# Arigato Japan Food Tours - Cocktail Connections: Online Happy Hour in Japan

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| --- | --- |
| **Location:** Tokyo, Japan  **Category:** Other Experiences  **Currency:** JPY  **Language:** English  **TimeZone:** Asia/Tokyo  **Duration:** 1.0 hours  **Max Group Size:** 10 | **Magpie Product Code:** ICSRUN  **Company Website:** arigatojapan.co.jp  **Primary Contact:** Arigato Japan Food Tours  **Email:** https://arigatojapan.co.jp/contact-us/ |

**Highlights:**

- Create 2 great cocktails together (with ingredients that can be found easily)

- Learn some bar basics

- AMA “Ask me anything” format to answer questions about Cocktails, Japan, and Japanese culture and food and travel.

- Get some personal stories and insights from a local

- Enjoy a fun and positive experience

**Description:**

Join our local expert Lauren for a virtual cocktail session, live from Japan. With 20 years experience in the food and beverage and tourism industries, Lauren will share some fun DIY cocktails and help answer questions you may have about life in Tokyo. She will also share some of our Arigato Japan hidden gems, tips and tricks in the city, and show you how to make your own delicious Japanese-style cocktails and mocktails at home.

We are experts in culinary tourism! Our local guides are excited to connect will people and share personal stories and knowledge with you, with the comfort of your own homes. This experience is great for locals living in Japan, as well as Japan and Bar fans around the world.

TIME ZONES FOR 21:00 JST (Japan Standard Time) - Sat

NYC - 8:00 EDT

SYDNEY - 22:00 AEST

LONDON - 13:00 BST

CHICAGO - 7:00 CDT

LOS ANGELES - 5:00 PDT

We also have time slots for 10AM Wed / 12PM Fri

Please let us know if you need help for other time conversions.

**Inclusions:**

Learn 2 Japanese cocktail recipes that are easy to learn and recreate.

2 DIY Drinks

Information about Japanese drinks and culture in general

Local English speaking guide

**Exclusions:**

Ingredients and tools

Internet fees

**Health:**

This is an online experience so the guests will be in the safety of their homes. Face masks are not required.

**Health items:**

Social distancing enforced throughout experience, Contactless payments for gratuities and add-ons

**Commentary:**

English - Audio

**Minimum:**
1 guests per booking

**Maximum:**
10 guests per booking

**Booking Cut-off:**
12
hours
before start time

### Locations:

**Pickup:**
none

**Type:**
Starts location

**Lat & Long:**
35.6803997, 139.7690174

**Address:**
Tokyo, Tokyo

**Notes:**
We will meet through ZOOM!

**Trip difficulty:**
Easy

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
24
hours

**Cancellation Notes:**
Up to 24 hours before the beginning of the activity: full refund
Less than 24 hours before the beginning of the activity or no-show: no refund

**Options:**

Time/Days offered: 3 Days a Week, starting with multiple time slots:
Wednesday 10:00 AM - 11:00 AM JST
Friday 12:00 PM - 13:00 PM JST
Saturday 21:00 PM - 22:00 PM JST

### Pricing

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Group Virtual Tour** |  | **Retail** | **NET** | **%** | **Min Rate** |
| Adult | 13-80 years | ¥1,650 | 1650.00 | 0.0% |  |
| Child | 5-12 years | ¥1,650 | 1650.00 | 0.0% |  |

### Other Information

**Voucher Info**

What to bring:

TOOLS
  
1. Spoon (bar spoon if you have it but otherwise table spoon will work fine)
  
2. Two glasses (one tall water or collins glass, one sparkling wine glass, a regular wine glass will work as well)
  
3. Shaker if you have it. (optional but fun)

INGREDIENTS
  
1. Ice
  
2. Bottle of Gin
  
3. Genmai tea or other Green Tea (any type, teabag, loose tea etc)
  
4. Ginger syrup (optional) and I will also share how to make this yourself for the future.
  
- If you do not have ginger syrup please have a small piece of ginger and we will cover muddling. (or you can use ginger ale or ginger beer)
  
5. Tonic water or Soda Water
  
6. Small bottle of sparkling wine
  
7. Sakura (cherry blossom) liquor if you have it or plum wine or any kind of fruit liqueur
  
8. St. Germain Liquor OR Cointreau
  
9. 1 Fresh Lemon 1 Fresh Lime (or bottle lemon or lime juice)
  
10. fresh mint (optional)