



TENGU SAKE 天狗

SOUTH SEA SOUR

A delicious twist on the Mexican classic the Guardabosques. Fruity, foamy but surprisingly grown-up, this drink showcases how Okinawa Gin can surprise and delight a jaded bartender and enhance and elevate even the most hoary of classics.

Ingredients

40ml Okinawa Gin

20ml Midori

5ml Maraschino

15ml lime

5ml sugar

20ml chickpea water/ egg white



Method

Shake all the ingredients hard using an initial dry-shake if necessary. Strain over fresh ice into a Rocks glass and garnish with a slice of green melon.

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

Tengu Sake

www.tengusake.com

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