

SAKE CATALOGUE CONTINUOUS

ozawa Canada Inc.



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Ozawa Alc Selection

Last Updated 9/16/2026

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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 d



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 d



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 d



Hitachino 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. (Serving Temperature: 6 – 9°C)

Beer



Hitachino 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 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 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 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)



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.

Chu-Hi



Takara Chu-hi YAMANASHI Peach

AL-3080

Type Size Units/CS abv

Made of carefully selected peach juice from Yamanashi, a famous peach production center in Japan Features the fruity aroma and flavor of white peaches



Takara Chu-hi MIYAZAKI Mango

AL-3083

Type Size Units/CS abv

This 4% alcohol chu-hi is made with mangoes from Miyazaki, one of Japan's premier mango-producing regions, and is characterized by its vibrant sweet aroma and rich flavor.



Takara Chu-hi OKINAWA Pineapple

AL-3082

Type Size Units/CS abv

Made of carefully selected pineapple juice from Okinawa, a famous pineapple production center in Japan Features a sour aroma and taste of Okinawa pineapple.



Takara Chu-hi SHIMANE Shine Muscat

AL-3081

Type Size Units/CS abv

Made of carefully selected Shine Muscat juice from Izumo City (Shimane), a famous grape production center in Japan Features a mellow and lush flavor of Shine Muscat.

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 u



Sho Chiku Bai Jyosen Sake

AL-3112 Kyoto

Type Size Units/CS abv

Brewed with “Kuratsuki Hanbei Yeast,” this sake offers a smooth, mellow taste that highlights the rich flavour of rice. Full-bodied yet crisp, it enhances any meal and brings people together. Shochikubai continues to refine its craft, sharing the joy of s



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 baki



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 a



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. Th

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 o



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 dr



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 Genshu 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.



Suginomori 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

Sake



Suginomori 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.



Wakatake Junmai Ginjo Sake

AL-6003 Shizuoka

Type Size Units/CS abv

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



Wakatake Junmai Ginjo Sake

AL-6004 Shizuoka

Type Size Units/CS abv

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



Wakatake 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.



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 cl

Sake



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.



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



Hakkaisan Yukimuro Snow Aged Junmai Daiginjo Sak

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 / Southern Beauty Junmai Daiginjo (Black

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

Sake



Nanbu Bijin / Southern Beauty Junmai Ginjo (Green)

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



Nanbu Bijin / Southern Beauty Junmai Ginjo (Green)

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



Nanbu Bijin / Southern Beauty 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.



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 sip



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 sip

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 comforta



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.



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 a



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 fu



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 & no

Sake



Keigetsu CEL24 Junmai Daiginjo 50 Sake

AL-7700 Kochi

Type Junmai Daiginjo

Size 720ml

Units/CS

12

abv

15.0%

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 jui



Keigetsu "John" Sparkling Sake

AL-7712 Kochi

Type Sparkling Junmai

Size 720ml

Units/CS

12

abv

15.0%

Craft Daiginjo

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 beaut

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



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'



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



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.

Liqueur And Fruit Sake



Nanbu Bijin / Southern Beauty Umesu Plum

AL-7220

Iwate

Type

Umesu

Size

720ml

Units/CS

12

abv

10.0%

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.

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 Imo Kuro (Sweet Potato) Shochu

AL-S2003 Miyazaki

Type Size Units/CS abv

Crafted using aromatic black koji, this shochu develops a rich concentration of naturally produced citric acid during fermentation, resulting in a full-bodied, deeply layered flavour with exceptional depth and umami.



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

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Sake



Sho Chiku Bai Kyoto Junmai Sake

AL-3111 Kyoto

Type Size Units/CS abv

Brewed with Fushimizu, famous natural water from Fushimi, Kyoto, this junmai sake features a mellow flavor and a rich rice taste, which is unique to junmai sake. This sake is 100% from Fushimi, Kyoto, a representative sake production center.



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.



