

# Yuzu Shandy Spritz

Makes 2 servings | 2 minutes

This recipe takes inspiration from a couple of places, namely the classic English shandy—a simple mixture of beer & lemonade—and the social media-famous bartender’s favorite known as the Spaghett, which adds a splash of Italian red bitter to, traditionally, a light American-made lager; a beer-based spritz, if you will. Here, Japas’ Yuzu Lager does double-duty as an already shandy-esque beer, and a splash of Mazzura—a less-sweet, low-proof aperitivo similar to Campari—adds a pleasantly botanical bitterness and Mediterranean-sunset hue. The resulting “spritz” is a cultural mishmash with universal appeal, which is exactly our favorite kind of drink.

**Ice, preferably crushed**

**16oz Yuzu Nama Biiru**

**3oz Aperitivo Mazzura**

**Lemon Peel**

**Step 1** Fill about 2/3 of your glass with ice.

**Step 2** Add 8oz of Yuzu Nama Biiru to the glass, then top it with 1.5oz of Aperitivo Muzzura.

**Step 3** Express the oils from a lemon twist over the top of the glass and enjoy.