

HIRO COCKTAILS

SUPER HIRO

2.5 oz HIRO JUNMAI GINJO Sake
1 oz vodka
1 Japanese cucumber cut into rounds for garnish

Pour HIRO JUNMAI GINJO sake and vodka in a cocktail shaker over cubed ice and shake well. Strain into a martini glass and garnish with a slice of Japanese cucumber.



HIRO SUNRISE

2 oz HIRO JUNMAI Sake
3 oz orange juice
0.5 oz ounce grenadine cubed ice

Fill a rocks glass with ice. Add HIRO JUNMAI Sake and fill with orange juice; stir. Slowly pour in grenadine and let it settle before serving.



HIRO ON THE ROCKS

5 oz HIRO JUNMAI GINJO Sake

Pour HIRO JUNMAI GINJO Sake in a cocktail shaker over cubed ice and shake well. Strain into a glass filled with ice.



HIRO WARM

Place the open bottle in a pot with water that has almost reached boiling point and remove from stove. Allow bottle to sit for a couple of minutes until the desired temperature is reached. Serve.

The ideal temperature for hot Japanese Sake depends on individual taste preferences, ranging from 85°F to 130°F. Japanese Sake should not be heated above 140°F or boiled.



HIRO CHILLED

2.5 oz HIRO JUNMAI GINJO Sake

Pour HIRO JUNMAI GINJO Sake in chilled shot glasses. Share with friends and Kanpai! responsibly.

