



Erik Lorincz

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 | Kwānt, 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



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BRAND CONCEPT

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.

BIRDY.

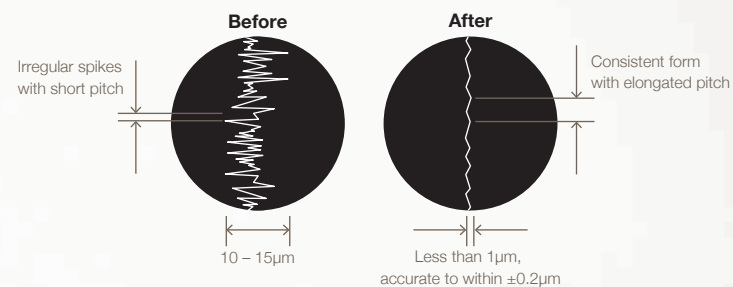
by Erik Lorincz

ORIGINAL POLISHING TECHNOLOGY

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



COCKTAIL SHAKER

New Dimensions of Flavor

A shaker designed in pursuit of flavor and ideal smoothness.



CS350 W78 mm × H172 mm, 350 ml, 245 g / Material: 18-8 Stainless Steel, Micro-polished by hand 10,584JPY
CS500 W84 mm × H192 mm, 500 ml, 336 g / Material: 18-8 Stainless Steel, Micro-polished by hand 11,232JPY



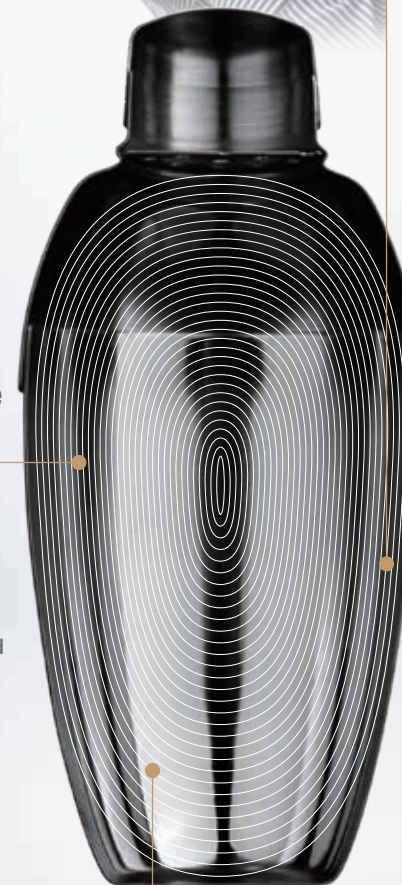
Vertical grain to tailor your shake

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.



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.



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.



DOUBLE TIN SHAKER

Another Breakthrough in Simplicity

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

NEW



NEW



DS80/50 19,440JPY

50 TIN W85 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



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.

MIXING TIN

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.

NEW



MT540 W82 mm × H120 mm, 540 ml, 220 g / Material: 18-8 Stainless Steel, Micro-polished by hand 8,100JPY
MT800 W97 mm × H140 mm, 800 ml, 300 g / Material: 18-8 Stainless Steel, Micro-polished by hand 12,744JPY

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.



CS350B W78 mm × H172 mm, 350 ml, 245 g / Material: 18-8 Stainless Steel, Micro-polished by hand 18,360JPY
CS500B W84 mm × H192 mm, 500 ml, 336 g / Material: 18-8 Stainless Steel, Micro-polished by hand 18,900JPY

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

MT540B W82 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

STRAINER

Original and Ingenious

Universal cocktail strainer with revolutionary design and advanced functionality.



Compact and ergonomic design

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.



Ingeniously multi-functional

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.



ST82 Dimensions: W82 mm x H160 mm, 80 g / Material: 18-8 Stainless Steel 5,832JPY

KWĀNT STRAINER

Elegant, yet Dynamic

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

NEW



KS76 W76 mm H190 mm (W88 mm H200 mm with spring attached), 105 g / Material: 18-8 Stainless Steel

Beauty & functionality

The Birdy Kwānt 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.



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 Kwānt 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.

Kwānt: Derived from "quaint," meaning skillful design and classically elegant.



JIGGER

Made to Measure

A sleek, balanced, elegant jigger with six different measures.



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

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.

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.

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.



BAR SPOON

A Smoother Stir

Precision machined for a smooth finish and perfect balance.
One turn and you'll never go back.



BS300 / BS300L W30 mm x H300 mm, 30 g / Material: 18-8 Stainless Steel 4,860JPY
BS400 / BS400L W30 mm x H400 mm, 40 g / Material: 18-8 Stainless Steel 5,076JPY



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?

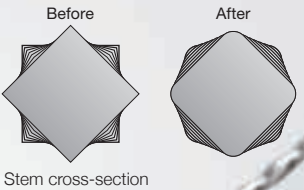


Patented design

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.

Softer Edges Patented design



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.

Coming Soon





BORN OF BARLEY

Blended whisky	45 ml	Stir. Serve over ice in a rock glass
Angelica syrup	10 ml	
Cocchi Barolo	25 ml	
Peychaud's bitters	3 drops	



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



LE DAME

Calvados	25 ml	Stir. Garnish with a dusting of matcha powder
Martinique rum	15 ml	
Sweet vermouth	25 ml	
Sugar syrup	10 ml	
Angostura bitters	3 drops	



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



RAMOS GIN FIZZ

Gin	40 ml	Shake. Pour together with soda over ice.
Sugar syrup	30 ml	
Lemon juice	15 ml	Allow head to settle before pouring the rest
Lime juice	15 ml	
Heavy cream	15 ml	
Egg white	1	
Orange flower water	4 drops	
Fill with soda		



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



MALECON

Light rum	45 ml	Shake. Serve in a chilled coupe glass
Lime juice	30 ml	
Fine sugar	15 ml	
Oloroso sherry	10 ml	
Ruby port	15 ml	
Peychaud's bitters	3 drops	



The perfect drink to practice the hard shake! Done properly, the drink shines.



GREEN PARK

Gin	45 ml	Shake. Serve in a chilled coupe glass
Fresh basil	4 leaves	
Celery bitters	3 drops	
Lemon juice	30 ml	
Egg white	1	
Sugar syrup 2:1	15 ml	



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



THIRD IN LINE

Vodka	45 ml	Shake vigorously. Double strain into a large coupe glass. Serve with lemon grass garnish
Lemon grass	2 cm	
Yogurt	2 tbs	
Pineapple juice	25 ml	
Lemon juice	30 ml	
Sugar syrup	15 ml	



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