## SUSHI-SHI®

## SAN-ETINI

Yields 1 Cocktail

## INGREDIENTS

- 0.5 oz. St Germain Elderflower Liqueur
- 1 oz. Nikka Coffey Gin
- 1.5 oz. Kurosawa Junmai Daiginjo Sake\*
- 2 dashes Regan's Orange Bitters
- Lemon Peel
- Edible Flower for Garnish

## METHOD

- 1. Combine all ingredients in mixing glass with ice, stir, and strain into a Nick & Nora glass.
- 2. Express a lemon peel swath over the glass.
- 3. Garnish with an edible flower such as Alyssum.





\* Feel free to substitute the type of sake as needed. You can use a "junmai daiginjo" or any sake that is clean and crisp.