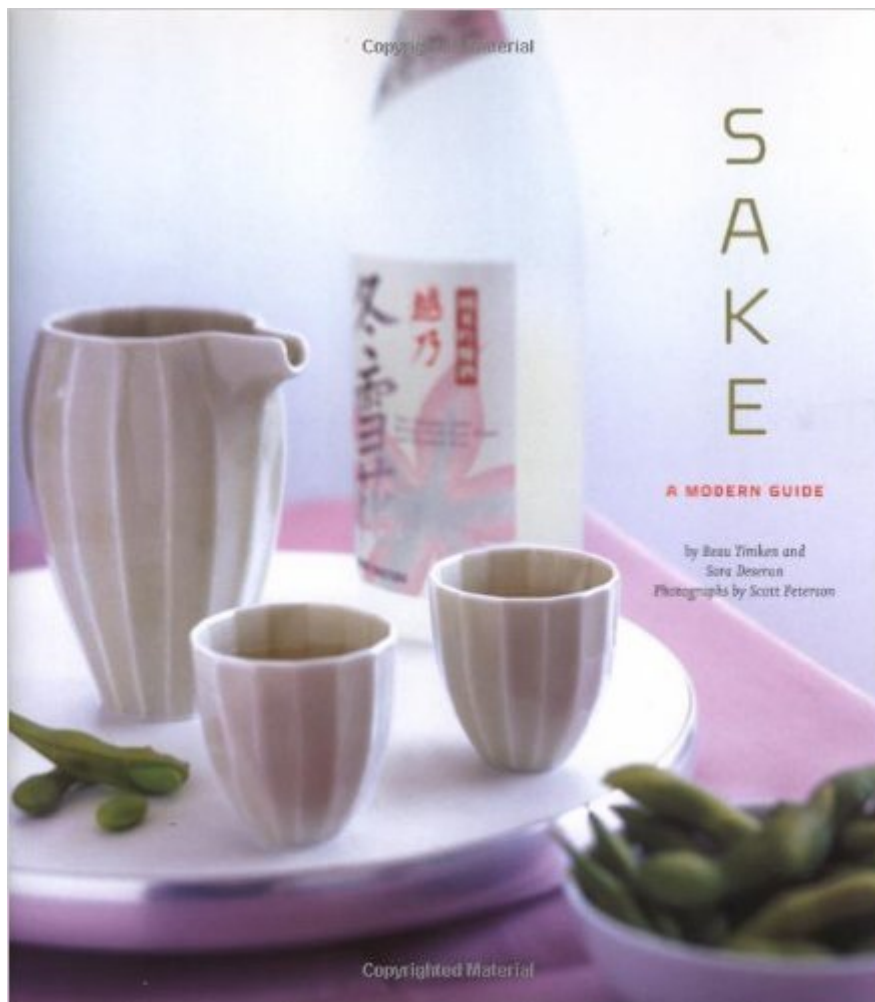


The book was found

Sake: A Modern Guide



Synopsis

Sake is hot, hot, hot (though the best are actually served cold). It's the hippest sip at the cocktail hour and, as the sommeliers will tell you, can be a delicious accompaniment to food. This fun and informative guide demystifies an age-old wine and explains the many types of sake and how to properly taste their complex flavors. Beau Timken's foolproof TasteMatch system profiles 50 suggested sakes and provides their beer and wine flavor equivalents, creating a simple-yet-effective resource for finding a perfect match. Plus, recipes for 30 sake cocktails and 15 sake-friendly dishes make sake appropriate for any occasion (try a refreshing glass of Sake Sangria, or surprise guests by pairing sake with Fettuccine with Shiitake Mushrooms and Pancetta). There's even a section on planning and hosting a sake-tasting party to share your newfound sake expertise. A contemporary look at a traditional drink, Sake captures 1,000 years of culture and updates it for the modern lifestyle. Kanpai!

Book Information

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Customer Reviews

I've read many Sake guides over the years. Some leave me with lengthy, lengthy lists of sakes I'd like to try, if I could ever decipher the labels at my local Japanese liquor store. Most leave me even more confused than before I started reading. This book was the first I ever read where I walked away feeling like I could explain why I liked what I liked. But the best part of the book is the list of Sakes to try that are available in the US. After all, what's the point of a long list of exotic drinks to try if you're never going to be able to find them?

Whether you enjoy sake already or are just interested in learning more, this is a wonderful place to start. The book includes a short sake history, a lesson on how it is made, and some key terminology necessary for understanding this amazing beverage. The best part of the book is Beau's detailed reviews of 50 different sakes. Plenty of tastes to begin or continue your journey. There are also recipes in the back that help demonstrate that sake isn't just good with Sashimi, it can taste great with risotto or even a pizza.

For those people who love the adventure of good food and soirits, this book is a must have. Very informative, it provides the reader with a very good basic understanding of Sake. With history, science, and etiquette all wrapped into one informative guide, I highly recommend this book. If you love Sake, or are interested in learning more, you MUST read this book. I find I return to it time and time again as I delve deeper into the fascinating world of Japan's most famous beverage. One of the bibles of Sake...

Discover the joy of drinking and learning about good quality sake. This is a wonderful way to travel to different parts of the world via your taste buds. Don't know where to begin? Try any Junmai Ginjo or Daiginjo, such as, Sato no Homare. Have you ever thought about playing the guitar? Try depressing the strings on the fretboard of a \$10 guitar. It will be so frustrating and painful that you won't make it to your 2nd lesson. The same is true about sake; the cheap stuff is like drinking kerosene. But good sake is a treat. Read this book. Then contact True Sake online or sakayanyc.com. Rick Smith will ship top shelf sake right to your door. Kompai. L. Heflick, [...]

Not only very informative, but lovely to look at. All the info..appropriate for not so savvy fans of sake in all its forms as well as a great add on for experienced sake drinkers. Really informative for such a small book. I saw it years ago in a bookstore and immediately wrote the title, etc down, and of course now i own it. Good coffee table book, too. And if you've never tried sake, by the way, do. Cloudy sake and beef tips is soul food.

This is an attractive and well written book. He focuses primarily on Japanese Sake which is appropriate but I wish he would have spent more time on some of the US Sake which is more affordable. That said, the book is worth reading and will get you started.

Great book for persons new to sake with a modern twist! Valuable info on how to read a label for non-Japanese readers. Good listing of available sake with info and food pairings! Recipe section with mixed drinks. food pairing, and recipes using sake. Nice photos.

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