



Tozai
IMPORTED BY KOME COLLECTIVE

SAKE COCKTAIL
NO. 01

• TOKYO MULE •

TOZAI BLOSSOM OF PEACE
GINGER ALE

In a copper mug or glass add Tozai Blossom of Peace and Ginger Ale. Add ice and garnish with a lime slice.



TOZAI
BLOSSOM OF PEACE

Local, all-natural aodani plums are soaked in Tozai sake for over three months resulting in an incredibly balanced sake with tart, juicy acidity on the finish.



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SAKE COCKTAIL
NO. 02

• SPRITZ ARIGATO •

TOZAI NIGHT SWIM
SODA WATER

Fill glass with ice. Add Tozai Night Swim and top with soda water.



TOZAI
NIGHT SWIM

Light & refreshing with notes of banana, baked pear and hints of caramelized pineapple. Tozai represents the balance between Japan's east & west and honors the Japanese koi fish.



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SAKE COCKTAIL
NO. 03

• AMERICANO IN KYOTO •

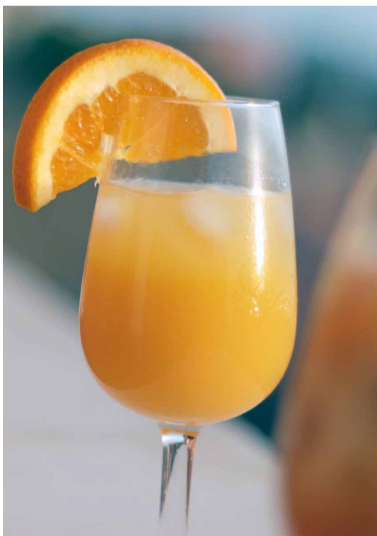
TOZAI TYPHOON
SPARKLING WINE
CAPPELLETTI

Fill glass with ice. Add Tozai Typhoon, sparkling wine and cappelletti. Stir and garnish with citrus.



TOZAI
TYPHOON

Round & rustic with aromas of banana bread and hints of spice. Typhoon has the flexibility to work well in a variety of mixed drinks and cocktails.



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SAKE COCKTAIL
NO. 04

• MIMOSA AS DAFFODILS •

TOZAI LIVING JEWEL
ORANGE JUICE
SPARKLING WINE

In a wine glass add Tozai Living Jewel and orange juice. Top with sparkling wine and garnish with an orange slice.



TOZAI
LIVING JEWEL

Named after Japan's colorful koi fish that represent good fortune & luck. Flavors of white grape, anise and sweet rice.