

Ozeki Sake Cocktail Recipes

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. Germain Elderflower Liqueur
6 mint leaves
Shake and strain into Champagne flute. Top with Champagne

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.

Blue Moon Martini (makes 2)

1/4 cup cold 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.

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 powder for garnish
Mix all ingredients in a cocktail shaker with ice. Strain into a chilled martini glass. Sprinkle matcha powder on top 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.

Cucumber Cooler

3 oz. 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)

1 oz. ginger simple syrup
6 cucumber slices
8-10 mint leaves
6 oz. Ozeki Sake
2 oz. vodka
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 Ginjo Premier Sake
1 1/2 oz. pomegranate liqueur
Splash of grenadine
3 oz. off-dry Champagne

Garnish: 1 tsp. cayenne pepper and 1 tsp. granulated 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.

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.

Sweet Leilani

3 oz. Ozeki Nigori 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.

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.

Hyorei Sling

2 oz. Ozeki Hyorei Sake
1 oz. Cruzan Banana rum
1 oz. lemon lime juice (50/50)
1 oz. simple syrup

Serve on the rocks with lime slice & tropical flower.

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