

Wset Intermediate Study Guide

This volume provides a state-of-the-art summary of the emerging field of sonic seasoning research, whereby music/soundscapes are specifically chosen, or else designed/composed, in order to correspond crossmodally to, and hence potentially modify, the associated taste/flavour of food and beverages.

After a decade of wine experience, Hillary Zio has uncorked and dissected the industry. This book is for anyone interested in or fascinated with pursuing a career in wine. Hillarys no-BS approach tackles restaurant, retail, and wholesale positions with honest advice and trade secrets. From certification schools to professional interviews, youll find layers of real advice to help you find your place, land your dream job, and absolutely love what you do.

From the publisher of Pipette Magazine, discover a natural wine-soaked memoir about finding your passion—and falling in love. It was Rachel Signer's dream to be that girl: the one smoking hand-rolled cigarettes out the windows of her 19th-century Parisian studio apartment, wearing second-hand Isabel Marant jeans and sipping a glass of Beaujolais redolent of crushed roses with a touch of horse mane. Instead she was an under-appreciated freelance journalist and waitress in New York City, frustrated at always being broke and completely miserable in love. When she tastes her first p é tillant-naturel (p é t-nat for short), a type of natural wine made with no additives or chemicals, it sets her on a journey of self-discovery, both deeply personal and professional, that leads her to Paris, Italy, Spain, Georgia, and finally deep into the wilds of South Australia and which forces her, in the face of her "Wildman," to ask herself the hard question: can she really handle the unconventional life she claims she wants? Have you ever been sidetracked by something that turned into a career path? Did you ever think you were looking for a certain kind of romantic partner, but fell in love with someone wild, passionate and with a completely different life? For Signer, the discovery of natural wine became an introduction to a larger ethos and philosophy that she had long craved: one rooted in egalitarianism, diversity, organics, environmental concerns, and ancient traditions. In You Had Me at P é t-Nat, as Signer begins to truly understand these revolutionary wine producers upending the industry, their deep commitment to making their wine with integrity and with as little intervention as possible, she is smacked with the realization that unless she faces, head-on, her own issues with commitment, she will not be able to live a life that is as freewheeling, unpredictable, and singular as the wine she loves.

The best introductory book on wine to come along in years" (The Washington Post) from the creators of the award-winning Wine Folly website Red or white? Cabernet or merlot? Light or bold? What to pair with food? Drinking great wine isn't hard, but finding great wine does require a deeper understanding of the fundamentals. Wine Folly: The Essential Guide to Wine will help you make sense of it all in a unique infographic wine book. Designed by the creators of the Wine Folly website, which has won Wine Blogger of the Year from the International Wine & Spirits Competition, this book combines sleek, modern information design with data visualization and gives readers pragmatic answers to all their wine questions, including:

- Detailed taste profiles of popular and under-the-radar wines.
- A guide to pairing food and wine.
- A wine-region section with detailed maps.
- Practical tips and tricks for serving wine.
- Methods for tasting wine and identifying flavors. Packed with information and encouragement, Wine Folly: The Essential Guide to Wine will empower your decision-making with practical knowledge and give you confidence at the table.

Wine Folly: Magnum Edition

Wines and Spirits

You Had Me at Pet-Nat

Advanced Perl Programming

A Totally Approachable Guide from a World-Class Sommelier

The Sotheby's Wine Encyclopedia

Wines and Spirits**Looking Behind the Label****Wine and Spirit Education Trust****Understanding Wines****Explaining Style and Quality****Windows on the World Complete Wine Course****Sterling Publishing Company, Inc.**

Covers advanced features of Perl, how the Perl interpreter works, and presents areas of modern computing technology such as networking, user interfaces, persistence, and code generation.

