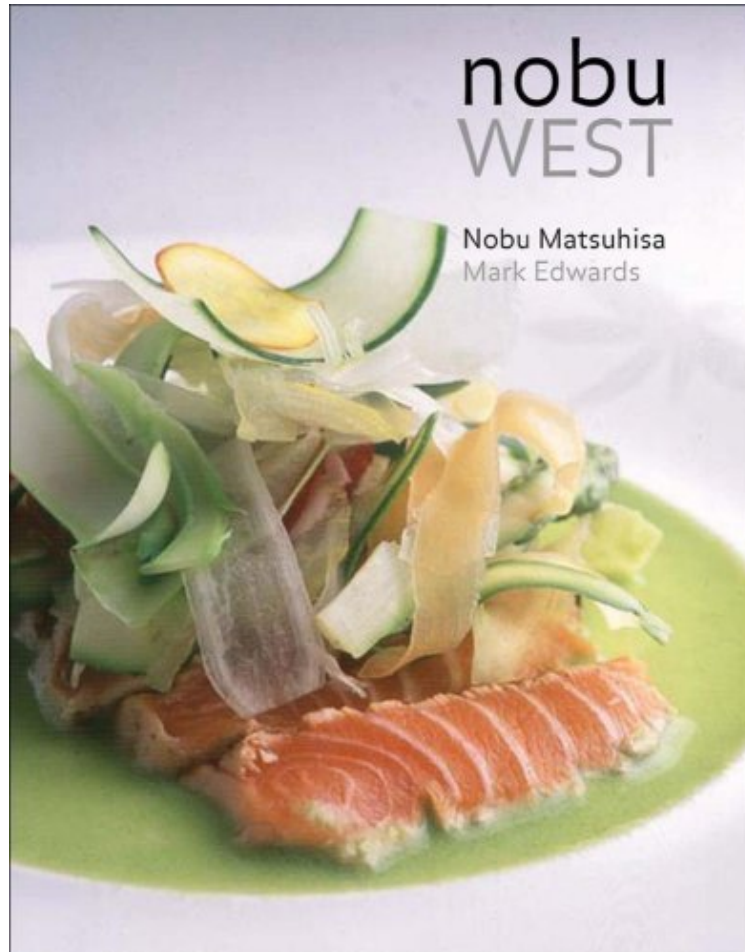


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Nobu West

Nobu Matsuhisa

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

0 of 0 people found the following review helpful. Highly recommended! By J. Jury Great cookbook! I love the recipes and simplicity yet complex flavors of some of these amazing recipes. Great book! I always put something special in my food-my heart, or kokoro as we say in Japanese-and, you, of course, must put your own heart into your own cooking." --Nobu Matsuhisa* Nobu is one of the most loved and best-known celebrity chefs in North America, respected as a culinary innovator of easily prepared, culturally fused Japanese cuisine. Nobu draws upon his extensive training in Tokyo and his life abroad in Peru, Argentina, and Alaska, as well as his own Michelin-rated, award-winning restaurants worldwide, to create unusual and ingenious East-meets-West dishes like Chilled Pea Shoot Soup with Caviar, Oysters with Pancetta, Iberian Pork Shabu Shabu, and the Japanese Mojito, which herald his ability to explore a confluence of cultures and tastes. Nobu style is synonymous with flexibility, freshness, quality, and above all,

simplicity. Nobu West is for cooks of all experience levels, providing advice; descriptions of unfamiliar flavorings, ingredients, and techniques; and helpful step-by-step illustrations along with tantalizing, full-color photographs.http://www.com/Nobu-West-Matsuhisa/dp/0740765477?ie=UTF8&redirect=trueref_=cm_cr_ryp_prd_ttl_sol_30 of 0 people found the following review helpful. Excellent book to improve your Japanese cuisine By Robert Joseph Falls I've used this book to help give the chefs I work with ideas for creativity. Although some ingredients are not available where I am we have used some of the ideas in the book and expanded on them. Love the food! 1 of 1 people found the following review helpful. Just perfect By ?ukasz I seen it before and think "I have to get it" and here we are the book is just perfect, epic recpies, beatiful pictures i recomend it to everyone

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From Publishers Weekly Though recreating some of the heavenly dishes from this cookbook is not without its hazards-try finding ingredients like nigari, the concentrated remains from the "crystallization of salt from seawater," at your local grocery store-never mind the hassle: the recipes in this cookbook are so seductive they're almost worth buying a pizza oven, cream gun or Japanese omelet pan for. Take Grilled Sea Trout With Fried Spinach, a two-person operation that combines spicy flash-broiled fish with delicate leaves of tempura spinach; tricky business, to be sure, but the end product is irresistibly moist, crunchy and flavorful. Fish And Chips, Nobu-Style turns the British classic into a crispy cod-and-potato terrine, served alongside traditional malt vinegar. The result is so addictive, it's easy to justify the two days of work. Vegetarians are well served, too, especially by a simple pan of Wood-Roasted Vegetables, wonderful even when baked in a conventional oven instead of over wood. The beautifully designed book is equipped with a glossary of unusual foods and techniques and a small treasury of easy-to-prepare Japanese sauces. Shimmering photographs make even the most complicated recipes seem worth trying-especially for adventurous cooks, and those without the patience to wait for a Nobu reservation. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Nobuyuki Matsuhisa owns more than fifteen restaurants worldwide in such cities as Miami, Aspen, Las Vegas, Dallas, London, Milan, Tokyo, and Hong Kong. Previous cookbooks include Nobu and Nobu Now. He lives in Beverly Hills. Mark Edwards is the head chef of Michelin-starred Nobu London. Photographer Eiichi Takahashi won the 2006 James Beard photography award for Nobu Now. Nobuyuki Matsuhisa owns more than fifteen restaurants worldwide in such cities as Miami, Aspen, Las Vegas, Dallas, London, Milan, Tokyo, and Hong Kong. Previous cookbooks include Nobu and Nobu Now. He lives in Beverly Hills. Mark Edwards is the head chef of Michelin-starred Nobu London. Photographer Eiichi Takahashi won the 2006 James Beard photography award for Nobu Now.