Tamanohikari Black Junmai Daiginjo Sake

AL-4015 Kyoto

Type Size Units/CS abv

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 Tamanohikari Black Label Sake.



Tamanohikari Kokoro no Miyako

AL-4018 Kyoto

Type Size Units/CS abv

“Iwai” is a sake rice variety characterized by its light flavor and unique aroma. It is a rare variety born and raised in Kyoto. Enjoy a moment of refined Kyoto elegance along with its gorgeous fragrance.

Sake



Tamanohikari Kokoro no Miyako

AL-4019 Kyoto

Type Size Units/CS abv

“Iwai” is a sake rice variety characterized by its light flavor and unique aroma. It is a rare variety born and raised in Kyoto. Enjoy a moment of refined Kyoto elegance along with its gorgeous fragrance.



Tamanohikari Kyono Murasaki Iwai

AL-4021 Kyoto

Type Size Units/CS abv

A crisp Junmai Daiginjo sake made with “Iwai,” a sake rice grown in Kyoto. Historically, purple was a color reserved only for the nobility. Enjoy a dazzling and elegant moment, perfect for a joyous occasion.



Kikusui Junmai Ginjo Sake

AL-4102 Niigata

Type Size Units/CS abv

This is a light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Mandarin orange like overtones. With just the right amount of body and a comfortable dryness it enhances any dish you eat. This is a great white wine alternative that is perfect for Sake lovers and beginners alike.



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.



Suigei TORA Junmai Daiginjo Sake

AL-7900 Kochi

Type Size Units/CS abv

It features a sharp acidity from Suigei's unique brewing method and a gentle aftertaste from the richness of the Omachi rice. The elegance of Junmai Daiginjo also makes it a perfect match for a variety of dishes, and it can be enjoyed with savory meat dishes such as roast beef. SMV:0 Acidity:1.5 Amino Acid: 0.8

Sake



Suigei GINREI Junmai Ginjo Sake

AL-7901 Kochi

Type Size Units/CS abv

The umami of the ingredients is combined with the unique acidity of Suigei to create a sake that is "wide-ranging in flavor but crisp." The five tastes, such as acidity and bitterness, are fully brought out to broaden the range of flavors. The aroma is kept very subtle, bringing out the best in the food served with it. SMV: +7 Acidity: 1.7 Amino Acid: 1.2



Suigei Tokubestu Junmai Sake

AL-7902 Kochi

Type Size Units/CS abv

This Junmai sake combines the delicious flavor of rice with a crisp aftertaste. The aroma is very subtle, with the acidity characteristic of Suigei, resulting in a wide range of flavors yet a crisp finish. It pairs well with food and is ideal as a drink with meals. SMV: +7 Acidity: 1.6 Amino Acid: 1.3



Souseki Junmai Ginjo Sake

AL-5511 Mie

Type Size Units/CS abv

The Souseki Junmai Ginjo sake is the flagship brand of Yamaishi Series. Gentle and refreshing. Enjoy this refined sake. Serve chilled.



Shichida Junmai Premium (Green Label)

AL-5900 Saga

Type Size Units/CS abv

This sake has a calming, sweet aroma, reminiscent of honey, as well as refreshing aroma of green apple. A refined, mild acidity completes the palate.



Shichida Super Premium (Black/Gold Label) Sake

AL-5903 Saga

Type Size Units/CS abv

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.

Sake



Tenzan Awa Premium Grande Cuvee

AL-5904 Saga

Type Size Units/CS abv

"Grande Cuvée" is aged for 3 years to produce fine pearly bubbles.

Brewed by Tenzan Sake Brewery's patented method. Enjoy the fragrant brioche scent that is characteristic of a luxury vintage champagne. Recommended Serving Temperature: (7-10°C) Pairing: Roast beef · Fresh oysters · Lemon tart



Shichida Shichida Junmai ginjo Omachi 50

AL-5905 Saga

Type Size Units/CS abv

This award-winning Junmai Ginjo sake uses Omachi rice from Okayama with a milling rate of 50%. The aromas are elegant with notes of melon, hints of mint and Omachi's umami. Sweet, fruity, and tart flavours are well-balanced with good length and command. Enjoy chilled paired with white fish, duck or grilled meat.



