

Japanese Bloody/Virgin Mary & Wasabi Cashews

60 ml ounces sake
120ml tomato juice
1 teaspoon wasabi paste
½ teaspoon freshly grated ginger
½ teaspoon soy sauce
½ teaspoon hot sauce
Pinch of freshly ground pepper
Juice of ½ lime
Celery stalk, tomato, lime, or cucumber spear for garnish

1. Combine all ingredients except garnish in an ice-filled cocktail shaker and shake to combine.
2. Strain over fresh ice into a glass and garnish with assorted veggies

Wasabi Cashews

250g whole cashew nuts
1 tbsp honey
1 tsp wasabi
½ tsp nagami togarashi powder
½ tsp shimchimi powder
Soy sauce

1. Put the wasabi (Japanese horseradish), honey, soy sauce into a bowl. Add the nanami togarashi powder (a Japanese mix of five peppers and three sesame seed types) and shimchimi (a traditional rice seasoning) powder into the bowl and mix up everything with a whisk.
2. Pour your cashews into the mix and make sure the nuts are all coated. Take a baking sheet and cover with parchment paper, spread the nuts evenly over the paper and transfer to the oven to bake.
3. Go back to the oven and stir and move the nuts every five mins so they cook evenly and are golden. Remove from the oven and straight away transfer from the paper sheets to a plastic bowl. If they cool it will be hard to take them off the paper.