

SUMIDA

cocktail base

The Best Japanese Cocktail Mixers Non-Alcoholic Concentrated Fruit Syrup

Simply add SUMIDA to any alcoholic beverage to create delicious cocktails.
It can also be added to soda/water to create a variety of soft drinks.

Shake well before use. Refrigerate after opening.

WHITE PEACH

JFC ITEM# 40207



YUZU HONEY

JFC ITEM# 40208



LYCHEE

JFC ITEM# 40209



MANGO

JFC ITEM# 82160



33.8 fl oz (1000ml)
12 BOTTLES / CASE

JFC INTERNATIONAL INC

www.jfc.com

PIL
Pacific International Liquor, Inc.

www.sakeatpil.com

Cocktail Recipes

SAKE / CHU-HI Cocktail

SAKE : SUMIDA SYRUP **1oz** : **SAKE** **3oz** : CLUB SODA or WATER **1oz**



SHOCHU/SOJU : SUMIDA SYRUP **1oz** : **SHOCHU/SOJU** **2oz** : CLUB SODA or WATER **2oz**



Sake Martini

Sumida Syrup: 1oz
House Sake or Shochu: 3oz
Soda: 1oz



Shake and pour into a martini glass.



Sake Sangria

Sumida Syrup: 1oz
House Sake: 3oz
Water or Soda: 1oz



Pour the ingredients into a 12-16oz glass filled with ice. Stir with straw. Add slices of Lemon, Orange, Grape Fruits, Apple, or pieces of grapes or berries.

Frozen Cocktails

Sumida Syrup: 1oz
House Sake or Shochu: 3oz



Combine everything in a blender with a few cubes of ice. Blend on high for 30-60 seconds. Pour into a glass.



With Sparkling Wine

Sumida Syrup: 2/3oz
Sparkling Wine: 3 1/3oz



Pour the ingredients into a flute glass.
* Bellini (Peach and Sparkling wine)
* Japanese Mimosa (Yuzu and Sparkling wine)

Flavored Nigori

Sumida Syrup: 1oz
Nigori Sake: 4oz



Pour the ingredients into 10-12oz glass filled with ice. Stir with straw.

Japanese Mojito

Sumida Syrup: 1oz
House Sake: 3oz (or Shochu/Soju 2oz)
Soda: 1oz (or 2oz) & Chopped Shiso Leaves



Pour the ingredients into 10-12oz glass filled with ice. Stir with straw.