Erik’s Profile

2009 | The Intl. Belvedere Cocktail Competition – Global Winner
    | Tales of the Cocktail – World’s Best Hotel Bar
    | The Connaught (Erik Lorincz, head bartender)

2010 | World Class 2010 Bartender of the Year

2011 | Tales of the Cocktail – World’s Best Hotel Bar
    | American Bar (Erik Lorincz, head bartender)
    | Tales of the Cocktail – Intl. Bartender of the Year
    | Hot Bartender of the Year by Condé Nast Traveler (USA)

2016 | Tales of the Cocktail – World’s Best Bar Team, American Bar
    | The World’s 50 Best Bars Awards – Best Bar in Europe

2017 | The World’s 50 Best Bars Awards – World’s Best Bar

2018 | Imbibe – Hotel Personality of the Year
    | Drink Magazine – International Bartender of the Year

2019 | Kwint, London (partner / head bartender)

BIRDY.
by Erik Lorincz

STAINLESS STEEL BAR TOOLS
MICRO-POLISHED BY HAND
MADE IN JAPAN

Manufacturing & Sales

Yokoyama Kogyo Co., Ltd.
1-61, Omi, Toyota, Aichi, Japan 471-0815

birdy-erik.com    www.facebook.com/birdyerik
A Fusion of Technology & Intelligent Design

Making use of proprietary and industry leading automotive press and polishing technology, Birdy bar tools are the shape of pure design. Starting with the classic 3-piece shaker, the Birdy approach imbues confidence and a sense of style while actually improving the efficiency of this timeless bar tool. Follow this with a mixing tin that, while luxurious and revolutionary, is as efficient as it is durable, and you’ll start to understand why Birdy is changing the way we make drinks.

Erik Lorincz, world-renowned former head bartender at the Savoy Hotel’s American Bar in London, discovered the essence of the Birdy Cocktail Shaker in March 2014. Trained by one of the great masters in Japan and an ambassador of its acclaimed bar culture, Erik fell in love with the shaker the first time he held it in his hands. Now, in complete collaboration with Birdy, Erik has expanded the line to include a double tin, bar spoons, a jigger and strainers, all crafted to please the eye and sit comfortably in the hand.
Better Cocktails Start at 0.1 Microns

Decades of experience making precision parts for the automotive industry serve as the foundation for Birdy’s superiority. Hand-polished to within 0.2 microns by skilled craftsmen, Birdy Shakers and Mixing Tins improve efficiency while gently shaving ice to create the maximum amount of tiny air bubbles that actually improve the way a cocktail tastes. A vertical grain works with the rounded shoulders of the Cocktail Shaker to increase the velocity of the ice while minimizing unnecessary ice damage that can make cocktails watery. The Mixing Tin is polished to form a horizontal grain that facilitates stirring to blend and chill drinks faster. This increased efficiency means the same amount of energy results in a better blended cocktail, with greater aeration to improve mouth feel.

The Patented Ideal Smoothness

Before

- Irregular spikes with short pitch
- 10 – 15µm

After

- Consistent form with elongated pitch
- Less than 1µm, accurate to within ±0.2µm
Cocktail Shaker

New Dimensions of Flavor
A shaker designed in pursuit of flavor and ideal smoothness.

Rounded form for the perfect shake
The shouldered shape of conventional 3-piece shakers puts unnecessary stress on ice and ingredients. The Birdy design is smoothly rounded into the ideal shape to maximize efficiency and help you produce better blended drinks.

Vertical grain to tailor your shake
Normally, shakers are machine polished in a horizontal direction. The Birdy 3-Piece Shaker has a vertical polished grain in the direction the liquid will travel in order to create kinetic energy to help you shake with greater power.

Optimum smoothness
Expert craftsmen use a 10-step process to micro-polish each shaker by hand to within 0.2 microns. This ideal smoothness produces the greatest amount of miniature air bubbles to be shaken into your drinks, aerating them to improve flavor and texture.
Another Breakthrough in Simplicity

Design at Birdy is about creating a product that is as simple, elegant and functional as possible.

**Easy on the ice and the eye**

Though a quick look may not reveal the extent of the innovation, our Double Tin Shaker is a masterpiece. The 50 Tin fits naturally at an angle on the 80 Tin, creating a straight line to take advantage of the long stroke. The inside edge of the 50 Tin is finely beveled to minimize any damage to ice, a major drawback with standard double tin shakers. The 35-mm overlap section on either tin is cylindrical to maximize the fit, while a subtle curve to the rest of the body ensures a smooth, efficient flow. With our design, you don’t have to bang the top or struggle to separate the tins.

