

SAKHRANI

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.