

SERVE STRATEGY: RECIPES



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Roku Tonic & Ginger



Roku Tonic & Ginger is a scalable serve that highlights the Roku liquid and showcases the refreshment occasion

ROKU TONIC

Roku 30ml
Tonic 120ml
Ginger sticks

Method: Add all ingredients and build. Serve over cubed ice in a highball glass.

Garnish with ginger slices.

Roku Craft Cocktails



The Roku Craft Cocktails are inspirations for more complex cocktail recipes and represent mainly twists on classics with Roku

ROKU SONIC

Roku 30ml
Tonic 30ml
Soda 30ml
Lime

Method: Add ice to a highball glass and stir to chill glass. Add Roku and stir to chill the gin. Top with tonic.

Garnish with Lime zest.



ROKU NEGRONI

Roku 30ml
Umeshu 15ml
Campari 15ml
Orange twist

Method: Build. Serve over a large cube of ice in an Old-Fashioned glass.

Garnish with orange zest.



ROKU SOUR

Roku 60ml
Matcha tea 10ml
Egg white 1 egg
Yuzu wheel

Method: Add egg whites to shaker and shake to aerate. Add Roku and Matcha tea and shake. Strain into chilled Martini glass.

Garnish with a yuzu wheel.

For seasonal cocktails, please consult Seasonal Consumer Experiential section on Page 53

SEASONAL SERVE RECIPES: SUMMER



On-Trade



MINTED

Chilled Roku 40ml
Sake 15ml
Mint Liqueur 10ml

Method: Stir

Minty refreshment in short cocktail form. Even better, the base of Roku and sake sings.



MAKE MINE MATCHA

Roku 45ml
Matcha cordial 10ml
Chartreuse verit 10ml

Method: Hard Shake

Roku's sencha notes are brought out by the homemade matcha cordial.



CHILLING LIKE A G-6

Roku 45ml
Limoncello 10ml
Lemon Juice 10ml
Cointreau 1tsp

Method: Shake

Roku paired with lemon makes for an invigoratingly sour drink. By the way, Roku means "six" in Japanese.



ROKU SUMMER HIGHBALL

Roku 35ml
Italicus 20ml
Floral Aromatics Tonic 90ml

Method: Build

Garnish with lemon peel, fresh sage and thyme