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# 1 Gin-Based

## 1.1 Dry Martini ☆

### *Recipe*

- Dry Gin 48ml
- Dry Vermouth 12ml
- Olive 1

Made by *Stir*

King of cocktails. Turns to Martini by changing the ratio of Gin to Vermouth to 3:1 and to Extra Martini by changing that to 11:1.

## 1.2 Parisian

### *Recipe*

- Dry Gin 30(20)ml
- Dry Vermouth 15(20)ml
- Crème de Cassis 15(20)ml

Garnish: Lemon twist

Made by *Shake* or *Stir*

Full-on rich cassis is barely tempered by Dry Gin and Dry Vermouth. Also called Parisian Martini.

## 1.3 Saketini

### *Recipe*

- Dry Gin 45ml
- Sake 15ml
- Olive 1

Made by *Stir*

Turns to standard Martini by using Dry Vermouth instead of Sake.

## 1.4 White Lady (Japanese)

### *Recipe*

- Dry Gin 30ml
- White Curaçao 15ml
- Lemon Juice 15ml

Garnish: Lemon slice or cut

Made by *Shake*

Milky-white as the name says. Slightly transparent. Turns to Side Car by using Brandy instead of Dry Gin. Turns to Yellow Lady by using Orange Juice instead of Lemon Juice.

## 1.5 White Lady (European Original) ☆☆ 🍸

### *Recipe*

- Dry Gin 30ml
- White Curaçao 15ml
- Lemon Juice 15ml
- Simple Syrup 5ml
- Egg White 1/2

Garnish: Lemon slice or cut

Made by *Shake*

More foamy and fluffy because of Egg White.

## 1.6 Pink Lady 🍸

### *Recipe*

- Dry Gin 40ml
- Grenadine Syrup 20ml
- Egg White 1

Made by *Shake*

Made to commemorate the stage “Pink Lady”, which originated in London and broke was a big hit. Given to the starring actress at the final party.

## 1.7 Classic Pink Lady 🍸

### *Recipe*

- Dry Gin 45ml
- Apple Jack 20ml
- Lemon Juice 10ml
- Grenadine Syrup 1–2dash
- Egg White 1

Garnish: Maraschino Cherry

Made by *Shake*

## 1.8 Waikiki Beachcomber

### *Recipe*

- Dry Gin 20ml
- White Curaçao 20ml
- Pineapple Juice 20ml or 1tbsp

Made by *Shake*

Pineapple taste makes it tropical. Orange flavor of White Curacao contributes refreshingly.

## 1.9 Hawaiian

### *Recipe*

- Dry Gin 40ml
- Orange Curaçao 1tsp
- Orange Juice (or Pineapple Juice ) 20ml

Made by *Shake*

More tropical if Pineapple Juice is used.

## 1.10 Wallick

### *Recipe*

- Dry Gin 30ml
- Dry Vermouth 30ml
- White Curaçao (or Orange Curaçao ) 1tsp

Made by *Stir*

Dry tasted. Good for an aperitif or a nightcap.

## 1.11 A1 ☆

### *Recipe*

- Dry Gin 40ml
- Orange Curaçao 20ml
- Lemon Juice 1dash
- Grenadine Syrup 1dash

Made by *Shake*

Made to serve in a luxury linear. It means the best as both of “A” and “1” are the first character. The flavor of orange and lemon makes the taste refreshing.

## 1.12 Rosenkavalier ☆

### *Recipe*

- Dry Gin 24ml
- Dry Vermouth 12ml
- Orange Curaçao 12ml
- Orange Juice 12ml
- Grenadine Syrup 1dash

Garnish: Orange cut or slice

Made by *Shake*

Full of an orange flavor.

### 1.13 Silver Bullet

#### *Recipe*

- Dry Gin 30ml
- Kümmel 15ml
- Lemon Juice 15ml

Made by *Shake*

Famous as a drink of talisman. Turns to Tovarisch by using Vodka instead of Dry Gin.

### 1.14 Grenadine Fizz

#### *Recipe*

- Dry Gin 45ml
- Lemon Juice 20ml
- Grenadine Syrup 20ml
- Sparkling Water

Garnish: Maraschino Cherry & Lemon slice

Made by *Shake* w/o soda, *Build* w/ soda, put cherry & lemon slice pierced by a pin.

