

Bloody Mary

Ingredients:

- 2oz Momokawa Silver*
- 4oz Tomato Juice
- ¼ Sriracha Sauce
- 1 Dash Sesame Oil
- 1 Dash Worcestershire Sauce
- 1 Dash Celery Salt
- 2 Olives
- 1 Slice Lemon
- 1 Bok Choy

Method:

1. In highball glass stir together tomato juice, saké, Worcestershire sauce, horseradish, hot sauce, sesame oil and celery salt.
2. Fill glass with ice, then pour mixture into second glass.
3. Pour back and forth 3 to 4 times to mix well.
4. Sprinkle lemon juice and garnish with bok choy, peppers, olives, lemon wedge (or whatever else catches your fancy!)
5. KANPAI!

*We also suggest Hakutsuru Excellent, Momokawa Diamond, g joy and Yoshinogawa Shogun Road