Wakatake Junmai Genshu Sake

AL-6009 Shizuoka

Type Size Units/CS abv

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



Gokyo (5 bridges) Saito-No Shizuku Junmai Ginjo Sak

AL-6101 Yamaguchi

Type Size Units/CS abv

Tranquil fruity aroma of muscat. Mild and smooth with soft mouth-feel, and refreshing aftertaste. Gokyo's brewing water is soft underground water from the Nishiki River, the largest pure river in Yamaguchi Pref.



Ichinokura Tokubetsu Junmai Taru Sake

AL-6115 Miyagi

Type Size Units/CS abv

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

Sake



Ichinokura Mukansa Sweet Sake

AL-6111 Miyagi

Type Size Units/CS abv

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.



Ohyama Tomizu Sake

AL-6307 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.



Ohyama Nigori Sake

AL-6302 Yamagata

Type Size Units/CS abv

Light and smooth type. Dry unfiltered sake with pear and apple aromas. Clean taste with fresh and expansive flavor and steamed rice finish. Serve chilled.



Harushika Sakura Sake

AL-6499 Nara

Type Size Units/CS abv

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.



Harushika Junmai Daiginjo Sake

AL-6497 Nara

Type Size Units/CS abv

This sake won the Grand Gold Award at the Delicious Sake in a Wine Glass Awards 2014. It boasts a rich fruity aroma and a crisp, crisp taste. SMV:-4

Sake



Narutotai Tomoe Junmai Sake

AL-6510 Tokushima

Type Size Units/CS abv

Rich, savory aromas of rice cake, nuts, grains, minerals, and a hint of ripe banana. The palate is balanced and rounded, with deep umami and a gentle touch of acidity. Winner of the Gold Prize in the Value Hot Sake category at the 2024 National Warm Sake Contest, and a consecutive two-year Gold Prize recipient in the Value Lukewarm Sake category.



Narutotai LED Junmai Ginjo Sake

AL-6515 Tokushima

Type Size Units/CS abv

The Honke Matsuura Shuzojo Brewery was founded in 1804 in Tokushima Prefecture and is the oldest brewery in the region. Their juicy, refreshing sake offers aromatic notes of tropical fruit with hints of caramel and nuts. The layered palate is lively and fresh, with a generous acidity and sweetness on the finish.



Hakkaisan Tokubetsu Honjozo Sake

AL-7101A 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.



Kubota Manju Junmai Daiginjo Sake

AL-7309 Niigata

Type Size Units/CS abv

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.



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.

Sake



Nihonsakari No.12 Daiginjo Sake

AL-7476 Hyogo

Type Size Units/CS abv

Joy can be found in the most unexpected places. You might find it in the elegant and fruity aroma of Sakari no.12: an award-winning sake made from Japanese rice, with the purest water from mount Rokkō.



Nihonasakari No.13 Junmai Ginjo

AL-7477 Hyogo

Type Size Units/CS abv

You will be surprised by how fruity Sakari no.13 can taste. While - of course - it contains no fruit, the fermentation process lets it develop all kinds of natural aromas. A joy for your palate.



Nihonasakari No.14 (Red) Junmai Sake

AL-7479 Hyogo

Type Size Units/CS abv

On the palate, it offers a balanced profile with gentle umami, soft rice sweetness, and a clean, smooth finish. Subtle notes of steamed rice, melon, and a hint of mineral freshness make it approachable yet refined. Medium-bodied and versatile.



Nihonsakari Souhana JG Sake

AL-7487 Hyogo

Type Size Units/CS abv

Souhana Junmai Ginjo is crafted with premium ingredients and Souhana yeast using the traditional techniques of Tamba master brewers. It offers a rich aroma and a well-balanced blend of sweetness, acidity, dryness, bitterness, and astringency. Enjoy chilled, at room temperature, or gently warmed.



