



# HAIKEN

Japanese Hand-Crafted Vodka



## Lychee Margarita

Add all ingredients into a shaker with ice. Shake well and pour into rocks glass rimmed with salt.

- 1 oz HAIKEN Lychee Vodka
- 1 oz O' RTE tequila blanco
- ½ oz Lime juice
- ½ oz Cointreau



## Lycheetini

Add all ingredients into a shaker with ice. Shake well and strain into martini glass. Enjoy!

- 2 oz HAIKEN Lychee Vodka
- ¼ oz Lemon Juice
- Optional: Dash of dry vermouth



## Lychee Cucumber Martini

Muddle 3 cucumbers in shaker. Add all ingredients into a shaker with ice. Shake well and strain into martini glass. Garnish with cucumber. Enjoy!

- 2 oz HAIKEN Lychee Vodka
- ½ oz Lime Juice
- ¼ oz Simple syrup (optional)



## Lychee Guava

Add all ingredients into a shaker with ice. Shake well and pour into coupe glass. Garnish with lime wheel.

- 2 oz HAIKEN Lychee Vodka
- 2 oz Guava Juice
- ½ oz Lime juice
- ½ oz Simple syrup (optional)



## Lychee Mojito

Muddle mint leaves in shaker. Add all ingredients into a shaker with ice. Shake well and strain into glass. Garnish with mint sprig. Enjoy!

- 2 oz HAIKEN Lychee Vodka
- ¾ oz Lime Juice
- ½ oz Simple Syrup (or light agave)
- 6–8 Fresh Mint Leaves
- Soda Water



## Lychee Island

Add all ingredients into a shaker with ice. Shake well and pour into rocks glass. Garnish with pineapple.

- 2 oz HAIKEN Lychee Vodka
- ½ oz Alchemist coconut syrup
- ¼ oz Lime juice
- 4 oz Pineapple juice





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## Yuzutini (Lemon Drop)

Add all ingredients into a shaker with ice. Shake well and strain into a sugar rimmed martini glass. Garnish with lemon peel and Enjoy!

- 2 oz HAIKEN Yuzu Vodka
- ¼ oz Lemon juice
- ¼ oz Grand Marnier



## Yuzu Mule

Fill copper mug with ice. Pour all ingredients into the mug. Stir with a bar spoon. Garnish with a lemon wheel. Enjoy!

- 2 oz HAIKEN Yuzu Vodka
- ½ oz Lemon juice
- 4-5 oz Ginger beer



## Yuzu Basil Smash

Add all ingredients into a shaker with ice. Shake well and strain into a rocks glass. Garnish with lemon peel and enjoy!

- 2 oz HAIKEN Yuzu Vodka
- ¾ oz Simply syrup
- ¾ oz Lemon juice
- 4 Basil leaves



## Yuzu Cucumber Cooler

Muddle cucumber in shaker. Add ingredients into shaker with ice. Shake well and strain into rocks glass. Top off with soda water. Garnish with cucumber.

- 2 oz HAIKEN Yuzu Vodka
- ½ oz Lime juice
- ½ oz Agave syrup
- 3 Cucumber slices
- Soda water



## Yuzu Spritz

Add all ingredients into a shaker with ice. Shake well and pour into wine glass. Garnish with lemon peel.

- 2 oz HAIKEN Yuzu Vodka
- 1 oz Lemon juice
- ½ oz Simple syrup
- Club soda to top off



## Tropical Yuzu Breeze

Add ingredients into a cocktail shaker filled with ice. Shake well and strain into chilled coupe glass. Garnish with dehydrated citrus wheel.

- 2 oz HAIKEN Yuzu Vodka
- 1 oz Pineapple juice
- ¾ oz Passion fruit puree (or juice)
- ½ oz Lime juice
- ½ oz Coconut syrup





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## Cosmopolitan

Add all ingredients into a shaker with ice. Shake well and strain into martini glass. Enjoy!

- 2 oz HAIKEN Original Vodka
- ½ oz Lime juice
- 1 oz Cranberry juice
- ½ oz Triple Sec



## Espresso Martini

Add all ingredients into a shaker with ice. Shake well and strain into martini glass. Enjoy!

- 2 oz HAIKEN Original Vodka
- 1 oz Coffee liqueur (Mr. Black)
- ½ oz Simple syrup
- 1 oz room temperature espresso
- 3 coffee beans



## Greyhound

Add all ingredients into a shaker with ice. Shake well and strain into martini glass. Enjoy!

- 2 oz HAIKEN Original Vodka
- 1 oz Pink grapefruit
- 1 teaspoon grenadine



## Vodka Martini

Fill a mixing glass with ice. Add vodka and dry vermouth. Stir and strain into chilled martini glass. Enjoy!

- 2 oz HAIKEN Original Vodka
- ½ oz Dry Vermouth
- Lemon twist or olive

