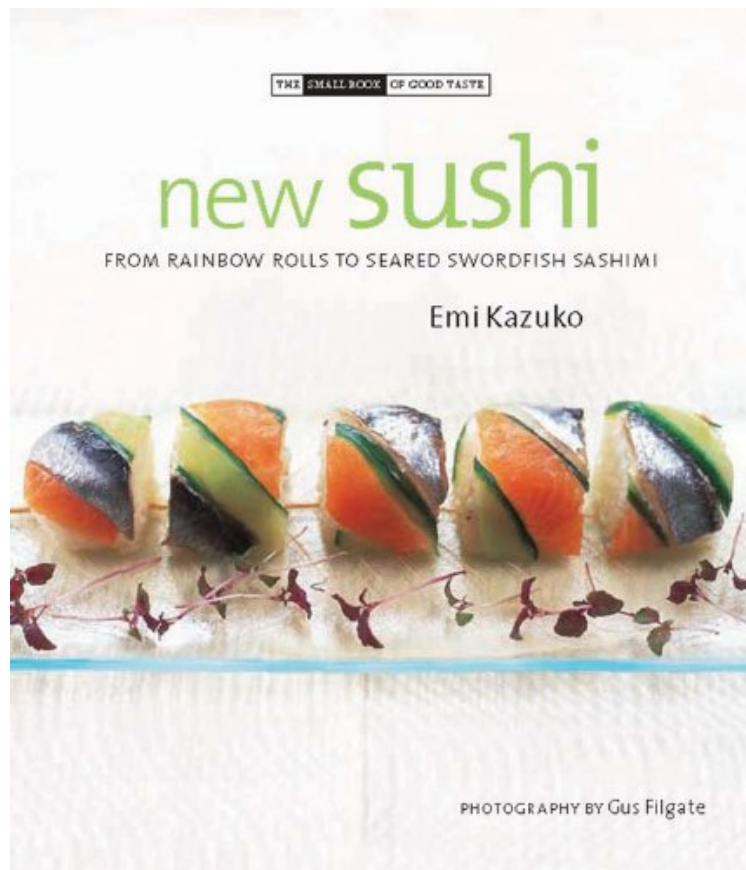


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Emi Kazuko

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Japanese food is not only for restaurants. It is easy and fun to prepare at home. New Sushi will help you recreate healthy sushi bites with delicate flavors and beautiful eye appeal. This cookbook contains over twenty five recipes, beautifully photographed and described for all levels of cooks in a step-by-step fashion. Once a few simple techniques have been mastered you will be able to prepare any of these recipes with the minimum of fuss and, in many cases, the ingredients can be varied to include your special favorites. Attention to shapes and colors, and how the finished dish looks, is as important to the sushi chef as the freshness of the ingredients and the combination of tastes. This attention to detail makes the preparation of sushi a pleasure, and you, your family and friends will enjoy the added appeal of beautiful presentation. Whether you choose to make sushi for entertaining, or for your own lunch-box at the office, you will find all you need to know in New Sushi, and the beautiful photographs will help you master the art of sushi at home.

About the Author Emi Kazuko is a leading Japanese cookery writer and journalist, based in London. She has eight books so far to her name, including *The Little Japanese Cookbook*, *Street Cafés Japan*, the world best selling *Easy Sushi*, *Japanese Food and Cooking* for which she won the Best in the World Asian Cookbook Award from the prestigious Gourmand World Cookbook Awards in 2001, and *the Masterclass in Japanese Cooking*. She has taken part in programs on BBC radio, and also works as a food development consultant for a major UK supermarket. She is a member of the Guild of Food Writers and the Society of Authors in the UK.