UNIX, UNIX LINUX & UNIX TCL/TK. Write software that makes the most effective use of the Linux system, including the kernel and core system libraries. The majority of both Unix and Linux code is still written at the system level, and this book helps you focus on everything above the kernel, where applications such as Apache, bash, cp, vim, Emacs, gcc, gdb, glibc, ls, mv, and X exist. Written primarily for engineers looking to program at the low level, this updated edition of Linux System Programming gives you an understanding of core internals that makes for better code, no matter where it appears in the stack. -- Provided by publisher.

Winner of the 2018 James Beard Foundation Cookbook Award in "Reference, History, Scholarship" Winner of the 2017 André Simon Drink Book Award Winner of the 2018 International Association of Culinary Professionals (IACP)

Cookbook Award for "Wine, Beer & Spirits" From Peter Liem, the lauded expert behind the top-rated online resource ChampagneGuide.net, comes this groundbreaking guide to the modern wines of Champagne—a region that in recent

years has undergone one of the most dramatic transformations in the wine-growing world. This luxurious box set includes a pullout tray with a complete set of seven vintage vineyard maps by Louis Larmat, a rare and indispensable resource that beautifully documents the region's terroirs. With extensive grower and vintner profiles, as well as a fascinating look at Champagne's history and lore, Champagne explores this legendary wine as never before.

The Japanese Art of the Cocktail

Wine Folly

Italian Wine Unplugged Grape by Grape

Italian Wines 2021

Explaining Style and Quality

Brutally Honest Undercover Chefs and Food Writers Rate More Than 400 Places to Eat

Tough Liberal

As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In "Secrets of the Sommeliers," Parr and journalist Mackay present a fascinating portrait of the world's top wine professionals and their trade.

Announcing the completely revised and updated edition of The Wine Bible, the perennial bestselling wine book praised as " The most informative and entertaining book I ' ve ever seen on the subject " (Danny Meyer), " A guide that has all the answers " (Bobby Flay), " Astounding " (Thomas Keller), and " A magnificent masterpiece of wine writing " (Kevin Zraly). Like a lively course from an expert teacher, The Wine Bible grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil ' s information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author ' s unique voice, always entertained: " In great years P é trus is ravishing, elegant, and rich—Ingrid Bergman in red satin. " Or, describing a Riesling: " A laser beam. A sheet of ice. A great crackling bolt of lightning. "

The touching story of one couple's decision to start a vineyard in France, where they fear nothing more than the destruction of a sudden cold snapFrost can be fatal to a fledgling wine business... it's a gorgeous glitter with a high price tag. On a winter's day it is beautiful, but on a spring day after bud burst it spells devastation. For Sean and Caro Feely, a couple whose love affair with wine and France has taken them through financial and physical struggle to create their organic vineyard, it could spell the end. Until they receive an unexpected call that could save their skins... This book is about life, love, and taking risks, while transforming a piece of land into a flourishing vineyard and making a new life in France.

Pairing 100 famous authors, poets, and playwrights from the Victorian age to today with recipes for their iconic drinks of choice, How to Drink Like a Writer is the perfect guide to getting lit(erary) for madcap mixologists, book club bartenders, and cocktail enthusiasts. Do you long to trade notes on postmodernism over whiskey and jazz with Haruki Murakami? Have you dreamed of sharing martinis with Sylvia Plath and Anne Sexton after poetry class? Maybe a mojito—a real one, like they serve at La Bodeguita del Medio in Havana—is all you need to summon the mesmerizing power of Hemingway's prose. Writer ' s block? Summon the brilliant musings of Truman Capote with a screwdriver—or, " my orange drink, " as he called it—or a magical world like J.K. Rowling ' s with a perfect gin and tonic. With 100 spirited drink recipes and special sections dedicated to writerly haunts like the Algonquin of the New Yorker set and Kerouac ' s Vesuvio Cafe, pointers for hosting your own literary salon, and author-approved hangover cures, all accompanied by original illustrations of ingredients, finished cocktails, classic drinks, and favorite food pairings, How to Drink Like a Writer is sure to inspire, invoke, and inebriate—whether you are courting the muse, or nursing a hangover. Sure, becoming a famous author takes dedication, innate talent, and sometimes nepotism. But it also takes vodka, gin, tequila, and whiskey.

