

SHAKE IT UP

BY ANA-CHRISTINE COOK PHOTOGRAPHY BY GEORGE KAMPER

NI

Ni—meaning “two” in Japanese—is proving to be *Kuro* at Seminole Hard Rock Hotel & Casino’s No. 1 cocktail. This white rum and watermelon drink is made with authentic Japanese ingredients, including Thai basil and Togarashi spice. Of the newly opened restaurant and his self-created cocktail, head bartender Jared Bolter boasts, “*Kuro* embodies fresh, modern and contemporary-style dining, and *Ni* plays off its international flavor profile.” *Kuro* at Seminole Hard Rock Hotel & Casino, 1 Seminole Way, Hollywood

Ingredients:

- 6 chunks watermelon
- 3 pieces Thai basil
- 1 teaspoon yuzu
- 1 ounce fennel syrup
- 2 ounces Flor de Caña 4 Year White Rum
- 6 drops Peychaud’s Bitters
- 2 dashes Togarashi spice

