

純米吟醸酒

Hiro

HANDCRAFTED AND BOTTLED
IN NIIGATA-JAPAN



Extraordinary
Cocktails

Hiro Sake Brewery – Murakami (Niigata prefecture)

HIRO Sake is made by the oldest Kura (brewery) in the Niigata Prefecture of Japan. The oldest of the 14 original local Kura, has been in operation since 1635 AD. TAIYO SHUZO BREWERY's history began when the 14 local Kura merged to form one company in 1945. This renown brewery is an eleven-time Gold Medal winner at the largest and most acknowledged Sake competition in Japan, the National New Sake Awards.

Inspired by the ancient recipe of Hiroemon Takeda, the renowned Samurai and Sake connoisseur, HIRO is crafted by our own Toji (master brewer) and by adhering to traditional Japanese requirement of making Sake. HIRO Sake is the new premium Sake that bridges the heritage of the past with the way we drink today.



IMPORTED FROM JAPAN

Hiro

純米吟醸酒

JUNMAI GINJO SAKE

IMPORTED FROM JAPAN

ALC. 15% BY VOL. 720ML



SILVER MEDAL

2015 San Francisco International Wine Competition



CHAIRMAN'S TROPHY

2013 Ultimate Wine Challenge



GOLD MEDAL

2012 NY World Wine & Spirits Competition



GOLD AWARD

2012 Spirits International Prestige Awards

HIRO RED

Junmai Tokubetsu Sake (Traditional Brew)

Rice Polishing (Seimai buai): 60%

Sake Meter Value (SMV): +4 (Dry)

Acidity: 1.6

Alc. 15% by Vol.

Naturally Gluten Free





BEST OF NATION

2016 San Francisco International Wine Competition



BEST OF NATION

2015 San Francisco International Wine Competition



DOUBLE GOLD

2015 San Francisco International Wine Competition
(95 points out of 100)



CHAIRMAN'S TROPHY

2013 Ultimate Wine Challenge



GOLD MEDAL

2012 NY World Wine & Spirits Competition



GOLD AWARD

2012 Spirits International Prestige Awards



HIRO BLUE

Junmai Ginjo Sake (Special Brew)
Rice Polishing (Seimai buai): 55%
Sake Meter Value (SMV): +3 (Dry)
Acidity: 1.3
Alc. 15% by Vol.

Naturally Gluten Free



酒の中に真あり

"sake no
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HIRO SUNRISE

2 oz Hiro Red
3 oz orange juice
1/2 oz grenadine

Preparation: Fill a rocks glass with ice. Add sake and fill with orange juice; stir. Slowly pour in grenadine and let it settle before serving.



Naturally Gluten Free



HIROMASA

(Translation: Straightforward Just)

Hiro Ginger-lime (Moscow mule style)

1 1/2 oz Hiro Blue

1/2 oz fresh lime juice

1/2 cup ginger beer

lime wedge for garnish

Combine the sake, lime juice, and ginger beer in an ice filled glass. Stir, and garnish with the lime wedge.



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HIROSHI

(Translation: Generous Tolerant)

Hiro Peach Cocktail

1 thick slice of ripe peach
1 1/2 oz Hiro Red
1 oz Dolin Blanc vermouth
3/4 oz lemon juice
1/2 oz simple syrup

In a cocktail shaker, muddle the peach slice then add the remaining ingredients. Shake with ice until well chilled then strain through a mesh strainer into a cocktail glass. Garnish with a thin slice of peach.





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HIROYUKI

(Translation: Great Journey)

Margarita-style Hiro

2 oz Hiro Blue

1 oz Cointreau

1 oz lime juice

1 tsp. simple syrup

Shake all ingredients with ice until chilled. Dump the cocktail along with the ice into a salt rimmed glass (salt rim optional), and serve.



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HIROMITSU

(Translation: Spacious Light)

Hiro Spritz

1 oz Hiro Blue
1 1/2 oz Aperol
4 oz Prosecco
splash of soda water

Combine all ingredients in a large wine glass with ice cubes.
Garnish with an orange wedge.





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HIRO YUZU

(Translation: Japanese Grapefruit)

Grapefruit Ginger Lemongrass Hiro Cocktail

1 tsp. finely chopped lemongrass

1/2 tsp. finely chopped ginger

1 Tbs. sugar

1 Tbs. lemon juice

2 oz Hiro Red

1/2 cup fresh squeezed grapefruit juice

In a jar or bowl, smash the lemongrass, ginger, and sugar together to leech the oils and juices out of the herbs and into the sugar. Add the lemon juice and sake and let stand for 5 minutes, then strain. Discard the lemongrass and ginger solids and add the flavored sake mixture to a tall glass. Top with the grapefruit juice, stir, then fill the glass with ice and serve.