The Essential Wine Book

Saving Our Skins

Windows on the World Complete Wine Course

Wine Runs Deep

Wine for Normal People

The Right Bottle

Fearless Critic Houston Restaurant Guide

A guide to wine and wine making presents information about wine-growing regions, factors that affect the taste and quality of each region's wine, an overview of the producers and their vintages, and starred reviews.

Discover new favorites by tracing wine back to its roots

Richard D. Kahlenberg offers a narrative on the man who would become one of the most important voices in public education and American politics in the last quarter century - Albert Shanker.

JAMES BEARD AWARD WINNER The expanded wine guide from the creators of Wine Folly, packed with new information for devotees and newbies alike. Wine Folly became a sensation for its inventive, easy-to-digest approach to learning about wine. Now in a new, expanded hardcover edition, Wine Folly: Magnum Edition is the perfect guide for anyone looking to take his or her wine knowledge to the next level. Wine Folly: Magnum Edition includes: • more than 100 grapes and wines color-coded by style so you can easily find new wines you'll love; • a wine region explorer with detailed maps of the top wine regions, as well as up-and-coming areas such as Greece and Hungary; • wine labeling and classification 101 for wine countries such as France, Italy, Spain, Germany, and Austria; • an expanded food and wine pairing section; • a primer on acidity and tannin--so you can taste wine like a pro; • more essential tips to help you cut through the complexity of the wine world and become an expert. Wine Folly: Magnum Edition is the must-have book for the millions of fans of Wine Folly and for any budding oenophile who wants to boost his or her wine knowledge in a practical and fun way. It's the ultimate gift for any wine lover.

A Simple Guide for Selecting Wine

Talking Directly to the Kernel and C Library

Refreshing Your Soul in 31 Days

BSV by Example

Champagne

How to Drink Wine

Food and Beverage Management

"BSV (Bluespec System Verilog) is a language used in the design of electronic systems (ASIC's, FPGA's and systems)" -- P. 13.

Phonology - the study of how the sounds of speech are represented in our minds - is one of the core areas of linguistic theory, and is central to the study of human language. This handbook brings together the world's leading experts in phonology to present the most comprehensive and detailed overview of the field. Focusing on research and the most influential theories, the authors discuss each of the central issues in phonological theory, explore a variety of empirical phenomena, and show how phonology interacts with other aspects of language such as syntax, morphology, phonetics, and language acquisition. Providing a one-stop guide to every aspect of this important field, The Cambridge Handbook of Phonology will serve as an invaluable source of readings for advanced undergraduate and graduate students, an informative overview for linguists and a useful starting-point for anyone beginning phonological research.

Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine and a country-by-country tour of the latest vintages.

This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas that encompass the food and beverage market and its five main sectors - fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

The Essential Guide to Wine

The Dirty Guide to Wine: Following Flavor from Ground to Glass

How to Think and Drink Like the World's Top Wine Professionals

Wine Simple

The Easiest Way to Learn What You Like

The Terroir of Whiskey

A Good Drink

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award-nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of The Old-Fashioned and The Martini Cocktail, co delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone. Look at the back label of a bottle of wine and you may well see a reference to its terroir, the total local environment of the vineyard that grew the grapes, from its soil to the climate. Winemakers universally accept that where a grape is grown influences its chemistry, which in system has codified the idea that place matters to wine. So why don't we feel the same way about whiskey? In this book, the master distiller Rob Arnold reveals how innovative whiskey producers are recapturing a sense of place to create distinctive, nuanced flavors. He takes science of flavor, stopping along the way at distilleries in Kentucky, New York, Texas, Ireland, and Scotland. Arnold puts the spotlight on a new generation of distillers, plant breeders, and local farmers who are bringing back long-forgotten grain flavors and creating new ones in p we inadvertently bred distinctive tastes out of grains in favor of high yields—but today's artisans have teamed up to remove themselves from the commodity grain system, resurrect heirloom cereals, bring new varieties to life, and recapture the flavors of specific local ingredients and cultural cases that terroir is as important in whiskey as it is in wine.

