

'Experience'

SOJU Cocktails

THE EVOLUTION

In traditional Korean culture, soju is enjoyed on it's own, served ice cold. Soju perfectly compliments the spicy flavors and grilled meats of Korean cuisine. Walk into any Korean restaurant and the tables will typically be covered in Jinro Soju bottles. In trendy American restaurants and nightclubs, Jinro Soju is becoming one of the hottest new products in cocktail culture.

Jinro Soju's neutral composition lends itself perfectly to fresh fruit, juices and mixers in martinis and mixed cocktails. Progressive creations like the Cherry Blossom Martini incorporate Asian mystique with the fresh flavors of cherry, vanilla and coconut. While vodkas can often overpower mixed cocktails, soju's lower alcohol content allows the flavors of fresh fruit and juices to shine while providing a milder buzz and an extended drinking experience. Jinro Soju is also an excellent base for traditional cocktails like Apple Martinis, Cosmopolitans, Bloody Marys and Mojitos.

JINRO
#1 Soju in the World

www.jinrosoju.com

Apple Martini

How to Mix :
3 oz Jinro Soju,
1 oz Liquid Mixers
Sour Apple Mix,
1/2 oz sweet and sour

Garnish with a Granny
Smith apple slice
Serve straight up



Bloody Mary

How to Mix :
3 oz Jinro Soju,
6 oz Fresh
tomato juice,
1/2 oz Dimitris
Bloody
Mary Seasoning

Garnish with
a celery stalk
Serve on the rocks



Cherry Blossom

How to Mix :
1 1/2 oz Jinro Soju,
1 1/2 oz Nigori Sake,
1/2 oz Monin Cherry Syrup,
1/4 oz Coconut Syrup,
1/8 oz Monin Vanilla Syrup

Garnish with
a fresh cherry
Serve straight up



Cosmopolitan

How to Mix :
3 oz Jinro Soju,
1 oz Liquid Mixers
Cosmopolitan Mix,
Juice of 1 lime wedge

Garnish with a lime
wedge
Serve straight up



Femme Fatale

How to Mix :
3 oz Jinro Soju,
1 oz Monin
Pomegranate Syrup,
1/2 oz sweet and sour,
Float of champagne

Garnish with fresh
pomegranate seeds
Serve straight up



French Mojito

How to Mix :
3 oz Jinro Soju,
1 oz Fresh
lemonade,
1/4 oz Monin
Lavender Syrup,
Fill with soda
water

Garnish with
lots of fresh mint
and a lemon
wheel
Serve on the rocks



Long Island Iced Tea

How to Mix :
3 oz Jinro Soju,
1 oz La Quinta
Agave Wine,
4 oz sweet
and sour,
Float with coke

Garnish with
a lemon wedge



Lychee Martini

How to Mix :
3 oz Jinro Soju,
1 oz Monin Lychee Syrup,
1/2 oz sweet and sour

Serve straight up



Margarita

How to Mix :
2 oz La Quinta
Agave Wine,
1 oz Jinro Soju,
4 oz Fresh
Margarita Mix

Garnish with
salt rim and
lime wedge
Serve blended
or on the rocks



Mango Martini

How to Mix :
3 oz Jinro Soju,
1 oz Liquid Mixers
Mango Mix,
1/2 oz sweet and sour

Serve straight up



Mojito

How to Mix :
3 oz Jinro Soju,
1 oz Monin Mojito
Mint Syrup,
Juice of two lime
wedges,
Fill with soda water

Garnish with lots of
fresh mint and a lime
wedge
Serve on the rocks



Watermelon Martini

How to Mix :
3 oz Jinro Soju,
1 oz Liquid Mixers
Watermelon Mix,
1/2 oz sweet and sour

Garnish with
watermelon
sugar rim
Serve straight up





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WHAT IS JINRO SOJU?

Soju is a distilled neutral grain spirit with origins in Korea dating back to the 13th century. Jinro is the world's best selling soju, made from the region's finest grains and spring water. Jinro Soju is appreciated for its smooth, clean flavor and likeness to premium vodka. Jinro Soju is 24% alcohol by volume making it milder than vodka but stronger than wine and sake. Enjoy Jinro Soju chilled, on the rocks or in your favorite mixed drinks.

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Pepper Infusion



1 Bottle (750ml) of Jinro Soju
2 Jalapenos or Serrano Chilies
(slice and remove seeds)

Place peppers in an infusion jar and top with Jinro Soju. Let infuse for 2-3 days. Taste and stir regularly and avoid contact with direct sun light. Once desired taste is achieved, remove peppers and refrigerate when not in use.

For more spice, include pepper seeds

Atomic Bloody Mary

3 oz Pepper infused Jinro Soju,
5 oz Fresh tomato juice,
Garnish with black peppers,
a celery stalk or green beans

Ginger Infusion



1 Bottle (750ml) of Jinro Soju
1 Half cup of fresh ginger
(shaved or diced)

Place ginger in an infusion jar and top with Jinro Soju. Let infuse for 1-2 days. Taste and stir regularly and avoid contact with direct sun light. Once desired taste is achieved, remove ginger and refrigerate when not in use.

Ginger Cosmo

3 oz Ginger infused Jinro Soju,
1 oz Fresh cranberry juice,
Juice of two lime wedges
Garnish with a lime wedge

Berry Infusion



1 Bottle (750ml) of Jinro Soju
1 Cup of fresh raspberries,
blackberries or blueberries

Place whole berries in an infusion jar and top with Jinro Soju. Let infuse for 2-3 days. Taste and stir regularly and avoid contact with direct sun light. Once desired taste is achieved, strain out berries and refrigerate when not in use.

Raspberry Truffle Martini

3 oz raspberry infused Jinro Soju,
1 oz Monin dark chocolate syrup,
1/2 oz cream,
1/4 oz Monin Raspberry Syrup
Garnish with a chocolate rim and a fresh berry

Sangria



1 Bottle Red Table Wine
7 oz Jinro Soju
1 Orange (sliced)
1 Peach (sliced)
6-10 Bing Cherries
(halved and seeds removed)

Place all ingredients in an infusion jar and refrigerate. Let infuse for 1 day. Serve chilled or on the rocks. Makes 1 liter serving.

K-Bomb



How to Mix :
1 1/2 oz Jinro Soju,
5 oz HITE Beer

Drop a shot glass in the HITE beer and bombs away!

Tiki Sunset



How to Mix :
1/2 oz Jinro Soju,
1/2 oz Passion Fruit Syrup,
1/2 oz Mixerz Mango Syrup

Add passion fruit syrup to shot glass. With a mixing spoon, carefully layer mango syrup and Jinro Soju.

Raspberry Lemon Drop



How to Mix :
3/4 oz Jinro Soju,
1/4 oz Rose's Blue Raspberry Infusion,
1/4 oz sweet and sour

Add chilled Jinro Soju to shot glass. Combine sweet and sour, blue raspberry infusion and ice in a cocktail shaker. Shake contents and layer on top of Jinro Soju.

Kamikaze



How to Mix :
1 oz Jinro Soju,
1/4 oz Rose's Lime Juice,
1/4 oz Non-alcoholic Triple Sec

Combine all three ingredients and ice in a cocktail shaker. Shake contents and strain into a shot glass.