

THE MANUAL

10 Reasons Why Yuzu Should Be Your New Favorite Cocktail Ingredient

[Amanda Gabriele](#) | POSTED ON 08.6.19 - 9:00AM PST

If you've eaten in an authentic Japanese restaurant or been to a Japanese-style cocktail bar, you've likely had yuzu. But the sweet, tangy citrus fruit is becoming more popular across the United States, so it's possible you've tried it in restaurants serving other types of cuisine, too. Yuzu grows on upright shrubs or small trees and has a bumpy, yellow skin. The flavor is sweet and tart, almost like a cross between a grapefruit and an orange. In [Japan](#), yuzu is used to make things like citrus-based ponzu sauce, yuzu vinegar, and the spicy condiment yuzu kosho. It's also become a very popular ingredient in cocktails as the main source of citrus.

"I haven't tried all [spirits] with yuzu, but some of my favorites are gin and sake," says Kenta Goto, the owner and bartender behind New York City's [Bar Goto](#). While we've found plenty of cocktails that employ those two spirits, things like rum, whiskey, and tequila also play nicely with the citrus juice. Here are 10 yuzu cocktails from the pros to mix up at home.

VIOLET BEAUREGARDE

(Created by Brittni Motyka, [District Local](#), New York City)

1.5 oz Cocoa butter-washed tequila*
 .75 oz Velvet Falernum
 .5 oz blueberry puree
 .5 oz lime juice
 3 dashes yuzu juice
 Micro shiso, for garnish (optional)



© Kyle Everett

Method: Pour the blueberry puree in the glass and fill with crushed ice. In a shaker, combine cocoa butter-washed tequila, Velvet Falernum, lime juice, and three dashes of yuzu juice and shake. Strain over crushed ice and garnish with micro shiso if available.

*For the cocoa butter-washed tequila

6 liters silver tequila
 1 lb cocoa butter

Method: Melt cocoa butter on the stove. Pour silver tequila into quart containers and pour even amounts of cocoa butter into each one. Cover them and shake vigorously. Let it sit overnight at just above room temperature, allowing the cocoa butter to continue to infuse. Then store in a freezer for at least four hours so that the cocoa butter floats to the top and solidifies into a disc. Peel off the cocoa butter and melt it back down and repeat the whole process. The next day, double strain the tequila to remove any remaining pieces of cocoa butter and bottle it.

