

Sake & Food

There are no strict rules for pairing sake with food, but the guidelines are similar to matching food with wine. Generally, full-bodied sakes with higher acidity are a good match for robustly flavored foods. Lighter foods are often more appropriate with more elegant styles of sake. Ultimately, all Ozeki sakes are a great accompaniment to any Japanese cuisine - and a wide variety of Western cuisine too! - but here are a few recommendations to consider.

Ozeki “Classic” – Junmai

This well balanced, traditional sake is full-bodied sake with a light, melon flavor. Serve chilled, warmed or at room temperature.

Food Pairing: Ozeki Sake complements a wide variety of foods from grilled meats to medium and full flavored sushi like tuna and salmon. Its acidity level also makes it an ideal match for tempura.

Ozeki Dry – Junmai

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

Food Pairing: Salads, tofu and lighter sushi and sashimi such as fluke and red snapper

Ozeki Ginjo Premier – Junmai Ginjo

Renowned for its fruity fragrance, this carefully crafted sake is brewed from highly refined rice to create a pure sake with a rich, complex flavor and strikingly smooth finish. Serve chilled.

Food Pairing: This versatile sake holds up well with full flavored sushi like mackerel and smoked salmon, but also complements lighter fare such as tofu and salads. Ginjo premier is a great match for grilled meats too.

Ozeki Nigori – Unfiltered

Rich, creamy and fruity – this sake is unfiltered to preserve the essence of the rice. Serve Chilled.

Food Pairing: This sake is a wonderful aperitif and complements spicy dishes very well. It is also a delicious sweet treat at the end of a meal.

Ozeki Shiro Sasa “Snowy Sake” – Nigori

Shiro Sasa marries light, refreshing flavors with a luscious, elegant texture. Always satisfying, this Nigori style sake is unfiltered to retain the natural essence of pure white rice.

Food Pairing: Because this sake is lighter than most Nigori sakes, it is excellent with lighter dishes like salads, tofu and sushi.

Ozeki Premier – Junmai Daiginjo

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

Food Pairing: This sake is excellent with lighter foods with lots of flavor. Try it with grilled calamari, mussels or tuna tartar.

Ozeki Karatamba “Dry Wave” – Honjozo

This smooth, dry, medium bodied sake has a light vanilla flavor and slight nuttiness. Serve warmed or chilled.

Food Pairing: Karatamba is delightful with a wide variety of sushi and sashimi including tuna, yellowtail, and salmon. It's a treat with grilled onions and pumpkin. Karatamba is often paired with spicy dishes.

Ozeki Yamadanishiki “The Imperial” – Junmai

Made from the famous Yamadanishiki rice this rich, smooth and refreshing sake boasts light fruit and floral flavors with a hint of rice and a dry finish. Serve chilled.

Food Pairing: This sake is an excellent match for full flavored sushi and sashimi like smoked salmon, fatty tuna and eel. It also pairs well with grilled beef, pork, chicken, onions and other vegetables. Its high level of acidity makes it a great match for fried foods too.

Ozeki Osakaya Chobei “First Boss” – Daiginjo

Produced from highly polished rice, this refined sake exhibits a rich, fruity aroma. It is round and full on the palate, with an abundance of ripe fruit flavors. Serve chilled.

Food Pairing: This sake is fantastic with delicate, yet flavorful dishes like bacon wrapped shrimp, dim sum or sake steamed clams.

Ozeki Hyorei “Ice cold” – Genshu

Hyorei is smooth and full-bodied with an inviting aroma of dried fruits. Serve chilled or on the rocks.

Food Pairing: This robust sake is excellent with full-flavored foods. Grilled steak, pork or fried chicken and spicy, rich ethnic dishes are an especially good match.

Ozeki Hana Awaka “Sparkling Flower” - Sparkling Sake

This refreshing sake brings your taste buds alive with a cheerful balance of bursting sweetness, bright fruit flavors, and tangy bubbles. “Sparkling Flower” is a refreshing after work drink or the perfect match for weekend lunch. Serve chilled.

Food Pairing: Hana Awaka pairs well with light dishes like sashimi and salads, but has enough acidity to stand up to rich dishes as well. Its slight sweetness makes it appropriate for spicy cuisine and even desserts. This sake is also charming as an aperitif.

Ozeki Wayuraku “Bliss” – Tokubetsu Junmai

This complex and graceful sake exhibits an intriguing aroma of licorice and a luscious, round flavor that fills the mouth from start to finish – truly a blissful experience.

Food Pairing: This sake is best with rich foods that are simple. Grilled filet mignon, oysters and Fatty tuna are perfect matches.

Ozeki Komatsu Tatewaki “Samurai Sake” – Junmai Taru

This refined Junmai sake is aged in cedar casks to produce a remarkably smooth sake with an ethereal cedar aroma.

Food Pairing: The unique flavor profile of this sake makes it a great aperitif. Try it with smoked ham, dumplings or anything off the grill.

Ozeki Taruzake “Cask Sake” – Honjozo Taru

Ozeki Taruzake is aged in cedar casks to produce a unique sake with a smooth, spicy character.

Food Pairing: The unique flavor profile of this sake makes it a great aperitif. Try it with Hiyayakko (Japanese-style chilled tofu), Yakitori, or eel sashimi and sushi.