

Ozeki Sake Cocktail Recipes

Recipes in red have no hard liquor

Jailbird

50 ml Ozeki Sake
20 ml Grey Goose Poire
4 drops Bitter Truth Lemon Bitters
Stir and strain into chilled cocktail glass. Garnish with a lemon twist.

Welcome to the Monkey House

30 ml Ozeki Sake
20 ml Hendricks Gin
25 ml Briottet Litchi (lychee) Liqueur
15 ml lemon juice
2 drops Fee Bros Peach Bitters
Build in a hi-ball glass over ice. Top with ginger ale.
Garnish with a mint sprig.

Sweet Leilani

3 oz. Ozeki Nigori Sake or Ozeki Shiro Sasa Sake
3/4 oz. peach juice
2 mint leaves
3/4 oz. cranberry juice
1/4 oz. Calpico
Muddle mint leaves and Calpico; shake remaining ingredients; serve in a chilled martini glass.

Cucumber Cooler

1oz. Ozeki sake
1 oz. simple syrup
1 oz. lime juice
1 oz. cucumber juice or muddled cucumbers
Shake; serve over ice in a pilsner glass topped with soda.

Cucumber Mint Saketini (makes 2)

6 oz. Ozeki Sake
2 oz. vodka
1 oz. ginger simple syrup
6 cucumber slices
8-10 mint leaves
1 cup ice
Muddle four of the cucumber slices and mint with the simple syrup in a cocktail shaker. Add ice, sake and vodka; give it a good shake and strain into chilled cocktail glasses. Garnish with remaining cucumber slices and mint.

Shochu Spritz

2 oz. Kaikouzu or Ginza No Suzume Mugi Shochu
Squeeze & drop in wedge of lemon, lime and orange
Add splash of soda, shake with ice, pour & Serve.

Canary in a Cathouse

50 ml Ozeki Sake
40 ml Pineapple Presse
15 ml St. Germaine Elderflower Liqueur
6 mint leaves
Shake and strain into Champagne flute. Top with Ozeki Hana Awaka or Champagne

Blue Moon Martini (makes 2)

1/4 cup Ozeki Sake
1/4 cup peach Stolichnaya Vodka
4 teaspoons blue curaçao
2 teaspoons sweet-and-sour mix
Pour ingredients into a cocktail shaker filled with ice cubes. Shake well; strain into 2 chilled martini glasses and serve.

Manhattan Love Story

1 1/2 oz. whiskey
1 oz. Ozeki Dry Sake
1/2 oz. ginger liqueur
2 dashes Peychaud Bitters
Combine all ingredients in a martini glass. Garnish with an orange peel.

Manga Mojito

3 oz. Ozeki sake
1 oz. lime juice
1 oz. mango juice
1 oz. simple syrup
Shake; serve over ice in a pilsner topped with soda.

Sparkling Sake Pom

1 1/2 oz. Ozeki Platinum Sake
1 1/2 oz. pomegranate liqueur
Splash of grenadine
3 oz. Ozeki Hana Awaka Sparkling Sake
Garnish: 1 tsp. cayenne pepper and 1 tsp. sugar, mixed.
Rim a 10 oz. chilled martini glass with the sugar cayenne mixture. Chill sake, pomegranate liqueur and grenadine in shaker and strain into glass. Top with Hana Awaka and serve.

Tokyo Tea

2 oz. Kaikouzu or Ginza No Suzume Mugi Shochu
2 oz. green tea
Stir & serve on the rocks.

Winter Frost

1 oz. Ozeki Sake
1 oz. Kaikouzu or Ginza No Suzume Mugi Shochu
1/2 oz. Godiva white chocolate liqueur
1 tsp. vanilla syrup
Shake with ice and strain into a martini glass.
Top with shaved white chocolate.

Japanese Cobbler

2 fresh, skinless pineapple wedges
2 oranges
2 lemon wedges
1/2 oz. maraschino liqueur
3 oz. Ozeki Sake
1 splash soda
Muddle a skinless pineapple wedge, one piece of orange and one piece of lemon with maraschino liqueur in the bottom of a bar glass. Add the sake and shake with ice. Strain into a double old-fashioned glass filled with crushed ice and top with a splash of soda. Garnish with a sprig of mint, the remaining fruit wedges, and serve.

Brain Wave

1 1/2 cups Ozeki Nigori Sake
1/2 cup crushed ice
1 cup orange juice
1 tbsp. honey or agave nectar
1 cup green tea
2 bananas
1/4 tsp. coconut extract
Blend all ingredients using a blender. Pour into glasses, garnish with an orange slice and serve.

Happy Sumo

2 oz. Ozeki Platinum Sake
1 oz. lemonade
Stir; garnish with lemon slice.

Sake Sangria

1 bottle (750ml) Ozeki Classic Sake
6 Tbsp. honey or agave
2 inch piece fresh ginger, peeled and thinly sliced
1 stalk fresh lemongrass, halved lengthwise, then cut into 3 or 4 inch pieces (use the entire stalk); can substitute lemon peel strips
½ lemon, thinly sliced
1 small tangerine or orange, thinly sliced
1 large plum or apricot, pitted and cut into thin wedges
In large pitcher, combine all ingredients and stir with a spoon, crushing some of the fruit. Cover and refrigerate for at least 12 hours, or up to 2 days. Serve over ice, including some of the fruit in each serving.

Zen Milk Bath

1 oz. Zen Green Tea Liqueur
1 oz. Ozeki Nigori or Ozeki Shiro Sasa Sake
1/4 oz. vanilla vodka
2 oz. milk
Matcha Green Tea powder for garnish
Mix all ingredients in cocktail shaker with ice. Strain into chilled martini glass. Garnish with Matcha and serve.

Plum Blossom

1 part Kikkoman Plum Wine
2 parts Ozeki Nigori Sake
Shake ingredients with ice and pour into a champagne flute.
**Add 1.5 oz. of shochu to make a Plum Blossom Express

Wasabi Mary

3 oz. Ozeki Classic Sake
4 oz. tomato juice
2 drops hot sauce
Dash of wasabi
Squeeze of lime
Salt & pepper to taste
Serve on the rocks with olives and celery garnish

Bogomip

2 parts Ozeki Classic
1 part Ozeki Nigori
5 parts pink lemonade
Combine and serve over ice.

Orange Creamsicle

Muddle 2 sugar cubes w/ fresh orange juice
Add:
3 oz. Ozeki Nigori Sake
1 oz. cream
Shake with ice & strain into a martini glass. Garnish with and orange slice.

