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Christopher Pellegrini
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THE SHOCHU HANDBOOK

AN INTRODUCTION TO JAPAN'S INDIGENOUS
DISTILLED DRINK



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Christopher Pellegrini : The Shochu Handbook - An Introduction to Japan's Indigenous Distilled Drink before purchasing it in order to gage whether or not it would be worth my time, and all praised The Shochu Handbook - An Introduction to Japan's Indigenous Distilled Drink:

4 of 4 people found the following review helpful. Well-written and Informative - a great shochu book for novices and

the knowledgeable alikeBy Garrett De OrioI've been waiting for a book like this for a long time and I know I am not alone. This book is an excellent introduction to shochu and will be informative even to experienced, educated tipplers. It's high time that shochu received the deep, enthusiastic, serious treatment wine, beer, sake, whisky - you name it - have received. "The Shochu Handbook" is a fascinating and informative read for anyone with an interest in drinks or food and, as its title implies, a useful book to have on hand, be it at the bar, in the kitchen, or even in the library.Pellegrini is the perfect person to bring shochu to the rest of us. There is no one in the English-speaking world who shares his rare combination of knowledge, experience, qualifications, and - of the utmost importance - ability to meaningfully share that knowledge and experience with his audience.That "The Shochu Handbook" is packed with helpful information is to be expected. The added bonus is that it is well-written, too. In a tone both erudite and conversational, Pellegrini manages to make the complex elements of shochu's production and service easily understandable and to make every section of the book delightful - I found myself reading pairing suggestions on the subway and enjoying it (and I'm really not much of a cook or host at all).As the shochu world grows and evolves, I'll be looking forward to future editions of "The Shochu Handbook" or its successors.0 of 0 people found the following review helpful. Christopher Pellegrini does a fine job of explaining the basics of making shochuBy LaMonte HeflickThis book about Shochu ?? has a format similar to John Gauntner's Sake Handbook (Tuttle, 2002). Christopher Pellegrini does a fine job of explaining the basics of making shochu, describing the various ingredients, introducing individual brews to the reader, and sharing some interesting shochu recipes. It is straightforward, witty, and very readable.I lived and worked in Japan at ?????? (Toyota). I am an ASP Certified Sake Professional (Sake Education Council). As of January 3, 2016 I have sampled over 359 ??? Nihonshu (sake) and 43 kinds of awamori and shochu. I find The Shochu Handbook to be very helpful. It is a topic that needs advocates, such as, Mr. Pellegrini to better inform us sakenomi ??? (??? enthusiasts.). I applaud your efforts, Christopher Pellegrini. Note: You can purchase several shochu from Rick and Hiroko Smith at Sakayanyc.com. I recommend Kan no Ko ??? ??? (mugi shochu), Satsuma Hozan Imo (sweet potato), ?? Hiryu ?? Zuisen ??, and ?? Hakuryu ?? Zuisen ??, all of them mentioned in the book.LaMonte Heflick, author Pup Fiction Books (rempub.com) and Certified Advanced Sake Professional (ASP), Sake Education Council Feb 2014.Kanpai/Ganbei ??/?0 of 0 people found the following review helpful. The Shochu Handbook is great but you can't find shochu in the USA . . .By William G. SimmonsThe book is wonderful. It's a great introduction to shochu and more. I've spent a great amount of time in Japan over the years and have grown very fond of shochu. The book's only weakness is that it fails to let the reader know that shochu is not available in the United States. There are a few liquor stores, markets, and Japanese restaurants in California and New York that sell it. But, it's the cheaper varieties and its unlikely you will ever encounter the best listed in Mr. Pellegrini's book.If you're interested in tasting shochu after reading the book, buy a air ticket to Tokyo and leave some room in your suitcase to bring a few bottles home ;)

For hundreds of years, shochu and awamori have dwelled near the center of Japan's vaunted culinary traditions. Despite outselling most other alcoholic beverages in Japan, however, these premium distilled treats have largely remained hidden from the rest of the world. But that is beginning to change. Written by licensed sommelier and longtime Japan resident, Christopher Pellegrini, The Shochu Handbook is the first major reference published on the subject in a language other than Japanese. Illustrated with dozens of beautiful photographs, the book covers everything from how distilled beverages arrived in Japan to a step-by-step overview of the distilling process. There are also detailed chapters devoted to deciphering bottle labels, food pairing, serving styles, and speaking the language of these divine drinks. Packed with information, The Shochu Handbook also includes an extensive list of recommended bottles, a chapter devoted to cocktail and homemade liqueur recipes, and Japanese-English language assistance for everything from ordering shochu in a bar to telling the difference between single-distilled and multiple-distilled drinks. This book is essential for Japanese food enthusiasts, restaurateurs, distributors, journalists, retailers, beverage professionals, and everyone in between.