

# hum-ergy SUSHI-SASHIMI-TERIYAKI

“Raise Your Spirit with Bold Flavor and Crimson Red Patina of hum Botanical Spirit”

## hum & Soda

- Rock glass full of ice
- 1.5 ounces of hum
- Top with Soda
- Squeeze of lime
- 109 calories

## Hibiscus Saketini

- Equal Parts hum, Sake (or Soju) and Sour Mix
- Garnish with Pickled Ginger

## Japanese Mojito

- 1 lime cut in 1/8ths, bitter white pithes removed
- Dozen Shiso Leaves
- Muddle and add 1.5 ounces hum
- Finish with green tea and a splash of soda

## Red Dragon Sangria

- 3 parts Riesling, 1 part hum, splash soda on rocks in a wine glass
- Garnished with chopped pineapple and cantelope

## Rojo Cider

- 1 part Scotch
- 1 part hum
- 4 parts hot cider or chilled sparkling cider
- Garnish with cinnamon stick or apple slice

## Tokyo humBrew

- Sapporo & hum (1.5 ounce chilled hum in a Sapporo)

## Hibiscus Haze

- Hot Sake & hum

## Lucky Red Gingerale

- 1.5 ounces hum, gingerale, tall, garnish with Cucumber & Shiso Leaf

## Rejuvenation

- 1 part hum in 3 parts Hot Green Tea
- Lemon Twist

## hum & Plum Fizz

- .75 ounce each hum and Plum wine, tall, soda

## Lucky Red Shoju Cosmo

- Equal parts Shoju, hum, sour mix
- Shake/strain/up
- Splash Sparkling Wine
- Lemon Twist

## hum-TEA-ni

- 1 part hum
- 1 part Orange Vodka
- 2 parts Jasmine Tea
- 1 part honey sour
- Shake/strain/up