Refreshing taste made by mixing sweet grenadine syrup, lemon juice and soda.

### 1.15 Negroni

#### *Recipe*

- Dry Gin 30ml
- Campari 30ml
- Sweet Vermouth 30ml

Made by *Build*

Typical italian cocktail with Campari.

### 1.16 Nightmare of Red

#### *Recipe*

- Dry Gin 30ml
- Campari 30ml
- Pineapple Juice 30ml
- Orange Bitters 2dash

Made by *Stir*

### 1.17 Queen Elizabeth II 🍸

#### *Recipe*

- Dry Gin 45ml
- Campari 2tsp
- Grenadine Syrup 2tsp
- Orange Juice 15ml
- Sparkling Water

Made by *Shake* w/o soda, *Build* w/ soda.

Proposed by the captain of Queen Elizabeth II.

### 1.18 Gin Tonic 🍸 A

#### *Recipe*

- Dry Gin 45ml
- Tonic Water

Garnish: Lime cut or slice

Made by *Build*

### 1.19 Gimlet 🍸 A

#### *Recipe*

- Dry Gin 45ml
- Lime Juice 15ml
- Simple Syrup 1–3tsp

Made by *Shake*

Turns to Vodka Gimlet by using Vodka instead of Dry Gin. Turns to Gimlet highball by adding Sparkling Water. Turns to Nobunaga by using Grenadine Syrup instead of Simple Syrup.

### 1.20 Ieyasu(家康) 🍸 A

#### *Recipe*

- Dry Gin 45ml
- Lime Juice 15ml
- Crème de Cassis 1tsp

Made by *Shake*

A variant of Gimlet. Turns to Nobunaga (信長) by using Grenadine Syrup instead of Crème de Cassis.



## 1.21 Pink Pussycat ∇

### *Recipe*

- Dry Gin 20ml
- Pineapple Juice 20ml
- Grapefruit Juice 30ml
- Grenadine Syrup 2tsp

Made by *Shake*

Gin and grapefruit juice go perfectly together in this sweet, pink-hued cocktail.

## 2 Vodka-Based

### 2.1 Moscow Mule 🍸 🍷

#### *Recipe*

- Vodka 45ml
- Lime Juice 15ml
- Ginger Ale properly
- Lime 3cuts

Garnish: Mint

Made by *Build* , decorate Lime properly.

Typical Vodka-based cocktail. Originally Ginger Beer was used instead of Ginger Ale.

### 2.2 Vodka Gimlet 🍷

#### *Recipe*

- Vodka 45ml
- Lime Juice 15ml
- Simple Syrup 1–3tsp

Made by *Shake*

Turns to Gimlet by using Dry Gin instead of Vodka.

### 2.3 Kamikaze 🍸

#### *Recipe*

- Vodka 20ml
- White Curaçao 20ml
- Lime Juice 20ml

Made by *Shake*

Turns to Classic Kamikaze by changing fraction to 9:1:3 and using cocktail glass.

### 2.4 Tovarisch

#### *Recipe*

- Vodka 36ml
- Kümmel 12ml
- Lime Juice 12ml

Made by *Shake*

Tovarisch means comrade, friend, colleague or ally. Good to drink w/ such guys.

## 2.5 Screwdriver 🍹

### *Recipe*

- Vodka 45ml
- Orange Juice 75ml

Garnish: Maraschino Cherry

Made by *Build*

The origin of the name is that it was originally build with a screwdriver. Turns to Creamy Driver by adding Sugar (1tsp) and Egg Yellow.

## 2.6 Italian Champagne 🍹 🇮🇹

### *Recipe*

- Vodka 30ml
- Campari 10ml
- Champagne properly

Garnish: Orange slice

Made by *Shake* w/o Champagne and pour Champagne.

Ratio of Vodka to Campari could be down to 1:1. Called Flamingo in Japan.

## 2.7 Yukiguni

### *Recipe*

- Vodka 40ml
- White Curaçao 20ml
- Lime Juice 15ml
- Simple Syrup 2tsp
- Mint Cherry
- Sugar properly

Made by *Shake* w/o Mint Cherry and Sugar, snow style w/ Sugar, put Mint Cherry on the bottom.