The Fearless Critic is the definitive restaurant guide to the Houston area. Acclaimed critic Robin Goldstein has teamed with a secret panel of brutally honest undercover chefs to create a 528-page blockbuster of a book, fiercely independent, relentlessly opinionated, and exhaust incognito, accepting no free meals and no ads from restaurants. Prepare to be shocked by the results: this is a new breed of food writing. The book includes more than 400 cheeky reviews, rigorous letter grades from A+ to D- (with no grade inflation), and helpful cross-referen vast dining scene, from the power steakhouses to the Tamale Man. It's an essential reference for anyone who eats out in the Houston area, from River Oaks to the Woodlands, Downtown to Chinatown. Previous praise for Robin Goldstein's restaurant guides: "Pulls no punches ... Statesman "Talent for turning out zingers"--Boston Globe "Scathing and scintillating"--New Haven Register "Written with panache ... compelling"--Jane and Michael Stern, columnists, Gourmet Magazine.

"Insightful tour de force... Farrell's writing is as informative as it is intoxicating" -- Publishers Weekly As a bartender, Shanna Farrell not only poured spirits, but learned their stories—who made them and how. In A Good Drink, Farrell goes in search of the bars, distillers, and farmers to sustainable spirits. She meets mezcaleros in Guadalajara who are working to preserve traditional ways of producing mezcal: a London bar owner who has eliminated individual bottles and ice; and distillers in South Carolina who are bringing a rare variety of corn back from near readers who have ever wondered who grew the pears that went into their brandy or why their cocktail is an unnatural shade of red. A Good Drink will be an eye-opening tour of the spirits industry. For anyone who cares about the future of the planet, it offers a hopeful vision of

The Cambridge Handbook of Phonology

Exploring the World of Wines and Spirits

Wine Production and Quality

In Pursuit of Sustainable Spirits

Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book]

Building a Vineyard Dream in France

The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region

This is a fun but respectful (and very comprehensive) guide to everything you ever wanted to know about wine from the creator and host of the popular podcast Wine for Normal People, described by Imbibe magazine as "a wine podcast for the people." More than 60,000 listeners tune in every month to learn a not-snobby wine vocabulary, how and where to buy wine, how to read a wine label, how to smell, swirl, and taste wine, and so much more! Rich with charts, maps, and lists—and the author's deep knowledge and unpretentious delivery—this vividly illustrated, down-to-earth handbook is a must-have resource for millennials starting to buy, boomers who suddenly have the time and money to hone their appreciation, and anyone seeking a relatable introduction to the world of wine.

This is a practical guide to the specific issues that affect the marketing of wine at an international level. The author covers theory and the results of research but the focus is on the nuts and bolts of marketing based on case studies.

A field guide to the new world of wine, featuring an overview of today's most exciting regions and easy-to-use advice on properly tasting wine, discovering under-the-radar gems, and finding the perfect bottle for any occasion. Highlighting wines from old world regions such as France, Italy, Spain, and Germany to new world wines from the United States, Australia, New Zealand, Chile, and more, The Essential Wine Book tells you what to drink and why. Beginning with foundational information about how wine is made, how to taste it, and how to understand terroir, wine expert and journalist Zachary Sussman then gives an overview of the most important and interesting wine regions today—both established and still emerging.

For instance, the great French wines of Burgundy and Champagne are already well known, but for affordable bottles you can easily find at your local wine shop, Sussman profiles up-and-coming producers in other regions, including the Jura, Languedoc-Roussillon, and more. In a similar vein, California's Napa Valley has for decades been the source of America's most prestigious wines, but here you'll learn about other areas of the state that are gaining recognition, from Lodi to the Santa Rita Hills. You'll find user-friendly "just the highlights" notes for each region, as well as recommendations for producers and particular bottles to seek out. Diving deep into what makes each region essential and unique, this comprehensive guides gives new wine drinkers and enthusiasts alike an inside track on modern wine culture.

