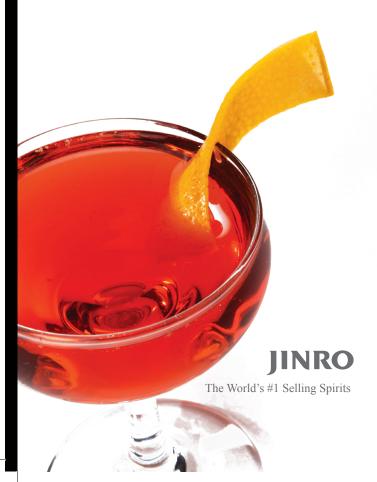
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# Cocktails



## **JINRO**

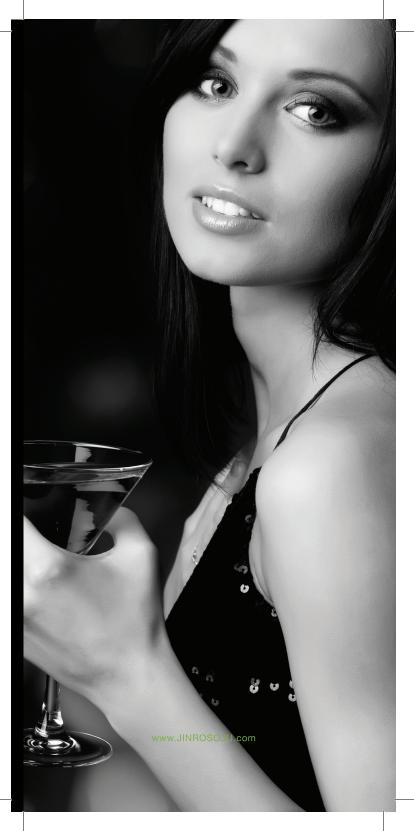
#### Soju? What is it?

Soju is distilled spirits from Korea made from selected crops (rice, sweet potatoes, and tapioca) and from the purest of waters. It is clear and looks similar to yodka.

However, the flavor is nothing like vodka; it has a subtle sweetness to it with a softer, smoother finish.

#### Is Jinro Soju the Best?

Jinro Soju is the number 1 Spirits Brand in the World by the sales volume. It has been ranked on the top among the world's million-case spirits brands since 2002 according to the UK magazine, Millionaires' Club.



## JINRO

#### How do you drink it?

Comparatively low alcohol content and the flavor of soju make it easy to drink soju shots. Matter of fact, it is best when consumed chilled or on the rocks, accompanying any type of delicious meals.

TIP: Recommendations for optimum chilling:

- 1. Leave in the freezer for 3 hrs. Give it a couple of shakes. This will give you slush soju shots;
- 2. Refrigerate for about 5 hours; 3. Use a cocktail shaker, simply add ice and Jinro soju, and you'll have the best chilled straight soju shots. 3. Use a cocktail shaker, simply add ice and Jinro soju, and you'll have the best chilled straight soju shots.

#### J-Beer

Manufacture your ideal Jinro and Beer Mix.

#### J-Shot

Enjoyed ice cold straight or on the rocks.

#### J-Cocktail

Base ingredient for cocktails and infusions.



