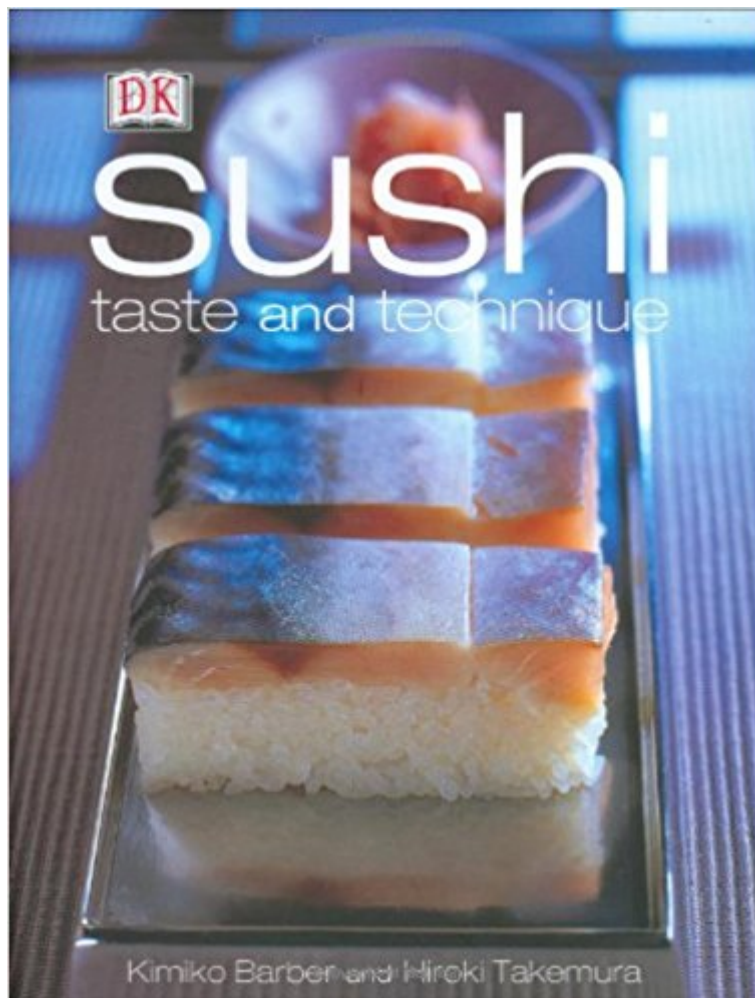




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Sushi: Taste And Techniques



Synopsis

This beautifully illustrated guide will enable readers to master and appreciate the art of sushi. The quintessential book for any sushi lover, *Sushi: Taste and Technique* shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi.

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Customer Reviews

Although training is required to become a master sushi chef like Takemura, who first presided over London's Nobu and has worked at New York's Nobu, one can make versions of the dish at home. Together with Barber, who teaches Japanese and Asian fusion cooking, Takemura provides dozens of color photographs that show how to prepare step by step "scattered," stuffed, pressed, rolled, and hand-formed sushi. In addition, there are chapters on eating at a sushi bar and proper etiquette-helpful for anyone intimidated by the very idea-along with a section of basics covering equipment, ingredients, and techniques (the chapters on preparing fish would be useful to anyone who cooks it). The book concludes with a glossary, an international restaurant guide, and a listing of mail-order/online sources. This unique book is recommended for most collections. Copyright 2002 Reed Business Information, Inc.

"beautifully illustrated" and "explains everything you need to know about sushi ingredients, even sushi etiquette". Decanter --This text refers to an out of print or unavailable edition of this title.

