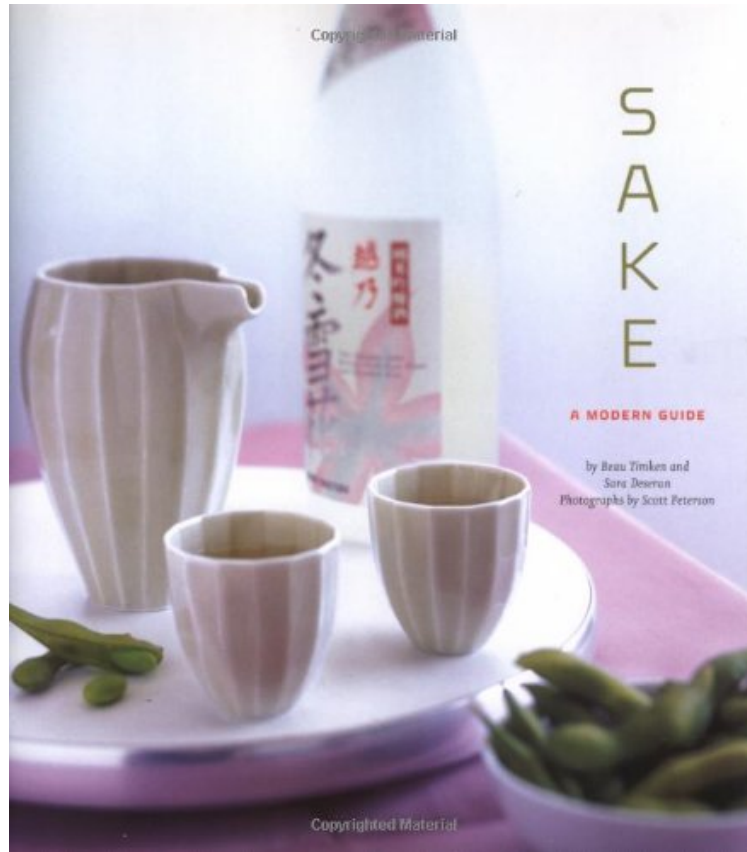


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Sake: A Modern Guide

Beau Timken, Sara Deseran
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Beau Timken, Sara Deseran : Sake: A Modern Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised Sake: A Modern Guide:

0 of 0 people found the following review helpful. WHAAAT a great little book.By lokiNot 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.1 of 1 people found the following review helpful. Well done, but spareBy D. KitchellI 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.0 of 0 people found the following review helpful. Good introduction to sake from JapanBy P. MulloyThis 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.

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!