



SAKHRANI

YANBARU, OKINAWA, JAPAN

Signature Cocktails

Nine Recipes. Three Expressions.

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SAKURA EDITION

Sakura Whisky Sour

INGREDIENTS

50ml	Sakhrani Sakura Edition
20ml	Fresh lemon juice
15ml	Honey syrup (2:1)
5ml	Cherry blossom liqueur
	1 egg white or 15ml aquafaba
	<i>Garnish: pomegranate float, cherry blossom</i>

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METHOD

- 1 Dry shake all ingredients without ice for 10 seconds to build a fine foam.
- 2 Add ice and shake hard for a further 15 seconds.
- 3 Double strain into a chilled coupe glass.
- 4 Float a teaspoon of pomegranate juice gently on top.
- 5 Rest a cherry blossom on the foam.

*Cherry blossom and pomegranate rise quietly through the foam.
Bright acidity, silky texture, and a finish that lingers beautifully.*

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MIZUNARA EDITION

Mizunara Yuzu Highball

INGREDIENTS

50ml	Sakhrani Mizunara Edition
20ml	Fresh yuzu juice
10ml	Honey syrup (2:1)
100ml	Chilled sparkling water

Clear ice spear

Garnish: yuzu wheel, cucumber slice

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METHOD

- 1 Place clear ice spear in a tall crystal glass.
- 2 Pour Mizunara, yuzu juice and honey syrup over the ice.
- 3 Top slowly with chilled sparkling water — do not stir.
- 4 Float a thin yuzu wheel on top.
- 5 Rest a cucumber slice on the rim.

The Mizunara's sandalwood and vanilla meet yuzu's bright acidity. Japan in a glass. The drink she makes on a Tuesday and thinks about on Wednesday.

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KURI EDITION

Kuri Espresso Martini

INGREDIENTS

- 45ml Sakhrani Kuri Edition
- 30ml Fresh espresso, cooled
- 20ml Coffee liqueur
- 10ml Chestnut syrup
- Ice
- Garnish: *three coffee beans or cocoa dusting*

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METHOD

- 1 Shake all ingredients hard with ice.
- 2 Double strain into a chilled martini glass.
- 3 Garnish with three coffee beans or a light cocoa dusting.

The Kuri Edition's toffee depth and nutty character carry the espresso in a way no other whisky can. Indulgent without apology.

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SAKURA EDITION

Sakura Negroni

INGREDIENTS

40ml	Sakhrani Sakura Edition
20ml	Campari
20ml	Sweet vermouth
5ml	Cherry blossom liqueur

Large clear ice cube

Garnish: orange peel, dried cherry blossom

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METHOD

- 1 Combine all ingredients in a mixing glass with ice.
- 2 Stir for 30 seconds — cold, silky, deliberate.
- 3 Strain into a rocks glass over a large clear ice cube.
- 4 Express orange peel, run around rim, place alongside.
- 5 Rest a dried cherry blossom on the ice.

The Sakura Edition's cherry blossom and pomegranate notes transform the Negroni into something entirely its own. Bitter, floral, deep. The most sophisticated cocktail on the menu.

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KURI EDITION

Kuri Smoked Old Fashioned

INGREDIENTS

- 60ml Sakhrani Kuri Edition
- 7ml Chestnut syrup
- 5ml Kokuto syrup or fresh-grated from the slab
- 2 dashes aromatic bitters
- Smoke from cherrywood or oak
- Garnish: orange twist, candied chestnut



METHOD

- 1 If using fresh kokuto, grate directly into the mixing glass until dissolved.
- 2 Add remaining ingredients and stir with ice.
- 3 Strain into a rocks glass over a clear ice cube.
- 4 Smoke under a dome before serving.
- 5 Garnish with orange twist and candied chestnut.

Grating kokuto fresh from the slab is the ritual. Chestnut warmth and cherrywood smoke reveal depths in the Kuri Edition that neat sipping only hints at.

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MIZUNARA EDITION

Mizunara Spritz

INGREDIENTS

40ml Sakhrani Mizunara Edition

20ml Dry sake

3 dashes yuzu bitters

Chilled sparkling water to top

Large ice cubes in a wide wine glass

Garnish: cucumber slice, lemon wheel

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METHOD

- 1 Fill a wide wine glass generously with large ice cubes.
- 2 Pour Mizunara and dry sake over the ice.
- 3 Add three dashes of yuzu bitters.
- 4 Top with chilled sparkling water.
- 5 Gently stir once with a bar spoon.
- 6 Garnish with a cucumber slice and a thin lemon wheel.

Light, sessionable, earlier in the evening. The Mizunara's sandalwood and vanilla open beautifully against the dry sake. Japan's answer to the aperitif moment.

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SAKURA EDITION

The Golden Wave

INGREDIENTS

45ml	Sakhrani Sakura Edition
15ml	Honey syrup (2:1)
15ml	Fresh lemon juice
5ml	Cherry blossom liqueur
30ml	Dry sparkling wine

Garnish: lemon twist



METHOD

- 1 Shake whisky, honey syrup, lemon juice and cherry blossom liqueur with ice.
- 2 Strain into a coupe.
- 3 Top with dry sparkling wine.
- 4 Garnish with a lemon twist.

Honey and citrus open the Sakura Edition's delicate florals. The cherry blossom liqueur seals it with a whisper of Japan. Celebratory and refined.

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MIZUNARA + KURI

Sakhrani Penicillin

INGREDIENTS

- 45ml Sakhrani Mizunara Edition
- 20ml Fresh lemon juice
- 20ml Honey-yuzu-ginger syrup
- 10ml Sakhrani Kuri Edition — float

Large clear ice cube

Garnish: candied ginger, wide lemon peel

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METHOD

- 1 Make the syrup: simmer equal parts honey and water with fresh ginger and yuzu juice for 5 minutes. Cool before using.
- 2 Shake Mizunara, lemon juice and syrup hard with ice for 15 seconds.
- 3 Strain into a rocks glass over a large clear ice cube.
- 4 Float the Kuri Edition gently over the back of a bar spoon — do not stir.
- 5 Garnish with candied ginger on a pick and a wide lemon peel.

The Kuri float is the moment. Two expressions, one glass — the full range of Sakhrani in a single sip.

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KURI EDITION

Kuri Boulevardier

INGREDIENTS

45ml Sakhrani Kuri Edition

25ml Campari

25ml Sweet vermouth

Large clear ice cube

Garnish: wide orange peel

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METHOD

- 1 Combine all ingredients in a mixing glass with ice.
- 2 Stir for 30 seconds — cold, silky, deliberate.
- 3 Strain into a rocks glass over a large clear ice cube.
- 4 Express orange peel over the glass, run around the rim, place alongside.

The Boulevardier was made for a whisky like this. Kuri's toffee warmth and nutty depth soften Campari into something deeply, quietly seductive.