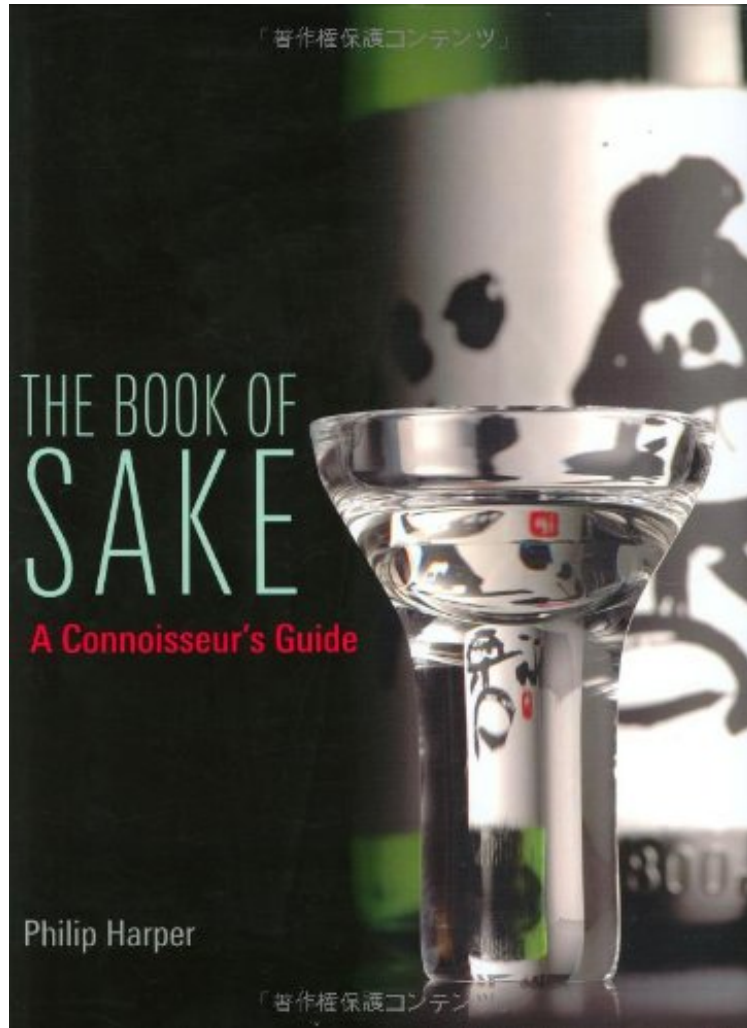


[Download] The Book of Sake: A Connoisseurs Guide

## The Book of Sake: A Connoisseurs Guide

*Philip Harper, Haruo Matsuzaki*  
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**Philip Harper, Haruo Matsuzaki : The Book of Sake: A Connoisseurs Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Sake: A Connoisseurs Guide:

0 of 0 people found the following review helpful. Five StarsBy Dr V Gio NguyenBest buy!0 of 0 people found the following review helpful. Can't put the book downBy T. ShawFor a sake enthusiast this book is a must have. Especially helpful is this book's sake review section, which I refer to constantly when making up my mind on which Sake to buy. The book is full of useful information on tasting and regional differences in production as well.Makes a great "table book". Guests seem to enjoy it as well.0 of 0 people found the following review helpful. Five StarsBy luckySERVES THE PURPOSE FOR RESOURCE,BUT COULD HAVE MORE INFO!

Once found only in sushi bars and Japanese restaurants in the U.S., sake now lines the shelves of our gourmet food shops, liquor stores, supermarkets, and restaurants of all types. And as sake increasingly becomes a part of the way we dine and entertain, Americans everywhere are looking for guidance in sorting out the confusing and intimidating array of choices available. In *The Book of Sake*, brewmaster Philip Harper provides all the information anyone needs to discover the many true pleasures of Japan's national tippie. Harper, the only non-Japanese to rise to the official rank of "master brewer," shows readers how to select a good sake and match a selection with food. He describes each type of sake, how it is produced and acquires its distinctive flavor and bouquet, and how it is best appreciated. Next, Harper introduces a collection of sake lore, a guide to reading sake labels, a groundbreaking new tasting chart, and a selection of sakes for all palates and pocketbooks by the esteemed sake critic Haruo Matsuzaki. To round out the volume Harper offers highlights of Japan's sake regions, then presents perhaps the most intriguing tour of the sake brewmaster's art ever to be published in English.

