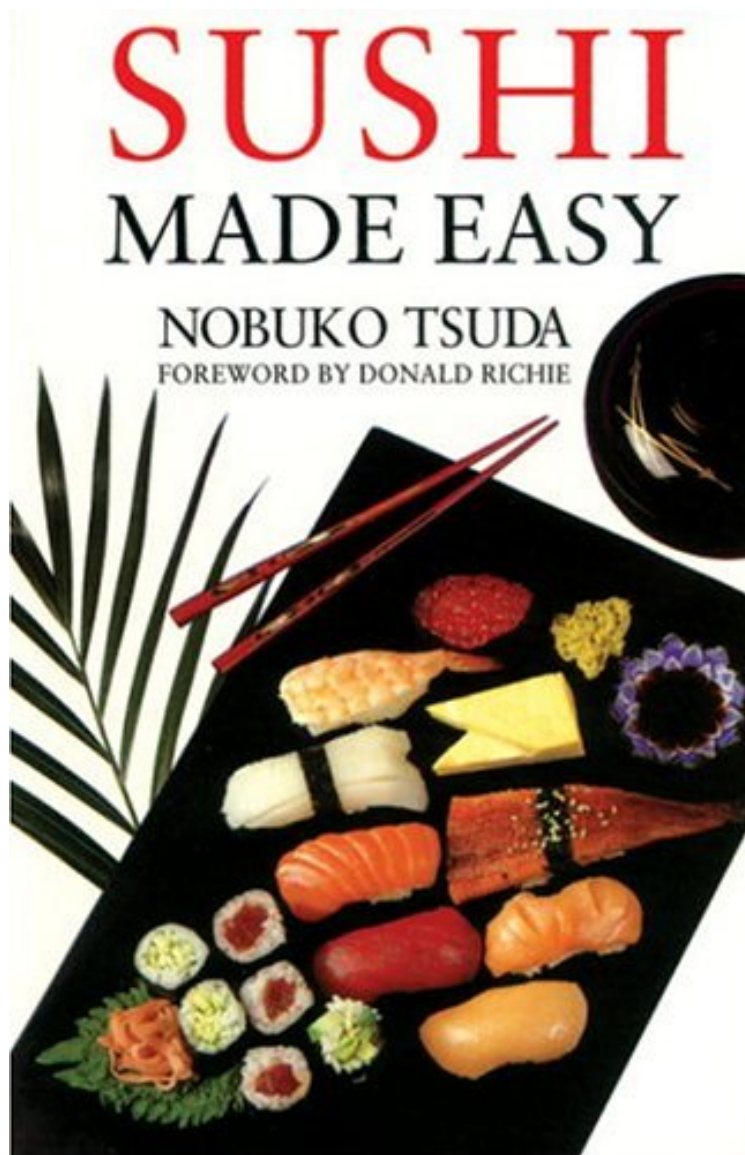


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Sushi Made Easy

Nobuko Tsuda

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Nobuko Tsuda : Sushi Made Easy before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi Made Easy:

1 of 1 people found the following review helpful. The best sushi book for non-Japanese speaking/reading persons By Barbara Van Egeren This is a great sushi cookbook that shares not only recipes, but also cultural information, shopping information (with pictures of the grocery supplies for non-Japanese readers), and sushi bar etiquette. My mother (who was born in Japan and came to the US as a WWII war bride) gave me a copy of this book so I could make sushi and

it's accompaniments such as miso soup at home. I recently gave my copy to one of my nieces and was delighted to find the book available at . As you might guess, although I am half Japanese, I was born and raised in the US. My Japanese language skills are extremely limited, and this book made sushi easy. Particularly helpful are the chapter and pictures of the supplies needed. Although many mainstream grocery stores now carry the supplies, if you are not a fluent reader of Japanese writing, finding the supplies can be a guessing game even if you know what the finished product will look like. This book solves that problem.37 of 37 people found the following review helpful. Become a sushi chef overnight!By A CustomerThis is an excellent beginner's book for sushi lovers. Includes beautiful color photos to show the art of presentation and the beauty of the cuisine. It could have included pronunciation tips for some of the words, and the technique described for making nori rolls was awkward (I place strips of filling on rice closer to the center), but otherwise I highly recommend this book.2 of 2 people found the following review helpful. Dated but workableBy Brian ConnorsThe big problem with this book is that it was written in 1982, and American sushi culture has had its own evolutionary path since then. The profusion of maki that dominates American sushi isn't here, which is fine, but it also doesn't mention the omnipresent California roll. That said, it's an excellent book, and I have no doubt that with this book and a few months of intensive practice anyone can become a passable sushi chef. The ingredients are easier to find now than they were, and this book also provides a number of forms of sushi that simply don't get seen much in American sushi bars. You will need other references for some of the esoterica, but this book will have you up and running on the basics quickly, and even if you so choose making some very interesting items that you don't see every day.

Visually appealing, flavorful, and nutritious sushi has long been one of the most popular foods of Japan and is now a favorite of epicures around the world. Here, the ingredients and utensils for making sushi are introduced and the principles of sushi-making explained through thirty-six recipes illustrated with drawings and sixteen pages of color photographs. Included are instructions for dressing and filleting twenty-one kinds of fish, serving suggestions, and recipes for soups to complete an authentic sushi meal.