Fifteen years after running from his troubled childhood in the American Midwest, Beckett Jensen has reinvented himself as the owner of a successful upscale winery in Paso Robles, California. But his serenity is overturned when his past comes back to haunt him in the form of an unruly group of former schoolmates, who arrive unannounced. What begins under the guise of a social visit with drunken hijinks and a hilarious wine tour turns nasty as the unwelcome visitors' true intentions are revealed. Through a combination of guilt, blackmail, and physical threats, they force Beckett to assist them in plotting a daring crime. If he participates, it's almost guaranteed they'll all be caught and go to prison. But if he refuses, his new life, his winery, and everyone he loves will be destroyed. Caught in a terrible dilemma, Beckett is forced to reckon with the burdens of his past and tap into the darkness within, hoping it is powerful enough to conquer the darkness without.

The Unfiltered Guide to Working in Wine

Secrets of the Sommeliers

The Master Guide

Albert Shanker and the Battles Over Schools, Unions, Race, and Democracy

The Next-generation Language for Electronic System Design

How to Drink Like a Writer

A Natural Wine-Soaked Memoir

* The most authoritative annual guide to the very best Italian wines; more than 2,500 producers have been selected, and 22,536 wines* The awards honor ecologically aware wine producers who are working with the environment, bestowing 'Green' awards on those who create sustainable yieldsItalian Wines is the English-language version of Gambero Rosso's Vini d'Italia, the world's best-selling guide to Italian wine. It is the result of a year's work by over 60 tasters, coordinated by three curators. They travel around the entire country to taste 45,000 wines, only half of which make it into the guide. More than 2,500 producers have been selected. Each entry brings together useful information about the winery, including a description of its most important labels and price levels in Italian wine shops. Each wine is evaluated according to the Gambero Rosso bicchieri rating, with Tre Bicchieri awarded to the top labels. The guide is an essential tool for both wine professionals and passionate amateurs around the globe: it provides the instruments for finding one's way in the complex panorama of Italy's wine world.

Find The Right Bottle for every occasion. This simple and comprehensible book will start you on the path towards learning about wines, prior to taking any class. A true beginner's guide, you will learn the basic components of wine and how you can expand that knowledge through your own experiences. Raise your confidence and take control of wine selecting by knowing what factors to consider for finding the right bottle. Also includes the basic principles of food and wine pairing. No need to take notes or use a highlighter, here is how to make the selection process easy.

From the world-renowned sommelier Aldo Sohm, a dynamic, essential wine guide for a new generation NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD52 Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He's worked with celebrated chef Eric Ripert as wine director of three-Michelin-starred Le Bernardin for over a decade, yet his philosophy and approach to wine is much more casual. Aldo's debut book, Wine Simple, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine so you can learn to form your own. Imbued with Aldo's insatiable passion and eagerness to teach others, Wine Simple is accessible, deeply educational, and lively and fun, both in voice and visuals. This essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips—key varietals and winemaking regions, how to taste, when to save and when to splurge, and how to set up a wine tasting at home. Aldo then teaches you how to take your wine knowledge to the next level and evolve your palate, including techniques on building a “flavor library,” a cheat sheet to good (and great) vintages (and why you shouldn't put everything on the line for them), tips on troubleshooting tricky wines (corked? mousy?), and, for the daring, even how to saber a bottle of champagne. This visual, user-friendly approach will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter, drink boldly, and dive headfirst fearlessly into the exciting world of wine.

Revised edition of: Wine production / Keith Grainger and Hazel Tattersall. Oxford; Ames, Iowa: Blackwell Pub., 2005.

