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## Sushi (Japanese Edition)

*Kazuo Nagayama*

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**Kazuo Nagayama : Sushi (Japanese Edition)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi (Japanese Edition):

0 of 0 people found the following review helpful. Great book for intermediate and advanced sushi lovers By Precious83 Unless you are paying \$100+ for your sushi meals, eating at a counter with a real Japanese chef, and the fish is flown in from Japan, it is unlikely you will find value in this book, as many of the fish covered in this book simply won't be available at your standard sushi restaurant. If you are lucky enough to dine at high end sushi

restaurants, then this is a great book. Each page is dedicated to a fish, and the chapters are organized by seasons. So if it is summer time, you can read up on the fish that are in season during the summer time and enjoy your next visit to the (expensive) sushi restaurants a little more, with a little more knowledge.0 of 0 people found the following review helpful. Great resource for those who want to learn more about ...By Alexander JacksonVery comprehensive book detailing fish, shellfish, seafood etc. used in sushi. It is in Japanese and English. Great resource for those who want to learn more about different items sold at a Sushi bar.0 of 0 people found the following review helpful. Five StarsBy Robert W. Kanegood book

Sushi is food without equal. It is known both as an internationally-beloved delicacy and a Japanese treasure. Edomae Sushi, the variety most commonly seen in America today, features a delicious blend of raw fish, vinegar, and cooked rice. In addition to these ingredients, harmony and balance are essential. From the fish selection and rice preparation down to the tea with which it is served, every detail counts. Renowned sushi chef Kazuo Nagayama's own personal recipes are presented here with exquisitely photographed examples that provide a glimpse into the painstaking art that goes into making each piece that is sure to leave the reader salivating! Sushi is arranged by season reflecting the availability of the main ingredients and includes thoughtful descriptions and informational graphics.

About the Author Kazuo Nagayama : Shushi chef. After he graduated from Waseda University in Tokyo, he returned home to run the family business, Harumi Sushi, and successfully launched a second location in Ginza followed by a third shop in Shimbashi in 1977, where he currently works. Kazuhiko Tajima: Art director. After working as a creative director for Shiseido, one of the most established cosmetic companies in Japan, he began working as an independent art director in 2005. Hiroshi Yoda: Photographer. He moved to London in 1961 and studied photography at the Guildford School of Art, the London College of Communication, and David Montgomery's studio. His photography has appeared in such publications as British Vogue, Harpers' Bazaar, Queen, Flair, and the Observer.