What do you need to know to enjoy Japanese cooking at home? Here, in Kimiko Barber's seminal work, is found the standards for all of Sushi preparation. From rice preparation (and, the variations on the delicate vinegar/sugar/salt seasoning for Sushi Meshi), to choosing and preparing fish, shellfish, and roe; and, the famous Japanese omelet and its variations; and, how to make pressed Sushi, Nigiri, Hand Formed, and Scattered Sushi - you simply cannot find a more concise and definitive guide. Add to your bookshelf: Japanese Cooking, A Simple Art by Shizuo Tsuji; and, every book by Harris Salat and Tadashi Ono (Japanese Hot Pots, The Japanese Grill, Japanese Soul Cooking), the works of Elizabeth Andoh: Washoku: Recipes from the Japanese Home Kitchen, Kansha: Celebrating Japan's Vegan and Vegetarian Traditions. Those seven books are all one needs to have a thorough grasp of the techniques and standards of Japanese cooking for the home chef. That's not all there is to Japanese cuisine, of course - consider these two additions one as art and the other as a guide: The world of Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant by Yoshihiro Murata is beyond gorgeous and beyond the skills of even advanced home chefs. Izakaya: The Japanese Pub Cookbook by Mark Robinson

No other work that I have ever laid my hands on has been such a masterful treatment of sushi, unless that work was a hefty tome that would end up languishing on a shelf. This book covers everything anyone from a beginner to a master would need, and does it in a total size that you can pack with you on a trip or in any kitchen. What you get: -History. It makes a massive difference to your sushi appreciation, and your cooking, when you know where sushi came from. Vinegar-laden rice began as a preservation method, protecting fresh coastal fish for inland transport. Tips like these provide insight into why you prepare sushi the way you do, that no simple ingredient list can ever convey. -Information. Not only do you get a breakdown of traditional and modern ingredients and tools, but also thorough breakdowns of why you use what items and what the pitfalls may be - for example, how the "wasabi paste" in your local market probably isn't wasabi. -Building blocks. It's been said that you can put basically anything into a sushi roll, so where a book really needs good focus is on preparing the rice, technique for rolling, and generally everything before the "recipe" of what to throw in the roll. This book includes all the building blocks in the necessary detail. -Plenty of advanced tips. Individual butcher diagrams of common fish and how to prepare them. Recipes to put your fundamentals into practice are delicious and well placed, from the simple to the nearly

impossible. Tool lists include all of the rare, authentic, and historic items so even a master chef might find a piece to experiment with. Simply put, if you want to make or enjoy sushi, you need this book now. No other work is even close to being this concise, while maintaining the proper depth of information.

Great hard cover book teaching you the basics of different types of sushi. The book advises you on what you will need regarding basic utensils and ingredients, as well as how to use and prep with them. Easy directions and nice pictures. Good book to have on your coffee table for others to view. One of the better books to educate you on the basics of sushi making and sushi protocols. If you are looking for a book w/ sushi variations and/or step by step recipes...this is not the book. At this time I have not found such a book for we beginners but I have found many recipes on line. I also collect take-out sushi menus from my favorite restaurants. This way I can get ideas regarding the different ingredients to make the various sushi combinations I enjoy. I use the book to help make it all come together properly.

Highly recommend this book for anyone learning to make different types of sushi. Especially useful for beginners.

I've been on a tear lately and really encouraged by my first attempt to make sushi at home based off internet information. Having overcome the first initial fear of messing it up, I immediately started looking for a reference book that explored not just recipes, but also the "why's and what's" of sushi. Despite coming home late the night it was delivered, I stayed up even later to start reading it. I'm impressed. The recipes are accessible, though some had ingredients I know I can't get locally where I live. I'm thinking lotus root and flying fish roe. That's ok, I live in the country but work in a small city, I'm used to searching for what I need. Just the recipe section alone taught me so much about sushi. I had no idea there even was such a thing as "scattered sushi", and neither did any of my sushi loving coworkers! My only wish is that they had a few more recipes, it seemed like each section/style of sushi recipes was a bit thin, but I attribute that to a book that seeks to cover all bases in one space. I also appreciated the sections on history of, ordering out, and serving of sushi at home. I'd definitely recommend this as a helpful and interesting entry-level book for people who want to bring more sushi into their home-lives. Well written and beautifully photographed, it's a winner.

Very good introduction to sushi - the tools, the types and preparation. A fair amount (over 70 pages) of the book is devoted to how to fillet/prepare fish, crabs, lobster, crab, squid, etc. Different types of fish - snapper, flat fish, tuna, etc cover the bulk of this section, while it touches on octopus, abalone, oysters and other species. This is something some will like, but others may not find useful. I am pleased with the book, my first for sushi.

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