

THE BEST OF BOTH WORLDS

YŪGEN
COCKTAILS

Discover kombucha, the ancient fermented tea from the Far East, loaded with probiotics, healthy acids and antioxidants.

—Yugen kombucha is the real deal. In our brewery we create fermented beverages as nature intended. Not just an alternative soda but a wild and natural probiotic drink, full of bold flavor and organic ingredients.

—The word ‘Yugen’, just like kombucha, originated in Japan. It is a concept that cannot be summarized in one word. It is that overwhelming appreciation for the beauty of the natural world. An awareness that is too deep and mysterious for words.

—Every bottle of Yugen contains 4 powerful herbs that all work together to give you that extra kick. These herbs are blended with 100% pure organic juice to create wildly inspiring flavours.

OUR COCKTAIL WIZARD: JURGEN NOBELS



Jurgen is a world class bartender renowned for his all-round qualities. His alternative culinary approach on the cocktail scene defines his original style. His creativity and amazing taste palette, together with his 'noble' personality, has made him into the legend he is today.

—Jurgen Nobels won the Belgian Diageo World Class 'Bartender of the year 2015' competition, the largest and most prestigious cocktail competition in the industry. Later that year he also became the fastest bartender in the world.

—Jurgen Nobels: "I'm in love with Yugen. With the people who put their shoulders to it, but also with their philosophy, design and of course amazing product! The organic ingredients are pure and honest, and you can taste it. Yugen kombucha is not only wonderful on its own, but also perfect to mix into cocktails".

—We welcome his new innovative view of the scene.

TRIPLE GIN



INGREDIENTS

- Gin
- Grapefruit bitters
- Yugen Ginger Lemon kombucha

METHOD

- Fill long drink with ice
- Add 40ml of gin
- Add 2 dashes of grapefruit bitters
- Fill gently with Yugen Ginger Lemon
- Gently stir until mixed
- GARNISH

GARNISH

- Slice of fresh ginger and lemon

MR. MOJO



INGREDIENTS

- Rum
- Angostura bitters
- Yugen Apple Mint kombucha

METHOD

- Fill long drink with ice
- Add 40ml of rum
- Add 2 dashes of angostura bitters
- Fill gently with Yugen Apple Mint
- Gently stir until mixed

GARNISH

- Sprig of mint

SLUMDOG



INGREDIENTS

- Bourbon
- Angostura bitters
- Yugen Mango Turmeric kombucha

METHOD

- Fill long drink with ice
- Add 30ml of bourbon
- Add 2 dashes of angostura bitters
- Fill gently with Yugen Mango Turmeric
- Gently stir until mixed

GARNISH

- Orange zest

TIKI TOUCHE



INGREDIENTS

- Dark rum
- Angostura bitters
- Yugen Pineapple Chili kombucha

METHOD

- Fill long drink with ice
- Add 40ml of Dark rum
- Add 2 dashes of angostura bitters
- Fill gently with Yugen Pineapple Chili
- Gently stir until mixed

GARNISH

- Sage leaf

CITRA



INGREDIENTS

- Tequila
- Grapefruit bitters
- Yugen Grapefruit Hops kombucha

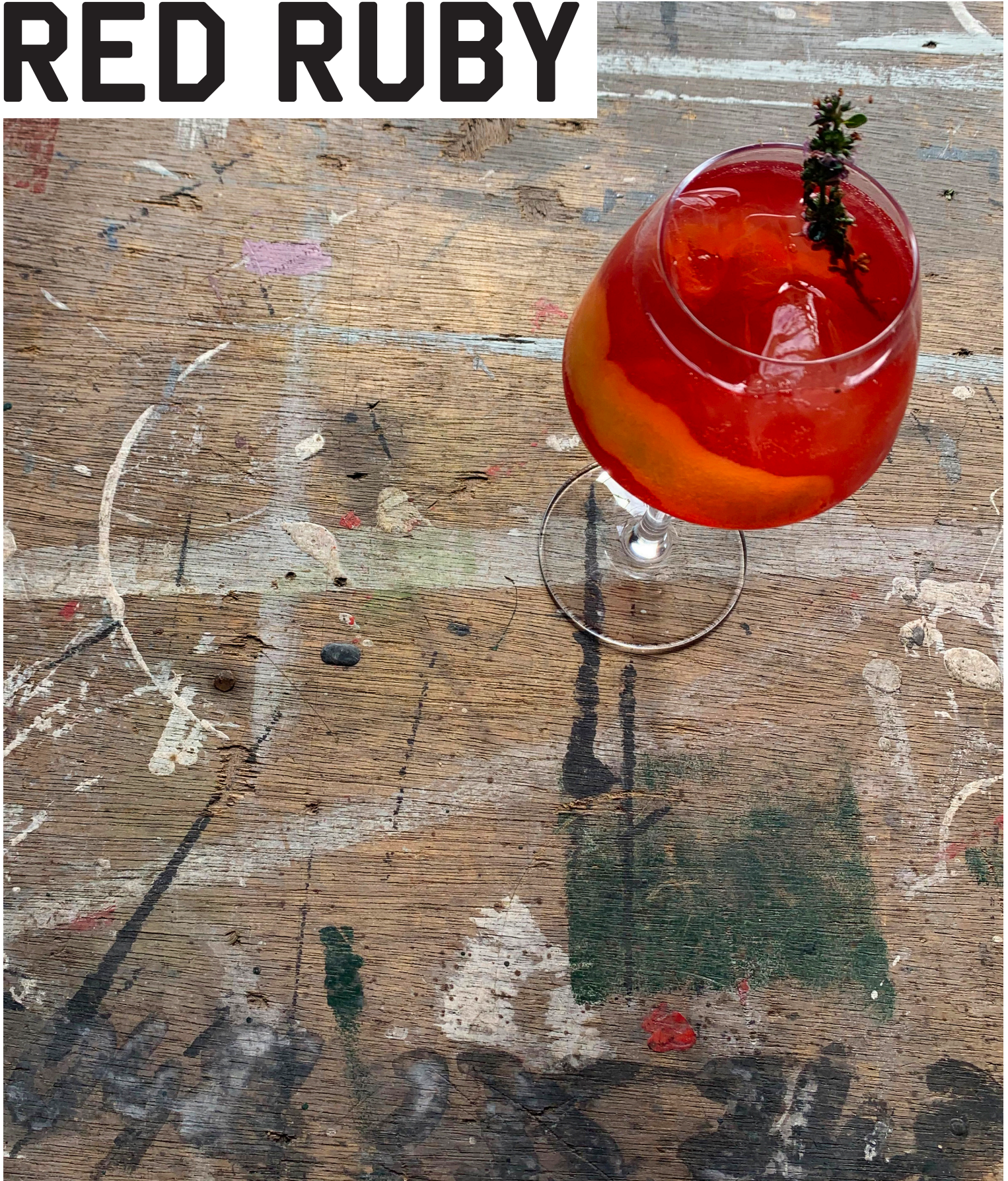
METHOD

- Fill long drink with ice
- Add 30ml of tequila
- Add 1 dash of grapefruit bitters
- Fill gently with Yugen Grapefruit Hops
- Gently stir until mixed

GARNISH

- Slice of pink grapefruit

RED RUBY



INGREDIENTS

- Gin
- Chocolate bitters
- Yugen Cherry Thyme kombucha

METHOD

- Fill long drink with ice
- Add 40ml of gin
- Add 1 dash of chocolate bitters
- Fill gently with Yugen Cherry Thyme
- Gently stir until mixed

GARNISH

- Line the top of the glass with lemon peel, add the peel in the cocktail
- Sprig of thyme