KIKKOMAN

Red Koi Cocktail

Total time **10 mins** **10 mins** preparation time

Nutritional facts (per portion):
799 kJ / 191 kcal

INGREDIENTS

2 portion(s)

Equipment: 1 shakers and 1 strainers

Ingredients for drinks:

100 ml	gin
60 ml	lime juice
20 ml	maple syrup
2 dash	Kikkoman Naturally Brewed Soy Sauce
160 ml	sangrita picante (spiced tomato juice)
16	ice cubes (ice cube weight around 20 g)

For decoration:

4 pinch	of shichimi togarashi
2	sticks of celery (approx. 14 cm long, per stick)

PREPARATION

Step 1

100 ml gin - **60 ml** lime juice - **20 ml** maple syrup - **2 dash** Kikkoman Naturally Brewed Soy Sauce - **160 ml** sangrita picante (spiced tomato juice) - **16** ice cubes (ice cube weight around 20 g)
Pour all the ingredients and half of the ice into the cocktail shaker. Shake vigorously and strain into 2 cocktail glasses or tumblers filled with the remaining ice.

Step 2

2 pinch of shichimi togarashi - **2** sticks of celery (approx. 14 cm long, per stick)
Decorate each cocktail with a stick of celery and sprinkle with 2 pinches of shichimi togarashi.