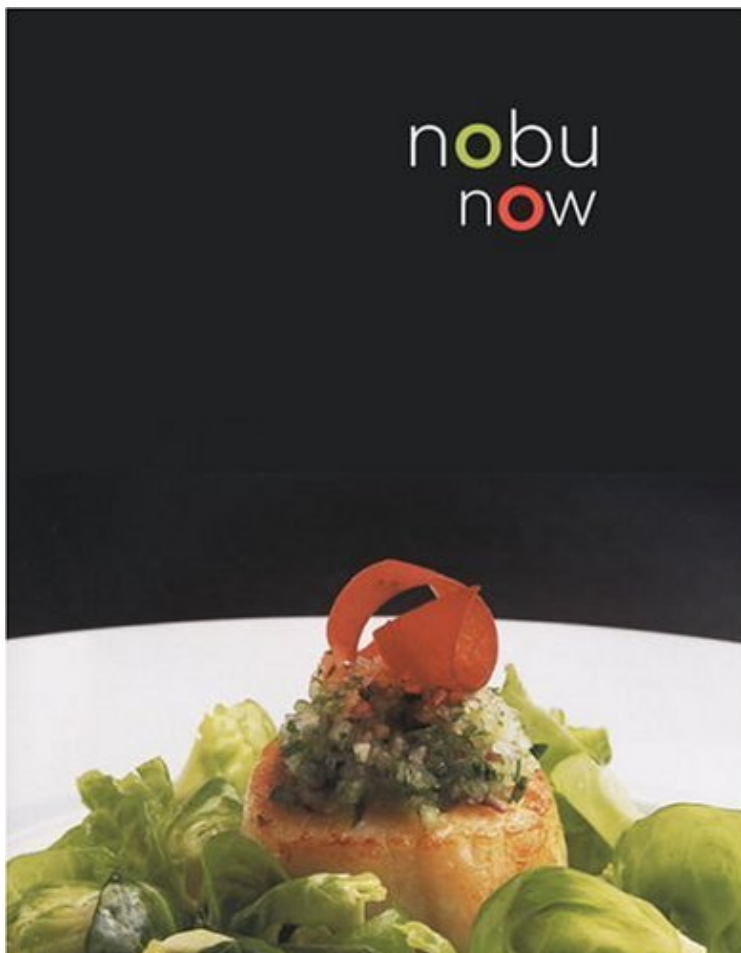


(Mobile pdf) Nobu Now

Nobu Now

Nobuyuki Matsuhisa

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#784506 in Books 2005-10-11 2005-10-11 Ingredients: Example Ingredients Original language: English PDF #1 11.30 x 1.03 x 8.90l, #File Name: 0307236730256 pages | File size: 51.Mb

Nobuyuki Matsuhisa : Nobu Now before purchasing it in order to gauge whether or not it would be worth my time, and all praised Nobu Now:

0 of 0 people found the following review helpful. Nice cookbook By Driftwood Clear and concise recipes. Beautiful illustration. Highly recommended. 1 of 1 people found the following review helpful. Disappointing By Hamama Rabin Dana The book is not a cook book you can expect to manage succeeding in following through recipes and getting the same result as ment by the autor. Tones of products, some hard to find, tones of steps to each recepie.. Better to eat at nobu than try and cook from the book... 0 of 0 people found the following review helpful. Five Stars By Sherran Blair An exceptional experience

Even for those who have never eaten in one of his restaurants, the name Nobu conjures up a magical world where diners enjoy luxurious food in a chic and glamorous setting. As one of the most celebrated chefs today, Nobu

Matsuhisa is also one of the most international. His ever-expanding worldwide empire of fashionable restaurants now numbers thirteen, and they remain very much the places to eat and to be seen in each city. His first book, *Nobu: The Cookbook*, a collection of his favorite seafood recipes, was an international bestseller. *Nobu Now* presents an exhilarating taste of how Nobu's repertoire has continued to develop, enriched by his travels and experience in South America, the United States, and Europe, and by the cuisines of the nations in which his restaurants operate. Reflecting a new emphasis on fewer ingredients and a more home-cook-friendly sensibility, the dishes in *Nobu Now* are more inviting than ever to make. You will find unique delights such as King Crab White Soufflé; and Octopus Carpaccio, with nods to Western haute cuisine in dishes like Baby Turban Shells with Escargot Butter Sauce. A Mediterranean flair is evident in White Fish Somen with Pomodoro Sauce and in Black and Red Rice Risotto. Recipes such as Coriander Soba and Sea Eel "Fish and Chips" give expression to his ingenious brand of fusion cuisine. For the first time Nobu ventures beyond seafood and shares the exquisite meat and poultry dishes he has crafted, including Kobe Beef New-Style Sashimi and Lamb Chop with Miso Anti-Cucho Sauce. For the vegetarian, there are treats like Fruit Tomato and Vegetable Ceviche, Mushroom Toban Yaki, and Avocado Egg Pudding. Nobu's inspired desserts also encompass a broad reach of intriguing flavors and textures. Bamboo Jello and Banana Egg Roll lie alongside Passion Fruit Pasta, while Yuzu Soup with Apricot Ice Cream and Fruit Sake remind us of the basic Japanese sensibility underpinning all his food. Indeed, the essence of Japanese cuisine—using simple techniques to bring out the flavors in the best of ingredients—is still at the heart of Nobu's cooking. In *Nobu Now* he demonstrates how widely and how beautifully this tenet can be applied, resulting in the food that his admirers adore—light, modern, clean, and fresh.

