



Shochu Recipes

Shochu is an excellent, lower alcohol (25%) alternative to premium vodka. It is distilled at lower temperatures than vodka which helps it to maintain more character on a clean, smooth frame. There are many ways to enjoy hand-crafted, premium Japanese shochu. Serve it neat or on the rocks as an aperitif, mixed with lemon, lime or grapefruit juice/pulp and a splash of club soda (commonly referred to as chu-hai), with a splash of hot water or mixed into your favorite cocktail. Here are a few of our favorite recipes. **Kanpai!**



<p>Lime Chu-Hai</p> <p>2 oz 8,000 Generations Shochu 2 oz fresh lime juice 1 oz simple syrup fill with soda water</p> <p>In a highball glass, pour the shochu, lime juice & simple syrup over ice. Stir, and fill the glass with soda water. Garnish with lime wedge.</p>	
<p>Rainy Cloud</p> <p>2 oz Black Warrior Shochu 1 oz dark rum</p> <p>Fill old-fashioned glass with ice. Add Black Warrior shochu and dark rum. Stir lightly. Garnish with a lime wedge.</p>	<p>Japanese Greyhound</p> <p>2 oz Shochu (Black Warrior or 8,000 Generations) 4 oz grapefruit juice splash of simple syrup splash of soda water</p> <p>Pour shochu and grapefruit juice into a highball glass filled with ice cubes. Add soda water, stir well, and serve.</p>
<p>Far East</p> <p>1 part 8,000 Generations Shochu 1 part Midori melon liqueur 1 part fresh lemon juice</p> <p>Shake with ice and strain into a chilled martini glass. Garnish with a slice of orange and a speared cocktail cherry.</p>	<p>Tokyo Mule</p> <p>2 oz Shochu (Black Warrior or 8,000 Generations) 1 tablespoon lime juice 3 oz Ginger Beer</p> <p>Add shochu and lime juice to a highball glass filled with ice. Add ginger beer and garnish with lime wedge.</p>