Inspired by the eponymous 1935 Yasunari Kawabata's novel, with a title that translates to 'snow country' – fitting, as the cooling cocktail is plenty refreshing. Best if Cordial Lime is used instead of Lime Juice and Simple Syrup.

## 2.8 Salty Dog 🍹

### *Recipe*

- Vodka 45ml
- Grapefruit Juice properly
- Salt properly

Made by *Build* w/ a pinch of Salt , snow style w/ Salt

Perfect for a warm sunny day. Can be made with Dry Gin instead of Vodka.

## 2.9 Balalaika

### *Recipe*

- Vodka 30ml
- White Curaçao 15ml
- Lemon Juice 15ml

Made by *Shake*

Balalaika is a Russian stringed instrument that is triangular like cocktail glass. Turns to Japanese White Lady by using Dry Gin instead of Vodka.

## 2.10 Russian Ballet 🍷

### *Recipe*

- Vodka 40ml
- Crème de Cassis 10ml
- Lemon Juice 10ml

Made by *Shake*

## 2.11 Ballet Russ

### *Recipe*

- Vodka 48ml
- Crème de Cassis 12ml
- Lemon Juice 1tsp

Made by *Shake*

## 2.12 Blue Monday

### *Recipe*

- Vodka 45ml
- White Curaçao 15ml
- Blue Curaçao 1tsp

Garnish: Orange peer

Made by *Shake*

The name reflects sadness of having a new week after joyful weekend. Orange flavor and blue color make it refreshing.

## 2.13 Blue Turtle 🍹

### *Recipe*

- Vodka 30ml
- Lemon Juice 15ml
- Blue Curaçao 1tsp
- Tonic Water

Made by *Build*

## 3 Tequila-Based

### 3.1 Margarita 🍹

#### *Recipe*

- Tequila 35ml
- White Curaçao 20ml
- Lime Juice (or Lemon Juice ) 15ml
- Salt properly

Garnish: Lime cut

Made by *Shake*, snow style w/ Salt.

Balanced sweetness and sourness, Liked by men and women in all generations. Turns to Blue Margarita by using Blue Curaçao instead of White Curaçao.

### 3.2 Frozen Margarita 🍹

#### *Recipe*

- Tequila 40ml
- White Curaçao 20ml
- Lime Juice 25ml
- Salt (a pinch, coarse)

Garnish: Lime twisted slice

Made by *Blend* w/ Tequila, White Curaçao, Lime Juice and 120g of ice cubes.

Makes you refreshing in summer.

### 3.3 Frozen Blue Margarita 🍹

#### *Recipe*

- Tequila 45ml
- Blue Curaçao 15ml
- Lime Juice 30ml
- Salt (a pinch, coarse)

Garnish: Lime twisted slice

Made by *Blend* w/ Tequila, White Curaçao, Lime Juice and 120g of ice cubes.

### 3.4 French Cactus 🍹

#### *Recipe*

- Tequila 40ml
- 'Cointreau' 20ml

Made by *Build* w/ some pieces of ice.

Famous as one of few Tequila-Based cocktails that do not contain juices.

### 3.5 Ice Breaker

#### *Recipe*

- Tequila 40ml
- White Curaçao 20ml
- Grapefruit Juice 40ml
- Grenadine Syrup 1tsp

Made by *Shake*

Slight pinkness and sourness of grapefruit make it refreshing.

### 3.6 Conchita

#### *Recipe*

- Tequila 40ml
- White Curaçao 20ml
- Grapefruit Juice 40ml

Made by *Shake*

Fruity sourness of Grapefruit makes it refreshing and mild, popular among women who like Tequila.

### 3.7 Cyclamen

#### *Recipe*

- Tequila 30ml
- 'Cointreau' 10ml
- Orange Juice 10ml
- Lemon Juice 10ml
- Grenadine Syrup 1tsp

Made by *Shake* w/o Grenadine Syrup, pour Grenadine Syrup (do not mix)

The gradation made by Grenadine Syrup is pretty like cyclamen. Elegant and trendy taste, Good for women.