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HIROMI

(Translation: Abundant Beauty)

Old-fashioned inspired Hiro

2 oz. Hiro Red
1 oz. Lillet Blanc aperitif wine
4 drops orange bitters
orange slice for garnish

Stir all ingredients with ice until well chilled and strain into a rocks glass over large ice cubes. Garnish with a slice of orange or twisted orange peel.



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EPIC HIRO

Pineapple Hiro Cocktail

2 oz Hiro Blue

1 oz roasted pineapple syrup

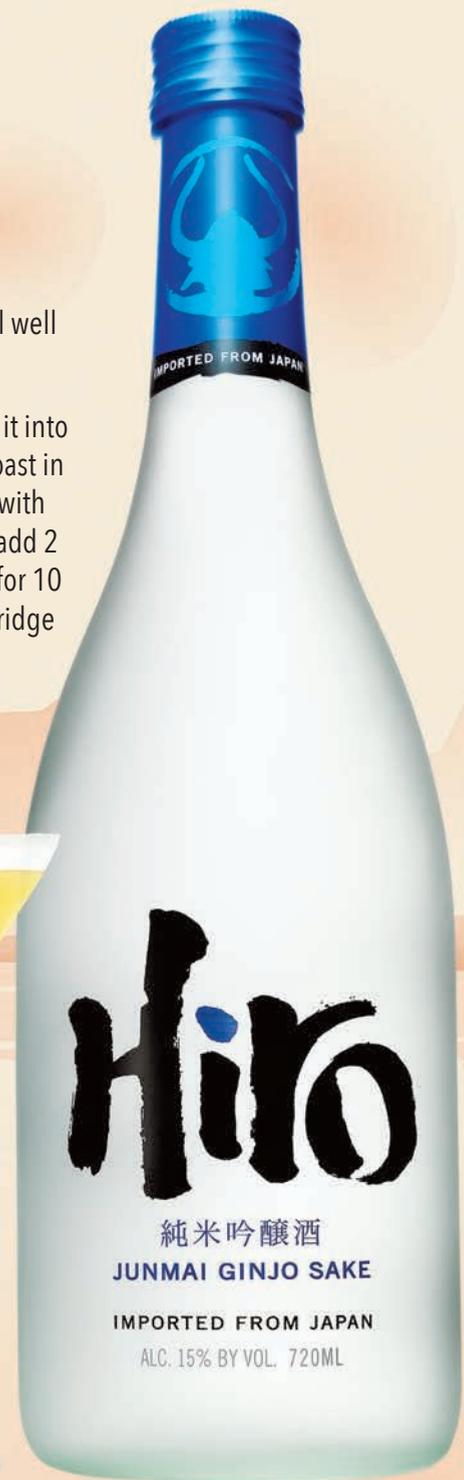
1 oz lemon juice

Combine all ingredients in a cocktail shaker and shake with ice until well chilled. Strain into a cocktail glass.

To make pineapple syrup, peel a ripe pineapple, quarter it and slice it into 1-inch chunks. Spread the pineapple pieces on a baking pan and roast in the oven at 400F for about 30 minutes, until deep yellow and juicy with brown spots starting to appear. Transfer to a large cooking pot and add 2 1/2 cups sugar and 1 cup water. Bring to a boil, cover, and simmer for 10 minutes. Strain, and keep the syrup in an airtight container in the fridge for up to 1 week.



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HIRONORI

(Translation: Benevolent Ruler)

Bijou-inspired Hiro

2 oz Hiro Red

1/2 oz Green Chartreuse liqueur

1/2 oz sweet vermouth

1/4 oz cinnamon syrup

Stir all ingredients with ice until well chilled (about 30 seconds) then strain into a cocktail strainer.

To make cinnamon syrup, combine 1/2 cup sugar, 1/2 cup water, and 1 stick of cinnamon broken into pieces in a small saucepan. Bring to a boil, stirring to dissolve sugar. Reduce heat to a simmer, then simmer, covered, for 10 minutes. Remove from heat and strain. Keeps in the fridge in a covered container for at least 2-3 weeks.





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HIRO REMON KISU

(Translation: Big Lemon Kiss)

Honey-vodka Hiro Cocktail

1 1/2 oz vodka

3/4 oz Hiro Blue

1/2 oz honey syrup (to make honey syrup
combine equal parts honey and water and stir
until the honey dissolves)

1/4 oz lemon juice

1/4 oz orange juice

Combine all ingredients in a cocktail shaker.
Shake with ice until well chilled then strain
into a cocktail glass. Garnish with a lemon
twist.

