

About OSAKE

Made on Granville Island by Artisan SakeMaker, [OSAKE](#) carries the discipline of Japanese sake making into a West Coast food culture shaped by seafood, seasonal cooking, independent restaurants, and people willing to taste beyond what they already know.

Masa Shiroki has long used the language of wine to help people understand sake. Before opening Artisan SakeMaker, he studied wine through the International Sommelier Guild so he could better understand what Canadian wine drinkers were smelling, tasting, and enjoying. That work helped shape OSAKE as a sake made for this place, with aroma, texture, acidity, umami, and food-pairing range at its centre.

The result is a collection that feels approachable without losing its identity. OSAKE sits flavour-wise between sake made in Japan and white wine. It is not a compromise between the two, but a more familiar doorway into sake for Canadian drinkers. Less alcohol-forward than many traditional Japanese sakes, OSAKE carries flavour and aroma profiles that feel familiar to people who enjoy white wine, while still holding the depth of rice, water, koji, and careful fermentation.

It is also a sake made for the way people eat here. OSAKE belongs with Japanese cuisine, but it does not stay there. It can sit beside oysters, seafood, seasonal vegetables, grilled dishes, cheese, tomato-based foods, tandoori chicken, lasagna, and the lighter, ingredient-led cooking British Columbia is known for. Its strength is not in asking people to change the way they eat. It is in showing how naturally sake can belong with food they already love.

That range has helped OSAKE move from curiosity to connection. As chefs and restaurants became more interested in Japanese ingredients such as dashi, kombu, katsuobushi, miso, shoyu, mirin, and sake kasu, OSAKE gave them a local sake that could move easily between traditions, pairings, and menus.

Over two decades, the collection has grown from fresh, small-batch sake into a wider range that includes Renaissance, MIRAI Traditional Method Sparkling Sake, sake coolers, and releases that continue to expand how people experience the category.