

TOMODACHI

A FRIENDLY JAPANESE-INSPIRED TAKE ON A CLASSIC COCKTAIL

BY MARLENA BLITZ

The newly opened GG Tokyo in New York City's Park South Hotel is putting a Japanese spin on the classics. Just as there are mother sauces in cooking, "I think there are 'mother' cocktails, too, like Daiquiris, Gimlets, Old Fashioneds, and Margaritas," says bar manager Ivan Papic. "We are just trying to put our twist on them, hoping that people will like what we do."

Papic's out-of-the-box riffs feature a variety of infused spirits, each serving its own purpose. For instance, Papic explains that with the Tomodachi cocktail, the bar's take on a Margarita, "our intent with the butterfly pea flower was to change the color of the spirit, while in our version of the Kamikaze, we are infusing Haku vodka with Gold Sen-cha tea, which not only changes the color of the vodka, but also gives the vodka a green tea flavor."

The Tomodachi utilizes UME Plum Liqueur for a "nice tartness with notes of green apple," says Papic. "I think it works perfectly in combination with the sweet notes you get from the agave and the vanilla in the Casamigos." To balance the cocktail, Papic also rims the glass with Shiso Fumi Furikake rice seasoning, "which offers some umami with each sip." ■

● THE TOMODACHI

Recipe courtesy of Ivan Papic, bar manager at GG Tokyo

Ingredients:

2 oz. butterfly pea flower-infused Casamigos Blanco Tequila*
 ½ oz. UME Plum Liqueur
 ¾ oz. agave nectar
 ¾ oz. lime juice

Method: Add tequila, agave nectar, lime juice, and plum liqueur to a cocktail shaker. Add ice and shake vigorously. Prepare a rocks glass by gently rubbing the rim with a lime wedge and dust with Shiso Fumi Furikake. Strain into the prepared rocks glass over a large ice cube.

*Pour the tequila into a vessel and add 1 ½ tbsp. of butterfly pea flower and stir. Let it sit for 15 to 20 minutes, stirring occasionally. Strain through a fine-mesh strainer back into the original bottle.



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