### 3.8 Tequila Sunrise

#### *Recipe*

- Tequila 45ml
- Orange Juice 90ml
- Grenadine Syrup 2tsp

Made by *Build* w/o Grenadine Syrup, pour Grenadine Syrup (do not mix).

Originate from Mexico. The gradation like the glow of the sky at sunrise looks very pretty. Proper sourness and sweetness make it fruity. Turns to Mexican Screw unless Grenadine Syrup.

### 3.9 Broadway Thirst

#### *Recipe*

- Tequila 30ml
- Orange Juice 15ml
- Lemon Juice 15ml
- Sugar 1tsp

Made by *Shake*

While the name includes “Broadway”, it was created in London by Harry Craddock, a famous bartender. The sweetness of sugar makes it mild and refreshing.

### 3.10 Matador ∇

#### *Recipe*

- Tequila 30ml
- Pineapple Juice 45ml
- Lime Juice 15ml

Made by *Shake*

“Matador” means killer or more specifically the main figure of bullfighters who gives a final thrust.

### 3.11 Tequila Daisy 🍷

#### *Recipe*

- Tequila 40ml
- Lime Juice 15ml
- Grenadine Syrup 2tsp
- Sparkling Water

Made by *Shake* w/o soda, build in sour glass w/ soda and crashed ice.

Lime and soda make it refreshing. The daisy style that is to use crashed ice also gives a refreshing impression.

### 3.12 Mexican

#### *Recipe*

- Tequila 30ml
- Pineapple Juice 30ml
- Grenadine Syrup 1dash

Made by *Shake*

Has been present since old times as is said to be the oldest Tequila-based cocktail. So fruity and tropical that you can enjoy a gorgeous feeling.



### 3.13 El Dorado 🍹

#### *Recipe*

- Tequila 45ml
- Lemon Juice 30ml
- Honey 3tsp

Garnish: Orange cut

Made by *Shake*

“El Dorado” is a utopia, which was believed to exist in a remote region of the Amazon valley. Refreshing taste given by natural sweetness of honey.

### 3.14 Tequila Sunstroke 🍹

#### *Recipe*

- Tequila 45ml
- Grapefruit Juice 90ml
- ‘Cointreau’ 2tsp

Made by *Build*

Refreshing cocktail with sweet flavor given by small amount of White Curaçao.

### 3.15 Tequila Martini 🍷

#### *Recipe*

- Tequila 45ml
- Dry Vermouth 15ml
- Olive 1

Made by *Stir*

Variant of Martini. Still dry but enjoyable and quite different taste from the original Martini.

### 3.16 El Diablo 🍹

#### *Recipe*

- Tequila 45ml
- Crème de Cassis 15ml
- Lemon Juice 10ml
- Ginger Ale properly
- Maraschino Cherry & Lemon cut (arch-shaped, optional)

Made by *Build* w/o Ginger Ale, pour Ginger Ale (do not mix).

Diablo is a Spanish word meaning devil. The red color is so fascinating that you might drink too much.

### 3.17 Mexican El Diablo

#### *Recipe*

- Tequila 45ml
- Crème de Cassis 15ml
- Lime Juice 15ml
- Ginger Ale properly
- Maraschino Cherry & Lemon cut (arch-shaped, optional)

Made by *Build* w/o Ginger Ale, pour Ginger Ale (do not mix).

## 4 Rum-Based

### 4.1 Bacardi

#### *Recipe*

- 'Bacardi' 40ml
- Lime Juice 10ml
- Grenadine Syrup 10ml

Garnish Maraschino Cherry or Strawberry

Made by *Shake*

Has to be made of Bacardi Rum. It is very famous that this restriction was ruled in the New York Supreme Court.

### 4.2 Larchmont 🍸

#### *Recipe*

- White Rum 36ml
- Orange Curaçao 12ml
- Lemon Juice 12ml

Garnish: Orange Peel

Made by *Shake*

Favorable citrus flavor. Refreshing taste with high ABV. Favorable especially in summer.

### 4.3 Tonga Punch 🍹

#### *Recipe*

- White Rum 60ml
- Orange Curaçao 20ml
- Orange Juice 45ml
- Lemon Juice 22.5ml
- Lime Juice 7.5ml
- Grenadine Syrup 2tsp

Made by *Shake* (pour into a old fashioned glass w/ crashed ice)

Favorable citrus flavor. Grenadine syrup makes it tasty and colorful.

