

# SIGNATURE SAKÉTINIS

*Crafted with Momokawa & Moonstone Saké*

*By Lucy Brennan, Mixologist*

Like saké itself, sakétinis are about balance; perfect proportions that create pure joy for the palate. These recipes have been carefully crafted to pair well with food and stand alone as refreshingly distinct and pleasurable elixirs. Taste what occurs when the best mixologists and the finest saké come together.



## Jasmine Kiss

1 1/2oz Momokawa Silver sake  
1/4oz Monin Jasmine syrup  
1oz Mt. Gay rum  
1/4oz Dole pineapple juice  
Squeeze of lime  
Shake vigorously.  
Jasmine or other flower garnish.



## G Sling

2oz G Sake  
1oz Cruzan Banana rum  
1oz lemon lime juice (50/50)  
1oz simple syrup  
Serve on the rocks with lime slice  
& tropical flower.



## Pear Flower

1 1/2 oz Moonstone Asian Pear sake  
1oz Crater Lake vodka  
1oz lemon lime juice (50/50)  
1oz Monin Jasmine syrup  
Shake vigorously & strain.  
Served up with flower garnish.



## Dragon Milk

2oz Momokawa Pearl Sake  
1oz lemon lime juice  
1oz coconut syrup  
1oz simple syrup  
1/4oz half & half  
Shake vigorously.  
Serve up with tropical flower garnish.



## Framboise Frost

2oz Moonstone Raspberry Sake  
1/4oz Vox Raspberry Vodka  
1oz lemon lime Juice (50/50)  
1oz simple syrup  
Shake vigorously & strain.  
Float of Chateau Monet 1/4oz  
Serve up in a sugared martini glass.  
Garnish with fresh raspberries or a flower.

## Saké Cruz

2oz Momokawa Pearl Sake  
1/2oz Cruzan Vanilla rum  
1oz Dole pineapple juice  
Shake vigorously.  
Splash of Ocean Spray cranberry juice.  
Serve on the rocks with pineapple slice.

Saké One  
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*"Brennan's improbably delicious drinks—avocado daiquiries, beet martinis—have inspired local bartenders for more than a decade and helped make Portland one of the country's most dynamic cocktail towns" -FOOD AND WINE magazine, January 2006.*

*One of the greatest mixologists in the country named Lucy Brennan is in Portland at a restaurant called Mint. - Ana Cowin, Editor, "FOOD AND WINE" magazine. From "CNN IN THE MONEY", Nov. 26, 2005*

Using only the finest liquors, fresh and natural juices, herbs and flowers her sakétinis offer superb balance of flavor and a level of culinary excitement not yet found in this unique cocktail genre.