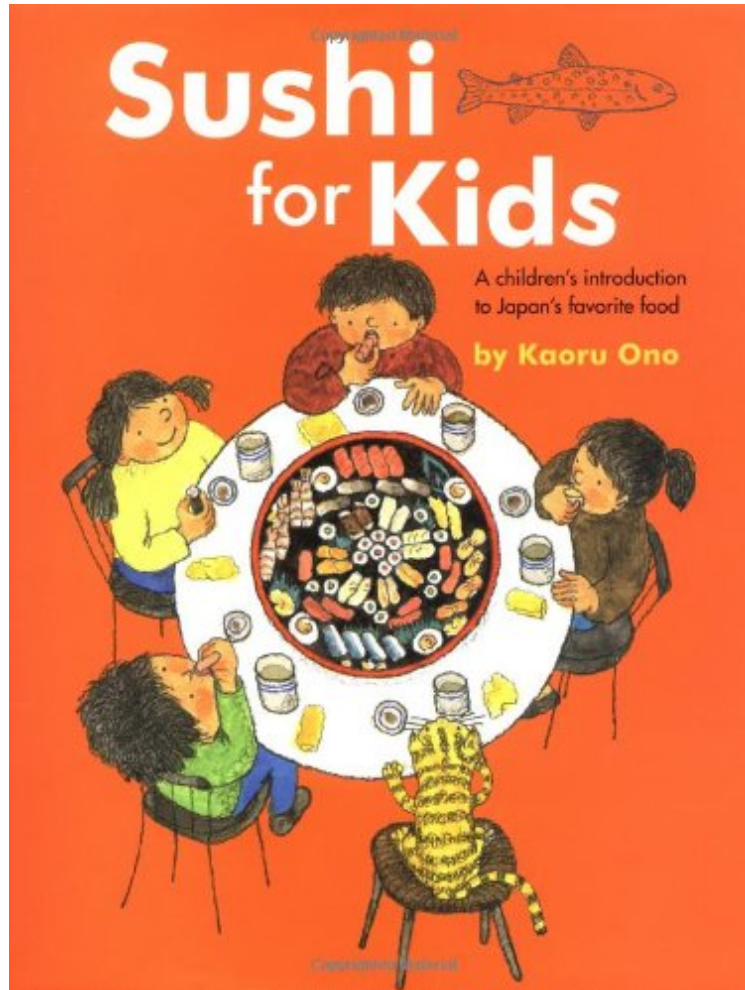


[Pdf free] Sushi for Kids: A Children's Introduction to Japan's Favorite Food

Sushi for Kids: A Children's Introduction to Japan's Favorite Food

Kaoru Ono, Peter Howlett, Richard McNamara
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Kaoru Ono, Peter Howlett, Richard McNamara : Sushi for Kids: A Children's Introduction to Japan's Favorite Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi for Kids: A Children's Introduction to Japan's Favorite Food:

0 of 0 people found the following review helpful. Great stories and history of sushiBy CustomerGreat stories and history of sushi. Came used and was from a library. Seller did not remove the card catalog info -- that was a bit strange.

Healthy and fun, sushi is a favourite food for Japanese children. Over 40,000 copies of Sushi for Kids have been sold in Japan, and this popular children's book is now available in English. Celebrated writer and illustrator Kaoru Ono dazzles children with her watercolour illustrations as she opens their eyes to the wonderful world of sushi. Children will learn about the fish used for sushi, its history, and how to prepare it.

From School Library Journal Grade 2-5-Two large trays of sushi claim young Atsushi's attention during a family birthday celebration, and his interest prompts his father to take him on a fact-finding tour. That Sunday, they go to their local sushi shop, where the owner suggests that they accompany him to the bustling Tsukiji Fish Market. They see tuna from all over the world and learn how fish is cut and sliced with various tools. Atsushi also sees other types of fish for sale. When they return to the shop, Mr. Kaneko prepares some sushi. An illustration on this page identifies the parts of a tuna. On following spreads, other fish and ingredients commonly used for sushi are identified. The book concludes with recipes, with the need for adult help noted. Overall, the facts are clearly presented and supported by simple, cartoonlike color illustrations. A couple of them do seem a bit silly, e.g., human faces placed alongside drawings of flatfish and flounder. Also, the history of sushi breaks off rather abruptly. Nonetheless, this title offers an interesting glimpse into Japanese culture and a wealth of information on a popular aspect of Japanese cuisine. Marilyn Taniguchi, Beverly Hills Public Library, CA Copyright 2003 Reed Business Information, Inc.