### 4.4 Daiquiri 🍹

#### *Recipe*

- White Rum 45ml
- Lime Juice 15ml
- Simple Syrup 1–2tsp

Made by *Shake*

Daiquiri is the name of a mine in Cuba, where mineworkers used to drink Rum diluted with lime juice. One of the most popular Rame-based drinks.

#### 4.5 Acapulco (Japanese)

##### *Recipe*

- White Rum 40ml
- ‘Cointreau’ 10ml
- Lemon Juice 10ml
- Sugar (or Simple Syrup ) 1tsp

Garnish: Egg White half

Made by *Shake*

Cointreau gives characteristic flavor and body. The name is from a resort of the south area of Mexico.

#### 4.6 El Presidente (Japanese)

##### *Recipe*

- White Rum 60ml
- Orange Juice 20ml
- Lemon Juice 1tsp
- Grenadine Syrup 1tsp

Made by *Shake* or *Stir*

Mixing of sweet-and-sour orange juice and Rum makes it fruity and mild. Good for women.

#### 4.7 El Presidente (Cuban Original)

##### *Recipe*

- Light Rum 45ml
- Dry Vermouth 15ml
- Orange Curaçao (or White Curaçao ) 15ml
- Grenadine Syrup 1tsp

Garnish: Orange Peel, Maraschino Cherry

Made by *Shake* or *Stir*

#### 4.8 XYZ

##### *Recipe*

- Light Rum 40ml
- ‘Cointreau’ 10ml
- Lemon Juice 10ml

Made by *Shake*

The name “XYZ” is of the last three characters of alphabet, implying nothing is better than it. Often drunk as the final glass. Turns to Miami by changing the amount of Cointreau to 20ml and that of Lemon Juice to 1tsp. Miami turns to Miami Beach by using Whisky instead of Light Rum.

#### 4.9 Piña Colada 🍹

##### *Recipe*

- Light Rum 60ml
- Pineapple Juice 45ml
- Crème de Coconut 45ml
- Lime Juice 15ml

Garnish: Pineapple wedge & leaves, Maraschino Cherry , Cocktail Umbrella

Made by *Shake* and crashed ice

#### 4.10 Frozen Piña Colada 🍹

##### *Recipe*

- Light Rum 45ml
- Pineapple Juice 45ml
- Crème de Coconut 45ml

Garnish Pineapple wedge & leaves, Maraschino Cherry , Cocktail Umbrella

Made by *Blend* w/ 180g of ice cubes.

#### 4.11 Blue Hawaiian 🍹

##### *Recipe*

- Light Rum 45ml
- Blue Curaçao 22.5ml
- Pineapple Juice 60ml
- Crème de Coconut 22.5ml
- Lemon Juice 15ml

Garnish Pineapple wedge, Maraschino Cherry , Cocktail Umbrella

Made by *Shake*

Cousin of Piña Colada rather than Blue Hawaii but popular alongside with Blue Hawaii.

#### 4.12 Sky Diving

##### *Recipe*

- White Rum 30ml
- Blue Curaçao 20ml
- Lime Juice 10ml

Made by *Shake*

#### 4.13 Mojito ☆☆ 🍹 🍷

##### *Recipe*

- White Rum 45ml
- Tonic Water
- Sugar 2tbsp
- Lime 4slices
- Mint 6–10 leaves

Put one slice of lime and mint leaves into the glass and crash them, put two slices of lime and sugar into the glass and crash again, build with Rum and tonic water.

## 5 Wine-Based

### 5.1 American Lemonade 🍹

#### *Recipe*

- Red Wine 30ml
- Lemon Juice 40ml
- Mineral Water properly
- Simple Syrup 3tsp

Garnish: Lemon slice

Made by *Build* w/o Red Wine and pour it.

Two layers of colors look beautiful.

