



ONIBI BEER COMPANY

WEST SACRAMENTO, CALIFORNIA U.S.A

WWW.ONIBIBEERCOMPANY.COM

TASTE THE DEMON FIRE WITHIN



OUR STORY

MADE IN WEST SACRAMENTO, CALIFORNIA IN THE UNITED STATES. WE CREATE THE PERFECT BLEND OF JAPANESE FLAVORS AND CALIFORNIA MICROBREW CRAFTSMANSHIP. WITH OUR EXPERTISE AND KNOWLEDGE, COMBINED WITH OUR INNOVATIONS, WE ARE BRINGING AN EXCLUSIVE EXPERIENCE TO THE GLOBAL MICROBREW CULTURE. TRY ONE OF OUR AWARD-WINNING* BEERS TODAY, AND TASTE THE DEMON FIRE WITHIN.

*BREWERS CUP OF CALIFORNIA 2023

TASTE THE DEMON FIRE WITHIN



-MATCHA ONIBI- MATCHA CREAM STOUT

ROASTY CHOCOLATE NOTES ARE SMOOTHED BY AN ADDITION OF LACTOSE AND A HEALTHY DOSE OF MATCHA. FOR ALL YOU MATCHA LOVERS OUT THERE, THIS ONE IS FOR YOU. IF YOU ARE NOT A MATCHA LOVER, THIS ONE IS ALSO FOR YOU. ITS LIKE A MATCHA LATTE, BUT IT'S BEER!



ITEM #14090N - 1 PINT X 24 PER CASE - 6.1% ALC. BY VOLUME
CONTAINS LACTOSE

TASTE THE DEMON FIRE WITHIN



-HOSOSHI-

WEST COAST DOUBLE IPA

MADE WITH SUMMIT, MOSAIC, AZACCA AND CHINOOK HOPS, SOMETIMES, FOUR IS THE RIGHT AMOUNT. THIS WEST COAST DIPA IS HOP FORWARD YET WELL BALANCED WITH PINE, RAISIN AND CITRUS PEEL. SOOMTH AND CRISP WITH JUST ENOUGH HOPS FOR ALL YOU IPA LOVERS OUT THERE!



ITEM #1409IN - 1 PINT X 24 PER CASE - 8.0% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-HANNYA KIJO-

BELGIAN SAISON

BREWED WITH LIGHT MALTS AND BELGIAN YEAST, SLIGHTLY TART WITH FLORAL AND MILD FRUIT NOTES. GREAT FOR THE THOSE OUTDOOR DAYS, REFRESHING AND CLEAN. THE ONLY QUESTION YOU'LL NEED TO ANSWER IS HOW MANY YOU SHOULD BUY. PAIRS WELL WITH ANY FOOD!



ITEM #14092N - 1 PINT X 24 PER CASE - 6.0% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-OHAGURO-

CALIFORNIA RICE LAGER

AN EVERYDAY BEER FOR ANY OCCASION. THIS CALIFORNIA RICE LAGER IS LIGHT AND CLEAR IN APPEARANCE, SMOOTH, CRISP AND EASY DRINKING. TOASTED POPCORN RICE MIX IN TO ADD SOME LOVELY TOASTED NOTES, GIVING A LITTLE COMPLEXITY TO THE FLAVOR.



ITEM #14093N - 1 PINT X 24 PER CASE - 4.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-BAKENEKO-

PEACH PALE ALE

A DELICIOUS PALE ALE THAT IS PEACH FORWARD BEER WITH A JUICY AND SLIGHTLY HOPPY FINISH. REFRESHING AND FRUITY, THE STRONG PEACH FLAVOR BALANCED BY A SMALL BIT OF HOPPINESS, GIVING IT A NICE COMPLEXITY. A GREAT BEER TO ENJOY AROUND THE HOUSE OR WHILE OUTDOORS.



