Saké Mule

Ingredients:

4 ounces Hakutsuru Superior sake (See optional infusion)
1 ounce Ginger Beer
1 Lime Wedge
1 Orange Wedge
1 Mint Sprig

Method:

1. Fill a copper mug or highball glass 3/4th full with ice.
2. Squeeze lime and orange wedge over ice and drop the remainder of fruit on top.
3. Add saké (infused or pure), stir.
4. Top with ginger beer and add mint sprig for garnish.
5. KANPAI!
6. OPTIONAL: Infused Saké Batch Preparation
   For every one bottle of saké, slice 1/3 cucumber into spears with the peel on. Tear 8-10 large mint leaves from the large sprig, keep top for garnish. Add 1 cup Triple Sec or citrus vodka. Combine ingredients and let sit for one day in the refrigerator.

*We also suggest Momokawa Silver and Momokawa Diamond.