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Ryland Peters & Small 1788796764

Tokyo Bar: Japanese-Style Cocktails & Izakaya Snacks Instruction Manual

Official Guide for ISBN 1788796764

INTRODUCTION

This manual accompanies the "Tokyo Bar: 65 recipes for Japanese-style cocktails and izakaya snacks" book, ISBN 1788796764, published by Ryland Peters & Small. It provides an overview of the book's content and approach to Japanese bartending and snack preparation.

The book draws inspiration from the Japanese style of bartending, offering a collection of cocktail recipes that feature fresh, fruity flavors alongside more savory notes like matcha, sansho, miso, and sesame. It also includes ideas for complementary bar snacks.

In Japanese culture, bartending is considered an art form, with significant emphasis on precision and the creation of clean, well-balanced flavors. The recipes prioritize thoughtful combinations of ingredients over high alcohol content, making them suitable for those who value "quality over quantity" in their beverages. These easy-to-sip concoctions, infused with real fruits, teas, and subtle umami flavors, offer a refreshing perspective on cocktail creation.

BOOK OVERVIEW

The book is structured to guide readers through various categories of Japanese-inspired drinks and snacks. While a full table of contents is within the book itself, key sections include:

- **Mizuwari & Highballs:** Classic and contemporary Japanese long drinks.
- **Fizz & Fruit:** Recipes focusing on effervescent and fruit-forward cocktails.
- **Stirred & Infused:** Techniques and recipes for more complex, spirit-forward drinks.
- **Iced Teas & Frozen Cocktails:** Refreshing options for warmer days.
- **Umami Adventures:** Exploring savory and unique flavor profiles in cocktails.
- **Izakaya Snacks:** Recipes for small dishes that complement the drinks.

TOKYO bar

65 RECIPES FOR JAPANESE-STYLE
COCKTAILS & IZAKAYA SNACKS



Image Description: The front cover of the "Tokyo Bar" cookbook. It features two beautifully garnished cocktails in short glasses, with a bottle in the blurred background. The title "TOKYO bar" is prominently displayed at the top, followed by "65 RECIPES FOR JAPANESE-STYLE COCKTAILS & IZAKAYA SNACKS".

SAMPLE RECIPES & TECHNIQUES

Nashi Sour



Nashi Sour

A nashi is a beautifully crisp and juicy Japanese pear, with thirst-quenching sweetness and creamy-white flesh. Nashi Pear liqueur is used in this twist on a whisky sour to add crispness to the drink, which is then lengthened with soda.

40 ml/1½ fl oz. Chivas Regal Mizunara Whisky
10 ml/2 teaspoons Nashi Gold Liqueur, Rien Nashi Pear Liqueur, or similar
30 ml/1 fl oz. sugar syrup (1:1 sugar to water ratio)
10 ml/2 teaspoons egg white
15 ml/½ fl oz. freshly squeezed lime juice
1 dash Angostura bitters
soda water, to top up
orange zest (squeezed and discarded), to serve
edible flower, to garnish

Combine the whisky, nashi pear liqueur, sugar syrup, egg white, lime juice and bitters together in a cocktail shaker and dry shake without ice first to emulsify the egg white. Add some ice and shake again, then strain through a fine-mesh sieve/strainer into a glass tumbler and top up with soda water. Squeeze the orange zest to express the citrus oils over the drink and discard. Garnish with an edible flower.

FIZZ & FRUIT 29

Image Description: A Nashi Sour cocktail presented in a tall glass with a frothy top, garnished with a small yellow edible flower. The background shows traditional Japanese dolls and a dark container with dried poppy pods, suggesting an artistic and cultural context.

The Nashi Sour is a crisp and juicy Japanese pear-inspired cocktail, offering a refreshing sweetness and creamy texture. This variation incorporates Nashi Pear liqueur to enhance the drink's crispness, topped with soda for effervescence.

Ingredients:

40 ml/1½ fl oz. Chivas Regal Mizunara Whisky
10 ml/2 teaspoons Nashi Gold Liqueur, Bien Nashi Pear Liqueur, or similar
30 ml/1 fl oz. sugar syrup (1:1 sugar to water ratio)
10 ml/2 teaspoons egg white
15 ml/½ fl oz. freshly squeezed lime juice
1 dash Angostura bitters
Soda water, to top up

Orange zest (squeezed and discarded), to serve

Edible flower, to garnish

Method:

Combine the whisky, nashi pear liqueur, sugar syrup, egg white, lime juice, and bitters together in a cocktail shaker. Dry shake (without ice) first to emulsify the egg white. Add some ice and shake again, then strain through a fine-mesh sieve/strainer into a glass tumbler. Top up with soda water. Squeeze the orange zest over the drink to express its oils, then discard the zest. Garnish with an edible flower.

Plum Iced Tea

Plum Iced Tea

Plum wine, also known as umeshu, is a delicious liqueur with a sweet fruity flavour. Here it balances the fragrant bitterness of black tea to make a refreshing and unusual iced tea. For a non-alcoholic version simply top up a measure of fermented plum cordial with cold black tea.

15 ml/½ fl oz. Fermented Plum Cordial*

15 ml/½ fl oz. plum wine

50 ml/1⅓ fl oz. cold black tea

soda water, to top up

fresh plum slices, to garnish

Pour the plum cordial, plum wine and cold black tea into a highball glass full of ice and stir. Top up with soda water and garnish with slices of fresh plum.

