

Brewed fresh with local short grain rice and Sierra Nevada Mountain water in Hollister, California by America's first sake brewery



Ozeki Sake "Classic"

Junmai

This well balanced traditional sake is full-bodied with a light melon flavor.

Polishing Rate: 70%
Sake Meter Value: +4
Acidity: 1.6
Alcohol: 16%
Serving Temperature: Warm, Chilled, Room Temperature
Formats: 12/750ml, 6/1.5L
JFC #: 08826, 08832

"Bag in a Box"

Ozeki Sake "Classic" in the most economical format.

19L

JFC#: 08838



Hako

Ozeki Sake "Classic" in a convenient and economical format.

6/1.8L

JFC#: 07740



"Fancy" Dry

Junmai

This sake is light, dry and delicate with a refreshing fruitiness.

Polishing Rate: 70%
Sake Meter Value: +8
Acidity: 1.3
Alcohol: 14.5%
Serving Temperature: Chilled
Format: 24/180ml
JFC#: 01837



Dry - New Package

Junmai

This sake is light, dry and delicate with a refreshing fruitiness.

Polishing Rate: 70%
Sake Meter Value: +8
Acidity: 1.3
Alcohol: 14.5%
Serving Temperature: Chilled
Formats: 12/375ml, 12/750ml, 6/1.5L
JFC#: 63960, 28403, 11640



Nigori

Unfiltered

Rich, creamy and fruity, this unfiltered sake is milky in color and preserves the essence of the rice.

Polishing Rate: 70%
Sake Meter Value: -50
Acidity: 1.7
Alcohol: 14.5%
Serving Temperature: Chilled
Formats: 12/375ml, 6/1.5L
JFC#: 00092, 60948



Shiro Sasa "Snowy Sake"

Unfiltered

Shiro Sasa marries light, refreshing flavors with a luscious, elegant texture. It is unfiltered to retain the natural essence of pure white rice.

Polishing Rate: 70%
Sake Meter Value: -8
Acidity: 1.4
Alcohol: 13%
Serving Temperature: Chilled
Format: 12/300ml
JFC#: 14622



Pure - New

Junmai

Ozeki Pure is a clean, bright sake with a mild, friendly flavor that pairs well with a wide variety of cuisine.

Polishing Rate: 70%
Sake Meter Value: +7
Acidity: 1.5
Alcohol: 13.5%
Serving Temperature: Chilled
Format: 12/300ml
JFC#: 19585



Platinum - New

Junmai Daiginjo

This refreshingly affordable Junmai Daiginjo marries expansive floral aromas with a rich texture and clean finish.

Polishing Rate: 50%
Sake Meter Value: +7
Acidity: 1.4
Alcohol: 16%
Serving Temperature: Chilled
Format: 12/300ml
JFC#: 19586



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Ginjo Premier

Junmai Ginjo

Renowned for its fruity fragrance, this smooth sake has a rich texture and tropical fruit flavor with hints of flowers and minerals.

Polishing Rate: 50%
Sake Meter Value: +7
Acidity: 1.4
Alcohol: 16%
Serving Temperature: Chilled
Formats: 12/375ml, 6/720ml, 6/1.5L
JFC#: 03156, 06432, 00510

Reishu “Chilled”

Junmai

This refreshing sake is brewed specifically to be enjoyed cold. It is full-bodied, well balanced and fruity.

Polishing Rate: 70%
Sake Meter Value: +4
Acidity: 1.6
Alcohol: 16%
Serving Temperature: Chilled
Format: 12/300ml
JFC#: 07464



Premier Blue

Junmai Daiginjo

This dry, rich sake exhibits an enticing aroma of licorice and anise with a full, fruity flavor and sharp, crisp finish.

Polishing Rate: 50%
Sake Meter Value: +7
Acidity: 1.4
Alcohol: 15%
Serving Temperature: Chilled
Format: 6/720ml
JFC#: 26855



Kikkoman Plum Wine

This sweet and fruity wine is made with real plums. Its ripe cherry aroma and crisp, smooth plum flavor make it excellent as an after dinner treat or on the rocks with a twist.

Alcohol: 11.5%
Serving Temperature: Chilled or on the rocks
Formats: 12/750ml, 6/1.5L
JFC#: 12399, 25382



Brewed in Hyogo Prefecture, Japan with the famous "Miyamizu" spring water filtered through the strata of the Rocco Mountains



Samurai Sake

Junmai

This pristine sake has a creamy aroma, soft, smooth texture and delicate floral flavor with hints of minerals.

Polishing Rate: 73%
Sake Meter Value: +5
Acidity: 1.4
Alcohol: 13%
Serving Temperature: Chilled
Formats: 12/300ml, 6/1.8L
JFC#: 17543, 17542



Yamadanishiki "The Imperial"

Tokubetsu Junmai

Yamadanishiki is the best sake rice in Japan. This lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish.

