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Sushi Specials: More than 50 Recipes for the Perfect Presentation

Oyamada Yasuto

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Super healthy, super delicious, Sushi Specials: 50 Recipes for the Perfect Presentation. For anyone who loves sushi and wants to prepare special meals for family and special occasions. Providing unique insight on how to respect nature's seasons and colors and which fish to pick when, Sushi Specials offers a delectable collection of advanced recipes. This vibrant collection also tackles techniques and skills that will enable aspiring sushi chefs to prepare the most amazing presentations that any restaurant would be proud to call their own. Star sushi chef Oyamada Yasuto takes readers through every step of the process with meticulously detailed instructions and easy to follow photographs

throughout. At home, readers will be able to recreate the best of the master chef's presentations, from sashimi specials like salmon tataki sumiso and red snapper sugata zukuri, to fusion rolls like crunchy spicy tuna and salmon avocado with soy paper maki to nigirti, gunkan and inari specials of squid and ikura gunkan and asupara butter nigiti.

About the Author Oyamada Yasuto began as an apprentice in Japan at the age of sixteen, moving to Tokyo to learn the traditional ways of handling fish. From there he moved to New York, working in various restaurants to study under sushi masters. He opened his own restaurants in London and St. Petersburg, Russia. His Japanese fusion style was honed at Morimoto in New York, and his newest restaurant, Fugu, is in Tel Aviv, Israel