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HIROHITO

(Translation: Plentiful Benevolence)

Mint-Champagne Hiro Cocktail

6-8 mint leaves

1 1/2 oz Hiro Blue

3/4 oz simple syrup

3/4 oz lime juice

3 oz champagne (or other dry sparkling wine), chilled

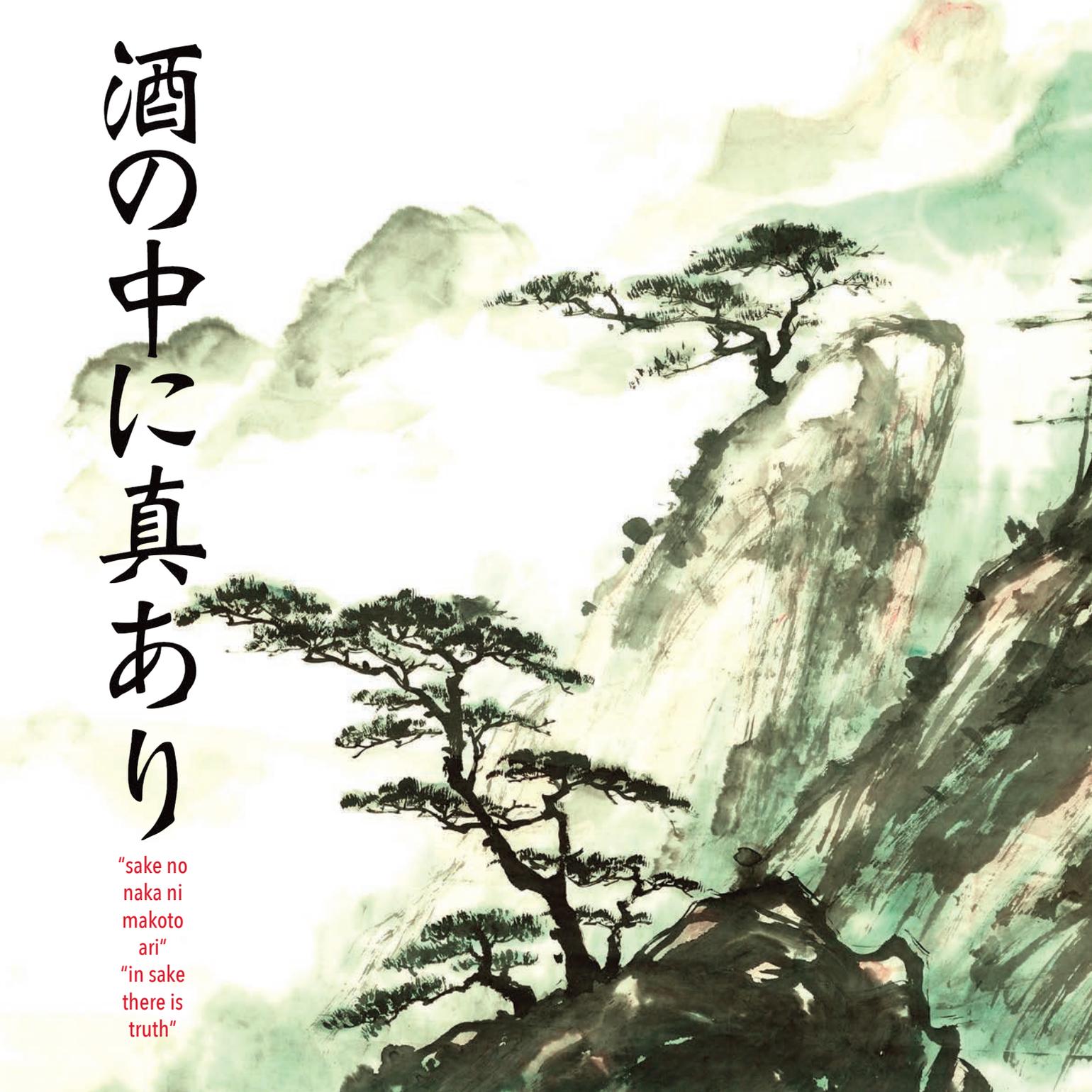
sprig of mint for garnish

Muddle the mint leaves in a cocktail shaker. Add the sake, simple syrup, and lime. Fill the shaker half full with ice and shake until well chilled. Strain into a wine glass and top with the champagne. Garnish with a sprig of mint.



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HIROSHIKO

(Translation: *Shining Star*)

Watermelon Hiro Cocktail

2 oz Hiro Blue
2 oz watermelon juice (recipe below)
1 oz simple syrup
1 oz lime juice
splash of soda water

Combine the sake, watermelon juice, simple syrup, and lime juice in a tall ice filled glass. Stir, then top with a splash of soda water.

To make watermelon juice: add 3 cups chopped watermelon and a pinch of salt to a blender. Blend until smooth (about 30 seconds) then strain through a fine strainer and discard the pulp. Store the juice in a covered container in the refrigerator for up to 5 days (the juice will separate over time, just stir to recombine).



