

KANPAI!

かんぱい!



50 Japanese-inspired
cocktails

NAOMI COLEMAN

Illustrations by Phil Constantinesco

M O M O S P R I T Z

Japan's famous attention to detail is present in the way its peaches are grown: covered in small paper bags to encourage sweetness and to maintain a pale colour. These carefully tended fruits produce momoshu, a liqueur which is quite the treat alone, or paired with Prosecco and gin. If sakura gin is hard to find, regular gin can be used.

ICE CUBES

25 ML (¾ OZ) MOMOSHU

2 TABLESPOONS SAKURA GIN

100 ML (3½ OZ) PROSECCO

SPARKLING WATER, TO TOP

PEACH SLICE, TO GARNISH

Fill a wine glass with ice, then pour in the momoshu, gin and Prosecco. Gently stir to combine.

Finish with a splash of sparkling water and garnish with the peach slice.

COCKTAIL NO. 01

桃スプリッツ

Momo
Spritz



SHISO MOJITO

The Mojito is a summery favourite that's hard to go past. For a Japanese spin on the classic, simply switch two of the key ingredients: substitute the mint with shiso and the rum with shochu. This twist produces a light drink with an aromatic and bright taste.

25 ML (¾ OZ) LIME JUICE
1 TABLESPOON GINGER SYRUP (PAGE 118)
3 GREEN SHISO LEAVES, PLUS 1 LEAF TO GARNISH
ICE CUBES
3 TABLESPOONS SHOCHU
SPARKLING WATER, TO TOP

Gently muddle the lime juice, ginger syrup and shiso leaves in a highball glass.

Fill the glass with ice, then pour in the shochu and stir to combine.

Top up with sparkling water and garnish with the remaining shiso leaf.

COCKTAIL NO. 06

紫蘇モヒート

Shiso
Mojito



MOMOSHU BELLINI

Created to sip at brunch, a Bellini is a bubbly way to start the morning. The classic peach puree is complemented in this version by momoshu for a simple twist on the staple.

1 PEACH, PLUS 1 SLICE TO GARNISH
3 TABLESPOONS MOMOSHU
PROSECCO, TO TOP

Blitz the peach in a blender until smooth, adding a little Prosecco to loosen up the peach if necessary.

Spoon 60 g (2 oz) of the peach puree into a champagne flute. Pour in the momoshu and top up with Prosecco. Stir gently to combine.

Garnish with the peach slice.

Any left-over puree can be kept in an airtight container in the fridge for up to five days.

COCKTAIL NO. 08

桃酒ベリーニ

Momoshu
Bellini

