

Osake Junmai Nama



Light, Crisp and Off-dry

375 ml Alc/Vol 15%
SKU: 641720

750 ml Alc/Vol 15%
SKU: 805382

Lively and bright with apple, pear, melon, cantaloupe and citrus fruit notes with soft, clean and delicate finish; this is a refined sipping sake ideal for seafood, plant-based and light dishes.

Perfectly adaptable to both warm and chilled serving temperatures.

Food Match:
Fresh Oyster and Shellfish, Tuna Tartar, Ceviche, Grilled White Fish, Sautéed and Steamed Vegetables, Salad with Vinaigrette

Osake Junmai Nama Genshu



Rich, Complex and Dry

375 ml Alc/Vol 18%
SKU: 580183

750 ml Alc/Vol 18%
SKU: 628990

Fresh off the press; the original cask strength sake fragrant with tropical fruity aromas, rich and creamy body with a dry, lingering finish; this full-bodied sake is well-matched with a wide variety of food, and is versatile enough to pair with rich courses. Serve chilled or warm.

Food Match:
Grilled Wagyu Beef, Lasagne, Spaghetti Carbonara, Smoked Meats, Vegetable Stir Fry, Sharp/Aged Chees, Wild Mushroom Risotto

Osake Junmai Nama Nigori



Creamy, Fruity Off-dry

375 ml Alc/Vol 14%
SKU: 196659

750 ml Alc/Vol 14%
SKU: 22731

Rustic and "cloudy" with residual rice lees that brings extra acidity to the palate. Round, lightly piquant with a nice touch of natural sweetness, and delightfully bright tropical fruit notes; it is a great companion with savoury and spicy dishes. Shake lightly and serve chilled.

Food Match:
Tandoori Chicken, Green Curry, Gumbo, Chicken Mole, Tonkotsu Ramen, Deep Fried Meats, Bread Pudding and Custard

Mirai Traditional Method Sparkling sake



Rich, Complex and Dry

750 ml Alc/Vol 12%
SKU: 833384

This sake represents a symbolic form of uniting 'authenticity and innovation'.

MIRAI (meaning Future) celebrates sake's growing popularity outside of Japan and its place in modern-day global culinary scenes. Bright tropical fruit aromas and fine mousse on dry, savoury finish. So let's loosen up and enjoy. Kampai!

Food Match:
Fresh Oyster, Lobster, Crab, Shrimp, Cured Salmon, Charcuterie and Cheeses Cream Sauce, Fried Chicken, SakeKasu Ice-cream

Osake Junmai Sparkling



Light, Crisp, Semi-sweet

500 ml Alc/Vol 13.5%
SKU: 83568

Popular staple year-round and for those special days of celebration!

Lively and refreshing sake with a brilliant body; golden in colour. Delivers aromas of tropical fruit and citrus. Fragrance of pear, with hints of toast, nuts, honey and nougat. This bubbly clean sake brings a lot of fun and enjoyment!

Food Match:
Shellfish, Fruit and Cheese Platter, Smoked Salmon, Crab Cakes, Aperitif/Palate Cleanser, Matcha Desserts

Osake Junmai Nigori Sparkling



Velvety and Off-dry

500 ml Alc/Vol 12.5%
SKU: 503292

Enjoy rich mouthfeel and complex flavours!

Delightful, effervescent and delicious; this Nigori Sparkling sake retains some of the rice sediment from pressing in the bottle, giving it vibrantly deep flavours, balanced by nice acidity and a smooth, creamy finish; a wonderful companion with smoky, spicy flavors.

Food Match:
Spicy Chicken Wings, Shrimp Enchilada, Sweet & Sour Pork, Baja Fish Tacos, Hawaiian BBQ, Fresh Fruit with Yogurt

Fraser Valley Junmai Renaissance



Rich, Savoury and complex

375 ml Alc/Vol 14.5%
SKU: 458158

This new style of sake transcends boundary of common sakes' characteristics with unprecedented level of acidity; Complex flavours, superior balance, and maturity. "Renaissance of Sake" born in modern era for modern wine/sake aficionados. Perfect to accompany red and white meats, wide range of charcuterie and dessert.

Food Match:
Charcuterie, Pizza, Roasted Chicken, Miso/Kasu Black Cod, Fish/Clam Chowder, Mango Pudding

Fraser Valley Junmai Nigori Renaissance



Complex, Creamy and Semi-sweet

375 ml Alc/Vol 14.5%
SKU: 692673

A new approach to our Renaissance sake. This "nigori (cloudy)" version incorporates complex flavours of sweetness and nuttiness of the Fraser Valley rice with an agile balance of spicy acidity and a creamier, smoother texture. Perfect to accompany spicier dishes, white meat, and seafood. It is bold and aromatic acidity goes well with richer dishes.

Food Match:
Satay, Pork Belly, Meat Balls, Winter Squash, Hearty Chowders, Mushroom/Vegetable Soup

Osake Junmai Ginjo Nama Genshu



Rich, Savoury and Off-dry

375 ml Alc/Vol 17%
SKU: 488932

750 ml Alc/Vol 17%
SKU: 486402

Artisan SakeMaker's signature product, fragrant aromas of Asian pear and lychee laced with earthy notes of yeast and hay; this sake is full and spicy on the palate and has a dry lingering finish with hints of anise and vanilla. Perfect as a sipping sake or with a variety of food, including meat dishes.

Food Match:
Beef Carpaccio, Lemon Chicken, Grilled Fish, Pork Roast, Duck, Game, Rich Chocolate dessert

Osake Junmai Ginjo Nigori Genshu



Rich, Creamy and Dry

375 ml Alc/Vol 17%
SKU: 101014

Lush and round with unfiltered rice lees providing a rich, silky body, yet bright and lively with light natural effervescence. This ginjo-class nigori has elegant aromas of ripe melons and bananas with a dry, clean finish; this sake pairs wonderfully with rich and naturally sweet food such as shellfish or poultry dishes accented with cream and spice.

Food Match:
Steamed Clams/Mussels, Foie Gras, Lobster Thermidor, Peking Duck, Strawberry Ice Cream

Apple Yuzu Cooler



Crisp, Sweet, Bubbly, and Low-alcohol

500 ml Alc/Vol 7%
SKU: 84976

Take a sip of our Apple Yuzu Sake Cooler – a new style of refreshment beverage – and experience a delicate palate of sweet apples balanced out with tart, aromatic yuzu. Blended with Osake Junmai Nama Sake, slightly carbonated and lightened to a smooth 7% for an easy, refreshing thirst quencher perfect for social gatherings. Handmade at our studio on Granville Island with locally sourced apple concentrate.



Online Store
We ship across Canada

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artisansakemaker.com
info@artisansakemaker.com

1339 Railspur Alley,
Granville Island,
Vancouver, BC V6H 4G9
(604) - 685 - 7253