

# SHARED TABLES

*You eat with your eyes as much as your belly, so feast like a king with some of Instagram's best foodie folk.*

IT COULD BE a bowl of pasta, an artful still life or a tattooed chef — Instagram is the ultimate voyeur-enabler for food fanciers. The hipsters behind **Stumptown Coffee Roasters** (@stumptowncoffee) in Portland serve up an endless supply of creative coffee shots, while New York-based photographer **Alice Gao** (@alice\_gao) presents stunning lifestyle and food pics, and has more than 742,000 followers. Seattle-based Basque ex-pat and photographer **Aran Goyoaga** (@cannellevanille) has a similar schtick.

Professional 'food pornographer' **Sonya Yu** (@sonyayu) combines her love of food and dogs (finally, the two come together), and self-proclaimed 'dad, chef, geek, photo lover, dyslexic' **Jamie Oliver** (@jamieoliver) keeps his almost 1.7 million followers entertained with pics of the food, and the people behind the food, he encounters on his travels. Instead of photographs, **Compliments to the Chef** (@complimentchef) is an illustrated memoir of the 'delicious chow' the Instagrammer devours.

If you're happy to crave a juicy burger, give in to **The Burger Adventure** (@theburgeradventure). Likewise, Australia's **Kylie Kwong** (@kylie\_kwong), who entices with her dumplings and more, and **Gelato Messina** (@gelatomessina), with its creamy icy treats. "Gelato makes people happy. No-one ever says 'I hate gelato' — how can they?" says Messina's Diego Vidal.

## FOR SAKE'S SAKE

*Leigh Hudson is Australia's largest importer and distributor of Japanese knives at his Chef's Armoury stores in Sydney and Melbourne. He's also a certified sake sommelier and is committed to making Japan's most famous drink accessible.*

### What should we know about matching food with sake?

I have two simple tips: light, clean and refreshing styles of sake work well with lighter food such as seafood and salads. Richer food including steak, lamb and pasta will require a more earthy and full sake.

**What does sake offer that wine doesn't?** Unlike wine, sake can be enjoyed at a wide range of temperatures, typically from five to 55 degrees celcius.

Because most sake isn't overly aromatic, it doesn't overpower the aroma of delicate food.

**How do you match sake with food?** Dry sake is a great match for highly salted food, such as antipasti. Sake with a hint of sweetness matches well with richer food, tomato-based dishes and mild chilli dishes. Those with a higher acidity work well with oily food to cleanse the palate. For light, subtle flavours, such as

poached chicken and grilled vegetables, try light, clean and refreshing *ginjo*. Opt for an acidic *namazake* with battered fish. *Namazake* also helps tame bitterness in food, so drink it with eggplant or bitter melon.

### In Japan, where should we go for sake and a meal?

The following three restaurants have staff with sake smarts and can recommend sake with seasonal menus. Hakobune

{food & drink} **EXPLORE**



(clockwise from left) A taste of Instagram from Gelato Messina; Compliments to the Chef; the work of Alice Gao; Japan's famous sake.



## SING FOR YOUR SUPPER

At your next dinner party, pair your souffle with your soundtrack using Supper — the first music and food experience app by music streaming provider Spotify. Curated by chefs from around the world who value music as much as they do food, the app combines recipes and handcrafted playlists by chefs such as Momofuku's David Chang and Sydney's Andrew Levins, who is also a DJ. Best of all, the concept is the brainchild of Australia's Artisan Council. [www.open.spotify.com/app/supper](http://www.open.spotify.com/app/supper).

Daiginjyo Irori in Tokyo (Ginza 888 Building 7F, 8-8-8 Ginza, Chuo-ku; +81 3 6280 6330) for seafood, Japanese barbecue and sake from the Hokuriku region. Sake No Ana in Ginza (3-5-8 Ginza, Chuo-ku; +81 3 3567 1133) is an old-school sake house well patronised by sake enthusiasts. Nozaki Saketen (3-19-4 Shinbashi, Minato-ku; +81 3 6430 3329), is a typical sake izakaya (bar).

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