Polishing Rate: 60%
Sake Meter Value: +3
Acidity: 1.8
Alcohol: 14%
Serving Temperature: Chilled
Formats: 20/300ml, 6/720ml, 6/1.8L
JFC#: 06178, 05366, 17097



Karatamba "Dry Wave"

Honjozo

This crisp, dry, medium bodied sake has a light vanilla flavor and slight nuttiness.

Polishing Rate: 70%
Sake Meter Value: +7
Acidity: 1.5
Alcohol: 15%
Serving Temperature: Chilled, Warm
Formats: 12/300ml, 6/720ml, 6/1.8L
JFC#: 87337, 05365, 49408



Osakaya Chobei "First Boss"

Daiginjo

This refined sake has an elegant, fruity aroma and round, lush body with a silky smooth texture.

Polishing Rate: 50%
Sake Meter Value: +4
Acidity: 1.3
Alcohol: 15%
Serving Temperature: Chilled
Formats: 12/300ml, 6/720ml, 6/1.8L
JFC#: 02223, 49582, 29136



Hana Awaka "Sparkling Flower"

Sparkling Sake

This refreshing sake brings your taste buds alive with a cheerful balance of bright fruit flavors, bursting sweetness, and tangy bubbles.

Polishing Rate: 75%
Sake Meter Value: -30
Acidity: 2.9
Alcohol: 7%
Serving Temperature: Chilled
Format: 20/250ml
JFC#: 11078



Hyorei "Ice Cold"

Junmai Genshu

Most sake is diluted with water prior to bottling. Genshu-style sake is not, yielding a rich sake with a higher alcohol content. Hyorei is velvety smooth and full-bodied with an inviting aroma of dried fruits.

Polishing Rate: 65%
Sake Meter Value: +4
Acidity: 1.9
Alcohol: 17.5%
Serving Temperature: Chilled, on the rocks
Format: 12/300ml
JFC#: 06982



Taruzake "Cask Sake"

Honjozo Taru

Ozeki Taruzake is aged in cedar casks to produce a smooth sake with a unique, spicy character. Cask sake is traditionally reserved for weddings and special celebrations; now it can be enjoyed anytime!

Polishing Rate: 75%
Sake Meter Value: ± 0
Acidity: 1.3
Alcohol: 14.8%
Serving Temperature: Chilled
Format: 12/300ml
JFC#: 13907



One Cup

Junmai

Enjoy the most popular cup sake in Japan! This well balanced, fruity sake is perfect for take out, picnics and parties.

Polishing Rate: 65%
Sake Meter Value: +3
Acidity: 1.5
Alcohol: 15.8%
Serving Temperature: Chilled, Warm, Room Temperature
Format: 30/180ml (divided into 5-packs)
JFC#: 06054

Brewed in Hyogo Prefecture, Japan with the famous "Miyamizu" spring water filtered through the strata of the Rocco Mountains



Hana Fuga "Peach Blossom"

Sparkling Peach Sake

Hana Fuga's bright peach and floral flavors are perfectly balanced by its light sweetness and delicate bubbles.

Polishing Rate: 73%
Sake Meter Value: -60
Acidity: 2.9
Alcohol: 7%
Serving Temperature: Chilled
Format: 12/500ml
JFC#: 18629



Hana Bonbori "Flower Lantern"

Daiginjo

A sophisticated sake with an opulent floral fragrance, Hana Bonbori has a balanced and clean fruity flavor.

Polishing Rate: 50%
Sake Meter Value: +5
Acidity: 1.2
Alcohol: 15.5%
Serving Temperature: Chilled
Format: 12/500ml
JFC#: 07229



Komatsu Tatewaki "Samurai Hero"

Junmai Taru

Komatsu Tatewaki is named for the leader who brought the Samurai into the modern age. Refined Junmai sake is aged in cedar casks to produce a remarkably smooth sake with an ethereal cedar aroma.

Polishing Rate: 73%
Sake Meter Value: +5
Acidity: 1.6
Alcohol: 15%
Serving Temperature: Chilled
Format: 6/720ml
JFC#: 13908

SCHOCHU



Fukiage "Strong Wind"

Barley Shochu

Kaikouzo is a tasty, light spirit that goes down easy.

Distillation: Single
Alcohol: 20%
Serving Temperature: Chilled, on the rocks, with warm water
Format: 12/750ml
JFC# 09841



Kaikozo "Ancient Tree"

Sweet Potato Shochu

Made from the famous Kurikogane sweet potato, this distinctive shochu is full-bodied and smooth with a light sweetness.

Distillation: Single
Alcohol: 24%
Serving Temperature: Chilled, on the rocks, with warm water
Format: 12/750ml
JFC#: 06809