#### **JINRO**

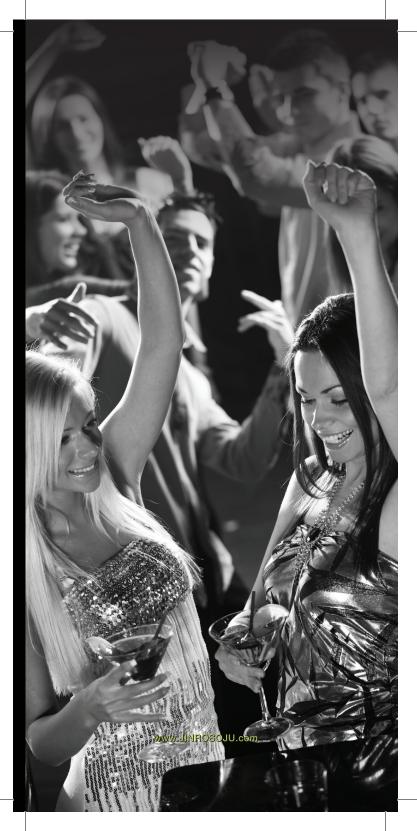


#### Lindsay Nader

"Lindsay Nader, a Los Angeles Native, is the California Cocktail and Spirits Expert for Remy Cointreau USA, as well as a Bartender and Writer. Her foundation behind the bar began at P.D.T. in NYC, where skills for progressive cocktail development were formed under the tutelage of Jim Meehan and his talented staff. In the summer of 2010, Lindsay signed on as Deputy Cocktail Editor for Food & Wine Magazine's 2011 Cocktail Book, a highly esteemed annual publication. Since returning to Los Angeles, Lindsay has had the privilege of working with Vinny Dotolo and Jon Shook of Animal Restaurant, designing a classic drink program for the opening of their second endeavor, Son Of A Gun. Nader then went on to join the Harvard & Stone team, and later to open the french concept bar Pour Vous. In 2012 Nader and Brian Butler of Reiss Co. founded Elysium Craft Cocktail Services, a consulting and private event company."

"Soju, a clear distilled spirit, is wonderful for mixing drinks. Also, low in proof, so it can be enjoyed in multiple applications without it going to your head.

It was fun to work with a category that is derived from such a rich, unique drinking culture as Korea, and adapt it to World's taste."

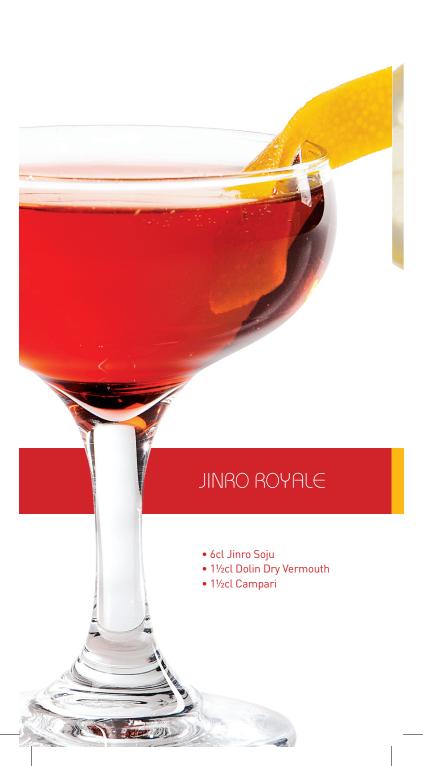
















# JIN GIN MULE

- 3¾cl Jinro Soju
- 21/4cl Plymouth Gin
- 21/4cl Fresh Lime Juice
- 21/4cl Velvet Falernum
- 5 Thin Cucumber Slices







## JINROMEO & JULIET

- 6cl Jinro Soju
- 21/4cl Fresh Lime Juice
- 21/4cl Maraschino Cherry Liqueur
- 2 Dash Peychaud's Bitters









## SOJU GREYHOUND

- 1 Pink Grapefruit
- 6cl (1/4 cup) JINRO Soju
- 2 or 3 Raspberries



#### MYSTIC RUBY

- 6cl Jinro Soju
- 1½cl Fresh Cranberry Juice
- Top with Lychee Juice



#### BERRY BRAMBLE

- 6cl Jinro Soju
- 3cl Fresh Lemon Juice
- 21/4cl Simple Syrup
- 3 Raspberries







# JIN-GER SPIRIT

- 6cl Jinro Soju
- 1½cl Fresh Lime Juice
- Top with Bundaberg Ginger Beer



# NAKED BUZZ

- 6cl Jinro Soju
- 21/4cl Monin Elderflower Syrup
- 21/4cl Fresh Lemon Juice
- Top with Soda