Sakura Muromachi Junmai Daiginjo "Land of Omachi

AL-7603 Okayama

Type Size Units/CS abv

Junmai-daiginjo sake made from Omachi rice. A vibrant, yet smooth full-bodied palate with a fruity flavour. To be served cold. Winner of the Monde Selection gold medal for 17 consecutive years. Gold medal in the BTI alcoholic beverage review.

Sake



Sakura Muromachi Kiwami Daiginjo Sake

AL-7606 Okayama

Type Size Units/CS abv

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.



Minanogawa TSUKUBA 100 Junmai Ginjo Sake

AL-7660 Ibaraki

Type Size Units/CS abv

This artisan sake from Tsukuba is brewed using locally grown Gohyakumangoku rice and locally produced koji as well as spring water from the famous Mt. Tsukuba. With a fruity aroma and very smooth texture, this crisp & clean sake pairs well with many cuisine types.



Keigetsu Nigori Junmai Daiginjo Sake

AL-7707 Kochi

Type Size Units/CS abv

This nigori sake is made from the top layer of Junmai Daiginjo sake, which is carefully brewed in a blessed natural environment. Enjoy its mellow flavor and aroma. (Recommended drinking method: chilled or at room temperature)



Kiuchi Kikusakari Yamahai Genshu

AL-1323 Ibaraki

Type Size Units/CS abv

Yamahai Genshu is brewed with traditional method called Yamahai-Jikomi. It has a deep flavor and high level of acidity. Maturing over one year makes the taste mild and dry.



Rairaku Yamadanishiki Junmai 75 Sake

AL-7751 Hyogo

Type Size Units/CS abv

Aroma and sweetness of the koji are abundant on the palate, and a hint of muscat and ume (Japanese apricot) follows. It finishes with a sharp dryness while leaving sweetness in a mouth.

Sake



Imayo Tsukasa Artesain Water Junmai Sake

AL-7852 Niigata

Type

Size

Units/CS

abv

Brewed with Niigata local rice and famed Suganadake Mountain's Artesian water (ground water that is under natural pressure). Smooth taste with umami that enhances rich savoury foods like sushi and braised meats.



Imayo Tsukasa "Black " Super Dry Junmai Sake

AL-7857 Niigata

Type

Size

Units/CS

abv

Produced by Imayo Tsukasa, Niigata's renowned all-Junmai sake brewery, this sake offers a sharp yet smooth profile with exceptional drinkability. Its clean, refined character makes it easy to enjoy, whether sipped on its own or paired with food. Versatile and balanced, it complements a wide range of dishes—especially yakitori, grilled meats, steak, and grilled fish—enhancing each bite with its crisp, refreshing finish.



Ishizuchi Midori Junmai Ginjo Sake

AL-7880 Ehime

Type

Size

Units/CS

abv

Ishizuchi Shuzo highly recommends their flagship brand. Gentle but dignified. Enjoy this refined sake with Asian & International cuisine.



Hourai Ginjo Traditional Dry Sake

AL-7640 Gifu

Type

Size

Units/CS

abv

The harsh cold of Hida has produced a refreshing ginjo sake. Its moderately dry taste and never-boring aroma will captivate any drinker.

Liqueur And Fruit Sake



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 La France Pear Sake

AL-7421 Yamagata

Type Size Units/CS abv

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.



Nanbu Bijin / Southern Beauty Yuzu Lemon Sake

AL-7222 Iwate

Type Size Units/CS abv

Nanbu Bijin's Yuzushu is a citrus infused sake featuring a generous blend of yuzu and lemon, delivering a bright, aromatic finish. The natural sweetness from the koji balances the refreshing acidity of the citrus. Its crisp, palate-cleansing character makes it a versatile match for both Japanese and Western dishes. Enjoy it on its own or paired with a wide range of cuisines.



