

HIGHBALL

The highball, in its simplest form, is a base spirit topped with carbonated water; think gin and tonic, scotch and soda, or rum and Coke.

Although the Brits take claim for the invention of this fizzed tippie, its popularity in Japan is irrefutable. While the whiskey highball remains most recognisable, any spirit can be used.

Here, we've opted for shochu - a uniquely Japanese spirit typically distilled from rice, barley or sweet potato.

"Shochu is special in its own way, as it is often on par with premium vodkas and gins, without the price tag attached," says Stuart Thompson, bar manager of Saké The Rocks.

Miss Wednesday with a twist

This rose-hued highball is our twist on one of Saké Bar's staples, Miss Wednesday; a floral and sophisticated ode to shochu.

In a cocktail shaker, combine 45ml of shochu, with 15ml of rose liqueur and 30ml of fresh lime juice. Add a dash of vanilla syrup and two lychees, and shake vigorously. Strain onto ice in a highball glass and top with soda. Garnish with lime wedges and lychees.



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THREE SHOCHUS TO TRY



Koyomi shochu

Produced using traditional methods, this single-distilled shochu is made from barley, bringing crisp flavours and a fresh character.

\$42 for 700ml
selected retailers



Mitsutake shuzo

This shochu, crafted with sweet potato, black koji and water sourced directly from the Tara mountains, is naturally sweet.

\$88 for 900ml
winonawine.com



Momosuke shodai

This drop from sixth-generation producer Inoue Shuzo has a soft barley flavour with refreshing notes of citrus and spice.

\$59 for 720ml
sakeshop.com.au