



Braveheart®

SAKE ORIGINALS

VOL. 1



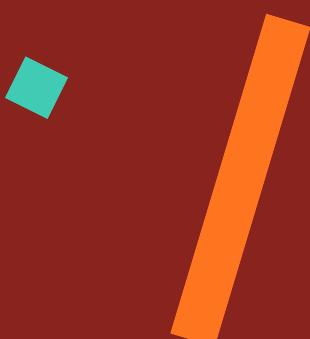
WELCOME!

YOU DELIGHTFUL DRINKER!

Welcome to Braveheart: Sake Originals, Coffee and Tea. We're super excited to present... Volume 1!

We love the cocktail scene in Singapore. It's vibrant, it's creative, and the community is just the best. We want to add to it - by doing something no one else has ventured to do - a fully Sake-focused cocktail menu. Why has this not been done before? Because Sake is difficult to work with in cocktails - it's (mostly) delicate and floral, lower in proof, and so is easily overpowered by other stronger ingredients. It isn't impossible, though. We hope you enjoy the journey through our menu!

The menu reads like a book - hence Volume 1, and James (our owner-mixologist) is notoriously long-winded. Please bear with us, we promise you it's worth it.



CHAPTER 1

“COMMON GROUND”

This section of cocktails started from one random thought: “I wonder how this would taste like if it was made with sake.”

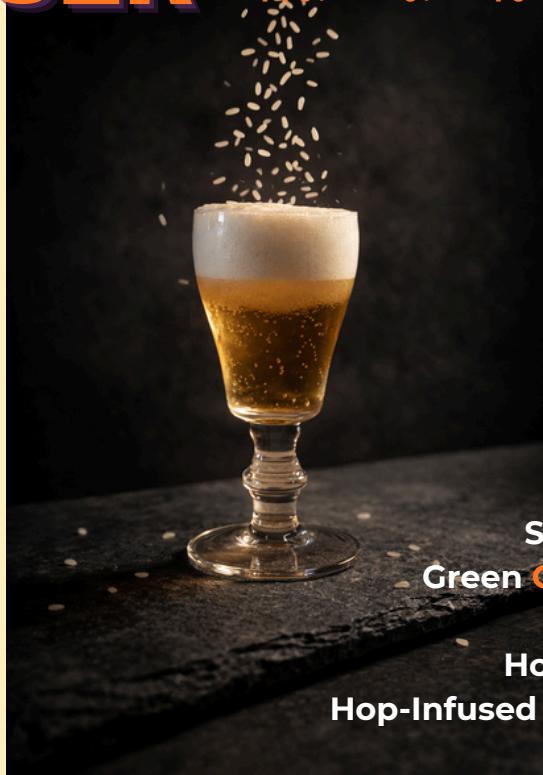
Right off, we’re pushing the boundaries of what sake could be, but in a familiar way. The idea here is to ease your exploration into the crazy world of sake cocktails by presenting you with a recognizable taste, but with just the right twist.



LAGER

abv 15%

hoppy, herby, crispy



Sweet Sake
Green Chartreuse
Bitters
House Citrus
Hop-Infused Sake Kasu
Soda



The hallmarks of a lager are crispness and maltiness, great characteristics to replicate in a cocktail. The body of this cocktail is refreshing, floral and slightly herbaceous while retaining the maltiness that is distinctively “beer”. The head, or foam, is made with sake kasu and egg white, blended with hop-infused tincture.

MERLOT

abv 17%
plum-y, berry



Dry Sake
Merlet Cassis
Blanco Vermouth
Kyoho Oolong Tea
Citric



Merlots are pretty middle of the vino road when it comes to body, tannins and acidity. It's also pretty plum-y. A stroke of inspiration here is using a delicious kyoho oolong to add the characteristic tannic quality of a red wine. Every other ingredient balances out, medium-like. Et viola, Merlot.

CHAMPAGNE ROSÉ

abv 16%
floral, grape-y, crisp



Dry Sake
Lillet Rosé
House Citrus
Red Tea
Hinoki Bitters



The bit here is to re-create champagne with sake in a cocktail. And then we found a sake that already tastes like champagne. Maybe we should have stuck with just pouring a glass of that. But no-one likes a one-note cocktail. So a rosé then. Another layer of complexity.

WHISKY

abv 20%
woody, rich, briny



Reduced Sake
Oloroso Sherry
Wood Infused Chartreuse
House Bitters
Smoked Pink Saline



This one's close to heart, and the most fun to make. Surprisingly, it's not the taste that's difficult to mimic, but the texture. Great whiskies have a silky oily mouthfeel that coats the tongue. Sakes are generally not known for that, so we had to reduce the sake to give it the correct mouthfeel. This is an expensive cocktail to make.

CHAPTER 2

“SHIN TRADITION”

This is where the experimental genius happens. We wanted to capture the essence of both the traditional aspect of sake, as well as the exciting new (Shin) possibilities when mixed with other ingredients. Here you'll find classics reimagined, and new originals, all made with sake as the base.

This is what Braveheart is all about - the duality of being bold with flavour while still respecting what's at the heart of sake.



LUCKY BAMBOO



**Sweet Sake
Oloroso Sherry
Cristina Sherry
Dry Vermouth**



A riff on the classic Bamboo - originating from Grand Hotel in Tokyo in the 1890s. What's unusual about this version, however, is that sake is the base liquor here. A very specific sake: sweeter and full-bodied, was painstakingly selected by our resident sommelier in order to achieve the balance against the drier, more herbaceous notes of sherry.

ELIZABETHAN BLUSH



Nigori Sake
Rose Vermouth
Pomme Verte Liqueur
Sakura Bitters
Oud



A rose is a rose is a rose. Inspired by Penhaligon's fragrance of the same name, a favourite of someone's. This one's special use of nigori sake makes for a great texture, and to make it feel more like a perfume, a touch of "oud" bitters lingers on the nose after first contact. A cocktail could smell as good as it tastes.

SAKEBALL



**Sake of Choice
Selected Vermouth
Soda
House Bitters**



A simple highball, elevated in the way Japanese bartenders elevate the art of mixology. Depending on your choice of sake, we adjust the vermouth and bitters accordingly.

SHIN CLASSICO



Strong Sake
Ginger Liqueur
Gin
Honey
House Citrus



Pantheon is not a cocktail that comes to mind when one thinks of the classics. Yet its wholly Japanese origins, together with its simple yet complex flavours have earned it its place amongst hardcore cocktail fans. In our iteration, a strong base sake layers right into the sweetness of honey and herbaceousness of ginger - our replacement for Dom Benedictine.

HEBDONIC



**Nigori Sake
Amaretto
Cold Brew Coffee
Whipped Cream**



This one's a doozy. It started out being a Sonic, and then as we spiced up the tonic and soda and added hints of nuttiness, we quickly realized that sake goes well with that too. And so, we ditched the light and functional Sonic, and instead arrived at this really decadent, rich and yet still light-feeling dessert cocktail.

WILD AND FREE



**Sweet Sake
Whisky
Peated Whisky
Fraise de Bois
Rouge Vermouth
Smoked Pink Saline**



Sake and Scotland. Two things that probably don't go well together. But that's until you tried both. And then you understand. Sip slowly.

RED WOLF



**Cask Strength Rum
Trois Citrus
Poire William
Roasted Amaretto**



The roar and the howl. The resident sake sommelier-owner's personal concoction. And also the only one without sake. (Talk about irony!)