

Unwind With The Springs' Organic Sake Citrus Elixir



The Spring Blossom by The Springs in Los Angeles

The Spring Blossom

1 ounce agave
 1 ounce fresh lemon juice
 1 ounce yuzu juice
5 ounces organic sake, such as Momokawa
 1/8 ounce balsamic reduction or aged balsamic vinegar

Welcome to **A Drink You Can Actually Make**, Eater's first ever recipe series dedicated to simple cocktails from new bars across the country.

Downtown Los Angeles health-minded retreat **The Springs** knows what's up when it comes to clean eating and drinking. The bohemian-chic Arts District hideout counts a yoga studio and wellness center under its umbrella, along with a hip, raw vegan eatery and organic juice bar. Not long ago, GM and beverage director Joey Recipe rolled out a list of organic sake-based cocktails that incorporate seasonal ingredients plus esoteric health-boosters like the tonic resin known as shilajit. Below, a simple citrus-based sake drink with a Japanese touch.

The Spring Blossom

Makes 1

1 ounce agave
 1 ounce fresh lemon juice
 1 ounce yuzu juice
 5 ounces organic sake, such as **Momokawa**
 1/8 ounce balsamic reduction or aged balsamic vinegar

Combine agave, lemon juice and yuzu juice in small bowl. Mix.

Add two ounces of yuzu sour mixture to cocktail shaker along with sake and balsamic reduction. Shake and strain in glass over rocks. Add fresh mint as a garnish.



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