Auditory Contributions to Food Perception and Consumer Behaviour

A Distiller's Journey Into the Flavor of Place

A Guide for Real People Who Like Wine, but Not the Snobbery That Goes with It

The Oxford Companion to Wine

A Modern Guide to the Changing World of Wine

The Wine Bible

Understanding Wines

Published in 1994 to worldwide acclaim, the first edition of Jancis Robinson's seminal volume immediately attained legendary status, winning every major wine book award including the Glenfiddich and Julia Child/IACP awards, as well as writer and woman of the year accolades for its editor on both sides of the Atlantic. Combining meticulously-researched fact with refreshing opinion and wit, The Oxford Companion to Wine presents almost 4,000 entries on every wine-related topic imaginable, from regions and grape varieties to the owners, connoisseurs, growers, and tasters in wine through the ages; from viticulture and oenology to the history of wine, from its origins to the present day. The 187 esteemed contributors (including over 50 new to this edition) range from internationally renowned academics to some of the most famous wine writers and wine specialists in the world. Now exhaustively updated, this fourth edition incorporates the very latest international research to present over 350 new entries on topics ranging from additives and wine apps to WSET and Zelen. Over 60 per cent of all entries have been revised; and useful lists and statistics are appended, including a unique list of the world's controlled appellations and their permitted grape varieties, as well as vineyard area, wine production and consumption by country. Illustrated with almost 30 updated maps of every important wine region in the world, many useful charts and diagrams, and 16 stunning colour photographs, this Companion is unlike any other wine book, offering an understanding of wine in all of its wider contexts—notably historical, cultural, and scientific—and serving as a truly companionable point of reference into which any wine-lover can dip and browse. New to this editionComprehensively revised and updated throughout Over 350 brand-new entries Significant new updates on hundreds of topics such as China, screwcaps, and the origins of viniculture Impressive global coverage of wine regions, including new entries on Alaska, Lesotho, Norway, and Tahiti Includes brand-new colour photographs and black and white line drawings Maps of wine regions have been updated

Champagne Without Bubbles is a 31-day devotional for those thirsty for God to bring spiritual vitality to their lives especially when life seems broken. The prayer is that as one reads through each day and applies its lessons to his/her life, one will experience the following: personal intimacy with God; spiritual wholeness, healing, and renewal; and a life that refreshes the spirit of others.

"Demystifying the terminology and methodology of matching wine to food, Food and Wine Pairing: A Sensory Experience presents a practical, user-friendly approach grounded in understanding the direct relationships and reactions between food and wine components, flavors, and textures. This approach uses sensory analysis to help the practitioner identify key elements that affect pairings, rather than simply following the usual laundry list of wine-to-food matches. The text takes a culinary perspective first, making it a unique resource for culinary students and professionals."--Publisher's website. With its fun, conversational tone and funky maps, infographics, and illustrations, How to Drink Wineis a brand-new kind of wine resource. Instead of drilling down into the nitty-gritty details of one specific region or varietal, it gives a digestible overview for anyone who's looking to learn the basics or up their wine game. Award-winning sommelier Grant Reynolds and The Infatuation co-founder and CEO Chris Stang help boost your wine confidence in the most unpretentious way with information on navigating the store, dissecting a label, tasting in public without looking like a jerk, building your vocab (hello, "tannins" and "cuvee"), pairing your wine with social situations (think brunch, beach days, and pizza nights). They walk you through how to figure out exactly what you like to drink, framing it through the lens of the most widely accessible types—for instance, if pinot noir is your usual jam, try a bottle from Beaujolais next time. With this book, a wine key, and just one kind of glass (really!), you're sure to become the resident wine expert—or at least be able to fake it really well.

Wine Marketing

Food and Wine Pairing

Mezcal and Tequila Cocktails

Linux System Programming

Recipes for the Cocktails and Libations that Inspired 100 Literary Greats

A Practical Guide

Looking Behind the Label

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Champagne Without Bubbles

A Sensory Experience