



#BilingualButterfly
#getyourPOPon



A co-production by Pacific Opera Project
and Opera in the Heights

Wednesday, July 15 @ 5 pm Pacific Time

www.pacificoperaproject.com

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Cocktails

The Madama Butterfly

Butterfly and Sakura alike live a delicate cycle of life which captivates all whom behold it.



1 $\frac{3}{4}$ oz Japanese Sake
 $\frac{1}{2}$ oz Sakura Liqueur
1 dash lemon juice
 $\frac{1}{2}$ oz Kirsch (Griotte Cherries if available)
Garnish: Sakura flower
Garnish: Cherry
Glass: sake

Steps: Add all ingredients, except the Kirsch, to a mixing glass and fill with ice. Stir, and strain into a sake glass over one large piece of ice. Float the Kirsch over top and garnish with a sakura flower and cherry. Makes 1 serving.

The Suzuki

Devoted and kind, yet fiery when necessary. Suzuki, and this beverage, bring refreshment and comfort to weary souls.



1 $\frac{1}{2}$ oz. Japanese Whisky
(Suntory Toki will do nicely)
1 oz. sweet vermouth
 $\frac{1}{4}$ oz ginger liqueur
Garnish: lemongrass leaf knot
Glass: coupe

Steps: Stir all ingredients with ice and strain into a chilled glass. Top off with lemongrass leaf knot. Makes 1 serving.

Cocktails

The Pinkerton (Whiskey Sour)

Nothing says All-American roots as simply as whiskey bourbon



2 oz bourbon
(Pinkerton prefers Bulleit Rye)
1 oz simple syrup
1 oz fresh lemon juice
1 oz (2 tbsp) egg white
Garnish: Lemon twist
Garnish: Maraschino cherry
Glass: old-fashioned

Steps: For egg white, crack egg over bowl, passing yolk between shell halves, allowing only eggwhite to fall into bowl. In a shaker without ice, combine the four liquids, shaking vigorously to build up a foamy consistency. Then add ice, and shake until chilled. Strain into glass with one large ice cube. Garnish. Makes 1 serving

The Sharpless (Milk Punch)

Looking for an "official" cocktail? In *The Whitehouse Cookbook* from 1887, Mrs. F.L. Gillette includes two recipes for Milk Punch, with rum or brandy. American Consul Sharpless diplomatically advocates for both rum and brandy, in this version.



1 oz rum
1 oz brandy
 $\frac{3}{4}$ cup milk (option: cream or half-and-half for a richer flavor)
 $\frac{1}{2}$ oz (1 tbsp) simple syrup
1 tsp vanilla extract
Garnish: ground nutmeg
Glass: highball

Steps: In a cocktail shaker three-quarters filled with ice, combine rum, brandy, milk, simple syrup and vanilla. Shake vigorously until chilled, about 30 seconds. Strain into glass, with or without crushed ice. Dust with nutmeg right on top. Makes 1 serving.

Mocktails

Sakura Martini Mocktail

This light and refreshing non-alcoholic beverage captures the essence of Cho-Cho-San's pure heart through its light floral scent and pale pink color.



1 oz. Cherry Blossom Syrup

½ oz. fresh lemon juice

Seltzer water (or club soda) to top off

Garnish: Cherry blossom

Glass: martini

Steps: Combine syrup and lemon juice in a shaker with ice, and shake gently.

Once chilled, add seltzer water and turn shaker a couple times. Strain into glass, then top off with sparkling water.

Garnish. Makes 1 serving.

GORO'S HIGHLY EFFICIENT MOCKTAIL MULE

He'll put a marriage, or a drink, together in 30 seconds flat.



4-6 oz ginger beer
2 oz seltzer water (or club soda)

1/2 to 1 oz fresh lime juice

Garnish: lime wheel

Glass: copper mug

Steps: Chill mug prior to preparation. Combine beer and seltzer into mug filled about halfway with cubed ice. Add lime juice to taste. Garnish.

Makes 1 serving.

Uncle Hisato's Guide to LA's Best Japanese Food



I KNOW A
FABULOUS
PLACE!

Treat yourself to a night off from cooking! We're encouraging you to patronize your favorite neighborhood restaurants. Many offer Take-Out or Delivery. If you're thinking about Japanese food, and don't have a go-to, browse picks from our very own Uncle Hisato who played Butterfly's Uncle.

Fave Small Businesses

Far Bar in Little Tokyo | Delivery
347 E 1st St, Los Angeles
(213) 617-9990

Fusion, Craft Beer, Japanese Whisky
*This wonderful chef hosted LA's
Opening Night Dinner!*

Shibuya
4774 Park Granada, Calabasas
(818) 225-1560 (no website)
Specializes in High-End Sushi

Kushiya | Take-out
18713-15 Ventura Blvd, Tarzana
(818) 609-9050
Specializes in Sushi and Kushiyaki

Ai Japanese Restaurant | Delivery
1013 Fair Oaks Ave, South Pasadena
(626) 799-0534
Sushi, Sashimi, Katsu, Udon

Kagura in Torrance | Delivery
1652 Cabrillo Ave, Torrance
(310) 787-0227
Additional family owned locations
Katsu, Udon, Yaki, Combo Plates

Fave "Chain Stops"

Jinya Ramen Bar
11239 Ventura Blvd, Studio City
(818) 980-3977
Specializing in Ramen

Kura Sushi
2130 Sawtelle Blvd #111, Los Angeles
(310) 597-4490
Favorites served in boxes

Look for more locations!



YOU WILL EAT
SOMETHING
DELICIOUS, AND
YOU WILL
THANK ME!

Phrase Book

Basics

Hello.
It's nice to meet you.

Hajime-mashite.
Yoroshiku onegai shimasu.

[CLICK TO HEAR A1](#)

Thank you very
much!

Arigatō gozaimasu!

[CLICK TO HEAR A3](#)

Your turn!
After all, this is the first
#BilingualButterfly!

My name is ____.

____ to mōshi masu.

[CLICK TO HEAR A2](#)

You're welcome!

Dō itashi mashite!

[CLICK TO HEAR A4](#)

Among Children

Hello!
Let's be friends!

Konnichiwa!
Yoroshiku-ne!

[CLICK TO HEAR C1](#)

1, 2, 3, 4, 5,
6, 7, 8, 9, 10

ichi, ni, san, shi, go,
roku, shichi, hachi, kyū, jū

[CLICK TO HEAR C4](#)

(response)
Yes, that would be
wonderful!

Kochira koso!

[CLICK TO HEAR C2](#)

I am ____ years old.

—sai desu.

[CLICK TO HEAR C3](#)

Phrase Book

The most intimate temper of
a people, its deepest soul,
is above all in its language.
— Jules Michelet

Dining

Do you have any
recommendations?

Osusume wa arimasuka?

[CLICK TO HEAR F2](#)

I would like to place
an order.

Chūmon iidesuka?

[CLICK TO HEAR F1](#)

This is delicious!

Totemo oishii desu!

[CLICK TO HEAR F3](#)

At the Opera

Bravo! Brava!

Bravo! Brava!
(The same!)

[CLICK TO HEAR O1](#)

Do you enjoy opera?

Opera wa osuki
desuka?

[CLICK TO HEAR O3](#)

How beautiful!

Utsukushii!

[CLICK TO HEAR O2](#)

(response)

I love going to the opera!

Opera wa daisuki desu!

[CLICK TO HEAR O4](#)