



**EIGHTYEIGHT**

BAR & RESTAURANT

## All Terrace Highballs | 16

### HIGHBALLS

#### THE SCOTCH ONE

Toki Whisky, Konishi Silver Sake, Orange Bitters, Tonic

#### THE SHOCHU ONES (CHŪHAI)

White Fuji Shochu, Violet Liqueur, Haku Vodka, Lemonade

White Fuji Shochu, Manzana Verde, Umeshu, Lemon Juice, Soda

#### THE AWAMORI ONE

Toki Whisky, Gingershu, Harusame Kari Awamori, Ginger Ale

#### THE HERBAL ONE

Italicus Bergamot Liqueur, St-Germain Elderflower Liqueur, Roku Gin, Light Tonic

#### THE GIN ONE

Roku Gin, Aperol, Mint, Mediterranean Tonic

#### THE VODKA ONE

Haku Vodka, Passoa Passionfruit Liqueur, Homemade Orange Syrup, Lemonade

#### THE ZESTY ONE

Haku Vodka, Midori Melon Liqueur, Yuzushu, Lemonade

### MIZUWARI

Your selection of Suntory whisky, paired with our perfect serve mixer | 16

Toki Blended Japanese Whisky | Chita Single Grain

Hibiki Japanese Harmony





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## SUNTORY DISTILLERY HISTORY

The House of Suntory was founded by Shinjiro Torii over a century ago, during the Japanese Meiji period. During this time, Japan rapidly modernised with heavy influence from the western nations. Whilst Suntory is best known for its whisky, the first venture into the world of alcohol was with Akadama, a sweet port wine blended by Shinjiro himself. Building on the success of the wine the Yamazaki distillery was built in 1923, becoming Japan's first malt whisky distillery. This is now, what is widely regarded as, the birthplace of Japanese whisky.

It took six years for the first whisky to be released from the distillery; the Shirofuda wasn't the success that it was expected to be as the Japanese palate wasn't ready for the intense, smoky flavours that were prominent with this spirit. By 1937 Suntory had produced a whisky that suited the Japanese palate perfectly, Kakubin, which became the centre of Japanese whisky.

Shinjiro set about normalising the drinking of whisky with his own line of bars which became one of the first to offer 'Mizuwari' or whisky with water. Mizuwari derives from a traditional way to drink Shochu and Torii used this with his whiskies to create the perfect partnership of dilution and taste that paired with Japanese cuisine.

Mizuwari is the inspiration for EightyEight's Terrace Highball menu, as we look to offer not only a tribute to the dedication and craftsmanship that Shinjiro Torii and his successors have displayed, but also the goal of making these whiskies accessible to the public. We have devised this selection of Mizuwari-inspired cocktails to bring to life the flavours that are present within all Suntory whisky, whilst also making them accessible and appealing to almost anyone who would see them. The House of Suntory continue to push the boundaries within the world of spirits, breaking records and setting the benchmark for other distillers across the globe.



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