

SUSHI-SAN®

DON'T LOOK DOWN

Serving Size: 1

INGREDIENTS FOR DON'T LOOK DOWN COCKTAIL

2 oz Fusion Verjus Rouge

1 oz grapefruit juice

1 oz 5-Spice Syrup

star anise



INGREDIENTS FOR 5-SPICE SYRUP

1 Tbsp. star anise

2 Tbsp. whole cloves

3 Tbsp. Chinese cinnamon, broken into pieces

1 Tbsp. sesame seeds

2 Tbsp. Szechuan peppercorns, cracked

1 Tbsp. fennel

1 cup water

½ cup granulated sugar

METHOD FOR 5-SPICE SYRUP

1. Lightly toast sesame seeds in a small, dry saucepan and heat over medium-high.
2. Add all remaining spices and toast until fragrant, about 3-4 minutes.
3. Add water and sugar, bring to a boil and let simmer for 15 minutes.
4. Strain into a bottle, cover and keep refrigerated for up to 2 weeks.

Continue on Next Page



SUSHI-SAN[®]

Continued from Previous Page

METHOD FOR DON'T LOOK DOWN COCKTAIL

1. Combine Fusion Verjus Rouge, grapefruit juice, and the 5-spice syrup into a cocktail shaker.
2. Add one large ice cube to the shaker & give it a medium shake.
3. Strain the cocktail into a tall coupe.
4. Garnish with a star anise and enjoy!

