



TENGU SAKE 天狗

RYUKU RICKY

Named after the ancient kingdom that once ruled over Okinawa, this is a great alternative to a G&T. The lemongrass and the satsuma bring out the wonderful tropical character from the gin and make for a refreshing but complex serve.

Ingredients

50ml Okinawa Gin

17.5ml sugar

½ satsuma juice

1 lemongrass stalk

100ml soda water



Method

Slice the lemongrass stalk lengthways and add half to a Boston tin. Add the rest of the ingredients except the soda water and the other half of the lemongrass.

Shake and strain over ice into a Collins glass. Top up with soda water and garnish with the remaining lemongrass and dehydrated satsuma.

Check out the video for this cocktail as well as our other spirits & cocktails at <http://www.tengusake.com/spirits>

Tengu Sake

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