Nobu Now, by food master and restaurateur Nobuyuki Matsuhisa, is a challenging book for the cook in this sense: Can you even begin to find these ingredients? And, having found the ingredients, can you decipher the code-written recipes well enough to come anywhere near the picture-perfect results tantalizing you on page after page? You just might be better off booking a reservation into one of the dozen Nobu restaurants scattered about the world and let seasoned professionals ease you in to a world of food that descends from the heart of Japanese fairy tales. If this isn't a cookbook but a food book come to us mere mortals from the absolute heights of food porn, well, what a delicious book it is. Why take home a copy of the menu from Nobu when you can take home the book and page through so many glorious and exotic food possibilities, Hamo and Foie Gras with Japanese Truffle Sauce, say. "I am proud," Nobu Matsuhisa writes, "that Nobu cuisine remains, beyond any doubt, quintessentially Japanese... as I have explored ingredients in those other countries, and as I have learnt from their cuisine... this style has acquired a greater simplicity, and has come to display a kind of serenity." Praise must be shared with photographer Eiichi Takahashi who has managed to capture this serenity in stunning photos. Nobu Matsuhisa is like those few mountaineers who are so far beyond anyone else's skill level that, should they get in trouble on a mountain, there's no one on earth with enough talent to rescue them. Nobu exists in a world of his own making. *Nobu Now* is the proof in the pudding. --Schuyler Ingle

About the Author Nobuyuki Matsuhisa was born in Saitama, Japan, and trained as a sushi chef at Matsuei Sushi in Tokyo. After running restaurants in Peru, Argentina, and Alaska, Nobu opened his first restaurant, Matsuhisa, in Beverly Hills in 1987. Six years later, Robert de Niro persuaded him to open Nobu in New York. There are now thirteen Nobu restaurants all over the world—in New York, Los Angeles, Malibu, Aspen, Las Vegas, London, Milan, and Tokyo. He currently lives in Beverly Hills.

Excerpt. copy; Reprinted by permission. All rights reserved.

Minced Baby White Shrimp Skewers This ensemble of white shrimp, scallop and fresh aonori laver is served with mayonnaise imbued with the refreshing flavor of fresh wasabi.

Shrimp Skewers Serves 3

• 2.5 [2 and one-half] ounces raw shrimp

• 1.25 [one and one-quarter] ounces scallops in the shell

• .5 [one-half] ounce fresh aonori

• vegetable oil for deep-frying

• 4.25 [four and one-quarter] ounces mayonnaise

• .75 [three quarters] ounce fresh wasabi

• chives

• 2 sudachi citrus fruits (see "Tips")

1. Remove the heads, shell and tails from the shrimp (prawns); extract the scallops from their shells and remove the beard and innards. Cut the shrimp (prawns) and scallops into fairly small pieces, combining them on the board while chopping.
2. Mix the fresh aonori liver into the shrimp and scallops, and mold the mixture around 6-8 bamboo skewers.
3. Heat the oil for deep-frying to a temperature of 355deg;F and deep-fry the skewers for 2 minutes. Drain on paper towel.
4. Combine the mayonnaise with the freshly grated wasabi. Spoon this into a small glass pot and sprinkle the chives on top. Serve with the sudachi citrus fruits, cut into thick slices.

Mango Sake Serves 12

• 1.8 quarts Hokusetsu sake (pure rice)

• 7 ounces sugar syrup

• 10.5 [ten and one-half] ounces mango flesh

• 3 tablespoons and 1 teaspoon mango syrup

• 10 drops ginger juice, squeezed from the root in a garlic press

1. Add a little Japanese sake to the syrup and fresh mango, put into a juicer and blend.
2. Add the mango syrup and ginger juice, then strain through a cloth. Add the remaining sake and store in the fridge.

Tips This acidic fruit (Citrus sudachi) is a smaller relative of yuzu. It is used in the summer and autumn while still green for its tangy juice and aromatic zest. Sudachi is rarely available outside Japan and lemons can be used as a substitute.