (sweet potato) and Japanese green tea. Crafted by a distillery that produces shochu in winter and cultivates tea in summer, it captures the best of both worlds. Made with first-harvest Chiran tea leaves, it offers a refreshing aroma and a rich, smooth taste.



## Beniotome Standard Sesame Shochu

\*AL-S2205 Fukuoka

Type  Size  Units/CS  abv

Beniotome offers the subtle, and flavourful aroma of quality Japanese sesame, and balances it with the clean smooth taste of shochu. Serve chilled straight or on the rocks with soda.

# Shochu And Spirits



## Beniotome Standard Sesame Shochu - Eguchi His

\*AL-S2205 Fukuoka

Type  Size  Units/CS  abv

Beniotome offers the subtle, and flavourful aroma of quality Japanese sesame, and balances it with the clean smooth taste of shochu. Serve chilled straight or on the rocks with soda. Eguchi Hisashi, the visionary behind some of Japan's most iconic characters, brings his unmistakable style to this limited-edition label.



## Makai He No Izanai Imo Shochu

\*AL-S2122 Saga

Type  Size  Units/CS  abv

This sweet potato shochu is crafted with yellow koji, resulting in gentle aromas and flavours with refreshing fruity notes. The nose suggests banana with the fruity aroma carrying through to the soft palate. It finishes with a gentle yet lingering sweetness. Enjoy neat or over ice, or try it in cocktails.



## Solitary Gourmet Imo Shochu

\*AL-S2121 Saga

Type  Size  Units/CS  abv

This authentic shochu is made with Kogane Sengan sweet potatoes, grown in Kagoshima Prefecture. It features the distinctive aroma of black koji, complemented by the mellow aroma and flavours of sweet potato. Serve neat, on the rocks or enjoy it in cocktails such as the Tokyo Mule.



## Kumamon (Kumamoto Bear) Shochu

\*AL-S1070 Kumamoto

Type  Size  Units/CS  abv

Sengetsu boasts over a century of history and tradition. They use only carefully selected, high-quality rice and river-bed water from the pure Kuma River, born of the unspoiled nature of Hitoyoshi.



## Hakutake Shiro Rice Shochu, 300ml

\*AL-S1053 Kumamoto

Type  Size  Units/CS  abv

Insistent on quality, "Shiro" uses only the highest quality and carefully selected rice. "Shiro" is carefully made from the pure and mineral-rich water of the Hitoyoshi Basin. The full, rich aroma and crisp taste is truly a gift of nature. Emitting a charming scent of superior quality rice coupled with a light-tasting fruity body.

# Shochu And Spirits

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## Hakutake Shiro 720ml

\*AL-S1050 Kumamoto

Type  Size  Units/CS  abv

Insistent on quality, “Shiro” uses only the highest quality and carefully selected rice. “Shiro” is carefully made from the pure and mineral-rich water of the Hitoyoshi Basin. The full, rich aroma and crisp taste is truly a gift of nature. Emitting a charming scent of superior quality rice coupled with a light-tasting fruity body.



## Hakutake Kin Shiro 720ml

\*AL-S1049 Kumamoto

Type  Size  Units/CS  abv

Honkaku Rice Shochu that has been aged in three types of casks (American White Oak, Cognac, and Sherry) and blended to perfect balance with Hakutake Shiro Shochu, resulting in the delectable Kinjo Shiro.