

Ozawa Alc Selection

Last Updated 7/8/2026

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 a 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. (Serving Temperature: 6 – 9°C)



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.

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 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 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.



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



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.

Sake



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 provides for more versatile drinking drink it chilled, on the rocks, with soda or mixed with your favorite juice.



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.



Wakatake Onikoroshi 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.

Sake



Wakatake Onikoroshi 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 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.



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.



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 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 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 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 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 sipping sake.

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.



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.

Sake



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.



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

Craft 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.

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.



Nanbu Bijin Umeshu Plum

AL-7220 Iwate

Type Size Units/CS abv

Nanbu Bijin Umeshu infuses only ume plums in their unique "all koji" Junmai Sake. Making for a deliciously complex plum and Junmai flavoured beverage. Nanbu Bijin Umeshu 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 Kyoto

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