### 5.2 Operator 🍹

#### *Recipe*

- White Wine 90ml
- Lemon Juice 1tsp
- Ginger Ale properly

Garnish Lemon cut or slice

Made by *Build*

### 5.3 Kir 🍷 🍷

#### *Recipe*

- White Wine 60ml
- Crème de Cassis 7.5–15ml

Garnish Lemon Peer

Made by *Build*

A typical Wine-based aperitif originated in France. Dry White Wine is usually used and especially Aligoté is a preferable base wine. Turns to Cardinal by substituting Red Wine for White Wine.

### 5.4 Kir Royale 🍷 🍷

#### *Recipe*

- Champagne 60ml
- Crème de Cassis 7.5–15ml

Garnish Lemon Peer

Made by *Build*

The most popular variant of Kir. Turns to Kir Imperial by substituting Chambord or another raspberry liqueur for Crème de Cassis.

## 5.5 Sangria 🍷

### *Recipe*

- Red Wine
- Brandy (or White Rum )
- Orange Juice
- Orange quarterly slices
- other fruits (lemon, strawberry, apple, banana, pineapple, mint, etc...)
- Sugar properly (brown sugar is preferable)

Made by *Build*. Put cut fruits in a pitcher, put sugar and muddle, pour Orange Juice and Brandy, muddle, pour Red Wine and stir.

## 5.6 Blue Champagne 🍷 🍷

### *Recipe*

- Champagne 120ml
- Blue Curaçao 1tsp

Garnish: Orange Peel

Made by *Build*

Lovely clear light blue color.



## 6 Beer-Based

### 6.1 Negroni 🍷 🍷

#### *Recipe*

- Campari 45ml
- Beer properly

Made by *Build*

Red-colored beer cocktail. The sweetness of Campari and betterness of Beer miraculously harmonize with each other.

### 6.2 Irish Back Fire 🍷

#### *Recipe*

- Vodka 30ml
- Crème de Cassis 1tsp
- Guinness Beer properly

How to make: Pour Guinness Beer into a beer mug, put Vodka and Crème de Cassis into a shot glass and ignite, pour it to the beer mug with fire and stir a little bit.

Stout Beer is the most preferable as Guinness Beer and Spiritus is preferable as Vodka.

## 7 Sake-Based

### 7.1 Smurai (侍)

#### *Recipe*

- Sake 45ml
- Lime Juice 15ml
- Lemon Juice 1tsp

Made by *Stir*

Simple cocktail but sharply refreshing taste of Sake is well developed.

### 7.2 Sakenic

#### *Recipe*

- Sake 60ml
- Tonic Water
- Sparkling Water

Garnish: Orange peel

Made by *Build* w/ the ratio 1:1 of Tonic and Sparkling Waters.

Maintains the flavor of Sake but at the same time soothing taste in your throat.

### 7.3 Sake Sour

#### *Recipe*

- Sake 45ml
- Lemon Juice 15ml
- Sparkling Water
- Simple Syrup 1tsp

Garnish: Lemon slice / Maraschino Cherry

Made by *Build*

### 7.4 Nadeshiko (撫子)

#### *Recipe*

- Sake 45ml
- Grenadine Syrup 2tsp
- Lemon Juice 1tbsp
- Simple Syrup 1tsp
- Egg White 1/3

Made by *Shake*

Nadeshiko is a pink flower, particularly “*Dianthus superbus*”, and it also means *Yamato Nadeshiko* (大和撫子), a Japanese term used to praise the unadorned, clean beauty of a Japanese woman. Sweet and sour, popular with women.

## 7.5 Seiryu (清流)

### *Recipe*

- Sake 30ml
- Blue Curaçao 15ml
- Lemon Juice 1tbsp
- Lime Juice 2tsp

Made by *Shake* .

Seiryu means a clean stream. The light blue looks nice.

## 7.6 Sake-Yogurt

### *Recipe*

- Sake 30ml
- Yogurt 3tbsp
- Honey properly
- Milk properly

Made by *Build*

Curious combination but sweet, goes down easily.

## 7.7 Yogurt-Pine

### *Recipe*

- Sake 40ml
- Pineapple Juice 20ml
- Yogurt 2tbsp

Made by *Build*

## 7.8 Shirayukihime (白雪姫, Snow White)

### *Recipe*

- Sake 30ml
- Yogurt Liqueur 15ml
- Lemon Juice 15ml
- Simple Syrup 1tsp

Made by *Shake*

## 7.9 Salty Grapefruit

### *Recipe*

- Sake 45ml
- Grapefruit Juice 75ml
- Salt properly

Made by *Stir*

Turns to Solty Dog by using Vodka instead of Sake.