Takara Shimane Shine Musca

AL-3090 Kyoto

Type Size Units/CS abv

Contains Shine Muscat, a premium fruit that is also popular overseas and grown in Shimane Prefecture, a major grape producer. It features mellow juiciness with a refreshing aroma and sweetness.

Liqueur And Fruit Sake



Takara Fukuoka Amaou Strawberry

AL-3091 Kyoto

Type Size Units/CS abv

All the strawberries used are “Amaou,” a popular strawberry brand cultivated only in Fukuoka Prefecture. A fresh sweet aroma of strawberries and the balance of sweet and sour tastes create an exquisite flavor.



Tamanohikari Kyono Yuzu Sake

AL-4012 Kyoto

Type Size Units/CS abv

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.



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.



Sakura Muromachi Premium White Peach Sake

AL-7607 Okayama

Type Size Units/CS abv

A fruited sake that locks in the very essence of yuzu from Kochi, Japan. The addictive sweet and sour flavour, is recommended hot in winter, and on rocks in summer. Uses Junmai Daiginjo

Liqueur And Fruit Sake



Nihonasakari No.21 Yuzu Sake

AL-7478 Hyogo

Type

Size

Units/CS

abv

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.



Ichinokura HIMEZEN Yuzu Flavoured Sake

AL-6117 Miyagi

Type

Size

Units/CS

abv

This sake liqueur is based on Himezen, a low-alcohol sake made only from rice, and is flavored with yuzu from Marumori Town, Miyagi Prefecture. Enjoy the gentle taste of the fresh, refreshing flavor of natural fruit juice enveloped in the mellow liquor.



Sengetsu Koishiso RED Perilla

AL-7500 Kumamoto

Type

Size

Units/CS

abv

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.



MOMOMO Peach "Momomo" Liquor

AL-7501 Kumamoto

Type

Size

Units/CS

abv

Made with premium white peaches from Kumamoto and Sengetsu rice shochu, Momomo contains 30% pure peach juice and pulp for a taste like biting into a fresh peach. Free of preservatives, fragrances, and colourings. Enjoy chilled, on the rocks, or as a sorbet.

Shochu And Spirits



Takara - JAPAN - SPECIAL Shochu

AL-S2023 Kyoto

Type Size Units/CS abv

This Shochu brings out the natural sweetness of its carefully selected ingredients. Its smooth and clean flavour is delightfully refreshing followed by a mellow finish. This versatile Shochu is excellent with soda or as a cocktail base.



Takara Isaina Sweet Potato Shochu

AL-S2022 Kyoto

Type Size Units/CS abv

A revolutionary shochu crafted from 100% Kyushu sweet potatoes and Takara's exclusive Kaori Yeast. Fruity and refreshing with a subtle apple-like aroma when mixed with soda, and a warm roasted sweet potato richness on the rocks. Versatile, smooth, and award-winning—perfect with Japanese or Western cuisine.



Takara Shiso Shochu

AL-S2024 Kyoto

Type Size Units/CS abv

On the palate, Takara Shochu presents a clean yet full-bodied character. The continuous distillation gives a pure, refined base, while the barrel-aged component introduces mellow depth and subtle complexity. It's designed for casual enjoyment — from the lively atmosphere of an izakaya to relaxed home sipping — making it both familiar and dependable.



Hamada 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.



Hamada Chill Green (Spicy&citrus) Shochu

AL-S2106 Kagoshima

Type Size Units/CS abv

Maqaw is an aromatic botanical used as a raw ingredient in this spirit. Taking advantage of this spice's citrusy fragrance and a spiciness that parallels sansho peppers. The spirits is further elevated with umami in barley shochu to create a whole new flavour.

Shochu And Spirits



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.



Iichiko Saiten Barley Honkaku Shochu

AL-S2116 Oita

Type Size Units/CS abv

The name SAITEN translates to colourful heavens. Aromas of chocolate, cream, and rich barley rise on the nose. It has a strong start and a long finish. It exudes rich umami notes of jasmine tea, white peach, minerals and earth with some citrus and a saline finish. Its complex flavors offer exciting options for mixing in cocktails.



