SHAKA HUNT

A BAR HOPPING ADVENTURE

Shaka Hunt sends visitors to participating Waikiki bars to discover a new line of Shaka Spirits tiki cocktails.

Shaka Hunt Maps will be available at participating bar stops, Waikīkī hotel concierge desks and Shaka HQ, directing visitors to Shaka Hunt bars.

CLAIM YOUR SHAKA COCKTAIL

We've created **12 new Shaka Spirits production recipes**—and we're offering one exclusive recipe per participating bar location. First-come. First-choice. One recipe per bar.

BECOME A PART OF TIKI HISTORY

First bars to sign up will become official birthplaces of the new Shaka cocktails—giving your bar and bartenders a place in the story of the Shaka as we introduce these epic cocktails to Hawai'i and beyond. Today, a new cocktail. Tomorrow, tiki history!

HOW SHAKA HUNT WORKS

- Guests Visit Bar Stops
- Order Shaka Cocktails
- Post & Tag @shakaspirits, @globalalohaorg & bar locations
- Visit Shaka HQ to Redeem SWAG

GUEST REWARDS
1 Post → Shaka Lapel Pin
2 Posts → Shaka Shot Glass

WHAT YOUR BAR GETS

- Become the birthplace of a signature Tiki Cocktail
- Sales traffic lead to your establishment
- Inclusion on the Shaka Hunt Map
- Promotion through Shaka Spirits & Global Aloha
- Tie-ins to the award winning Global Aloha Film, "SHAKA, A Story of Aloha"

SCAN TO SEE TRAILER

SHAKA SPIRITS

In 1900, Okinawan plantation workers brought **Awamori Spirits** to Hawai'i. As supplies ran low, they blended in local moonshine, creating **"Plantation Rum,"** a drier, rice-kissed rum that's less sweet and nuianced with tropical notes - perfect for refined tiki drinks & island cuisine.

SCAN ME!

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SHAKA HUNT MAP

4" x 8.5" CARD MAP

FRONT

BACK

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SHAKA SPIRITS COCKTAIL RECIPES

QUICK & EASY PRODUCTION RECIPES FOR "PLANTATION RUM" AWAMORI

1 SHAKA SHOT

SHAKA SHOT

- **1 oz Shaka Spirits**

Over ice or neat, expressed **lemon peel**.
Annc.: "Shaka Shot!"

Flight Options ("3 Ways to Shaka"):
SHAKA TWIST: w/dash **orange bitters & orange or grapefruit peel.**
SHAKA FRESH: w/fresh **shiso or mint** leaf, splash **soda water**, **lemon peel.**

2 THE SHAKA

One recipe, two styles:
SHAKE (HNL style)
NO SHAKE (North Shore style)

- **1½ oz Shaka Spirits**
- **1½ oz pineapple juice**
- **¾ oz fresh lime**
- **½ oz passion fruit syrup**
- **¼ oz coconut cream**

Shake w/ice, on ice, **pineapple spears**.
Annc.: "Shakey!" or "No Shakey!"

3 SHAKA MAN

The surfer's drink. Clean and strong.

- **1½ oz Shaka Spirits**
- **1 oz pineapple juice**
- **¾ oz fresh lime juice**
- **½ oz Falernum**
- **½–¾ oz soda water**

Shake first 4 ingredients w/ice, strain on ice, add soda, garnish surfboard-shaped **grapefruit & orange peels**.

4 SHAKA LAKA

A high-energy tropical sour.

- **1½ oz Shaka Spirits**
- **½ oz passion fruit syrup**
- **¾ oz fresh lime**
- **½ oz Falernum**
- **Angostura Bitters (3-4 dashes)**

Shake first 4 ingredients hard w/ice, strain over crushed ice, dash bitters, option to add **lime wheel**.

5 SHAKA BOOM

The strongest, spiciest tropical drink in the Shaka family.

- **2 oz Shaka Spirits**
- **¾ oz pineapple juice**
- **½ oz fresh lime juice**
- **½ oz Falernum**
- **Angostura Bitters (3-4 dashes)**

Shake first 4 ingredients hard w/ice, strain over crushed ice, crown with crushed ice, dash bitters, **lime wheel**.

6 SHAKA STORM

Dark. Powerful. Mysterious.

- **2 oz Shaka Spirits**
- **¾ oz fresh grapefruit juice**
- **½ oz fresh lime juice**
- **½ oz Falernum**
- **2 oz Ginger Beer**
- **Angostura Bitters, (3-4 dashes)**

Shake first 4 ingredients briefly w/ice, strain over ice, top w/ginger beer, dash bitters, garnish wide **grapefruit peel**.

PLANTATION RUM

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SHAKA SPIRITS COCKTAIL RECIPES

QUICK & EASY PRODUCTION RECIPES FOR "PLANTATION RUM" AWAMORI

7 SHAKA CRUSH

Bright. Juicy citrus. Thirst quenching.

- **1½ oz Shaka Spirits**
- **1 oz fresh orange juice**
- **½ oz fresh lemon juice**
- **¼ oz simple syrup**
- **Splash chilled soda water**

Shake first 4 ingredients briefly w/ice, pour over crushed ice, top w/soda, express **orange peel** garnish.

8 SHAKA BLUSH

Tart. Bright. Sophisticated.

- **1½ oz Shaka Spirits**
- **1 oz fresh grapefruit juice**
- **½ oz fresh lemon juice**
- **¼ oz simple syrup**
- **Splash chilled soda water**

Shake first 4 ingredients briefly w/ice, pour over crushed ice, top w/soda, express **grapefruit peel** garnish.

9 SHAKA WAVE

Tropical. Breezy. Refreshing.

- **1½ oz Shaka Spirits**
- **1 oz fresh pineapple juice**
- **½ oz fresh lime juice**
- **¼ oz coconut syrup**
- **1 oz chilled soda water**

Shake first 4 ingredients briefly w/ice, strain on ice, top w/soda, garnish **pineapple leaf** & **lime wheel.**

10 SHISO FINE

Fresh. Herbal. Crisp.

- **1½ oz Shaka Spirits**
- **½ oz fresh lemon juice**
- **½ oz simple syrup**
- **2–3 fresh shiso leaves**
- **1½ oz chilled soda water**

Clap shiso, shake ingredients w/ice, strain on ice, top w/soda, **shiso leaf.** **"MINT CONDITION"**: Sub 4–6 mint leaves for shiso & garnish w/**mint.**

11 SHAKA MULE

Spicy. Zesty. Refreshing.

- **1½ oz Shaka Spirits**
- **½ oz fresh lime juice**
- **¼ oz honey syrup**
- **3 oz Ginger Beer**
- **Orange Bitters (2 dashes)**

Build first 3 ingredients over ice, top w/ginger beer, dash bitters, stir briefly, garnish **mint** or **shiso** & **lime wheel**.

12 SHAKA UME

Tall glass. Crisp. Elegant. Japanese.

- **1½ oz Shaka Spirits**
- **½ oz Umeshu**
- **2½–3 oz sparkling water**
- **Orange Bitters, (2 dashes)**

Build over ice, top w/sparkling water, dash bitters, stir gently, express and garnish with wide **lemon peel**.

AWAMORI VS SHOCHU

Awamori Spirits are distilled from rice fermented with black koji, giving a **bold and earthy** character. Mainland Japan's **Shochu** commonly uses white koji, a mutation of black koji developed in the early 1900s, which produces a **lighter, softer** spirit.

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