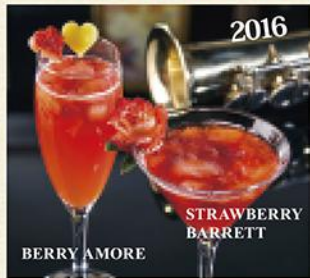


UTSUNOMIYA COCKTAIL CLUB × "TOCHIOTOME" STRAWBERRIES

Enjoy Tochiotome strawberries in a cocktail.



2016

◀ **STRAWBERRY BARRETT** (Right)
Grate 2 Tochiotome
20 ml Sminoff Vodka
10 ml De Kuyper Butterscotch
5ml Teisseire Fraise
5ml Lemon juice

◀ **BERRY AMORE** ※non-alcoholic (Left)
Grate 2 Tochiotome
90ml KIRIN Sekai-no-Kitchen Kara Vitamina
15ml MONIN Elder Flower
10ml MONIN Fraise
5ml Lemon juice

STAR BERRY ※non-alcoholic (Right) ▶
45ml Cranberry Juice
45ml KIRIN Gogo-no-Kocha
1.5 Tochiotome
(Grate 1, dice 0.5)

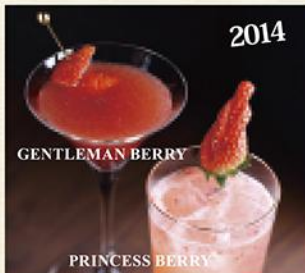
MOON BERRY (Left) ▶
20ml Captain Morgan
20ml Jossie DARJEELING
10ml Cranberry Juice
1TSP Lemon Juice
1.5 Tochiotome
(Grate 1, dice 0.5)



2015

MOON BERRY

STAR BERRY



2014

GENTLEMAN BERRY

PRINCESS BERRY

◀ **PRINCESS BERRY** ※non-alcoholic (Right)
15ml MONIN Cherry Blossom syrup
10ml Pineapple Juice
10ml Grapefruit Juice
1TSP Lemon Juice
Grate 1 Tochiotome (middle size)
KIRIN LEMON to taste

◀ **GENTLEMAN BERRY** (Left)
1/2cup of Four Roses
1/2cup of Cranberry Juice
1/2TSP of Tochiotome Source
Grate 1 Tochiotome (middle size)



2013

OTOMEBIYORI

10ml MYERS'S RUM White
30ml BAILEYS
30ml AZUKI Liqueur
1 Tochiotome (small size)
Crushed Ice
1 Tochiotome of he small size
for decorations



2012

CRYSTAL OF
TOCHIOTOME

40ml PEACHTREE
10ml Lemon
1TSP Gum Syrup
4-5 Tochiotome
Tonic Water
Sliced Lemon



2011

TWINKLE BERRY

20 ml Captain Morgan
10 ml cassis liqueur
1TSP Lime juice
3 Tochiotome
1 Tochiotome
for decorations

**Tochiotome strawberries
- the fruit of Tochiogi.**

We are proud of the bright red, regular-shaped and flavor-balanced Tochiotome strawberries. The Tochiotome cocktail was created through collaboration with the Utsunomiya Cocktail Club, the Tochiagi branch of the National Federation of Agriculture Cooperative Associations and Kirin Beer Marketing Tochiagi Branch.



UTSUNOMIYA
COCKTAIL
CLUB
SINCE 1999

About the Utsunomiya Cocktail Club

Welcome to the Utsunomiya Cocktail Club.

It's your lucky day!

Our club has a bar with a great atmosphere and a host of skilled bartenders. More than anything, people who have been gripped by the appeal of cocktails/art in a glass have cool but passionate hearts.

Everyone who has put the forbidden fruit of a cocktail to their mouths can be said to be a member of the Utsunomiya Cocktail Club.

So, open the door and come in to the Utsunomiya Cocktail Club.

Utsunomiya Cocktail Club Regulations

Our club has rules so that you can enjoy cocktails.

These are not strict rules, in fact, they are pretty easy-going.

1. Members must have at least a passing interest in cocktails.
2. Members must have the potential to come to like cocktails.
3. Members must enjoy the story of each individual cocktail.
4. Members must become intoxicated by cocktails both in body and in mind.
5. Members must share the feelings of happiness they receive from cocktails with the people around them.
6. Members must not get too intoxicated by cocktails.

