

DON'T SLAM KUMI'S ELEGANT UPDATE OF THE SAKE BOMB



"Everyone loves to do sake bombs—no matter what the age!" says mixologist Michael Monreal of his Kumi Bomb (\$8), a libation at chef Akira Back's Kumi Japanese Restaurant + Bar at Mandalay Bay.

But this is not your status quo sake bomb. Gone are the days of dropping a shot glass of warm sake into a pint of beer, which is then typically chugged and slammed onto the bar upon completion. This sake bomb has gone to etiquette school and come out a refined concoction. Sparkling sake bubbles and cassis drop into a copper tumbler filled with a lemon-blueberry blend for a punch of sensational sweetness, followed by a clean finish.

Veterans rejoice and beginners beware: The instant inebriation of the classic sake bomb remains—and plenty of it.

Ingredients:

½ oz. crème de cassis

2 oz. Mio sparkling sake

1 oz. Stolli Blueberi

¾ oz. fresh lemon juice

¼ oz. simple syrup

Method: Pour cassis in short shot glass, then top with Mio sparkling sake. Add Stolli, lemon juice and simple syrup to a shaker with ice, shake and strain into copper tumbler.