Soft Cocktails

**Pom-Pom**
Superfine sugar for the glass rim
4 oz Eiko Fuji Ban Ryu sake
2 oz pomegranate juice, such as Pom
1 oz fresh lemon juice
Fresh pomegranate seeds for garnish

**Cucumber Cooler**
¼ Cucumber peeled, seeded and meddled
2 oz Kasumi Tsuru Kimoto Extra Dry sake
1 oz sugar syrup
A few drops of fresh lemon juice

**Sake-Jito (sake mojito)**
6 leaves fresh mint for muddling, plus a spring for garnish
2 oz lime juice
2 oz Kasumi Tsuru Kimoto Extra Dry sake
1 oz sugar syrup
Splash of Hou Hou Shu sparkling sake

**Sweet Nothing**
4 oz Yuki No Bosha Nigori
1 oz lychee syrup
1 lychee for garnish

**Tropical Cloud**
2 oz Coconut Juice
2 oz Nigori Sake
½ oz Sugar Syrup

**Ginger Snap**
4 oz Kasumi Tsuru Kimoto
2 oz Ginger Beer
¼ teaspoon peeled and finely grated fresh ginger

**Plum Good**
2 oz Eiko Fuji Ban Ryu
1 ½ oz Plum Wine
1 ½ oz Dry Sparkling Wine

Hard Cocktails

**Sake Sangria**
1 ¼ cups Eiko Fuji Ban Ryu sake
½ cup orange juice, freshly squeezed
¼ cup brandy
4 teaspoons sugar
1 cup mixed fruit chunks
Soda water to top
Fresh mint leaves for garnish

**Citrus Mistress**
½ oz orange juice, freshly squeezed
2 oz Kasumi Tsuru Kimoto Extra Dry sake
½ oz lime juice
½ oz Cointreau
¼ Chambord

**Glorious Pear Flair**
3 oz Eiko Fuji Ban Ryu sake
½ oz dry vermouth
½ oz pear brandy
½ oz triple sec
Maraschino cherry for garnish

**Fruit Cocktail**
½ oz Fresh Pineapple Chunks
4 oz Eiko Fuji Ban Ryu Sake
½ oz Lime Juice
½ oz Midori Melon Liquer

**Sake-Rita (Sake Margarita)**
1 ½ oz Eiko Fuji Ban Ryu
1 oz Triple Sec
1 Tablespoon Pomegranate Juice
1 oz Fresh Lime Juice
Splash of Tequila

**Tokyo Elevator**
2 oz Coffee
1 ½ oz Kasumi Tsuru Kimoto
½ oz Sugar Syrup
Splash of Baileys Irish Cream
Hou Hou Shu
Sparkling Sake Cocktail Recipes

Asia 76
1 1/2 oz. vodka
3/4 oz. fresh lemon juice
1/2 oz. cointreau
2 oz. Hana hou hou shu sparkling sake (pink)

Shake gently and strain into cocktail glass & top with 3 drops of Fee Bros. peach bitters.

Sake 75
2 oz Magellon Gin
½ oz lemon juice
Splash simple syrup

Shake and strain into champagne flute, top with Hou Hou Shu. Garnish with lemon twist.

Velvety Coconut
- In a martini glass or port glass:
  - a small scoop of coconut sherbet

Gently pour Hou Hou Shu over the sherbet. Is served as a desert at O Izakaya.

V-Day Cocktails

HIS (a reinterpretation of the black velvet):
1.5 oz xingu brazilian black beer
- top with hou hou shu sparkling sake
Glass: champagne flute
Garnish: flamed orange peel

This is great - the sake is a little too sweet on its own and the beer has a nice mellow chocolate-coffee character that doesn't overwhelm the sake.

HERS:
2oz slightly tart, full-bodied Nigori sake
1oz lychee puree
2oz Hana Hou Hou shu sparkling rose sake
Glass: martini
Garnish: orchid flower

Shake Nigori and lychee puree. Strain into martini glass. Top with Hana Hou Hou Shu.