



Cocktail Guide





NO RULES
NO BOUNDARIES
ENJOY SAKA.



Sake is a far more versatile beverage than most people realize. Pure and expressive no matter its application, artisan sake can be served chilled, gently warmed and with a variety of cuisines. From Japanese to Indian, Mexican to Italian, to a big juicy hamburger – there are no rules and no boundaries to enjoy sake. Craft cocktails open up the world of sake even further. Our cocktail

recipes were created, refined and tested by Kyle Linden Webster of Expatriate, the Portland, Oregon cocktail bar. Each cocktail utilizes our artisanal sake along side other typical craft cocktail ingredients. To offer a range of cocktails for all occasions, there are ten cocktails with full-strength spirits, as well as five cocktails that are intentionally lower in alcohol, mixed only with low or non-alcoholic mixers for

establishments without full liquor licenses. With sake cocktails of this caliber, the applications are limitless. Explore these recipes on their own, with a variety of cuisines, or in your own home, and discover more of sake's amazing versatility.

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SAKE COCKTAILS

JOTO

GIMLET

Our signature cocktail

3 oz Joto Daiginjo

½ oz Fresh lime juice

½ oz Cane sugar syrup 1:1

½ tsp Yuzu Kosho*

Shake & strain/Serve Up/Lime

Taste: Simply amazing. Salt and pepper. Spicy, salty, tangy, bright, umami-rich.

*Yuzu Kosho is a traditional Japanese condiment combining yuzu citrus with green chili peppers. It can be found at most Asian markets.





DIVINE LOTUS

3 oz Joto Junmai
6T Pureed Persimmon*
¼ oz Honey syrup 2:1
½ oz Fresh lemon juice

Shake/Rocks/Do not double strain

Taste: Junmai sings. Soft, subtle, round,
balanced, fruity

*Any soft ripe fruit can be used: strawberry,
kiwi, raspberry, mango etc

YUZU

LEMON DROP

3 oz Junmai

$\frac{3}{4}$ oz Fresh lemon juice

$\frac{1}{4}$ oz Cane sugar syrup 1:1

2T Yuzu marmalade*

Shake/Serve Up/Lemon

Taste: Refreshing, tart, sweet,
velvety, luscious

* Any citrus marmalade





NORTHERN SPY

3oz Joto Junmai Nigori

4T Grated apple**

½ oz Dry Sherry

1 Dash Angostura bitters

Shake/Rocks/Do not double strain

Grating fruit is a technique common in Japanese cocktail bars. Why use juice when you can use the actual fruit?

Taste: Subtle, bright, nutty, dry, soft, rich

** Pear, peach, or other tree fruit

DOZO

5oz Hou Hou Shu Sparkling Sake

¼ oz Pear vinegar*

¼ oz Fresh lemon juice

Flute/Lemon twist

Taste: Vibrant, expressive, sweet, tart. Contrast
and balance. Great aperitif style.

*any drinking vinegar will work





SAKE & SPIRITS COCKTAILS

GREEN

MOUNTAIN

1 ½ oz Joto Junmai

¾ oz Pimm's No. 1

½ oz Yellow Chartreuse

½ oz Fresh lime juice

1 Dash Regan's No. 6 Orange Bitters

Shake/Serve Up/Lime twist

Taste: Clean, vibrant, citrus,
herbal, complex





WIND UP

BIRD

1 ¼ oz Joto Junmai

¾ oz Amaro Nonino

½ oz Pierre Ferrand Dry Curacao

½ oz Fresh grapefruit juice

1 Dash Peychaud's Bitters

Shake/Serve Up/Grapefruit twist

Taste: Sake forward, bright citrus,
tart, sweet

YAMAGATA

1 oz Joto Junmai Nigori

½ oz Cappelletti

½ oz Fresh lime juice

¼ oz Luxardo Amaretto

¼ oz Honey syrup 2:1

1 Dash Angostura Bitters

Shake/Serve Up/Grapefruit Twist

Taste: Rich but clean, bitter, tart,
nutty, sweet





SHINJUKU

1 ½ oz Joto Junmai

1 oz Olmecos Altos Reposado Tequila

½ oz Combier Pamplemousse Rose

¼ oz Cardamaro

Stir/Serve Up/Grapefruit Twist

Taste: Rich, herbal, slightly sweet,
grapefruit, nutty

KURAMOTO

1 oz Joto Junmai Nigori

½ oz Cappelletti

½ oz Fresh lime juice

¼ oz Luxardo Amaretto

¼ oz Honey syrup 2:1

1 Dash Angostura Bitters

Shake/Serve Up/Grapefruit Twist

Taste: Rich but clean, bitter, tart,
nutty, sweet





SUDIGAMA

MANHATTAN

2 oz Joto Junmai Nigori

$\frac{3}{4}$ oz Bonal Gentian

1 Barspoon Becherovka

1 Dash Regan's No. 6 Orange Bitters

1 Dash Peychaud's Bitters

1 Dash Angostura Bitters

Stir/Serve Up/Cherry

Taste: A Manhattan variation with a sake base.

Unique, complex, herbal, fruity
and rich.

AFTER DARK

2 oz Joto Junmai Nigori
¾ oz El Dorado 12 Year Rum (dark)
¾ oz Fresh grapefruit juice
½ oz Plantation 3 Star Rum (light)
½ oz Yellow Chartreuse
½ oz Fresh lime
1 Dash Peychaud's bitters

Shake/Serve Up/Grapefruit Twist

Taste: Tart, herbaceous, grapefruit,
anise, full bodied, dry





YUZU

DIPLOMAT

2 oz Joto Yuzu Sake

1 oz Krogstad Aquavit

$\frac{3}{4}$ oz Cynar

1 Dash Peychaud's Bitters

Stir/Rocks/Orange Twist

Taste: Very complex: sweet, tart,
citrus, anise, herbal

BITTER SWEET

BEGINNING

3 oz Hou Hou Shu Sparkling Sake

1 oz Plymouth Gin

½ oz Dolin Dry Vermouth

¼ oz Campari

1 Dash Regan's No. 6 Orange Bitters

Flute/Lemon Twist

Taste: Bitter orange rind, herbal, sweet and dry,
bright and balanced





YAMANOTE

LINE

3 oz Hou Hou Shu Sparkling Sake

1 ½ oz Ketel One Vodka

½ oz Combier Peche de Vigne

Flute/Lemon Twist

Taste: Round, soft and supple texture,
apple and peach

JOTO

Joto is Japanese for “highest quality” and it describes the makers of our sake and our aspirations as their importer. Founded in 2005, we are the exclusive US importer of 8 small artisanal sake breweries from 8 different prefectures in Japan. Our sakes are described as jizake, or “local,” and are produced in small batches primarily using locally raised rice. Our brewers make their sake to go with the food of their regions, thus our portfolio of sake can be paired with a wide range of cuisines. Likewise, we avoid duplication in flavor profiles and have a great array of contrasting styles. Our breweries have rich and wonderful histories, making them fun to learn about and explore.

We hope you enjoy.

Joto means
highest quality” in
Japanese. Since
2005, we have
aimed for the
highest quality in
everything we do.

JUNMAI



JUNMAI GINJO

*This dynamic Junmai
Ginjo has notes of peach
and musk melon, with a
crisp, clean finish. Enjoy
chilled with light foods.*

NIGORI



*Nigori is before
choosing this one
for you.*