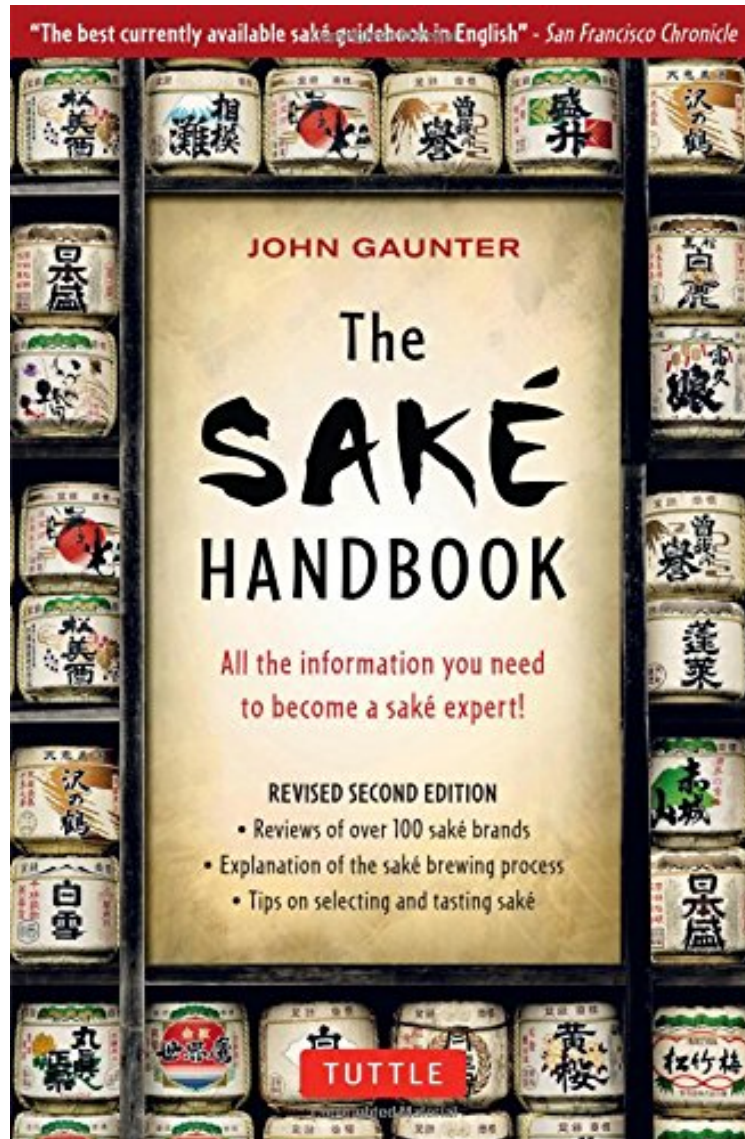


(Free) The Sake Handbook: All the information you need to become a Sake Expert!

## The Sake Handbook: All the information you need to become a Sake Expert!

John Gauntner

*\*Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#55390 in Books Tuttle Publishing 2002-11-15 2002-11-15 Original language: English PDF # 1 8.00 x .80 x 5.251, .69 #File Name: 0804834253248 pages | File size: 78.Mb

**John Gauntner : The Sake Handbook: All the information you need to become a Sake Expert!** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sake Handbook: All the information you need to become a Sake Expert!:

3 of 3 people found the following review helpful. Very InformativeBy Steve MI lived in Japan for 12 years and have tasted both good, and bad sake. Of course, good and bad is purely one person's opinion, and often the subject of bitter

arguments - except in Japan. I have sat down with good friends and tasted \$100 a glass sake and said to them (they were buying of course), "I don't like it". And they would not be offended. That's how sake is, like art. Some get it, and some don't. This book provides an objective description of many types of sake, without treading on that hallowed ground of 'taste'. The description of how different types of sake are made sets up the novice well to make their own judgement on which brands meet their satisfaction. Good book. 1 of 1 people found the following review helpful. Must Have!

By Justin H. John Gauntner is the leading non-Japanese professional in sake. He is the first and only non-Japanese to become certified as both a Sake Expert Assessor, as bestowed by the National Research Institute of Brewing, and as a Master of Sake Tasting as bestowed by Nihon Jouzou Kyokai, the "Brewing Society of Japan" he has lived in Japan since '88. He also gives a course stateside (Sake Professional Course) that is amazing for any professional looking to learn more about sake. This book is a great foundation for learning about sake. His followup book 'Sake Confidential' is a must have as well. 1 of 1 people found the following review helpful. A deeper understanding of rice wine

By M. Hebert This book is a source of invaluable information. It has the explanation of every type of sake and how it's made. The kimoto and yamahai methods were a first for me. I also like the explanation of the various types of rice used to make sake. The language in the book is made easy, so that anyone can understand the contents of this very good information. I think that we need to read this book at least twice in order to become familiar with the sake terminology. There are also some good recommendations of great sake: many of them are hard to find in Japan. However, with a little searching around: eureka! If you're into rice wine like I am, this is a good piece for anyone's collection. Good work John Gauntner!

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 hardndash;tondash;find Japanese wine brands
- Lists specialty retailers in the United States and elsewhere