They call him the sake savant, but that doesn't bother Philip Harper. In sake-drinking circles across Japan and abroad, Harper is considered a cross-cultural pioneer: the only non-Japanese sake-maker to rise to the rank of toji, or master brewer. The *Los Angeles Times* The essential resource for sake novices and hard-core sake-philosophers who want to enjoy their drink to the fullest. A timely overview that every fine liquor enthusiast will appreciate. --*Bartender Magazine* "A beautiful presentation and very informative. The book is done in a style that is functional for both those new to the sake world and those who are fairly knowledgeable. The combination of art/photos, basic information such as pronunciation guides, and the reviews of the sakes that are both comprehensive and brief, makes this one of the best sake books on the market today." --LARRY MECHANIC, Sake Consultant, Sam's Wines Spirits, Chicago, IL Everything you ever wanted to know about rice wine, by the only Westerner to become a practicing sake brewer in Japan. --*Boston Herald* Included in *Miami Herald* wine columnist Fred Tasker's annual roundup of the years most fascinating wine books. A good resource for the novice and the expert alike. --*The Austin American-Statesman* A resource for sake novices and hardcore sake-philosophers who want to enjoy this drink to the fullest. --*Nichi Bei Times* The essential resource for sake novices and hard-core sake-philosophers who want to enjoy their drink to the fullest. A timely overview that every fine liquor enthusiast will appreciate. --*Bartender Magazine* "A beautiful presentation and very informative. The book is done in a style that is functional for both those new to the sake world and those who are fairly knowledgeable. The combination of art/photos, basic information such as pronunciation guides, and the reviews of the sakes that are both comprehensive and brief, makes this one of the best sake books on the market today." --LARRY MECHANIC, Sake Consultant, Sam's Wines Spirits, Chicago, IL Everything you ever wanted to know about rice wine, by the only Westerner to become a practicing sake brewer in Japan. --*Boston Herald* Included in *Miami Herald* wine columnist Fred Tasker's annual roundup of the years most fascinating wine books. A good resource for the novice and the expert alike. --*The Austin American-Statesman* A resource for sake novices and hardcore sake-philosophers who want to enjoy this drink to the fullest. --*Nichi Bei Times* The essential resource for sake novices and hard-core sake-philosophers who want to enjoy their drink to the fullest. A timely overview that every fine liquor enthusiast will appreciate. --*Bartender Magazine* "A beautiful presentation and very informative. The book is done in a style that is functional for both those new to the sake world and those who are fairly knowledgeable. The combination of art/photos, basic information such as pronunciation guides, and the reviews of the sakes that are both comprehensive and brief, makes this one of the best sake books on the market today." --LARRY MECHANIC, Sake Consultant, Sam's Wines Spirits, Chicago, IL Everything you ever wanted to know about rice wine, by the only Westerner to become a practicing sake brewer in Japan. --*Boston Herald* Included in *Miami Herald* wine columnist Fred Tasker's annual roundup of the years most fascinating wine books. A good resource for the novice and the expert alike. --*The Austin American-Statesman* A resource for sake novices and hardcore sake-philosophers who want to enjoy this drink to the fullest. --*Nichi Bei Times* From the Inside Flap "A beautiful presentation and very informative. The book is done in a style that is functional for both those new to the sake world and those who are fairly knowledgeable. The combination of art/photos, basic information such as pronunciation guides, and the reviews of the sakes that are both comprehensive and brief, makes this one of the best sake books on the market today." --LARRY MECHANIC, Sake Consultant, Sam's Wines Spirits, Chicago, IL About the Author Now in his fourteenth brewing season, PHILIP HARPER works as a master

brewer in Osaka, Japan. Harper, the first non-Japanese to achieve the rank, is the author of *The Insider's Guide to Sake*, published by Kodansha International in 1988. HARUO MATSUZAKI is a one of the most respected authorities and critics of Japanese sake. He has written numerous books on the subject, and lectures throughout Japan.