## 7.10 Orange Breeze

### *Recipe*

- Sake 45ml
- Orange Juice 60ml
- Tonic Water

Made by *Build*

## 7.11 Saquerinha

### *Recipe*

- Sake 50ml
- Strawberry 40g
- Sugar 1tbsp

Made by *Blend* w/ Strawberry, Sugar and 10g of ice, put it into a glass, pour Sake and put an ice cube. One more Strawberry could be garnish.

## 7.12 Sake Champagne Mojito

### *Recipe*

- Sake 45ml
- Champagne
- Lime 4slices
- Mint 6–10 leaves

Put one slice of lime and mint leaves into the glass and crash them, put two slices of lime into the glass and crash again, build with Rum and tonic water.

## 8 Others

### 8.1 Acapulco (Mexican Original)

#### *Recipe*

- Tequila 30ml
- White Rum 30ml
- Pineapple Juice 24ml
- Grapefruit Juice 15ml
- Lime Juice 15ml
- Sugar (or Simple Syrup ) 2tsp

Made by *Shake*

The Acapulco cocktail is the beautiful love child of a Hemingway Daiquiri and a Margarita.

### 8.2 Vermouth-Curaçao

#### *Recipe*

- Dry Vermouth 30ml
- Orange Curaçao 30ml

Made by *Stir*

Dry Vermouth and Orange Curaçao make it mild and refreshing. All day cocktail.

### 8.3 Beretta

#### *Recipe*

- White Wine 90ml
- Dry Gin 15ml
- Orange Curaçao 15ml
- Aromatic Bitters 2dash

Made by *Stir*

While apparently simple, full of flavor and refreshing taste. Orange Curacao and Aromatic Bitters make it further flavorful.

### 8.4 Americano

#### *Recipe*

- Campari 30ml
- Sweet Vermouth 30ml
- Sparkling Water

Made by *Build*

Typical italian cocktail.

## 8.5 Spumoni 🍹 🍹 ⓐ

### *Recipe*

- Campari 30ml
- Grapefruit Juice 30–45ml
- Tonic Water

Made by *Build*

Refreshing bitterness tastes nicely.

## 8.6 Pinkey Sour 🍹 ⓐ

### *Recipe*

- Campari 30ml
- Vodka 15ml
- Mango Juice 20ml
- Ginger Ale properly

Made by *Build*

## 8.7 Long Island Ictea 🍹

### *Recipe*

- Dry Gin 15ml
- Vodka 15ml
- Tequila 15ml
- White Rum 15ml
- White Curaçao 15ml
- Lemon Juice 15ml
- Simple Syrup 1tsp
- Coke properly

Made by *Build*

A magic cocktail which creates color and flavor of tea without using tea. Turns to Long Island Beach by using Cranberry Juice instead of Coke.

## 8.8 Zeus 🍹 ⓐ

### *Recipe*

- Campari 40ml
- Vodka 20ml

Garnish: Lemon Peel

Made by *Build*

Refreshing taste, fascinating color.

## 8.9 Baby Kir 🍹

### *Recipe*

- Crème de Cassis 10ml
- Grapefruit Juice 60ml

Garnish: Lemon Peer

Made by *Build* w/ 1 ice cube

## 8.10 Cassis Milk 🍹

### *Recipe*

- Crème de Cassis 45ml
- Milk properly

Made by *Build* w/ crashed ice or ice cubes

## 8.11 Ruby Cassis

### *Recipe*

- Crème de Cassis 30 ml
- Dry Vermouth 20ml
- Tonic Water properly

Made by *Build*

Sweet-sour taste. Ruby-like red color is impressive.

## 8.12 Blue Hawaii 🍹

### *Recipe*

- Vodka 22.5ml
- Light Rum 22.5ml
- Blue Curaçao 45ml
- Pineapple Juice 90ml
- Sweet & Sour Mix 30ml

Garnish: Pineapple wedge, Maraschino Cherry , Cocktail Umbrella

Made by *Shake*

Very popular cocktail essential in Hawaii.

