



OZEKI *Cocktail Recipes* SAKE

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.

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

Manhattan Love Story

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

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.

Winter Frost

1 oz. Ozeki Sake
1 oz. Kaikozo or Ginza No Suzumi 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.

Zen Milk Bath

1 oz. Zen Green Tea Liqueur
1oz. 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.

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.



Sakipolitan

1 ½ oz. Ozeki Classic Sake
½ oz. orange liqueur
1 oz. cranberry juice
½ oz. lime juice
Combine sake, liqueur, and the juices in a cocktail shaker half filled with ice. Shake and strain into a chilled martini glass.

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.

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
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 Champagne and serve.

Japanese Cobbler

2 fresh, skinless pineapple wedges
2 oranges,
2 lemon wedges
1/2 oz. maraschino liqueur
3 oz. Ozeki Sake
Splash of soda
Muddle a skinless pineapple wedge, a 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 mint and fruit

Shochu Spritz

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

Tokyo Tea

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

Saketini

1 part Ozeki Dry sake
1 part dry gin
Mix Ozeki Dry sake with dry gin. Pour over cracked ice. Shake. Strain and serve with olive.

Melon Sake Cocktail

3 oz. Ozeki Platinum Sake
1 oz. Honeydew melon juice
Splash of Midori
Stir all ingredients over ice, pour into a martini glass and garnish with melon balls on a skewer.

One Night in Bangkok

4 oz. Ozeki Classic Sake
1 oz. Chambord
1 oz. Grand Marnier
Combine a pilsner glass filled with ice. Garnish with a cherry and orange slice.

Sake Manhattan

1 part Ozeki Dry sake
2 parts rye whiskey
Mix Ozeki Dry sake with rye whiskey. Add ice. Stir. Strain and serve with a cherry in cocktail glass.

<p><u>Sweet Leilani</u> 3 oz. Ozeki Nigori Sake or Ozeki Shiro Sasa 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.</p>	<p><u>Cucumber Cooler</u> 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.</p>	<p><u>Orange Creamsicle</u> 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 an orange slice.</p>
<p><u>Plum Blossom</u> 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 <u>Plum Blossom Express</u></p>		<p><u>Wasabi Mary</u> 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</p>
<p><u>Happy Sumo</u> 2 oz. Ozeki Platinum Sake 1 oz. lemonade Stir; garnish with lemon slice.</p>	<p><u>Bogomip</u> 2 parts Ozeki Classic 1 part Ozeki Nigori 5 parts pink lemonade Combine and serve over ice. 無</p>	<p><u>Mango Mojito</u> 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.</p>
<p><u>Red Sun</u> 1 oz. Ozeki Sake 2 oz. Tomato Juice Stir; serve over ice with a garnish of parsley.</p>	<p><u>Sake Screwdriver</u> Place two or three ice cubes in a glass. Cover with Ozeki sake. Fill to top with orange juice. Stir well and serve.</p>	<p><u>Sake Sour</u> Ozeki Sake Soda water Place two or three ice cubes in a glass. Cover with Ozeki sake. Fill to top with soda water. Serve with a cherry and sliced lemon.</p>
<p><u>Sake Nirvana</u> 2 oz. Ozeki Karatamba Sake 3 oz. Ozeki Platinum Sake Splash of rosewater Shake all ingredients and serve in a martini glass garnished with rose petals</p>	<p><u>Osakaya Cocktail</u> 4 oz. Ozeki Osakaya Chobei Sake 4 oz. apple juice Combine the two and serve over ice in a rocks glass.</p>	<p><u>Karatamba Cocktail</u> 8 oz. Ozeki Karatamba Sake 1 tsp. lemon juice Splash ginger juice Combine and serve over ice in a rocks glass.</p>
<p><u>Sake Sangria</u> 1bottle (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</p>	<p><u>Sake Sangria, cont.</u> 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.</p>	<p><u>Brain Wave</u> 1 1/2 cups Ozeki Nigori Sake 1/2 cup crushed ice 1 cup orange juice 1tbsp. 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.</p>