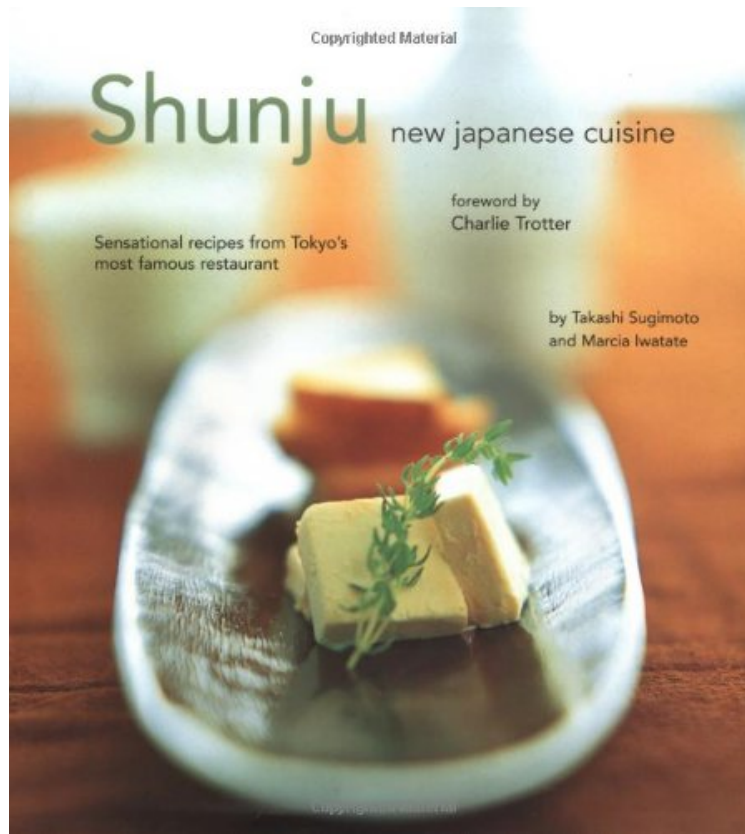


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Shunju: New Japanese Cuisine

Takashi Sugimoto, Marcia Iwatate
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Takashi Sugimoto, Marcia Iwatate : Shunju: New Japanese Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Shunju: New Japanese Cuisine:

10 of 10 people found the following review helpful. Beautiful book
By naturopathicnd I was put off buying this book because of two bad reviews that speak very poorly of it. But after finding it in a bookstore and looking through it, I was blown away by how beautiful it was. It is exactly the type of Japanese cookbook that I have always wanted and has quickly become my favorite cookbook. Arranged into seasons, it has elegant modern Japanese dishes of the type found in classier izakayas. Dishes range from bamboo, sesame, and green tea tofus made from scratch, various Japanese dumplings, grilled ginkgo nuts, wild fruit and herb-infused tonics, and exquisitely beautiful but simple vegetable and meat / fish dishes. The dishes are very trendy and up market, and quite sophisticated. People that I have cooked for using this cookbook have been very impressed and I absolutely love the fact that it is arranged into seasons, keeping alive the tradition of eating seasonally as they do in Japan. Some ingredients are exotic, but substitutions are included and there is also a mail order list of companies that sell Japanese ingredients in The US. This book would best suit the type of person that likes elegant Japanese food and has some cooking experience with a base knowledge of Japanese ingredients. It is not really that suitable for beginner cooks, nor anyone unfamiliar with Japanese food.
0 of 0 people found the following review helpful. A beautiful take on tradition...
By writtenbookphile The philosophy and

vision of Sugimoto-san are clearly stated, the dedication of his staff to exacting standards for an appreciative clientele, absolutely beautiful photography...it is truly a new view tempered by a commitment to traditional Japanese values. The sensibilities are Zen-like. This book is a treasure in my collection. 0 of 0 people found the following review helpful.
shunjuBy Jim MccCallumOne of the best modern Japanese cookbooks I have read. I got one for Christmas and my brother enjoyed it so much I gave it to him and ordered three more copies for me and friends. Now I just have to buy some of the more unique ingredients to make some of the dishes that sound so good -

Shunju: New Japanese Cuisine brings you the experience of dining at Tokyo's most innovative and exciting restaurants: Shunju. Everything about these restaurants is unique--their design, decoration, and lighting--but most especially the cuisine. At the Shunju restaurants the menu changes with the seasons and the specials change daily depending on what is available from the market. The chefs choose from hand-picked farmed and wild vegetables that arrive each morning. The food, though quintessentially Japanese, is fresh and innovative, with unexpected touches from other cuisines. Stunning photographs, shot on location throughout the four seasons, and modern recipes that are as beautiful in presentation as they are to taste, make Shunju: New Japanese Cuisine a must for both professional chefs and dedicated amateurs.

Containing detailed recipes appropriate for each of the four seasons, Shunju uses fresh ingredients and minimal cooking methods. -- Culinary , March 15, 2003 This book is well-designed, with lavish color photographs. -- Associated Press, January 23, 2003 About the Author Award-winning photographer Masano Kawana is one of the most exciting food, interior and landscape photographers in Asia today. His recent books include Tropical Asian Cooking, New Asian Style, and The Food of Korea.