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HIROMICHI

(Translation: Generous Path)

Pomegranate Hiro Martini

2 oz Hiro Red

1 oz pomegranate liqueur (eg PAMA)

3/4 oz lime juice

Shake all ingredients with ice until well chilled, then strain into a cocktail glass.



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HIRO HARUTO

(Translation: Sunshine)

Hiro Cucumber-lavender Cocktail

1 1/2 oz Hiro Blue

1 oz lavender syrup (recipe below)

1 oz lime juice

4 slices of cucumber plus an extra for garnish

Combine all the ingredients in a cocktail shaker and fill the shaker half full with ice. Shake until well chilled, then strain into a cocktail glass and garnish with a slice of cucumber

Lavender syrup:

1/2 cup sugar, 1/2 cup water, 1/2 Tbs. lavender flowers

Combine all ingredients and bring just to a boil, stirring to dissolve the sugar. Remove from heat and allow to steep for 10 minutes then strain. Store in a tightly sealed container in the fridge for up to 2 weeks.

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HIROKO

(Translation: Magnanimous)

Hiro Negroni

1 oz Hiro Red

1 oz Campari

1 oz Red (sweet) vermouth

Stir all ingredients with ice until well chilled.
Strain into a cocktail glass and garnish with a
twist of orange peel.





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HIRO RAZUBERI

(Translation: Succulent Raspberry)

Hiro Raspberry Cocktail

5 raspberries

2 oz Hiro Red

1 oz vodka

$\frac{3}{4}$ oz lemon juice

$\frac{3}{4}$ oz simple syrup

Muddle the raspberries gently in a cocktail shaker. Add the remaining ingredients to the shaker and fill the shaker half full with ice. Shake until chilled, then strain through a mesh strainer into a martini glass.



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HIRO ICHIGO YUKI

(Translation: Strawberry Snow)

Hiro Strawberry Cocktail

2-3 ripe strawberries

1 Tbs. simple syrup

1 ½ oz Hiro Red

tonic water

lime wedge

strawberry for garnish

In a tall cocktail glass, muddle the strawberries with the sugar. Add the sake and stir. Fill the glass with ice and top with tonic water. Squeeze in the lime wedge, stir and garnish with a strawberry.





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HIRO HARUNA

(Translation: Verdant Spring)

Basil-Lemon Hiro Sour

5 fresh basil leaves
1 1/2 oz Hiro Blue
1 oz vodka
3/4 oz simple syrup
3/4 oz lemon juice
basil leaf for garnish

Muddle the basil leaves in the bottom of a cocktail shaker, add the remaining ingredients (except garnish) and shake with ice until chilled. Strain into a cocktail glass and garnish with a basil leaf.

A watercolor illustration featuring a cluster of pink cherry blossoms with green and brown leaves on the left. Two red, lantern-like structures with gold tassels hang from the right. In the bottom right corner, there is a small cluster of three dark red cherries with green leaves.

HIRO SAKURA

(Translation: Cherry Blossom)

Cherry Hiro

2 oz Hiro Blue

1 1/2 oz cherry-vanilla syrup

1/2 oz lime juice

soda water

Combine the sake, cherry syrup and lime juice in a tall ice filled glass, then top with soda water. Garnish with a cherry and serve.

To make cherry syrup, combine 8 oz fresh or frozen pitted cherries, 1/3 cup sugar, and 1 cup water in a saucepan. Bring to a boil, then reduce heat to a simmer and simmer for 30 minutes. Remove from heat and stir in 1/2 tsp. vanilla. Allow to cool then strain. Reserve the cherries for garnish or other uses and use the syrup for drinks.

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SUPER HIRO

2 1/2 oz Hiro Blue
1 oz vodka
1 slice Japanese cucumber, for garnish

Pour sake and vodka in a cocktail shaker over cubed ice and shake well. Strain into a glass and garnish with a slice of Japanese cucumber.



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Hiro Sake
www.hirosake.com
BE A HIRO, DRINK RESPONSIBLY

IMPORTED BY HIRO SAKE USA, MANHASSET, NY, PRODUCT OF JAPAN

Book design by Natalija Walbridge
Cocktail recipes by Emily Vikre
Watercolor art by Mariusz Szmerdt www.sumi-e.pl

The magic of Japanese Sake lies in its extreme versatility. It is said that Japanese Sake is made like a beer but drinks like a wine. To be accurate, Japanese Sake is its own category of alcoholic beverage and its affinity for food spans the beer-to-wine spectrum. It has become so much more than a drink to be served 'chilled' or warm with Japanese food.

Now, Japanese Sake is a gourmet addition to any dinner table and can be enjoyed paired with cheese, chocolate, and all varieties of ethnic foods. Japanese Sake can also be used in an infinite number of cocktails, usually standing in for white spirits such as vodka, rum or gin and with only half the alcohol of traditional spirits. Naturally gluten free.

www.hirosake.com

