



10

the very first photo is from this week.

the woman was looking transfixed at the other end of this very small bar in shibuya.

there is a sense of ‘time standing still’ there.

year three of the pandemic.

silence. a cigarette and a very long drag.

the mask pulled below her chin

and on the counter —just below her— there was a beer, still untouched.

here you will find bar counters all across the city.

late nights, [sort of] happy hour, black and white, familiar faces and color.

there are outtakes of photos previously posted somewhere else.

but all of them have never seen the light of day — outside of a bar at night.

beers, dry martinis, high balls and smoke filled rooms all over tokyo.

cheers.

[or how we say it in my native portuguese, “saúde!”]

















dry martini

2 1/2 ounces gin or vodka  
1/2 ounce dry vermouth  
1/2 ounce olive brine  
Garnish: 2 to 4 olives

Add the gin or vodka, vermouth and olive brine to a mixing glass filled with ice and stir until well-chilled.

Strain into a chilled cocktail glass.

Garnish with a skewer of olives.





high ball

2 ounces whiskey

4 to 6 ounces ginger ale, or club soda, to taste

Gather the ingredients.

Fill tall glass with ice

Pour the whiskey into the glass.

Top with club soda. Serve and enjoy.





whisky sour

2 ounces bourbon  
3/4 ounce lemon juice, freshly squeezed  
1/2 ounce simple syrup

1/2 ounce egg white  
Garnish: Angostura bitters

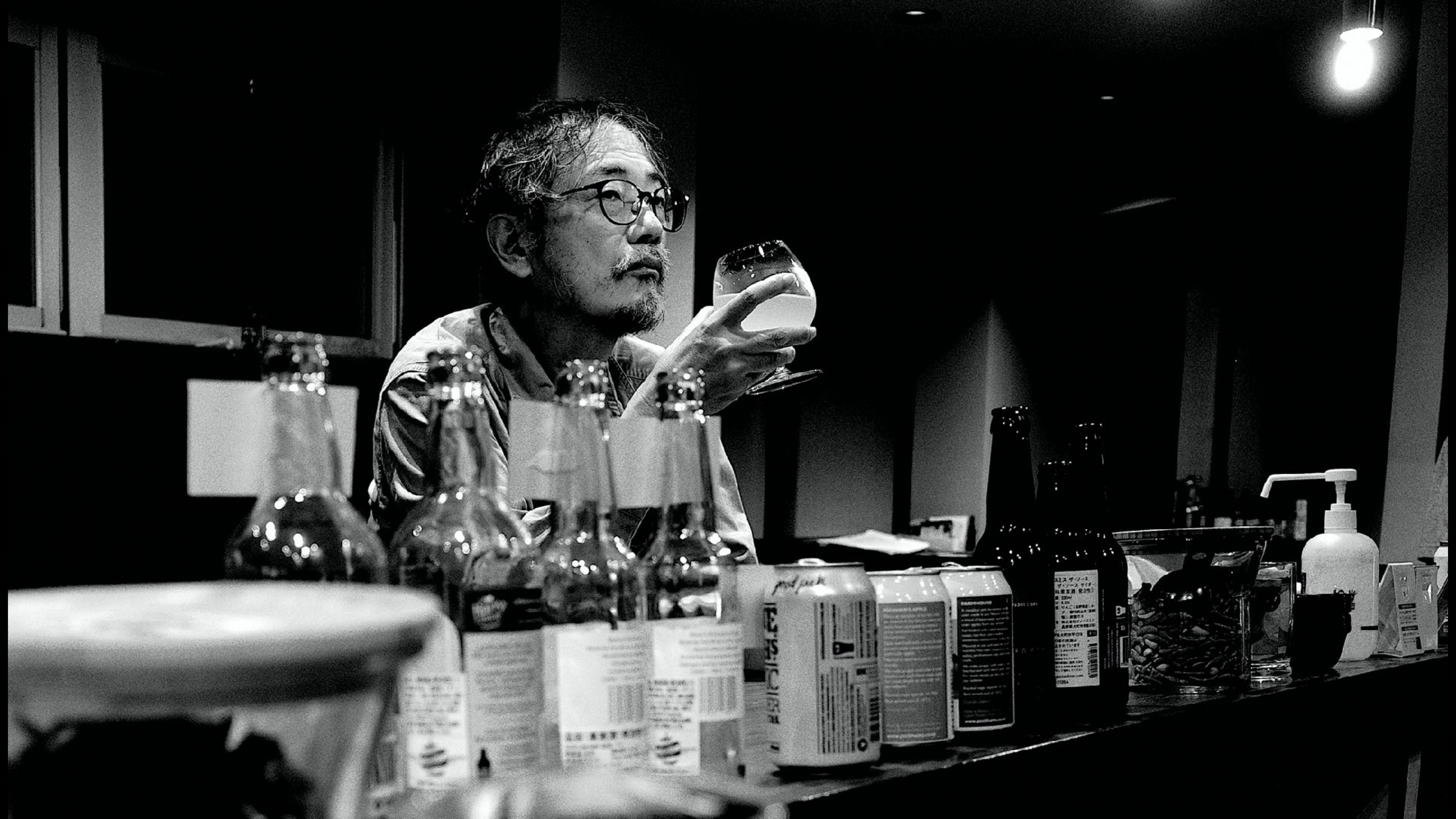
Add bourbon, lemon juice, simple syrup and egg white, if using, to a shaker and dry-shake for 30 seconds without ice.

