

Kanpai! Saketini Recipes for Spring

By [Rhiannon West](#)

In the newest issue of [Travel Oregon Magazine](#), we introduce you to [SakeOne](#), the world's only American-owned sake brewery. The folks at SakeOne were kind enough to share two awesome sake cocktail, or *saketini*, recipes with us. Enjoy!



Black-Raspberryjito

Infuse one 750 ml bottle of Momokawa Diamond Saké with 2 cups black raspberries. Allow to infused for at least 24 hours and then strain.

Per Drink

- 2 oz Black Raspberry infused Momokawa Diamond saké
- 1/2 oz fresh lemon/lime juice
- 1/2 oz simple syrup
- 2 mint leaves
- 1/2 cup ice

Muddle ice and mint leaves in shaker. Add remaining ingredients and shake like you mean it. Serve in rocks glass garnished with a fresh sprig of mint.



Marionberry Cobbler

- 1/2 cup Marionberries
- 3 oz G Joy saké
- 2 tsp caster sugar (superfine)
- 2 oz. Aranciata soda

Puree berries and strain off seeds. Add all ingredients into shaker with ice and shake well. Strain into glass and top with Aranciata. Garnish with lemon or orange zest.