

**MONIN**<sup>®</sup>

65<sup>th</sup> IBA Congress 2016  
**TOKYO**, Japan  
October 16<sup>th</sup> – 21<sup>st</sup> 2016



## WORLD COCKTAIL CHAMPIONSHIP (WCC)

This year the World Classic Cocktail and Flair Championships took place in Tokyo, Japan.

Over 500 international delegates attended the 65<sup>th</sup> International Bartenders Association Congress and World Cocktail Championships 2016 with more than 65 countries represented in the competition.

MONIN strongly supported the WCC champions, winning 12 out of 18 medals, including **five out of six GOLD medals!**

The Japanese contestant, Kenji Tsubokura, honoured his country and the audience by winning the prestigious Bartender of the Year award with his short drink recipe called *The Best Scene*, using Le Fruit de MONIN Yuzu.

**Kenji Tsubokura**  
**COCKTAIL OF THE YEAR**



### THE BEST SCENE

5 ml Le Fruit de MONIN Yuzu

35 ml Geranium Premium London Dry Gin

15 ml Giffard Elderflower Liqueur

10 ml Midori

10 ml fresh lemon juice

1 dash Fee Brothers Cardamom Bitters

**Method:** Shaker



### What's IBA?

The IBA is the sole International Association gathering the best bartenders from all over the world. It is open to all independent National Bartenders Guilds whose members are cocktail experts from 61 countries. Each year, national champions are competing for the title of "Cocktail of the year" both in Classic and Flair categories at the WCC (World Cocktail Championship).

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## COCKTAILS PER CATEGORY

### SHORT DRINK

**Kenji Tsubokura**  
Japan



*Cocktail of the year*

#### THE BEST SCENE

5 ml **Le Fruit de MONIN** Yuzu  
35 ml Geranium Premium London Dry Gin  
15 ml Giffard Elderflower Liqueur  
10 ml Midori  
10 ml fresh lemon juice  
1 dash Fee Brothers Cardamom Bitters  
**Method:** Shaker

### SPARKLING COCKTAIL

**Lucia Montanelli**  
United Kingdom



#### SAKURA BLOSSOM

10 ml **MONIN** Rose syrup  
5 ml **MONIN** Strawberry syrup  
70 ml Schlumberger Sparkling Brut  
15 ml Courvoisier XO  
15 ml Grand Marnier Cordon Rouge  
2 dashes Angostura® orange bitters  
**Method:** Shaker

### LONG DRINK

**Min Hong Kim**  
South Korea



#### WALK IN BEAUTY

15 ml **MONIN** Vanilla syrup  
15 ml Strawberry Reel  
45 ml Sauza Silver  
15 ml De Kuyper Apricot Brandy  
30 ml fresh grapefruit juice  
15 ml fresh lemon juice  
**Method:** Shaker



#### Y Silver: Kuo Pei-Ju

Taiwan  
Le Fruit de **MONIN** Lychee  
**MONIN** Passion Fruit syrup

#### Y Bronze: Stefan Haneder

Austria  
Le Fruit de **MONIN** Blueberry

#### Y Bronze: Gustavo Cisnero Tito

Uruguay  
**MONIN** Spicy syrup





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## COCKTAILS PER CATEGORY

### AFTER DINNER COCKTAIL

**Markus Sillanpää**  
Finland



#### VIENNA MOCHA

10 ml MONIN Cinnamon syrup  
10 ml Giffard Abricot du Roussillon  
20 ml Mozart Dark Chocolate  
20 ml Havana Club Añejo 7 Años  
15 drops Angostura® orange bitters  
10 drops Fee Brothers Aztec Chocolate Bitters  
**Method:** Mixing Glass

### FLAIRTENDING

**Marek Posluszny**  
Poland



#### SUNBEAM

10 ml MONIN Cucumber syrup  
40 ml Jim Beam Apple  
30 ml fresh tangerine juice  
20 ml fresh lime juice  
20 ml fresh egg white  
**Method:** Shaker

### BARTENDERS CHOICE

**Milos Janosevic**  
Serbia



#### URA-NAGE

20 ml homemade ingredient  
20 ml Jim Beam White  
20 ml Marie Brizard Crème de Mûre  
10 ml Riga Black Balsam Classic  
30 fresh pineapple juice  
5 ml fresh lime juice  
**Method:** Shaker



#### Silver: Paul Sfirlea

Romania  
MONIN Gum syrup  
MONIN White Cocoa liqueur



#### Silver: Leonardo Gálvez Calderón

Spain  
Le Fruit de MONIN Zuzu  
MONIN Spicy syrup



#### Silver: Ariel Sanecki

Ireland  
MONIN Pink Grapefruit syrup

#### Bronze: Draga Kepes

Slovenia  
MONIN Caramel syrup



## ALSO WINNERS!



Great work from Manuel Jimenez Lopez from Spain who won the Prestige Award with a recipe using MONIN Basil syrup and Le Fruit de MONIN Yuzul! This price is given to the mixologist having the highest technical score.



Congratulations as well to Bruno Vanzan from Switzerland for the DNA Cup with his recipe called Sushi Martini using MONIN Basil and Lychee syrups! This trophy is presented to the competitor who gives the best name to his cocktail.



Kenji Tsubokura also won the Art Deco Trophy as best cocktail garnish/decoration for his winning cocktail The Best Scene.



A big round of applause to the Polish team for the Team Prize (Challenge Cup). MONIN is very strong in Poland with 5 brand ambassadors and 21 training centers across the country. Congratulations to them and let the adventure continue!

## NOW IT'S TIME TO PARTY!



After a week full of challenges, passion and emotions, the contestants and delegates were invited to join the MONIN party to close the 65<sup>th</sup> International Bartender Association Congress and World Cocktail Championship 2016 at TORO Gastrobar. Another exciting flavourful evening!