



• RIHEI GINGER SPRITZER •

ARTISAN SAKE COCKTAIL BY VINE CONNECTIONS BARTENDER

3/4 OZ. RIHEI GINGER SHOCHU

SODA WATER

LEMON FOR GARNISH

Pour Rihei over ice & top off with soda water.
Garnish with lemon slice or peel.



VINE CONNECTIONS



@JAPANESESAKE



• MATCHA FLIP •

ARTISAN SAKE COCKTAIL BY VINE CONNECTIONS BARTENDER

1.5 OZ. RIHEI GINGER SHOCHU

1/2 OZ. LEMON JUICE

1/2 OZ. MATCHA SYRUP

(1/2 TSP MATCHA POWDER + 1/2 CUP WARM SIMPLE SYRUP)

1 EGG WHITE

1 DASH HERBSAINT FOR GARNISH

Dry shake all ingredients except Herbsaint. Add ice & shake again. Strain onto ice cubes. Garnish with dash of Herbsaint on top.



VINE CONNECTIONS



@JAPANESESAKE



• RIHEI MOJITO •

ARTISAN SAKE COCKTAIL BY VINE CONNECTIONS BARTENDER

2 OZ. RIHEI GINGER SHOCHU

8 MINT LEAVES

3/4 OZ. LIME JUICE

3/4 OZ. SIMPLE SYRUP

1/2 OZ. CLUB SODA

Add mint, Rihei Ginger, lime, simple syrup, and ice to a shaker. Shake and strain into glass. Gently stir in club soda and garnish with mint sprig.



VINE CONNECTIONS



@JAPANESESAKE



• GOLDEN COAST MIXER •

ARTISAN SAKE COCKTAIL BY VINE CONNECTIONS BARTENDER

1.25 OZ. BUSHIDO WAY OF THE WARRIOR SAKE

1 OZ. RIHEI GINGER SHOCHU

3/4 OZ. FERNET BRANCA

1/4 OZ. DEMERARA SYRUP

Stirred, served in a coupe glass with lemon expression.



VINE CONNECTIONS



@JAPANESESAKE