Add ice and shake again until well-chilled.

Strain into a coupe glass.

Garnish with 3 or 4 drops of Angostura bitters.





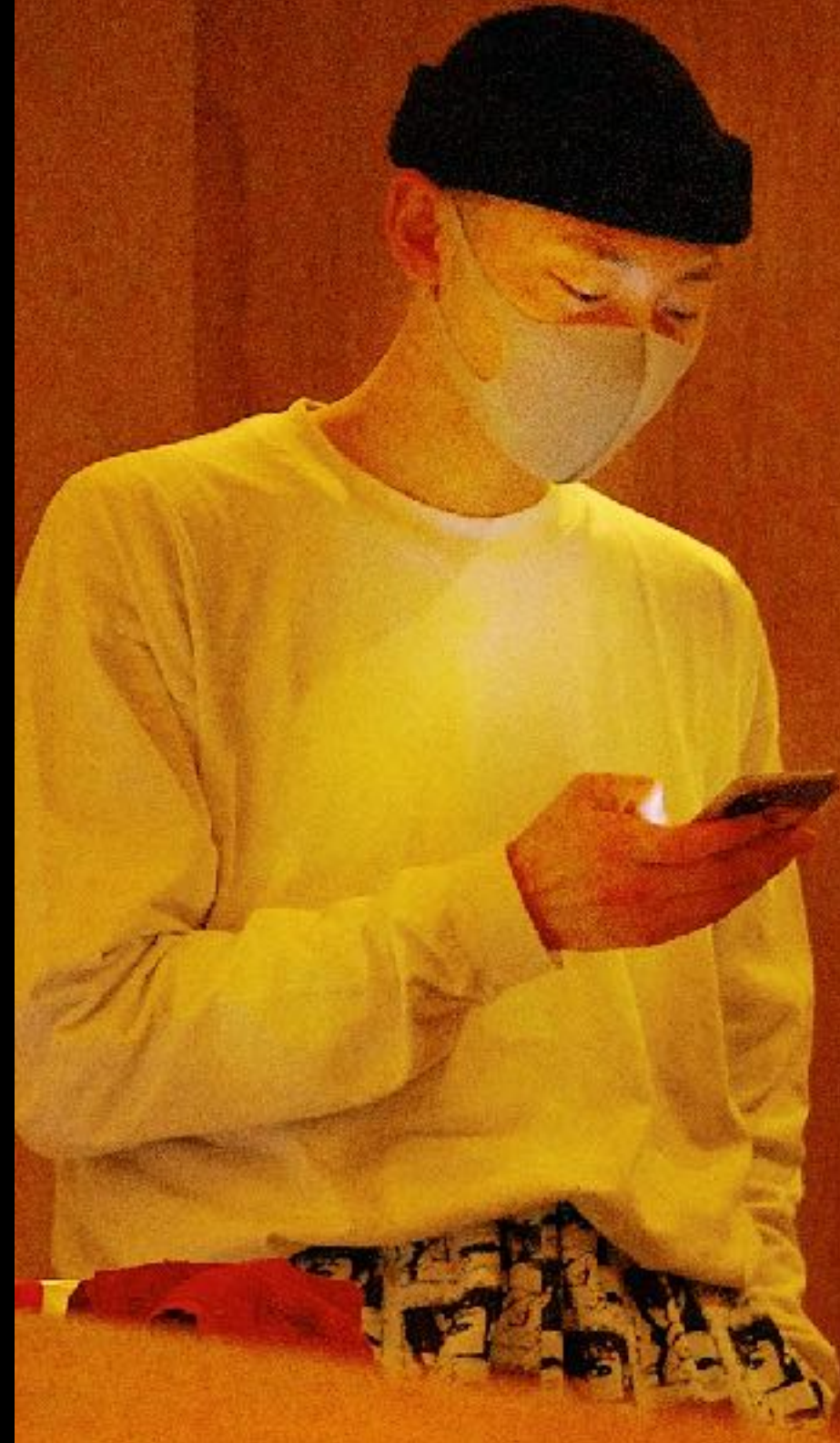


old fashioned

1/2 teaspoon sugar  
3 dashes Angostura bitters  
1 teaspoon water  
2 ounces bourbon  
Garnish: orange peel

1. Add the sugar and bitters to a rocks glass, then add the water, and stir until the sugar is nearly dissolved.  
Fill the glass with large ice cubes, add the bourbon, and gently stir to combine.  
Express the oil of an orange peel over the glass, then drop in.







negroni

1 ounce gin  
1 ounce Campari  
1 ounce sweet vermouth  
Garnish: orange peel

Add the gin, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled.

Strain into a rocks glass filled with large ice cubes.

Garnish with an orange peel.









