



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

### FIRST RELEASE AT FHA





VOLUMES • 300MI



#### Junmai Daiginjo Sakuramichi 大関 桜路 純米大吟醸

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** 



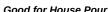


#### Namachozo 大関 生貯蔵

"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** 









OSK 001

#### **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 046** OSK 047

#### Junmai Dai Ginjyo 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 Daiginjyo a rich flavorful experience.



**OSK 003** 

#### **Nomo Nomo** 大関 のものも

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



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 014 **OSK 028 OSK 022** 

#### Osakaya Chobei Daiginjyo 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 highlypolished 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 029** OSK 026

#### 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 070

#### 🚃 Soke Ozakaya Junmai Daiginjyo 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 012** 

#### 🏣 Judan Jikomi Junmai Daiginjyo 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.

















New Item



**OSK 044** 

#### Rai Junmai 大関 純米 ライ

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

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



#### 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



#### **One Cup Extra** 大関 ワンカップ エクストラ



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 wellbalanced 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 002

#### 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%



**OSK 052** 

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.



New Item

















VOLUMES: 180ML ALCOHOL: 5%



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.





**OSK 050** 

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

VOLUMES: 180ML ALCOHOL: 5%

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 fermentation, which is good for your skin. Best enjoyed chilled and as a dessert drink.



### 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

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.



## Hana Awa Ka Mix Berry Sparkling

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.



いちごにごり酒 VOLUMES: 300ML ALCOHOL: 7%

Nigorizake with the sweet and sour taste of strawberries, with a dessertlike 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 074



VOLUMES: 300ML ALCOHOL: 7%

Nigori-zake blended with 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.



New Item Popular Item



**△**🎥 Good for House Pour 🛽 🗫 Special/Limited Item













#### **Peach Nigori** 桃のにごり酒

VOLUMES: 300ML ALCOHOL: 7%



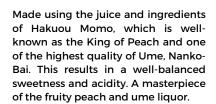
**OSK 075** 

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.

# **Momo Umeshu**

VOLUMES: 720ML ALCOHOL: 8.5%

大関 桃梅酒



OSK 057



OSK 021

#### 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.



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



**OSK 059** 