ITEM #14094N - 1 PINT X 24 PER CASE - 5.5% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-KOMA INU- YUZU WHITE ALE

SLIGHTLY SWEET BASE WITH THE AROMA OF CORIANDER AND CRISP, CITRUS FINISH OF ORANGE PEEL COMBINED WITH THE DELICIOUS TASTE OF YUZU THROUGHOUT. A LIGHT BODY COMBINED WITH THE SMOOTH PALATE CREATES A COMPLEX AND DELICATE BEER WITH THAT REFRESHING YUZU FLAVOR.



ITEM #14095N - 1 PINT X 24 PER CASE - 5.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-INABA TENGU-

GINGER HONEY BLONDE ALE

A BLONDE ALE IS AN EASY-DRINKING ALE THAT IS VISUALLY APPEALING THATS ROUNDED AND SMOOTH. A CLASSIC STYLE KNOWN FOR ITS SIMPLICITY. BREWED WITH GINGER AND HONEY, THESE TWO ADD A CRISP, REFRESHING COMPLEXITY AND NICE FLORAL NOTES TO THE BEER. GREAT FOR THE WARMER DAYS AND NICE FOR THE FALL EVENINGS.



ITEM #14096N - 1 PINT X 24 PER CASE - 4.2% ALC. BY VOLUME

-- SEASONAL BREW --

TASTE THE DEMON FIRE WITHIN



-LYCHEE HIME-

LYCHEE RASPBERRY SOUR ALE

CRISP AND REFRESHING BEER. LIGHT FRUIT FLAVORS THAT COMPLIMENT THE SOUR ALE. BOTH THE LYCHEE FLORAL AND RASPBERRY TART FLAVORS IN THE FRONT AND THE SOUR ALE TARTNESS AT THE END. THE FRUIT FLAVORS ADD A COMPLEXITY TO THE SOUR ALE, BUT DO NOT OVER POWER, MAKING IT A GREAT CHOICE FOR PAIRING WITH FOODS.



ITEM #14089N - 1 PINT X 24 PER CASE - 4.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



TATARIMOKE CALIFORNIA BLACK LAGER

SLIGHTLY SMOKEY AND SWEET, HEARTY ROASTED MALTY BODY AND A CRISPY AND SMOOTH FINISH WITH A TOASTY AFTER TASTE. OUR BLACK LAGER HAS A BOLD FLAVOR, YET HAS A LIGHT BODY, SOMETHING YOU WOULD EXPECT FROM A LAGER. A PERFECT BLEND OF FLAVORS AND GREAT BEER TO DRINK WITH FOOD OR ON ITS OWN.



ITEM #14083N - 1 PINT X 24 PER CASE - 4.2% ALC. BY VOLUME

!! AWARD WINNING AT 2023 BREWERS CUP OF CALIFORNIA !!

TASTE THE DEMON FIRE WITHIN



-TAKEHARA TANUKI- SWEET POTATO AMBER ALE

A RICH SWEET CARAMEL FLAVOR WITH A HINTS OF TOASTY FLAVORS, PLUS THE SWEET POTATO IMPARTS ITS SMOOTH AND RICH CHARACTERISTICS TO THE BEER, MAKING IT AN UNIQUE EXPERIENCE.

SPECIAL COLLAB BEER WITH BINCHOYAKI IZAKAYA & USING YAGI BROTHERS SWEET POTATOES



ITEM #14084N - 1 PINT X 24 PER CASE - 7.0% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-BIG SHACHIHOKO-

HAZY SHISO IPA

A NICE COMBINATION BETWEEN EAST COAST AND WEST COAST IPAS, WITH LOTS OF JUICY TROPICAL FLAVORS AND SOME BITTERNESS NOTES ON THE BACK. THE SHISO ADDS A FRESH, CITRUSY FLAVOR WITH HINTS OF CINNAMON, CLOVES, AND MINT.

