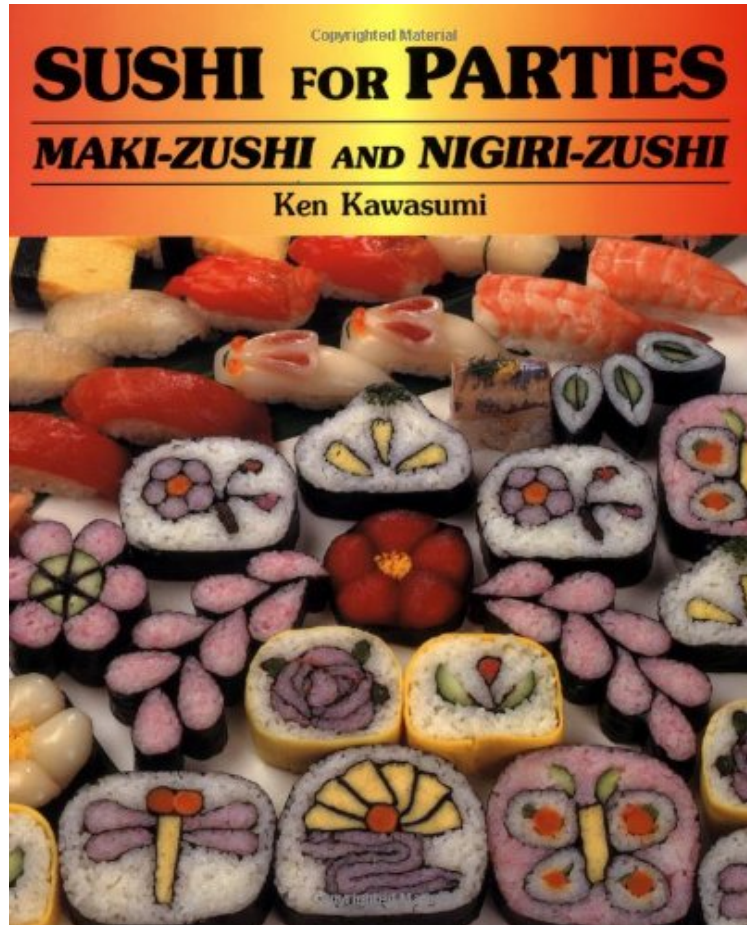


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Sushi For Parties: Maki-Zushi and Nigiri-Zushi

Ken Kawasumi

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Ken Kawasumi : Sushi For Parties: Maki-Zushi and Nigiri-Zushi before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi For Parties: Maki-Zushi and Nigiri-Zushi:

0 of 0 people found the following review helpful. A bible for deco sushisBy Liam A. ShannonGreat deco sushi book. Even if it is an old looking book, it offers really nice and complete selection of deco sushi. A must have for that reason.0 of 1 people found the following review helpful. Depends on your taste...By Gina EmacsIf you like exotic dishes, sushi, etc. then you'll probably love this book. It's beautiful, has photos of what each items should look like (a big plus in my opinion), and detailed step-by-step instructions. My mother has already asked to borrow it and I haven't gotten a chance to make anything from it yet, ha-ha. :)24 of 25 people found the following review helpful. A Good Book, But Unrelated to the TitleBy A CustomerThis is a pretty good beginner-intermediate sushi book. The title is rather enigmatic because aside from a few fancy "party-like" sushi types that it describes, this book is really just a nuts-and-bolts guide to sushi making. In fact it appears to be a companion book to "Sushi Making at Home"; a combination of the two books would provide an excellent reference for standard sushi making.Sushi for Parties covers the making

of Maki sushi (though briefly and in conjunction with the making of specialty rolls), Futo-maki, Nigiri, then various "other" sushis (Chirashi, Inari, Bou, Oshi), it also provides a few recipes for soups and talks a little bit about the tradition of serving specific sushi during different seasons. By far the best part of this book is the section on Nigiri sushi. Although, you might think Nigiri would be the easiest sushi to make, those who have tried know that this isn't the case. The nigiri section encompasses 20 pages of the 80 page book and is very well illustrated with clear instructions on how to prepare different toppings. I should also say that because of the illustrations, this book, and *Sushi Making at Home*, make excellent coffee table books. I have a tendency to leave mine out, and unattended guests always leaf through them.

Sushi is one of the truly Japanese dishes. It makes full use of fresh seafood and seasonal ingredients. A Japanese eating sushi exclaims that he or she is happy to be born Japanese. Along with sukiyaki and tempura, sushi is world famous as a typical Japanese dish. Traditionally, chirashi-zushi (scattered sushi) and maki-zushi (rolled sushi) have been prepared by mothers for the occasion of cherry-blossom viewing, school sports, festivals and traditional events. It is also served for guests. Like home-made pickles, each family had its own distinctive flavor. The flavor of sushi has been handed down like this from generation to generation, but recently it has been forgotten with the increase in nuclear families. Nigiri-zushi in particular has become high-priced food available only at sushi bars. This book is intended for beginners. TV champion Ken Kawasumi, who won the sushi contest sponsored by TV Tokyo twice, explains the techniques and methods simply and plainly. If nigiri-zushi is prepared at home, everyone can relish the intriguing recipes at a reasonable cost. Let's enjoy and fully appreciate the delicacies of hand-made sushi.

About the Author **KEN KAWASUMI** was born in 1956 in Kamakura. He started his apprenticeship at the age of 16 at famous local sushi bars. He focused on improving his own techniques and developed original maki-zushi. He captured the championship twice at the All Japan Professional Sushi Contest sponsored by TV Tokyo. He also won a bronze medal at the All Japan Sushi Technique Contest sponsored by the Japan Sushi Association. He now runs a sushi bar, 'Kawasumi' and teaches sushi at various schools.