

EST. 2023

KYŪTAI

COCKTAILS

- MOLECULAR MIXOLOGY -

# ABOUT US

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We craft multisensory experiences for events, reimagining flavors to captivate your guests with unique presentations, unexpected textures, and bold flavors through the magic of molecular mixology.

We're equipped to elevate your event from start to finish — from cocktail spheres that welcome your guests, all the way through molecular shots during the party peak.



# WE SERVE AT

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At Kyūtai, we bring our signature molecular cocktail experience to a wide range of events — always tailored to match your style, theme, and vibe. From elegant weddings and dreamy bridal showers to high-energy brand activations, product launches, and intimate private dinners.

## WEDDINGS



## CORPORATE EVENTS

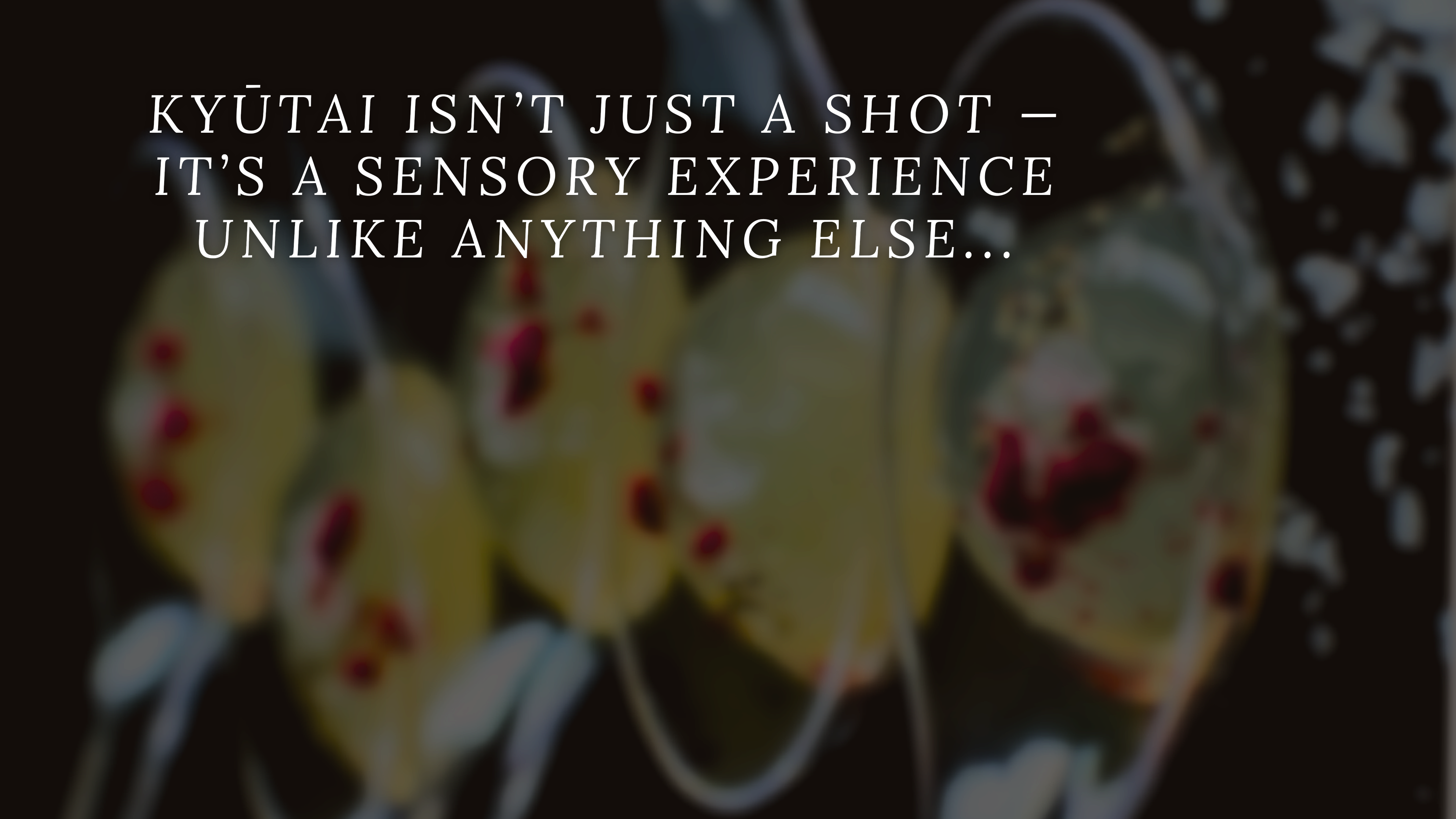


## SOCIAL EVENTS





KYŪTAI ISN'T JUST A SHOT –  
IT'S A SENSORY EXPERIENCE  
UNLIKE ANYTHING ELSE...







