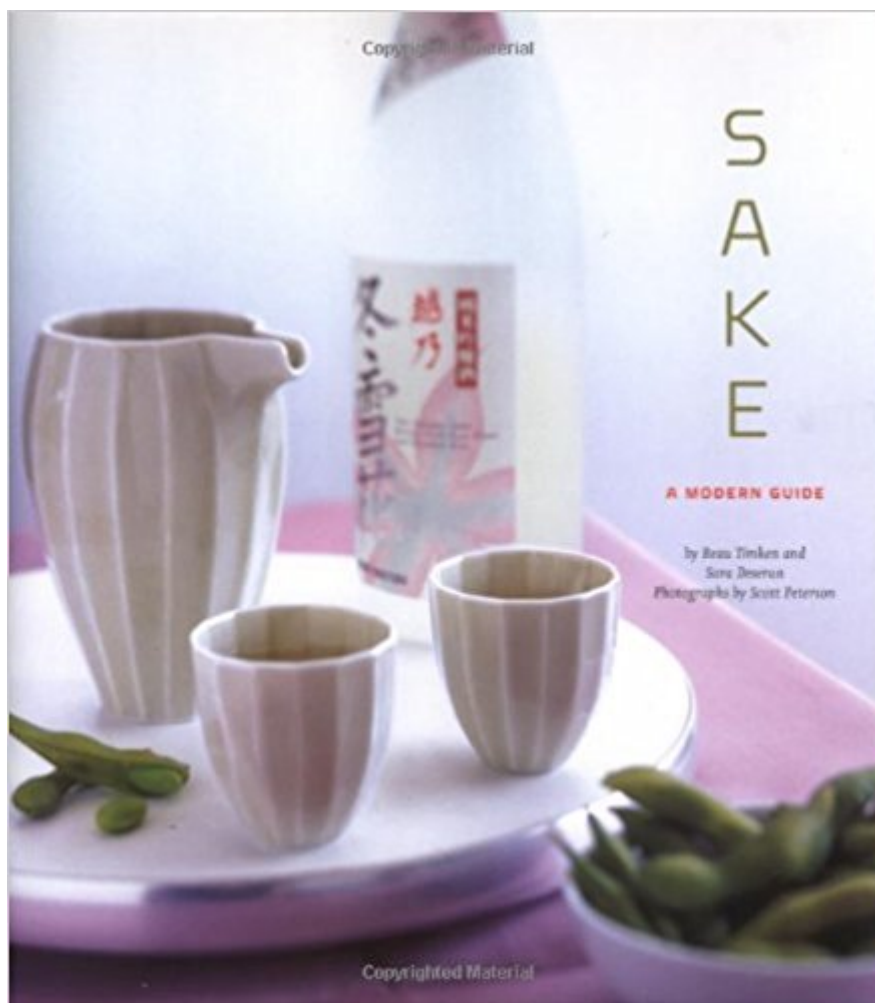


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Sake: A Modern Guide



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!

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Customer Reviews

Say the word "sake" to most Americans, and what comes to mind is a hot, semisweet beverage meant for socking down alongside spicy tuna. In Japan, however, sake is a serious subject, studied and celebrated much like wine is in France. This little volume seeks to demystify the sophisticated side of sake, providing a brief history and an in-depth examination of its rituals and preparation. The authors survey the surprisingly varied sake universe: "Kira," or "devil sake," is a dry and peppery version which marries well with spicy foods, while "fukunishiki," or "happy fortune" sake, is a

"dependable, safe sake," tasty alongside fried snacks. Pushing international boundaries, the authors note that "Dessai 50," or "Otter Festival," goes well with risotto, and "Bishonen," which means "beautiful boy," is great with a burger. The authors also provide a few appealing recipes to match with different sakes; a "Crab and Grapefruit Salad with Fried Shallots" is elegant, easy to prepare, and faintly spicy, while "Roasted Chicken Wings with Garlic And Ginger" beg for beer-or for a cold glass of "Gokyo Junmai." They also offer recipes for sake cocktails, like the super-sweet "Citrus Mistress" and the "Geisha's Delight," which pairs Italian limoncello with citrus and sake. Not traditional, to be sure, but delicious enough to get any sake neophyte's attention. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Sara Deseran is a senior editor at 7 x 7 magazine in San Francisco. She has contributed to such publications as Food & Wine , and is the author of Picnics (0-8118-4299-1). Beau Timken is the owner of TrueSake in San Francisco, the first store dedicated to sake. He holds two professional sake-tasting licenses and is a master sake sommelier. This is his first book. Scott Peterson is a San Francisco based photographer whose work has appeared in 7x7 , Bon Appetit , and Sunset magazines.

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.

I really like Beau and what he's done. It's kind of funny there's all kinds of folks popping up everywhere claiming to be the first ones to do such-and-such, but I think it's pretty clear that he's the one that kicked sake up a notch in recent times and sommelier circles. I guess my only gripe is that I was left wanting more. I felt that each section could have been fleshed out a bit more. But I think that was by design, and certainly added to my knowledge, which basically zero to begin with. The best part is probably having the new sakes to look for and try.

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.

I bought this as a present for my husband, and he was very pleased. We don't drink sake at home often, but we never knew what to buy at the liquor store. (We're in PA, a state store system, so there's usually not much variety.) This book has helped us understand labels MUCH better. Now, even if one of the listed sakes is not available, we can more confidently choose something. We've found we are enjoying our selections much more!

I appreciate Mr. Timken's efforts; this one book is pretty basic though.

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.

This short book on Sake by Beau Timken has wonderful insights in drinking and tasting sake. The book covers all the normal background on sake brewing including the major steps and ingredients. On its unique side it has lots of recipes for food and sake cocktails. Nice work.

I really loved this book! I read it cover to cover. It's beautifully designed with amazing photography, and it's very honestly written. It was a great start to my Sake education!

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