



AWAYUKI

STRAWBERRY FLAVORED GIN
SPECIALLY CRAFTED IN JAPAN



This super-premium **AWAYUKI GIN** (ah-wa-yu-kee) is made with the finest artisanal natural botanicals and the rarest white, pink, and red strawberries grown in Japan's Nara Prefecture.

AWAYUKI Strawberry Gin Cocktail

Place the strawberry, basil leaves, and sugar into a cocktail shaker, and mash well with a cocktail muddler. Add half of the ice to the cocktail shaker and place the rest into a tall glass. Pour in the gin and lemon juice, cover, and shake. Strain into the chilled glass over the ice, top with the club soda, and stir to serve.

- 1 strawberry
- 2 fresh basil leaves
- 2 teaspoons white sugar
- ice cubes
- 2 oz AWAYUKI Strawberry gin
- 1 oz fresh lemon juice
- 3 oz chilled club soda

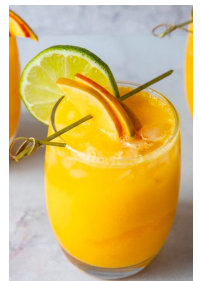


AWAYUKI Two to Mango

Add all ingredients to shaker with ice. Shake and double strain into rocks glass with ice.

- 1 ½ oz AWAYUKI Strawberry gin
- ¾ oz freshly squeezed lemon juice
- ¾ oz mango syrup
- 2 dashes Angostura Bitters

Garnish with edible flower and lemon wheel



AWAYUKI Strawberry Gin LEMONADE

Build ingredients in glass over cubed ice, fresh strawberries and lemon. Top with club soda and stir to combine

- 1 ½ oz AWAYUKI Strawberry gin
- 3 oz lemonade
- Splash of club soda

Garnish with fresh strawberry, lemon wedge and mint leaves



AWAYUKI Strawberry Gin NEGRONI

Add all ingredients to glass, add ice, stir briefly and garnish with an orange twist (strawberry optional).

- 1 ½ or 2 oz AWAYUKI Strawberry gin
- 1 ½ or 2 oz Campari
- 1 ½ or 2 oz Vermouth rosso (red, semi-sweet)
- Garnish with orange slice or orange peel



AWAYUKI Strawberry Gin FIZZ

Fresh strawberry syrup recipe:

- 1 cup chopped strawberries
- ½ cup all-natural cane sugar | may use white sugar too
- Juice of 1 lemon
- ½ cup water

- 1 ½ oz AWAYUKI Strawberry gin
- ½ oz Campari
- ½ oz orange juice
- ½ oz strawberry simple syrup (recipe above)
- Splash of lemon juice. 5 dashes orange bitters
- 2-3 oz Prosecco

Garnish with strawberries, orange slices, orange peel





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AWAYUKI Strawberry Gin Refresher

Fresh strawberry syrup recipe:

1 cup fresh strawberries, chopped (up to 2 cups if desired)
½ -1 cup all-natural cane sugar | may use white sugar too
2 teaspoons to 1/2 cup lime juice
2 tablespoons water



2 oz strawberry syrup
1 ½ or 2 oz AWAYUKI Strawberry gin
Top with Tonic Water...stir gently. Garnish with fresh strawberry

AWAYUKI Strawberry Gin MOSCOW MULE

2 oz AWAYUKI Strawberry gin
½ oz freshly squeezed lime juice
3 oz ginger beer, chilled
Garnish with fresh strawberry



AWAYUKI Gin & Club Soda or Tonic

2 oz AWAYUKI Strawberry gin
3-4 oz of club soda or tonic
Garnish with fresh strawberry



AWAYUKI Strawberry Gin MOJITO

Lightly muddle mint with simple syrup in a shaker. Add AWAYUKI strawberry gin, lime juice and ice, and give it a brief shake. Strain into a highball glass over fresh ice. Top off with club soda. Garnish with a mint sprig, lime wheel and a strawberry.

3 mint leaves
½ oz simple syrup
2 oz AWAYUKI Strawberry gin
¾ oz fresh squeezed lime juice
Top off with club soda



AWAYUKI Strawberry Gin SMASH

Place 5 strawberries, lemon juice, honey and mint leaves in a cocktail shaker. Muddle mint leaves gently. Add AWAYUKI strawberry gin and stir to combine. Fill one glass 2/3 of the way full of the strawberry mixture and ice (you can strain as well). Top off with ginger beer. Add extra mint leaves and strawberries for garnish

Juice from half a lemon
1 teaspoon honey
4-5 mint leaves
2 oz AWAYUKI Strawberry gin
2 oz ginger beer