# OUR SERVICES



@KYUTAI.COCKTAILS

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# MOLECULAR ESPHERES



Each Kyūtai sphere is a fully liquid cocktail encapsulated in a thin layer. With just a gentle bite, it bursts in your mouth, releasing a wave of bold, delicious flavors crafted from premium spirits infused with fruits and herbs.

You can choose from our Classic Menu of fan favorites, a Signature Menu featuring premium cocktails with top-shelf liquors, or a fully Custom Menu tailored to your event's theme and taste.







# CLASSIC MENU

# The Essentials

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## *Rose Lychee Martini*

Floral lychee, rosewater, and premium vodka in a delicate, burst-in-your-mouth sphere.

## *Passion Fruit Mojito*

Tropical passion fruit with mint, lime, and rum — a refreshing twist on the classic.

## *Piña Colada*

Creamy coconut and ripe pineapple blended with rum — a tropical classic in one perfect pop.

## *Strawberry Daiquiri*

Juicy strawberry and bright citrus blended with white rum for a fruity, vibrant bite.

## *Mango Margarita*

Sweet mango meets zesty lime and a hint of chili heat, balanced with smooth tequila.

## *Whiskey C&C*

Bold whiskey infused with rich coffee and dark chocolate — smooth, deep, and indulgent.

## *Coquito*

Coconut cream liqueur infused with cinnamon, vanilla, and Caribbean rum.

## *Sour Apple*

Crisp green apple and citrus with a tangy twist and a vodka kick.





# SIGNATURE MENU

# Premium Spirits

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## *Seiryu*

Don Julio tequila, wild forest berries, and a bright citrus lift. Finished with a delicate dusting of truffle salt.

## *Miyabi*

Roku gin elevated by crisp cucumber and bright lemon peel, preserving its botanical depth. Crowned with an airy basil-mint espuma.

## *Ichigo birōdo*

1908 gin with fermented strawberries and delicate notes of soft wood.

## *Gyu fusion*

TOKi Suntory whisky subtly smoked with wagyu, uplifted by ginger zest and hints of orange citrus.

## *Kokosuru*

A rich blend of Santa Teresa rum, sun-ripened tamarind, and spiced coconut cream.

## *Akuma*

Mil Diablos mezcal, with its signature smoky intensity, is enriched by deep cacao undertones and a vibrant tropical accent.





THE ULTIMATE  
PARTY HOUR

HORA LOCA  
EXPERIENCE



# PARTY HOUR

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We've reimagined the Latin Hora Loca with test tubes filled with mini Kyūtai. Served as molecular shots, they turn the wildest part of the night into a playful, elevated experience your guests won't forget.





# OUR SERVICE INCLUDES

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- Molecular cocktails
- Spoons
- Staff
- Unique bar decoration
- Customized bar decoration\*
- Setup and teardown

Our service is customizable, from our innovative molecular spheres menu, and colors, to the bar.

Let's create a unique event together!



# WHY KYŪTAI

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We are the only company in the entire state offering cocktail spheres that burst in your mouth, combining premium spirits with bold flavors, visual elegance, and interactive fun. Each Kyūtai is handcrafted to surprise, delight, and elevate your event beyond the expected.

If you're looking to stand out and offer a moment of pure wow, *Kyūtai is the only way.*





# GOOD TO KNOW

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- We average 4 Kyūtai per guest per event.
- We offer Non-Alcoholic Kyūtai – ideal for guests under 21 or anyone avoiding alcohol.
- We serve a minimum of 50 guests and 3 flavors.
- We offer fully customized packages based on your guest count and event style.
- Our team will design a tailored Kyūtai and menu to match your event if desired, for an additional fee.
- Custom menus are available upon request. Since we can recreate nearly any cocktail, we encourage you to share your ideas with us in advance to ensure we have enough time to bring them to life.
- We provide custom stand decoration options to complement your theme, for an additional fee.

# HOW TO BOOK US

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## *Request a Quote*

Share your event details and preferred date/time, and our team will send you a quote based on availability.

## *Reserve Your Date*

Confirm your booking by submitting a 50% non-refundable deposit to secure your event date and time. The remaining balance must be paid no more than 10 days prior the event.

## *Plan the Details*

We'll coordinate with you—or directly with your event planner or agency—to fine-tune every detail and bring your vision to life.



KYŪTAI COCKTAILS

# CONTACT US

Crafted for moments that matter — book Kyūtai for a one-of-a-kind cocktail experience your guests will never forget.



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