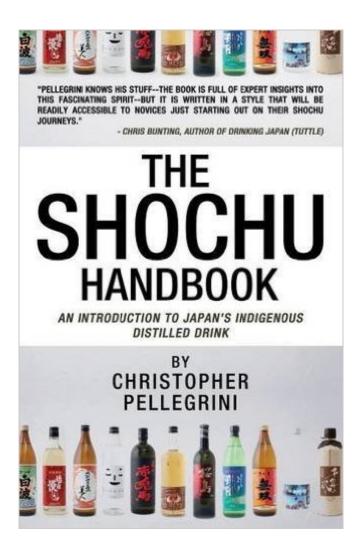
The book was found

The Shochu Handbook - An Introduction To Japan's Indigenous Distilled Drink





Synopsis

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, restauranteurs, distributors, journalists, retailers, beverage professionals, and everyone in between.

Book Information

Paperback: 196 pages

Publisher: Christopher Pellegrini (July 22, 2014)

Language: English

ISBN-10: 1940745284

ISBN-13: 978-1940745282

Product Dimensions: 5.5 x 0.4 x 8.5 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars Â See all reviews (10 customer reviews)

Best Sellers Rank: #1,006,030 in Books (See Top 100 in Books) #267 in Books > Cookbooks,

Food & Wine > Asian Cooking > Japanese #774 in Books > Cookbooks, Food & Wine >

Beverages & Wine > Wine & Spirits > Spirits #909 in Books > Cookbooks, Food & Wine >

Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

A friend introduced me to Christopher Pellegrini's informative Shochu Handbook via a Kickstarter campaign that I am proud to say I contributed to. I have been a fan of shochu for some time, but I have been woefully uniformed about it, so the timing seemed right for an English language book

about it. In fact Pellegrini points out that shochu eclipsed nihonshu sales during the third "shochu boom" in 2003 and the gap has continued to grow since then; in 2009 one million kiloliters of shochu was shipped while only 634,000 by nihonshu brewers. In the preface, the readers learns about Pellegrini's love of shochu, which resulted in becoming one of the few non Japanese shochu sommelier certificate holders from the Sake Service Institute. The introduction points out the chapters that may of the most interest to readers who can sample shochu in Japan and those who live outside. Chapter One, answers "What is shochu?" and Pellegrini explains how shochu differs from nihonshu (distilled vs. brewed). This is followed by "How is honkaku shochu unique?" (Chapter Two), where he compares shochu to different types of clear alcohol like vodka, soju (Korean liquor), Awamori (Okinawa alcohol), and rum. Chapter Three explains "How is shochu made?" I was surprised to learn in Chapter Four, "Types of shochu," to learn that there are more than 50 types of ingredients, but Pellegrini focuses on the most popular: potato, barely, rice, brown sugar, and buckwheat. I personally found Chapter Five "Reading the label," very useful. In addition, I wasn't aware of the different ways that shochu is served (Chapter Six "How to serve shochu"). There were lots of good suggestions Chapter Seven "Shochu pairing and sharing" and Chapter Eight "Recommended shochu.

Download to continue reading...

The Shochu Handbook - An Introduction to Japan's Indigenous Distilled Drink Best Halloween Drink Recipes: Spooktacularly Delicious Halloween Drink Recipes Healthy Drink Recipes: All Natural Sugar-Free, Gluten-Free, Low-Carb, Paleo and Vegan Drink Recipes with Max. 5 Ingredients Indigenous American Women: Decolonization, Empowerment, Activism (Contemporary Indigenous Issues) Indigenous Women and Feminism: Politics, Activism, Culture (Women and Indigenous Studies Series) The Transit of Empire: Indigenous Critiques of Colonialism (First Peoples: New Directions Indigenous) Japan's Total Empire: Manchuria and the Culture of Wartime Imperialism (Twentieth Century Japan: The Emergence of a World Power) Fighting Ships of the Far East (2): Japan and Korea AD 612?1639: Japan and Korea AD 612-1639 v. 2 (New Vanguard) NoSQL Distilled: A Brief Guide to the Emerging World of Polyglot Persistence Distilled: From absinthe & brandy to vodka & whisky, the world's finest artisan spirits unearthed, explained & enjoyed Whiskey Distilled: A Populist Guide to the Water of Life OpenGL Distilled Everyday Drinking: The Distilled Kingsley Amis The Oxford Handbook of Indigenous American Literature (Oxford Handbooks) 21C Druidry: An up-to-date introduction and guide to Britain's orginal and only indigenous faith. 2016 Edition This Calls for a Drink!: The Best Wines and Beers to Pair with Every Situation Fifty Places to Drink Beer Before You Die The 12 Bottle Bar: A Dozen Bottles. Hundreds of Cocktails. A New Way

to Drink. Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals For All the Tea in China: How England Stole the World's Favorite Drink and Changed History

<u>Dmca</u>