



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 Liqueur

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 Tequilla

Tokyo Elevator

2 oz Coffee
1 ½ oz Kasumi Tsuru Kimoto
½ oz Sugar Syrup
Spalsh 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
1/2 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.