If you can stick to these rules, you can be a member of the Utsunomiya Cocktail Club.

Enjoy your nights in Utsunomiya with cocktails.

Publisher

Utsunomiya Chamber of Commerce and Industry
Governing Board for the Tochiagi Prefecture Foreign Visitor
Sales Promotion Model Support Service

In collaboration with

Utsunomiya Convention & Visitors Bureau

Contact

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UTSUNOMIYA COCKTAIL CLUB Member Shop
<http://www.uclub.net/>

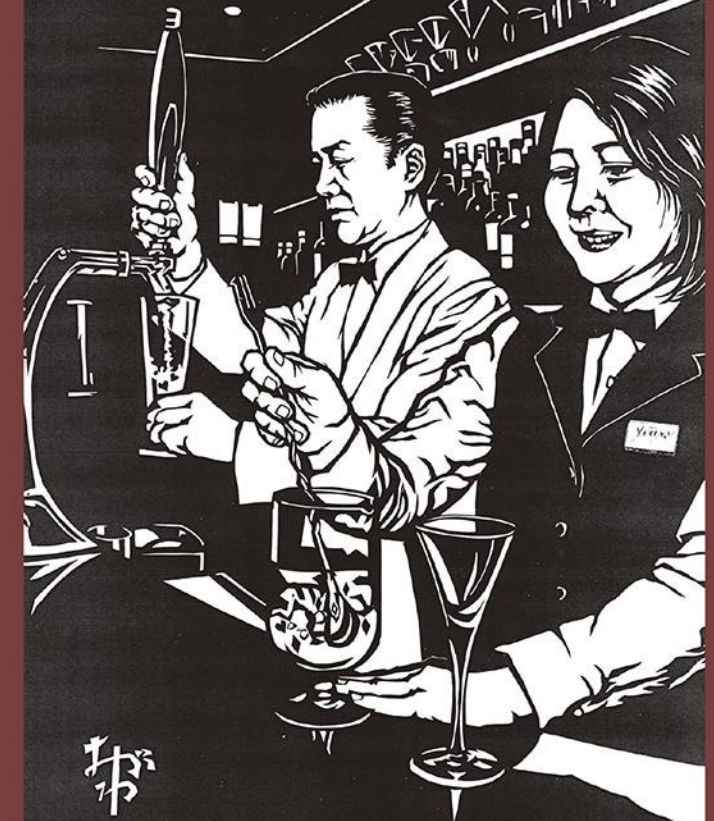
「Welcome」

UTSUNOMIYA COCKTAIL CLUB
INVITATION

住めば
愉快だ
宇都宮

UTSUNOMIYA
COCKTAIL
CLUB

SINCE 1999




Yuzo & Kuniko Yamanoi (BAR YAMANOI)

By. Nobuyuki Ogawa (MUSSHU OGAWA PAIPU NO KEMURI)

Published March 2016

COCKTAIL MAP




 (Stop underage drinking)
 Symbol mark

Drinking and driving is against the law.
 Drinking while pregnant or nursing can harm the foetus or your child. The drinking age is 20.



UTSUNOMIYA ORIGINAL COCKTAIL



MARRONNIERLEAF (Tochinoha)

A fruit scented cocktail created with gin, green apple and melon liqueur. Think of Utsunomiya's tree-lined Symbol Road running from City Hall to the Prefectural Office. Made in the image of our prefectural tree, the Japanese chestnut.

<Shake>
 20 ml Gin
 10 ml Green
 10 ml Green apples
 20 ml Grapefruit juice
 1TSP Lemon juice
 A green cherry for decoration



BIG TREE (O-Ityo)

A fresh cocktail with brandy and a good dose of apricot liqueur. Created in honour of the proud 400 year old ginkgo tree in front of City Hall.

<Shake>
 20 ml Brandy
 20 ml Apricot liqueur
 10 ml Orange juice
 1tsp Lemon juice
 A red cherry for decorations



KAMAGAWA PROMENADE (Kamagawa River)

A clean-tasting cocktail with vodka and orange liqueur. The pure, beautiful Kamagawa River flows through the centre of town. An esplanade for promenading couples.

<Build>
 20 ml Vodka
 20 ml Cointreau
 10 ml Lemon Juice
 10 ml Grapefruit juice
 Tonic water to taste
 Blue Curacao ITSP drop
 Red&Green cherry for decorations