**Weighted to perform**

Both tins are weighted for a center of gravity that improves the efficiency of your motion. True to the Birdy philosophy, each tin is spin molded from a single sheet of metal with no seams to a precise thickness of 0.8 to 1.0 mm on the side and 1.5 mm on the base.

**Polished to imperfection**

Just like our revolutionary 3-Piece Shaker, both tins are polished vertically in the direction of the shake. And by leaving subtle irregularities of less than a micron during the polishing, liquids cool faster, blend better and cocktails will feature more tiny air bubbles to increase flavor.

**Double Tin Shaker**

Polished to imperfection

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**DS80/50** 9,440JPY

**50 Tin** W65 mm x H120 mm, 500 ml, 150 g / Material: 18-8 Stainless Steel, Micro-polished by hand 8,856JPY

**80 Tin** W90 mm x H170 mm, 800 ml, 230 g / Material: 18-8 Stainless Steel, Micro-polished by hand 11,664JPY
The Ultimate Tin

World’s first mixing tin using proprietary polishing technology that helps to maximize the chilling of the drink and regulate the dilution of the ice.

**Horizontal grain that stirs with you**

Hand polished to produce a horizontal grain, the Birdy Mixing Tin allows your stirring motion to produce kinetic energy with the liquid and ice. A smooth and efficient stir means that cocktails blend better. Also, the 3% copper added to the stainless steel helps spirits open up to release deeper complexity.

**Stainless steel is cool and doesn’t break**

With just a few stirs, you’ll come to appreciate just how fast the Birdy Mixing Tin chills compared to glass, while the reduction in dilution allows you to produce noticeably more flavorful drinks. And unlike other metallic tins, the inside features mirror polishing to reduce sound for a pleasant cocktail making experience.

**Optimal smoothness to aerate cocktails**

The proprietary polishing technique used to craft Birdy Mixing Tins creates the ideal smoothness for producing the maximum quantity of fine air bubbles. This not only helps to aerate your spirits in the process of stirring, it also creates a better mouth feel.
The Bourbon Line

Prestige & Performance
A unique finish using nano coating technology.

The best is always original
The search for a method to make a new color shaker without painting, coloring or plating took more than an entire year. Introducing the Bourbon Line of Birdy bar tools. Making use of a nano-thin coating technology called SixONy* that precisely regulates variations in thickness on the surface, light refraction creates a change in color. SixONy has cleared strict Japanese food sanitation regulations, and its manufacturing is non-hazardous to the environment.

* Developed by Yamaha Motor Co., Ltd.

Coming Soon

CS350B  W78 mm × H172 mm, 390 ml, 245 g / Material: 18-8 Stainless Steel, Micro-polished by hand  18,360JPY
CS500B  W94 mm × H192 mm, 500 ml, 336 g / Material: 18-8 Stainless Steel, Micro-polished by hand  18,900JPY
MT540B  W92 mm × H120 mm, 540 ml, 220 g / Material: 18-8 Stainless Steel, Micro-polished by hand  12,960JPY
MT800B  W97 mm × H140 mm, 800 ml, 300 g / Material: 18-8 Stainless Steel, Micro-polished by hand  12,960JPY
The Birdy Strainer sits snugly on the Birdy Mixing Tin, as you’d expect, but you’ll be surprised at how well it fits other products as well. The lightweight design is easy to handle and fits comfortably between your fingers. A distinctive matte finish makes it easy to clean and minimizes fingerprints.

Compact and ergonomic design

In line with the Birdy philosophy of eliminating unnecessary elements to bring out the true nature of a product, the Birdy Strainer adds innovation to design. Beyond functioning as a strainer, the concave design can separate egg whites, work as an absinthe spoon or in place of a julep strainer for rolling.
The Birdy Kwänt Strainer is the perfect match for the large-size MT800 Mixing Tin and just about any other over-sized mixing glass still unbroken on your back bar. The strainer drops comfortably into the tin to hold ice in place as you strain and pour, with a slightly narrow handle to fit small hands as easily as large ones. The high-polish finish wipes clean easily to match the elegance of your other Birdy bar tools.

**Elegant, yet Dynamic**

Strong, lightweight and easy to handle, Kwänt is the ultimate strainer.

**Throwing**

Throwing a cocktail in a busy bar is hard enough without having to make use of products that don’t fit well in your hands. The Kwänt Strainer slides smoothly into the 80 Tin or any other large-size tin to hold ice as you roll cocktails. The angle in the handle is designed to fit comfortably when used in either direction and all of the edges are smoothed to allow handling without the risk of cutting your hands or fingers.

