



## Kura Selections Cocktails

### Sake Mojito

2 oz Manotsuru Crane Karakuchi Sake  
 2-3 oz Montmarte Brut  
 Mint Leaves  
 .5 oz Fresh Lime Juice  
 1 drop of Stevia

Muddle mint in sake with lime juice and Stevia.  
 Pour in a flute and top with champagne.

### Sake Sunrise

2 oz. Manotsuru Crane Junmai Sake  
 3 oz. Orange juice  
 ½ oz. Taste of Florida Grenadine

Fill a glass with ice. Add the sake and orange juice. Stir well. Slowly add the grenadine and let it settle before serving.

### Super Hiro

2.5 oz Manotsuru Crane Junmai Sake  
 1 oz Pruf Vodka  
 Cucumber

Combine sake and vodka in a shaker with ice. Shake and strain over ice and garnish with cucumber.

### Jasmine Green Tea-ni

2 oz Manotsuru Crane Junmai Sake  
 .75 oz Chilled Jasmine Green Tea  
 .5 oz Fresh Lemon Juice  
 .5 oz Simple Syrup

Shake all ingredients over ice and strain into chilled martini glass. Garnish with lemon twist.

### Strawberry Sake

2 Strawberries, sliced plus another for garnish  
 .75 oz. Fresh Lime Juice  
 1 oz. Simple Syrup  
 1 sprig of Mint, plus another for garnish  
 2 oz. Manotsuru Bulzai Ginjo Sake  
 1.5 oz. Seltzer Water

Combine the strawberry, lime juice, and simple syrup in a mixing glass. Muddle the ingredients until the strawberry is completely dissolved. Add the mint leaves and using a muddler, gently tap it only for 5 times to prevent it from tasting bitter. In another glass, combine the sake and ice. Stir until fully incorporated. Pour the strawberry mixture into the glass with sake and ice. Finish off with seltzer and a garnish of mint and strawberry before serving.

### Pink Cooler

2.5 oz Manotsuru Crane Junmai Sake  
 1 oz Fresh Pink Grapefruit Juice  
 .25 oz Honey  
 Grapefruit Peel

Muddle grapefruit peel into mixing glass. Add all ingredients and shake with ice. Strain over ice and garnish with grapefruit slice.

### Autumn Moon

2 oz Manotsuru Crane Junmai Sake  
 .75 oz Joseph Cartron Crème de Cassis  
 .75 Fresh Lime Juice  
 Lime Wedge

Add all ingredients to shaker with ice. Shake gently and strain into chilled cocktail glass. Garnish with a lime wedge.