

# Precious Moment

February 15, 2020

Today's ingredients:

- Dry Gin
- Vodka
- Tequila
- White Rum / Light Rum / 'Bacardi'
- White Wine
- Sake
- Campari / Crème de Cassis / Kahlúa
- Orange Curaçao / White Curaçao / 'Cointreau'
- Orange Juice / Pineapple Juice / Lemon Juice / Lime Juice
- Mineral Water
- Sparkling Water / Tonic Water / Lemon-Lime Soda / Ginger Ale
- Grenadine Syrup / Simple Syrup / Sugar / Salt
- Cordial Lime / Honey
- Milk / Yogurt
- Egg White / Egg Yellow
- Lemon / Lime / Mint
- Maraschino Cherry

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## 1 Gin-Based

### 1.1 White Lady (Japanese)

#### *Recipe*

- Dry Gin 30ml
- White Curaçao 15ml
- Lemon Juice 15ml
- Lemon slice or cut (optional)

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.

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

#### *Recipe*

- Dry Gin 30ml
- White Curaçao 15ml
- Lemon Juice 15ml
- Simple Syrup 5ml
- Egg White 1/2
- Lemon slice or cut (optional)

Made by *Shake*

More foamy and fluffy because of Egg White.

### 1.3 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.

### 1.4 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.

## 1.5 Hawaiian

### *Recipe*

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

Made by *Shake*

More tropical if Pineapple Juice is used.

## 1.6 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.

## 1.7 Grenadine Fizz 🍹

### *Recipe*

- Dry Gin 45ml
- Lemon Juice 20ml
- Grenadine Syrup 20ml
- Sparkling Water
- Maraschino Cherry & Lemon slice (optional)

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.

## 1.8 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.

## 1.9 Gin Tonic 🍹 A

### *Recipe*

- Dry Gin 45ml
- Tonic Water
- Lime cut or slice (optional)

Made by *Build*

## 1.10 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.

## 1.11 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.

## 2 Vodka-Based

### 2.1 Moscow Mule

#### *Recipe*

- Vodka 45ml
- Lime Juice 15ml
- Ginger Ale properly
- Lime 3cuts
- Mint (optional)

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 Screwdriver

#### *Recipe*

- Vodka 45ml
- Orange Juice 75ml
- Maraschino Cherry (optional)

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.

## 2.5 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.

## 2.6 Russian Ballet

### *Recipe*

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

Made by *Shake*



## 3 Tequila-Based

### 3.1 Margarita 🍹

#### *Recipe*

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

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)
- Lime twisted slice (optional)

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

Makes you refreshing in summer.

### 3.3 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.

### 3.4 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.

### 3.5 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.

### 3.6 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.

### 3.7 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.

### 3.8 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.

### 3.9 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.

### 3.10 El Dorado 🍹

#### *Recipe*

- Tequila 45ml
- Lemon Juice 30ml
- Honey 3tsp
- Orange cut (optional)

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.

### 3.11 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.

### 3.12 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 Mojito ☆☆ 🍹 A

#### *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.

### 4.2 Bacardi

#### *Recipe*

- 'Bacardi' 40ml
- Lime Juice 10ml
- Grenadine Syrup 10ml
- Maraschino Cherry or Strawberry (optional)

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.

### 4.3 Larchmont 🍹

#### *Recipe*

- White Rum 36ml
- Orange Curaçao 12ml
- Lemon Juice 12ml
- Orange Peel (optional)

Made by *Shake*

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

### 4.4 Daiquiri A

#### *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 Rum-based drinks.

#### 4.5 Acapulco (Japanese) 🍹🥃

##### *Recipe*

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

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 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.

## 5 Wine-Based

### 5.1 Kir

#### *Recipe*

- White Wine 60ml
- Crème de Cassis 7.5–15ml
- Lemon Peer (optional)

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.

### 5.2 Operator

#### *Recipe*

- White Wine 90ml
- Lemon Juice 1tsp
- Ginger Ale properly
- Lemon cut or slice (optional)

Made by *Build*

## 6 Sake-Based

### 6.1 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.

### 6.2 Sakenic

#### *Recipe*

- Sake 60ml
- Tonic Water
- Sparkling Water
- Orange peel (optional)

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.

### 6.3 Sake Sour

#### *Recipe*

- Sake 45ml
- Lemon Juice 15ml
- Sparkling Water
- Simple Syrup 1tsp
- Lemon slice / Maraschino Cherry (optional)

Made by *Build*

### 6.4 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.

## 6.5 Sake-Yogurt

### *Recipe*

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

Made by *Build*

Curious combination but sweet, goes down easily.

## 6.6 Yogurt-Pine

### *Recipe*

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

Made by *Build*

## 6.7 Orange Breeze

### *Recipe*

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

Made by *Build*



## 7 Others

### 7.1 Cassis Milk

#### *Recipe*

- Crème de Cassis 45ml
- Milk properly

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

## 8 Non-Alcohol Cocktails

### 8.1 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.

### 8.2 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.

### 8.3 Shirley Temple 🍷

#### *Recipe*

- Ginger Ale or Lemon-Lime Soda 130ml
- Grenadine Syrup 20ml
- Lemon or Lime 1-4cuts (optional)
- Maraschino Cherry 1-4 (optional)

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.

### 8.4 Saratoga Cooler (Non-Alcohol Moscow Mule) 🍷

#### *Recipe*

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

Made by *Build* , decorate Lime properly.

## 8.5 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.

## 8.6 Summer Delight 🍹

### *Recipe*

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

*Shake w/o sparkling water and Build.*