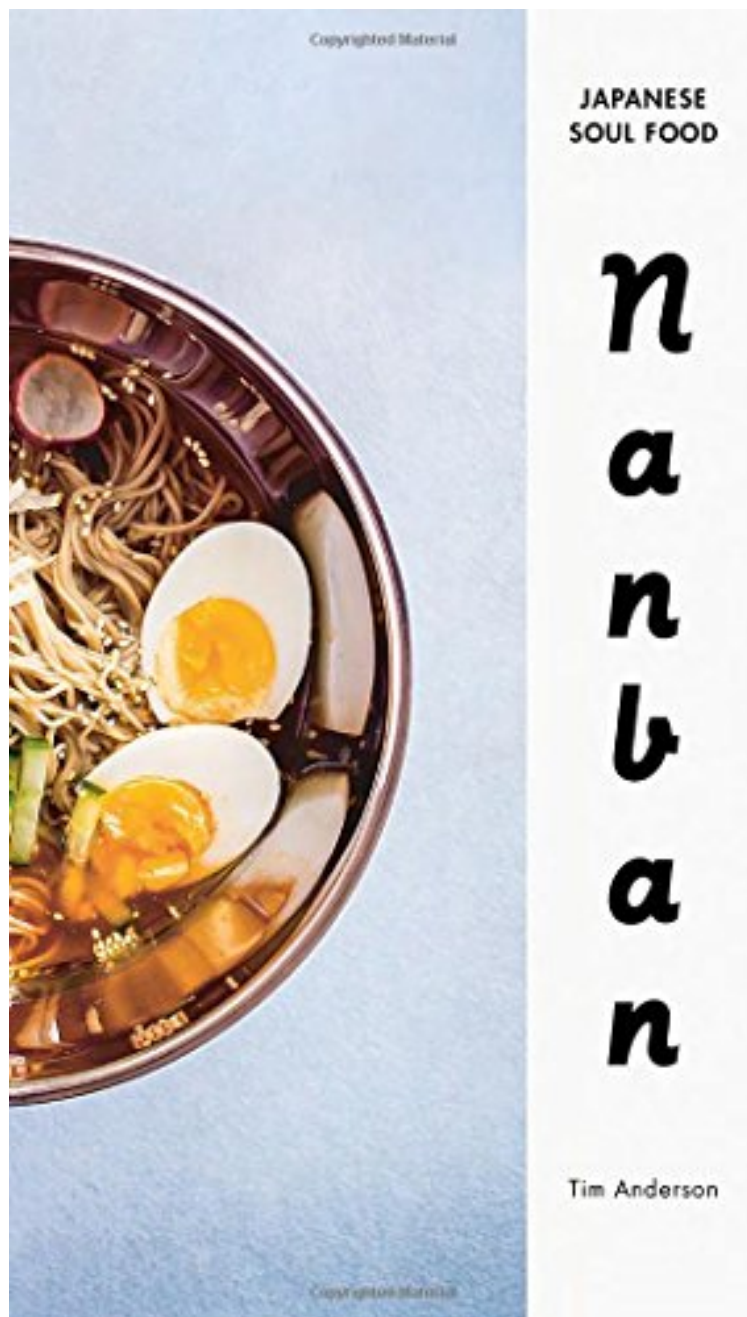


(Read now) Nanban: Japanese Soul Food

## Nanban: Japanese Soul Food

*Tim Anderson*

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**Tim Anderson : Nanban: Japanese Soul Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised Nanban: Japanese Soul Food:

2 of 2 people found the following review helpful. This is the best cookbook  
By CustomerI love this cookbook with all my heart. It really shows another side of Japanese cooking. Besides recipes, it also provides a thorough explanation of all the basic ingredients for simple Japanese cooking. He went through all of the unique vegetables one by one, and it was very enlightening. It's a very refreshing cookbook. If I could rate it 7 stars out of 5, I would.  
1 of 1 people found the following review helpful. What a fun book!  
By CADreaminGorgeous photos, engaging to read, and the food that we have made so far is amazing! Recipes are easy to follow, and contain both simple and more time consuming fare. A dozen different ramen recipes, Japanese comfort food dishes, seafood, desserts, drinks (a Miyazaki MaiTai anyone?) Authentic, unique and delicious food so far! Tim Anderson's love of Japanese food and culture along with his informative and infectious enthusiasm makes me a Nanban fan!  
1 of 1 people found the following review helpful. but considering that he actually liked the book it's a testament to how good it ...  
By CustomerThe photos and recipes in this book are mazing. I bought it for my son that's in college and he swears by it. He has done some of the bowls and is addicted to them. He is not the most eloquent teen, but considering that he actually liked the book it's a testament to how good it is. If you want some great home made Japanese food this is a must.

Ramen, gyoza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

About the AuthorTIM ANDERSON is a Wisconsin-born, London-based chef. Winner of the UK's MasterChef in 2011, he is now the proprietor and executive chef of the restaurant Nanban.