**Beauty & functionality**

The Birdy Kwänt Strainer is the perfect match for the large-size MT800 Mixing Tin and just about any other over-sized mixing glass still unbroken on your back bar. The strainer drops comfortably into the tin to hold ice in place as you strain and pour, with a slightly narrow handle to fit small hands as easily as large ones. The high-polish finish wipes clean easily to match the elegance of your other Birdy bar tools.

**NEW**

**Kwänt**

Derived from “quaint,” meaning skilful design and classically elegant.
Made to Measure
A sleek, balanced, elegant jigger with six different measures.

Jigger

Non-stick coating for clean work
A unique, non-stick finish on the inside of the Birdy Jigger makes sure your spirits end up in the glass, not clinging to the bottom. Even sticky ingredients such as syrups and cordials pour with ease and rinse just as well.

One for all
The two-sided jigger features measures for 30 ml (1 oz.) and 60 ml (2 oz.), with markings for 10 and 20 ml on one side and 15, 30 and 45 ml on the other. Offering the option of building as you pour, this is the one jigger you can't live without.

Universal design, universal appeal
While elegant when sitting on the bar, the Birdy Jigger looks even better in action. A seamless center grip is easy to handle between the fingers and the wide openings make for sure, clean pouring.

JG30/60
Dimensions: W47 mm × H102 mm, 30 ml (10, 20 ml) / 60 ml (15, 30, 45 ml), 62 g
Material: 18-8 Stainless Steel, Non-stick coating
Bar Spoon

A Smoother Stir
Precision machined for a smooth finish and perfect balance.
One turn and you’ll never go back.

A stem that is pleasant to the touch
Conventional bar spoons have sharp edges along the stem that slow down the speed at which you can stir. And when you are stirring dozens of cocktails a day, this stress can take its toll on your fingers. The stem of the Birdy Bar Spoon has been rounded to soften the edges and reduce friction for a smooth feel.

Convenient tail-end strainer
On the tail end of the spoon is a convenient strainer, which you can use to drain water after chilling glasses or for a quick lift and stir for highballs or G&Ts. So much more intuitive than the trident. Does anyone even know what that’s for anyway?

Now, one for each hand
Some of the most creative bartenders in the world are left-handed, so we thought it only right to make our own twist on the original. The left-hand use bar spoon has the same smoothed edges and fantastic feel, but in the opposite direction.

BS300 / BS300L
W30 mm × H300 mm, 30 g / Material: 18-8 Stainless Steel 4,960 JPY

BS400 / BS400L
W30 mm × H400 mm, 40 g / Material: 18-8 Stainless Steel 5,076 JPY

Coming Soon
**RAMOS GIN FIZZ**

- Gin 40 ml
- Sugar syrup 30 ml
- Lemon juice 15 ml
- Lime juice 15 ml
- Heavy cream 15 ml
- Egg white 1
- Orange flower water 4 drops
- Fill with soda

Shake. Pour together with soda over ice. Allow head to settle before pouring the rest.

This classic, fluffy fizz requires a skillful shake and the exact balance of ingredients.

**BORN OF BARLEY**

- Blended whisky 45 ml
- Angelica syrup 10 ml
- Cocchi Barolo 25 ml
- Peychaud’s bitters 3 drops

Stir. Serve over ice in a rock glass.

A complex sipping drink with mellow barley notes enhanced by the mixing tin.

**LE DAME**

- Calvados 25 ml
- Martineque rhum 15 ml
- Sweet vermouth 25 ml
- Sugar syrup 10 ml
- Angostura bitters 3 drops

Stir. Garnish with a dusting of matcha powder.

A refreshing cocktail that requires precise measures to achieve an ideal balance.

**MALECON**

- Light rum 45 ml
- Lime juice 30 ml
- Fine sugar 15 ml
- Oloroso sherry 10 ml
- Ruby port 15 ml
- Peychaud’s bitters 3 drops

Stir. Garnish with a dusting of matcha powder.

A complex sipping drink with mellow barley notes enhanced by the mixing tin.

**GREEN PARK**

- Gin 45 ml
- Fresh basil 4 leaves
- Celery bitters 3 drops
- Lemon juice 30 ml
- Egg white 1
- Sugar syrup 2:1 15 ml

Shake. Serve in a chilled coupe glass.

The effectiveness of the Birdy shaker brings out the subtle notes of basil.

**THIRD IN LINE**

- Vodka 45 ml
- Lemon grass 2 cm
- Yogurt 2 tbs
- Pineapple juice 25 ml
- Lemon juice 30 ml
- Sugar syrup 15 ml

Shake vigorously. Double strain into a large coupe glass. Serve with lemon grass garnish.

Unusual flavor combinations that come together thanks to the perfect shaker.