

• Ozeki Sake Flight •



*Dry - Junmai*

This airy sake is light, dry and delicate on the palate with a refreshing fruitiness.



*Ozeki Sake - Junmai*

This well balanced traditional sake is full bodied with a light melon flavor. Served warm or cold it complements sushi, sashimi, grilled meats, vegetables, and tempura.



*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.



*Nigori - Unfiltered*

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

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*Karatamba - Honjozo*

This crisp, dry, medium bodied sake has a very smooth, soft vanilla flavor and slight nuttiness.



*Yamadanishiki - 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.



*Osakaya Chobei - 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.



*Wayuraku - Junmai Tokubetsu*

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.

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