### 8.13 Blue Lady 🍸

#### *Recipe*

- Blue Curaçao 30ml
- Dry Gin 15ml
- Lemon Juice 15ml
- Egg White 1

Made by *Shake*

Liqueur version of Pink Lady.

### 8.14 Curaçao Cooler 🍹

#### *Recipe*

- White Curaçao 30ml
- Vodka 15ml
- Blue Curaçao 15ml
- Lemon Juice 60ml
- Lime Juice 30ml
- Orange Juice 60ml
- Simple Syrup 30ml

Garnish Maraschino Cherry or Lime slice

Made by *Build*



## 9 Non-alcohol

### 9.1 Cinderella 🍹

#### *Recipe*

- Orange Juice 20ml
- Pineapple Juice 20ml
- Lemon Juice 20ml

Made by *Shake*

Cooking by shake enables non-drinkers to enjoy the taste of cocktails. Sweet even compared to other non-alcohol cocktails.

### 9.2 Fruit Punch 🍹

#### *Recipe*

- Orange Juice 80ml
- Pineapple Juice 60ml
- Lemon Juice 20ml
- Grenadine Syrup 3dash

Made by *Build* w/ crashed ice

Full of sweet, sour and refreshing taste of orange, pineapple and so on. Enjoyable even for non-drinkers.

### 9.3 Shirley Temple 🍹

#### *Recipe*

- Ginger Ale or Lemon-Lime Soda 130ml
- Grenadine Syrup 20ml

Garnish: Lemon or Lime 1-4cuts, Maraschino Cherry 1-4

Made by *Build*

Sweet and refreshing, recommended to women and children. It may have been invented by a bartender at Chasen's, a restaurant in West Hollywood, California, to serve then-child actress Shirley Temple. Turns to Dirty Shirley by adding 45ml of Vodka or Rum.

### 9.4 Saratoga Cooler (Non-Alcohol Moscow Mule) 🍹

#### *Recipe*

- Ginger Ale properly
- Simple Syrup 1tsp
- Lime Juice 20ml
- Lime 3cuts

Made by *Build* , decorate Lime properly.

## 9.5 Virgin Mojito 🍹

### Recipe

- Lime 4slices
- Mint 6–12leaves
- Simple Syrup 1–3tsp
- Sparkling Water

Put one slice of lime, mint leaves and a dash of sparkling water into the glass and crash them, put two slices of lime and Simple Syrup into the glass and crash again, build with sparkling water.

Good for summer. Flavor of mint is quite refreshing.

## 9.6 Summer Delight 🍹

### Recipe

- Lime Juice 30–40ml
- Grenadine Syrup 15ml
- Simple Syrup 2tsp
- Sparkling Water

*Shake* w/o sparkling water and *Build*.

## 9.7 Pussycat 🍷

### Recipe

- Orange Juice 60ml
- Pineapple Juice 60ml
- Grapefruit Juice 60ml
- Grenadine Syrup 3tsp

Made by *Shake*

Cooking by shake enables non-drinkers to enjoy the taste of cocktails. Sweet even compared to other non-alcohol cocktails.

## 9.8 Virgin Strawberry Daiquiri 🍷

### Recipe

- Strawberry 6
- Lime Juice (or Lemon Juice ) 15ml
- Simple Syrup 15ml
- Lemon-Lime Soda (optional) properly

Garnish: Strawberry , Mint

Made by *Blend* w/ 6-8 ice cubes

## 9.9 Virgin Strawberry Margarita ∇

### *Recipe*

- Strawberry 6
- Lime Juice 15ml
- Orange Juice 30ml
- Simple Syrup 15ml

Garnish: Strawberry , Lime

Made by *Blend* w/ 4-6 ice cubes. Snow style w/ Sugar.

## 9.10 Virgin Strawberry Mojito 🍹

### *Recipe*

- Strawberry 6
- Mint 4–8leaves
- Lime Juice (or Lemon Juice ) 15ml
- Simple Syrup 15ml
- Sparkling Water properly
- Lime slice for garnish

Made by *Build* in the same way as Mojito w/ crashed ice. Strawberries should also be crashed.