

OZEKI HANA FUGA COCKTAIL RECIPES



Sparkling Peach Sangria

3 Bottles Ozeki Hana Fuga (250ml)
¾ Cup Brandy
1 Liter Peach Seltzer Water
2-3 Peaches Sliced

Hana Fuga Mimosa

1 Part Ozeki Hana Fuga
1 Part Fresh Orange Juice

Pour juice into Champagne flute, top slowly with Hana Fuga. Garnish with a peach slice.

Steve's Hana Fuga Cocktail

1 oz. Peach Schnapps
6 oz. Ozeki Hana Fuga

Japanese Bellini

2 oz. Peach juice, nectar or puree
4 oz. Ozeki Hana Fuga

Pour juice into Champagne flute, top slowly with Hana Fuga. Garnish with a peach slice.

Japanese 75

1.5 oz. Gin
2 Tsp. Superfine sugar or simple syrup
1.5 oz. Lemon juice
4 oz. Chilled Hana Fuga
1 Slice of Peach or Orange
1 Maraschino cherry

In a shaker half-filled with ice cubes, combine the gin, sugar, and lemon juice. Shake well. Pour into a Collins glass. Top with the Hana Fuga. Stir well and garnish with the fruit slice and the cherries.

Raymond's Fruity Fuga Fizz

2 oz. Orange Juice
4 oz. Ozeki Hana Fuga
1 Tsp. Grenadine Syrup

Amore Frizante

1 oz. Vodka (fruit flavored or regular)
1/2 oz. Orange Liqueur
1/2 oz. Peach Nectar (such as Looza)
2 oz. Ozeki Hana Fuga

Combine Vodka, Orange Liqueur and Peach Nectar in cocktail shaker with ice. Shake well. Strain into Champagne Flute. Top with Hana Fuga. Garnish with a slice of peach and two raspberries.

Fuga Chill

1/4 Cup sugar, to rim glasses
4 Scoops peach sorbet
2 Shots Triple Sec, Grand Marnier or Cointreau
1 Bottle Chilled Hana Fuga
Raspberries and 4 sprigs mint, optional garnish

Place 4 scoops peach sorbet in blender. Add 2 shots orange liqueur and the bottle of Hana Fuga. Blend until smooth and pour into cocktail glasses. Add Garnish.