

OZEKI

酒
大関
宮水
井戸場



Founded in 1711, Ozeki originates from Hyogo Prefecture. They are well-known for their One Cup Ozeki, the first mega-hit cup sake that changed the industry.

FIRST RELEASE AT FHA



SMV
-4

ALCOHOL
15.9%

RICE POLISHING
RATIO
50%

VOLUMES
• 720ML



SMV
-0.5

ALCOHOL
13%

RICE POLISHING
RATIO
NA

VOLUMES
• 300ML

NEW!

Junmai Daiginjo Sakuramichi 大関 桜路 純米大吟醸

SPECIAL

The sourness from the cherry blossom yeast and the sweetness of the rice from Yamada-Nishiki are well balanced, and the aftertaste disappears nicely. It has a light and soft texture, like cherry blossom petals dancing softly.

OSK 077

NEW!

Namachozo 大関 生貯蔵

"Nama-Chozo-Shu" is pasteurized only once before bottling to bring you a refreshing flavor and tanginess only in a chilled sake. The chilling brings out the refreshing aftertaste, mellow aroma and moderate sweetness. Enjoy this refreshing sake all year long.

OSK 076

NEW!

New Item



Popular Item



Good for House Pour

SPECIAL

Special/Limited Item



Gin-Kan Silver Sake
大関 銀冠

VOLUMES: 1800ML
SMV: +1
RICE POLISHING RATE: NA
ALCOHOL: 14%

Well-balanced and smooth, with slightly lower alcohol content and acidity. It can be enjoyed in a variety of ways - chilled, warmed or room temperature.

OSK 001



Junmai Dai Ginjo
大関 純米大吟醸

VOLUMES: 300ML / 720ML
SMV: +0
RICE POLISHING RATE: 50%
ALCOHOL: 15%

A sophisticated flavor by combining ingredients and technique to create an easy to sip full-bodied sake. Fruity yet floral in aroma with subtle sweetness make this Junmai Daiginjo a rich flavorful experience.

OSK 046
OSK 047



Nomo Nomo
大関 のもの

VOLUMES: 2000ML
SMV: +1
RICE POLISHING RATE: NA
ALCOHOL: 13%

The Ozeki Nomo Nomo Sake Paper Pack is perfect as a house sake as it complements any type of cuisine well. It is also extremely versatile, and can be served at either room temperatures, chilled or warm

OSK 003



Kin-Kan Gold Sake
大関 金冠

VOLUMES: 720ML
SMV: +0
RICE POLISHING RATE: NA
ALCOHOL: 15%

Ozeki Kinkan is an extremely versatile sake, and can be enjoyed at any temperature. It is well-balanced with sweetness and dryness, and can be paired with a wide variety of cuisines.

OSK 072



Osakaya Chobei Daiginjo
大関 大坂屋 長兵衛 大吟醸

VOLUMES: 180ML / 300ML / 720ML
SMV: +4
RICE POLISHING RATE: 50%
ALCOHOL: 15%

This sake is brewed from highly-polished rice, resulting in a rich and fruity aroma, and a delicate flavour. The sake is best served chilled, and can be enjoyed with light food such as sashimi and steamed fish dishes.

OSK 014
OSK 028
OSK 022



Yamandanishiki Tokubetsu Junmai
大関 山田錦 特別純米

VOLUMES: 300ML / 720ML
SMV: +3
RICE POLISHING RATE: 70%
ALCOHOL: 14%

The Ozeki Yamada Nishiki Tokubetsu Junmai Sake uses the premium Yamada Nishiki rice, producing a natural, full-bodied flavour. It has a clean, refreshing taste with a dry aftertaste.

OSK 029
OSK 026



Soke Ozakaya Junmai Daiginjo
創家 大坂屋 純米大吟醸

VOLUMES: 720ML
SMV: -3
RICE POLISHING RATE: 50%
ALCOHOL: 14%

Created on the 310th year of the creation of Ozeki. It is made with 100% Yamada-Nishiki Rice from Hyogo Prefecture, with aromas of pear, strawberry and banana. With flavours of melon, peach, finished with the umami of steamed rice.

OSK 070



Judan Jikomi Junmai Daiginjo
大関 十段仕込 純米大吟醸

VOLUMES: 700ML
SMV: -30
RICE POLISHING RATE: 40%
ALCOHOL: 16%

The brewing process of this sake consists of ten detailed steps, and takes three times as long in the brewing process. The resulting sake has a fruity, sweet and rich taste, with an extremely smooth and velvety texture.

OSK 012



New Item



Popular Item



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Special/Limited Item



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OSK 044

 **Rai Junmai**
大関 純米 ライ

VOLUMES: 720ML
SMV: +2
RICE POLISHING RATE: 70%
ALCOHOL: 15%

Produced using a modern labour-intensive production process. The resulting sake has a pleasant earthiness that is neither too bold nor meek, with subtle hints of caramel on the nose.



OSK 008

Karatanba Honjyozo
大関 辛丹波 本醸造

VOLUMES: 300ML
SMV: +7
RICE POLISHING RATE: 70%
ALCOHOL: 15%

Ozeki's unique brewing technology brings out the rich and crisp flavor yet dry taste of "Karatamba" that pairs well with any cuisine enhancing the taste.



OSK 002

 **One Cup Extra**
大関 ワンカップ エクストラ

VOLUMES: 200ML
SMV: +1
RICE POLISHING RATE: NA
ALCOHOL: 14%

Japan's most popular 'cup sake' for the last 40 years, and since its launch, has changed the way people drank sake. This product could be enjoyed anywhere and any time - with a well-balanced flavour and clean aftertaste.



