

Welcome to

コーヒー

This background is a cinemagraph. The featured stories (below) will have motion upon hover, specifically, a slight zoom on the image.



## How to Make a Pour Over Coffee

FILED UNDER: TUTORIALS

Intimidated by this brewing method? No fear, James is here to take you through this very easy process.



## Best Coffee in New York City

FILED UNDER: CITY GUIDES

Whether you are a tourist or a local, this guide has something for everyone!



## How to Make Japanese Iced Coffee

FILED UNDER: TUTORIALS

It's a quick and easy recipe that transports you to Tokyo.

Enjoy.



How to make

# Pour Over Coffee

Meet James.



The picture on the left is a still image. The image of James is actually a cinemagraph. The think is that each step would be written from James and any how to mini videos would feature James.

## 1 Preparation

Bring to a boil twice as much water as you'll need for the actual brewing (around 600-700 ml). Weigh out about 25-30 grams of coffee (or approximately two to three tablespoons of whole beans). Bring to a boil twice as much water as you'll need for the actual brewing (around 600-700 ml). Weigh out about 25-30 grams of coffee (or approximately two to three tablespoons of whole beans).



Each step's module will fade in as the user scrolls down. One of the images in the collage will utilize motion, featuring James. Each module will look the same, but the content will be flipped, so the next module would have the image on the left.

Enjoy.



## City Guide

# New York City

With Elsa.



The picture on the left is a still image. The image of Elsa is actually a cinemagraph. This story is written and put together by her. This website has featured contributors, which provides voice.

## By Elsa

FILED UNDER: CITY GUIDES

While New York is full of great coffee, the sea of cafes can be hard to navigate. Here to help is Eater's freshly updated guide to New York's best coffee shops. This map reveals where to find the brightest espresso, the best-made cappuccino, or just a really good drip coffee. Where a venue particularly excels at a specific kind of drink or has a special feature, we've gone ahead and made a note of it. Better brew is waiting for you. While New York is full of great coffee, the sea of cafes can be hard to navigate. Here to help is Eater's freshly updated guide to New York's best coffee shops. This map reveals where to find the brightest espresso, the best-made cappuccino, or just a really good drip coffee. Where a venue particularly excels at a specific kind of drink or has a special feature, we've gone ahead and made a note of it. Better brew is waiting for you.

While New York is full of great coffee, the sea of cafes can be hard to navigate. Here to help is Eater's freshly updated guide to New York's best coffee shops. This map reveals where to find the brightest espresso, the best-made cappuccino, or just a really good drip coffee. Where a venue particularly excels at a specific kind of drink or has a special feature, we've gone ahead and made a note of it. Better brew is waiting for you. While New York is full of great coffee, the sea of cafes can be hard to navigate. Here to help is Eater's freshly updated guide to New York's best coffee shops. This map reveals where to find the brightest espresso, the best-made cappuccino, or just a really good drip coffee. Where a venue particularly excels at a specific kind of drink or has a special feature, we've gone ahead and made a note of it. Better brew is waiting for you. While New York is full of great coffee, the sea of cafes can be hard to navigate. Here to help is Eater's freshly updated guide to New York's best coffee shops. This map reveals where to find the brightest espresso, the best-made cappuccino, or just a really good drip coffee.



Enjoy.