SPECIAL COLLAB BEER WITH BIG TUNA SUSHI BISTRO



ITEM #14088N - 1 PINT X 24 PER CASE - 6.9% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-KIKO KITSUNE-

KINKAN MIKAN HAZY PALE ALE

AMAZING FRUIT NOTES FROM MIKAN (TANGERINE) AND KINKAN (KUMQUATS) WITH A GREAT JUICY FINISH WITH A SLIGHT HOPPY NOTES ON THE BACK. THE MIKAN AND KINKAN ADD A GREAT AROMA AND A REFRESHING TWIST TO OUR HAZY PALE ALE.



ITEM #14079N - 1 PINT X 24 PER CASE - 5.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



TOSHIKO KAPPA

PISTACHIO KOLSCH STYLE ALE

CRISP AND REFRESHING BEER WITH A WONDERFUL AROMA OF PISTACHIO. SLIGHTLY SWEET WITH A MELLOW CREAMY BODY COMBINED WITH THAT UNFORGETTABLE FLAVOR OF PISTACHIO MIXED THROUGHOUT WITH HINTS OF VANILLA. A COMPLEX AND DELICATE BEER THAT REMINDS ONE OF PISTACHIO ICE CREAM.

SPECIAL COLLAB BEER WITH TOSHIKO RAMEN & SUSHI BAR



ITEM #140IIN - 1 PINT X 24 PER CASE - 4.9% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



-2ND ANNIVERSARY SPECIAL- TRIPLE IPA

GOING INTO OUR 3RD YEAR, WE WANTED TO THANK EVERYONE FOR THEIR SUPPORT! IN CELEBRATION, WE DECIDED TO BREW A WEST COAST TRIPLE IPA WITH A ROBUST FLAVORS BUT SMOOTH FINISH. EVEN FOR A TRIPLE IPA, WE WANTED TO MAINTAIN A CLEAN, YET FLAVORFUL, TASTE THAT WAS NOT OVER POWERING, STRIKING A BALANCE BETWEEN THE BOLD AND THE CLEAN. HOPE YOU ALL ENJOY AND CONTINUE TO ENJOY OUR BREWS! CHEERS!



ITEM #14012N - 1 PINT X 24 PER CASE - 11.0% ALC. BY VOLUME

--! LIMITED EDITION !--

TASTE THE DEMON FIRE WITHIN



-KURA OKAMI-

BERRY SMOOTHIE SOUR ALE

SMOOTH AND SLIGHTLY CREAMY SOUR ALE. A VERY REFRESHING BEER FOR THE SUMMER WEATHER. WITH BLUE BERRY AND RASPBERRY FRUIT FLAVORS BLENDED WITH A SWEETNESS AND VANILLA AROMA, ALL ADD A COMPLEXITY TO THIS SOUR ALE. THE BERRIES AND VANILLA FLAVORS MELD TOGETHER, MAKING A DELICIOUS BEER THAT GOES GREAT WITH ANYTHING.



ITEM #14013N - 1 PINT X 24 PER CASE - 4.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN



Banzai Beer

PREMIUM KOSHIHIKARI RICE LAGER

INTRODUCING OUR KOSHIHIKARI RICE LAGER. THE SMOOTH, CRISP REFRESHING TASTE YOU EXPECT FROM A JAPANESE STYLE RICE LAGER, WITH THE UNIQUE FLAVORS AND FINISH YOU CAN ONLY FIND IN LOCAL CRAFT BREW. BANZAI BEER IS THE HARMONEOUS BLEND OF EVERYTHING YOU WANT IN A LAGER. CREATED SPECIALLY TO COMPLIMENT JAPANESE AND ASIAN CUISINE, OUR KOSHIHIKARI RICE LAGER WAS CREATED SPECIFICALLY WITH YOU IN MIND!



ITEM #1400IN - 22 OZ X 12 PER CASE - 4.2% ALC. BY VOLUME

ITEM #14002N - 12 OZ X 24 PER CASE - 4.2% ALC. BY VOLUME

TASTE THE DEMON FIRE WITHIN