OSK 043

Cup Mini
大関 ワンカップ ミニ

VOLUMES: 100ML
SMV: +1
RICE POLISHING RATE: NA
ALCOHOL: 14%

The Ozeki One Cup Sake mini has been Japan's most popular 'cup sake' for the last 40 years. This product could be enjoyed anywhere and any time - with a well-balanced flavour and clean aftertaste.



OSK 052

One Cup Mini Daiginjyo
大関 ワンカップ ミニ大吟醸

VOLUMES: 100ML
SMV: +4
RICE POLISHING RATE: 50%
ALCOHOL: 15%

Japan's most popular 'cup sake' for the last 40 years. This Premium daiginjyo cup sake is produced by low-temperature fermentation so this results in a rich aroma and nicely sharp taste.



OSK 030A

Amazake
大関 甘酒

VOLUMES: 190ML
ALCOHOL: 0.1-1%

The Ozeki Ama Sake contains a low alcohol percentage, and is a sweet sake obtained from fresh sakekasu (the lees from the production process). It has a delicate sweetness of honey, and hints of ginger.



OSK 071

Lemon Sour No Moto bottle
大関 わが家のレモンサワー

VOLUMES: 900ML
ALCOHOL: 24%

It contains luxurious fruit juice and is delicious! Ozeki, has been researching sake as a "food sake," developed this lemon sour as the "ultimate food sake," blending Sicilian lemon juice with rice shochu made from Ozeki's sake. No artificial sweeteners are used to bring out the true flavor of the juice.



OSK 069

Ikezo Jelly Shot Mix Berry
ゼリースパークリング ミックスベリー

VOLUMES: 180ML
ALCOHOL: 5%

A sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural Mixberry juice. It also contains a natural moisturising element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.



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 **Ikezo Jelly Shot Peach**
ゼリースパークリング 桃

VOLUMES: 180ML
ALCOHOL: 5%



OSK 018

A sake-based sparkling jelly drink, with a mellow, sweet flavour and refreshing acidity. It also contains a natural moistening element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.

 **Ikezo Jelly Shot Yuzu**
ゼリースパークリング 柚子

VOLUMES: 180ML
ALCOHOL: 5%



OSK 050

A sake-based sparkling jelly drink, with a relaxing taste and the pleasant aroma of natural yuzu juice. It contains a natural moistening element derived during sake fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.



OSK 009A

 **Hana Awa Ka Sparkling Sake**
大関 花泡香 スパークリング日本酒

VOLUMES: 250ML
ALCOHOL: 7%

A refreshing, fizzy, low alcohol sake. Its name translates to "sparkling flower", and the light, pleasant bubbly sake is perfect for desserts or after-work relaxation. It has a mild sweetness and acidity, and serves very well chilled for maximum refreshment



OSK 041A

Hana Awa Ka Peach Sparkling Sake
大関 花泡香 ピーチ

VOLUMES: 250ML
ALCOHOL: 7%

Named the "Sparkling Empress" due to its refreshing, light and bubbly taste. It has a sweet and peachy flavour, which makes it excellent as an aperitif and dessert sake. It pairs very well with light meals and is best enjoyed chilled.



OSK 042A

 **Hana Awa Ka Yuzu Sparkling Sake**
大関 花泡香 ゆず

VOLUMES: 250ML
ALCOHOL: 5%

Distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness that spreads evenly across the palate. It is excellent as an aperitif and dessert sake, pairing very well with light meals, and is best enjoyed chilled.



OSK 066

Hana Awa Ka Mix Berry Sparkling Sake
大関 花泡香 ミックスベリー

VOLUMES: 250ML
ALCOHOL: 5%

A sparkling sake true to its bubbles that releases hints of fresh baked goodness that explodes into a mouthful of blueberry, raspberry, and strawberry sweetness.

Strawberry Nigori
いちごにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Nigorizake with the sweet and sour taste of strawberries, with a dessert-like sensation. Nigori sake is a fruity sake blended with 8% strawberry juice. The smoothness of the nigori sake matches the sweet and sour taste of the strawberries and can be enjoyed like a dessert.



OSK 073

 **Pineapple Nigori**
パイナップルにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Nigori-zake blended with 8% pineapple juice, a popular flavour, to create a rich, fruity taste. The rich, full-bodied flavour of nigori sake is matched by the mellow aroma, sweetness and sourness of pineapple, and can be enjoyed like a dessert.



OSK 074



New Item



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Special/Limited Item



Peach Nigori
桃のにごり酒

VOLUMES: 300ML
ALCOHOL: 7%

Blended with 7% peach juice into "Nigori Sake. The rich, full-bodied taste of nigori sake matches the refreshing sourness and sweetness of peaches, making it almost like a dessert. Recommended for those who like sweet alcohol or those who have never drank sake before.

OSK 075



Yuzu Umeshu
大関 柚子梅酒

VOLUMES: 500ML
ALCOHOL: 12%

Has a refreshing, citrusy flavour of the yuzu Ozekifruit, and a rich, mellow sweetness of the fully-ripened Kishu Nanko plums. It has an explosive burst of fruity flavours, and is best served chilled for maximum enjoyment.

OSK 021



Momo Umeshu
大関 桃梅酒

VOLUMES: 720ML
ALCOHOL: 8.5%

Made using the juice and ingredients of Hakuou Momo, which is well-known as the King of Peach and one of the highest quality of Ume, Nanko-Bai. This results in a well-balanced sweetness and acidity. A masterpiece of the fruity peach and ume liquor.

OSK 057



Nigori Umeshu
大関 にごり梅酒

VOLUMES: 720ML
ALCOHOL: 13.5%

Completely ripe plum fruit flesh is added. Rich mellow taste. Enjoy its fruity palate and unique cloudiness.

OSK 059



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