***FERMENTED PLUM CORDIAL:** 100 g/3½ oz. chopped plums (stones/pits removed), 5 g yeast (preferably White Labs sake yeast), 500 ml/2 cups water, 60% caster/granulated sugar by weight, 1% citric acid by weight

Combine the chopped plums and yeast in a large mason/kilner jar, then cover with the water and stir. Seal the jar and leave to ferment at room temperature for 8–10 days. Taste every 2–3 days after the first 6 days – once the water tastes of the fruit and the flavour is intense enough, strain through a coffee filter. Weigh the fermented plum juice, then measure out 60% of that weight in sugar and 1% in citric acid. Add to the juice and stir in until dissolved. Bottle and store the cordial in the refrigerator for up to 3 weeks.

72 ICED TEAS & FROZEN COCKTAILS



Image Description: A vibrant glass of Plum Iced Tea filled with ice and garnished with a slice of plum. It sits on a dark, textured surface next to a traditional black Japanese teapot, suggesting a blend of classic and modern elements.

Plum wine, also known as umeshu, is a delicious liqueur with a sweet, fruity flavor. This recipe balances the fragrant bitterness of black tea to create a refreshing and unusual iced tea. For a non-alcoholic version, simply use a measure of fermented plum cordial with cold black tea.

Ingredients:

15 ml/½ fl oz. Fermented Plum Cordial*

15 ml/½ fl oz. plum wine

50 ml/1¾ fl oz. cold black tea

Soda water, to top up

Fresh plum slices, to garnish

Method:

Pour the plum cordial, plum wine, and cold black tea into a highball glass full of ice. Top up with soda water and garnish with slices of fresh plum.

**FERMENTED PLUM CORDIAL: 100 g/3½ oz. chopped plums (stones removed), 3 g yeast (preferably White Labs sake yeast), 500 ml/2 cups water, 60 g/2 oz. caster/granulated sugar by weight, 1% citric acid by weight.*

Combine the chopped plums and yeast in a large mason/kilner jar, then cover with the water and stir. Seal the jar and leave to ferment at room temperature for 8–10 days. Taste every 2–3 days after the first 6 days – once the water tastes of the fruit and the flavor is intense enough, strain through a coffee filter. Weigh the fermented plum juice, then measure out 60% of that weight in sugar and 1% in citric acid. Add to the juice and stir until dissolved. Bottle and store the cordial in the refrigerator for up to 3 weeks.

Shiso Martini & Shiso Vodka Soda

Shiso Martini

Shiso is a beautiful green and purple leaf used throughout Japanese cuisine. Its delicate flavour combines well with vermouth in this martini. The measure is kept small so that the drink doesn't warm too much in the glass.

50 ml/1⅓ fl oz. Shiso Vodka* Place a small coupe glass in the freezer. Pour the vodka and vermouth into a mixing glass full of ice. Stir well, then strain into the frosted coupe glass. Garnish with a small shiso leaf.

**SHISO VODKA: 300 ml/10½ fl oz. vodka, 3 g fresh shiso leaves*

Add the shiso leaves to the vodka and then leave to steep for 2 hours at room temperature. Bottle and keep in the refrigerator for up to 1 month.

Shiso Vodka Soda

Shiso is part of the mint family and has a unique grassy, peppery flavour. It gives a perfect little twist on this classically 'clean' drink.

40 ml/1⅓ fl oz. Shiso Vodka* Combine the shiso vodka and acidulated syrup over ice in a highball glass. Briefly stir, then top up with soda. Garnish with an edible flower.



Image Description: Two shiso-based cocktails are displayed. On the left, a tall glass contains a clear drink with ice and shiso leaves, accompanied by a small bowl of green snacks. On the right, a martini glass holds a pale drink garnished with a red flower and a shiso leaf. Fresh shiso leaves are also visible in the foreground.

Shiso Martini:

Shiso, a beautiful green and purple leaf used in Japanese cuisine, combines well with vermouth in this martini. The drink is kept small to ensure it doesn't warm too much in the glass.

50 ml/1¾ fl oz. Shiso Vodka*

10 ml/2 teaspoons dry vermouth

Small shiso leaf, to garnish

Place a small coupe glass in the freezer. Pour the vodka and vermouth into a mixing glass full of ice. Stir well, then strain into the frosted coupe glass. Garnish with a small shiso leaf.

**SHISO VODKA: 300 ml/10½ fl oz. vodka, 3 g fresh shiso leaves.*

Add the shiso leaves to the vodka and then leave to steep for 2 hours at room temperature. Bottle and keep in the refrigerator for up to 1 month.

Shiso Vodka Soda:

Shiso is part of the mint family and has a unique grassy, peppery flavor. It gives a subtle twist to this classically 'clean' drink.

40 ml/1½ fl oz. Shiso Vodka*

5 ml/1 teaspoon Acidulated Sugar Syrup (Page 7)

Soda water, to top up

Edible flower, to garnish

Combine the shiso vodka and acidulated syrup over ice in a highball glass. Briefly stir, then top up with soda. Garnish with an edible flower.

ADDITIONAL RESOURCES

For a complete list of recipes, detailed techniques, and an extensive index, please refer to the physical book. The book also includes sections on:

- Essential bar tools and glassware.
- Guidance on sourcing unique Japanese ingredients.
- Tips for presentation and garnishing.

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Image Description: A page from the "Tokyo Bar" book displaying its table of contents. Major sections listed include "Introduction", "Mizuwari & Highballs", "Fizz & Fruit", "Stirred & Infused", "Iced Teas & Frozen Cocktails", "Umami Adventures", and "Izakaya Snacks". Two cocktails are visible at the bottom of the page.

PUBLISHER INFORMATION

This book is published by **Ryland Peters & Small**, known for their beautifully photographed recipe collections. The content is curated by their expert food and drink editors, drawing from highly-regarded drinks writers. For further inquiries or support regarding the publication, please contact the publisher directly via their official channels.