Iichiko Reserve Shinwa

AL-S2117 Oita

Type Size Units/CS abv

The name SHINWA meaning the heart of Japan. expresses the refined beauty of koji and the essence of Japanese culinary culture. Green apple and pineapple aromas, and a smooth and creamy palate, show the natural richness of koji-based shochu. Subtle sweetness and a clean, lingering finish create a well-balanced profile.



Iichiko Silhouette Shochu

AL-S2119 Oita

Type Size Units/CS abv

iichiko Silhouette is the traditional expression of shochu and Japan's #1 shochu brand. Lighter and eminently drinkable, Silhouette pairs well with a wide range of cuisines and is traditionally enjoyed with food.



Iichiko Super

AL-S2118 Oita

Type Size Units/CS abv

Super fragrant and flavourful. Iichiko Super is a genuine shochu that goes beyond the image of traditional shochu. It is a barrel aged blend of super aromatic and umami rich shochu. The result is a shochu with a rich, deep aftertaste. Have it straight up or on the rocks.

Shochu And Spirits



Chiran 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



Chiran 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.



Satsuma Godai Kuro Godai Imo Shochu

AL-S3001 Kagoshima

Type Size Units/CS abv

A bold, full-bodied shochu with aromas of roasted sweet potato and steamed yam. Earthy, mushroom-like notes and the sweet-sour depth of black koji enhance its richness. Enjoy hot (40% shochu, 60% hot water at 55–60°C), on the rocks, with chilled water, or straight. Pairs well with karaage chicken, tonkatsu, ginger pork, or simmered Japanese pumpkin.



Satsuma Godai Aka Godai Imo Shochu

AL-S3002 Kagoshima

Type Size Units/CS abv

An elegant shochu with a fruity sweetness and a warm aroma of roasted sweet potatoes. Made from Kagoshima-grown Beniazuma and Eimurasaki varieties, it offers a floral fragrance, gentle sweetness, and rich umami that lingers. Enjoy hot (40% shochu, 60% hot water at 55–60°C), on the rocks, with chilled water, or straight.



Satsuma Godai Beyond Godai Imo Shochu

AL-S3000 Kagoshima

Type Size Units/CS abv

BEYOND GODAI is made from Kagoshima sweet potatoes and ginjo yeast, creating a fruity aroma of lychee, green apple, pineapple, and muscat. Slow, low-temperature fermentation and long ageing bring out the sweet potato's natural fragrance. Enjoy with soda or on the rocks.

Shochu And Spirits



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.



Beniotome Standard Sesame Shochu - Eguchi Hisash

AL-S2205A 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.



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.

Shochu And Spirits



Hakutake SHIRO Rice Shochu

AL-S1052 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.



Hakutake Zen Koji

AL-S1056 Kumamoto

Type Size Units/CS abv

While Rice Shochu is typically made from rice and Rice Koji, the exquisitely smooth Hakutake Zenkoji is made from 100% Rice Koji, which is said to be of the utmost importance in the making of Rice Shochu due to its wealth of umami components.



Hakutake Kaoru Shochu

AL-S1055 Kumamoto

Type Size Units/CS abv

A smooth, approachable Rice Shochu with a fruity Ginjo aroma and a balance of sweetness and dryness. Crafted from carefully selected rice to highlight its natural fragrance. Enjoy with sparkling water and a slice of lemon, or savour its clean aroma straight.



Masahiro Okinawa Shimauta 30% Awamori

AL-S1101 Okinawa

Type Size Units/CS abv

Mellow yet crisp. Easy to drink with a fruity Ginjo Aroma and rich rice umami. In Okinawa, they drink, eat, sing, dance and enjoy life. This Awamori Shochu conjures a place where the shima-uta (meaning: “island songs”) are performed.