

OZEKI
Karatamba

Smooth & Dry Sake

Karatamba is a "Honjozo" style sake – a traditional sake to which a small amount of grain alcohol is added to smooth and lighten the flavor. OzeKI's careful attention to this brewing technique yields a crisp, dry, medium-bodied sake that has a light, charming flavor with hints of vanilla and a slight nuttiness.



Product of Japan

OZEKI
Yamadanishiki
 "The Imperial"
 Junmai

Rich & Delicious

OZEKI "Ya-Ma-Da-Ni-Shi-Ki" – hard to pronounce, but easy to drink! Yamadanishiki is considered the best sake rice grown in Japan. This sake is made from 100% Yamadanishiki rice to produce a clean, rich sake with a creamy texture and fruity flavor.



Product of Japan

OZEKI
Hana Awaka

Brighten your day with a 'Sparkling Flower'

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.



Product of Japan

2/2/12

OZEKI
Hyorei Genshu

On the Rocks!

OzeKI Hyorei is a natural, pure rice sake. No water has been added prior to bottling, yielding a rich, full flavored sake with a higher alcoholic strength than most. Many people prefer to drink this type of sake on the rocks, hence the name Hyo"– meaning ice and "Rei", meaning cold.



Product of Japan

OZEKI
TARU

Cedar Aged Sake

OzeKI Taru is aged in cedar casks to produce a unique sake with a smooth, spicy character. This style of sake is traditionally served at weddings and special celebrations, but now it can be enjoyed anytime!



Product of Japan

OZEKI
Samurai Sake

Pure & Balanced

Named in honor of the legendary leader who brought the Samurai into the modern world, this pristine sake has a fine, clean texture and distinctive, creamy flavor with hints of minerals.

