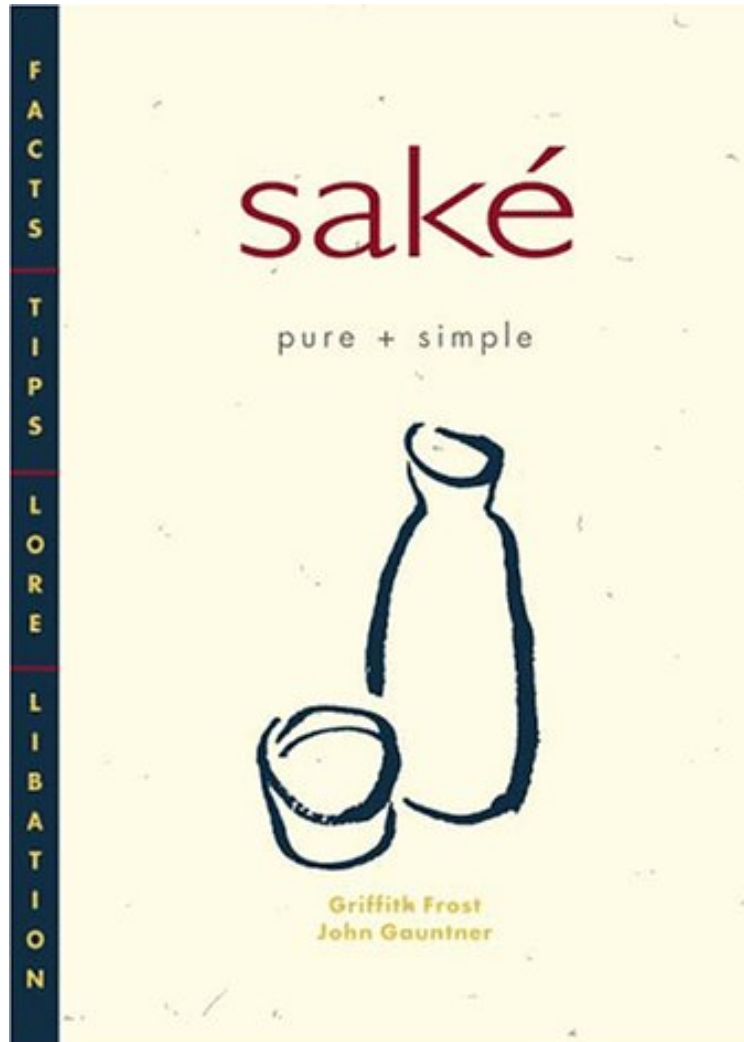


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Sake Pure + Simple

Griffith Frost, John Gauntner
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Griffith Frost, John Gauntner : Sake Pure + Simple before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sake Pure + Simple:

0 of 0 people found the following review helpful. Excellent resource By Mick I ordered two books on sake from , this one and "Sake: A Modern Guide". I find "Sake pure and simple" to be a much better introduction to the topic O-sake! Keep in mind that new sakes come out annually and so the names of many of the sakes listed in the book are long gone. However, many of the breweries mentioned have newer products available. A few of the sakes mentioned are still available as well. I order mine from Specsonline.com, which is a distributor in Houston, Tx. The only critical review of this book is by someone who prefers 'warm' sake. Certainly, some sakes are best enjoyed in heated form. But EVERYONE knows (talk to anyone from Japan) that the premium sakes, especially daiginjo varieties, are best chilled

and I prefer mine refrigerator cold, about 38 degrees F. Every summer is a summer of sake for me! Kanpai! or Sugoi! as the authors suggest as an alternative sake toast. 0 of 0 people found the following review helpful. He enjoyed reading it. By Gapeach7678 This book was a gift for my son. He enjoyed reading it. Had lots of good information. 0 of 0 people found the following review helpful. Good introduction. By P. Mulloy I have a sake brewpub about 6 blocks from my house. This book gives me enough information to enjoy their offerings.

All across America drinking cool sake is the hot new thing. This lively guide provides concise details on selecting, tasting, and enjoying sake, and it's brimming with fun sidebars on sake etiquette and culture. Learn the benefits of bathing in sake! Included are discussions of how sake is made, the best foods to eat with sake, and U.S. brewery tours and sake bars.

"Premium sakes are popping up everywhere... and the trend only promises to get bigger." San Francisco Chronicle --
"Premium sakes are popping up everywhere... and the trend only promises to get bigger." San Francisco Chronicle --
San Francisco Chronicle "The sake secret is out....sip it chilled or on the rocks." The New York Times -- The New York Times
About the Author Griffith Frost is Chairman of the International Sake Institute. As CEO of SakeOne, near Portland, Oregon, he oversaw the creation of the first U.S.-brewed premium sake. John Gauntner lives in Japan and writes frequently on sake connoisseurship.