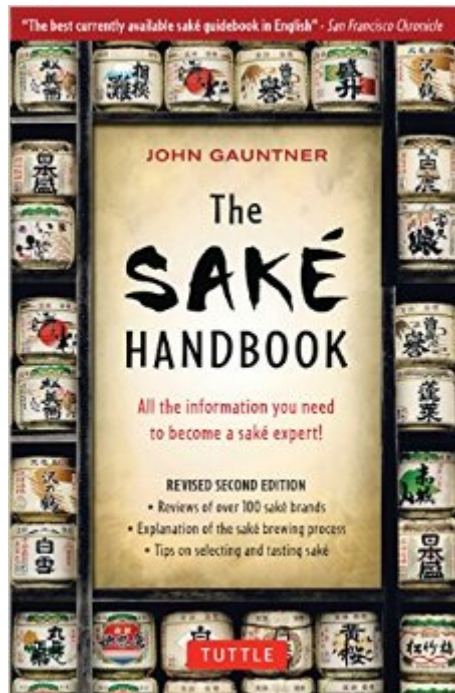


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The Sake Handbook: All The Information You Need To Become A Sake Expert!



Synopsis

The Sake Handbook is the foremost guide to the history, brewing, and distinctive flavors of sake. Just what are jizake, namazake and ginjoshu? The Sake Handbook answers all these questions and many more about sake wine, and will help you enjoy Japan's national beverage in style. Author John Gauntner is recognized as the world's leading non-Japanese sake expert. A longtime Japan resident, he is well known among sake brewers and others within the sake industry. He wrote the Nihonshu Column in the Japan Times for many years before writing a weekly column on sake in Japanese for the Yomiuri Shimbun, Japan's and the world's most widely distributed Japanese newspaper. In 2006, John received the Sake Samurai award. He has published five books on sake including Sake Confidential. This sake book features: This new edition has been completely revised and updated. Gives you all the information you need in an handy, portable format. Offers a detailed explanation of the sake brewing process. Reviews over a hundred sake brands, with illustrations of their labels for easy identification. Profiles over 50 Japanese izakaya or pub-style restaurants in Tokyo and the surrounding environs. Lists specialty shops in Japan where you can purchase hardâ "toâ "find Japanese wine brands. Lists specialty retailers in the United States and elsewhere.

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Customer Reviews

Ah, sake. This rice wine has been around for thousands of years, and is part of many traditions in Japan. As Japanese food styles have become popular across the globe, so has this fine drink, which can be served both warm and cold. To learn more about the history of sake, and to learn how

to choose a good brand, this book is invaluable. To start with, The Sake Handbook goes over each step involved in making sake. Reading through the intricate processes involved helps you understand why there are so many varieties of sake, and why each one has a different flavor. One key step, for example, is the polishing step. The inner part of the rice generally is of higher quality than the outer portion, so the more 'extra' that is polished away, the finer the sake. Next, Gauntner goes over the various types of sake, and how each is unique. Some of these terms are:*

Junmai-shu is pure rice sake. Only rice, water, and the koji mold are used to produce this top level sake. It ends up tasting heavier and fuller than other types of sake. It uses less than 70% polished rice - this means they have 'ground away' the other 30% of impurities.* Honjozo-shu has a small amount of distilled ethyl alcohol added during the final stages. They then add water later so the alcohol content stays the same. This sake is lighter and dryer than other types. It can be served warm.* Ginjo-shu uses 60% polished rice. It is also fermented for longer periods of time, giving a complex and delicate flavor.* Daiginjo-shu is just like Ginjo-shu, but polished to 50% of the original size. It takes even longer to brew and complete. Futsuu-shu - any sake which does not fall into one of the above four categories.

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