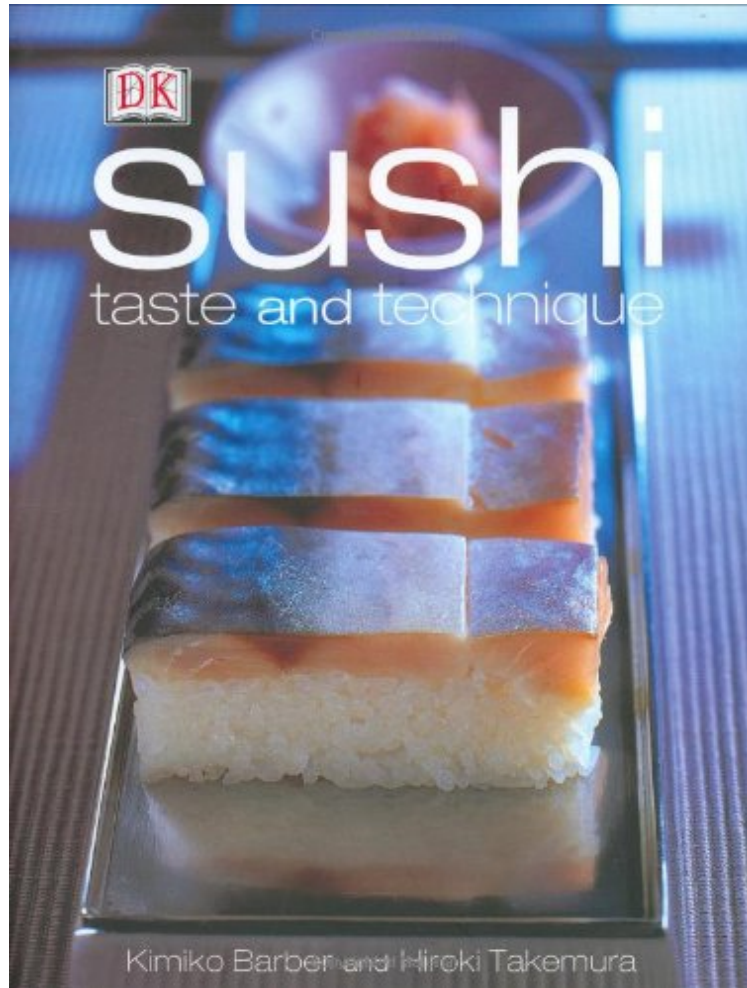


(Pdf free) Sushi: Taste and Techniques

Sushi: Taste and Techniques

Kimiko Barber, Hiroki Takemura
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#217876 in Books 2002-09-01 2002-08-29Original language:EnglishPDF # 1 8.87 x .92 x 7.10l, 1.77 #File Name: 0789489163256 pagesWritten by Kimiko Barber and Hiroki Takemura...beautiful photography throughout...256 pages..Book boards are beautifully done just like dust jacket. | File size: 61.Mb

Kimiko Barber, Hiroki Takemura : Sushi: Taste and Techniques before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi: Taste and Techniques:

4 of 4 people found the following review helpful. One of the nine books that cover all you need to know about Japanese CuisineBy Former RaterWhat do you need to know to enjoy Japanese cooking at home?Here, in Kimiko Barber's seminal work, is found the standards for all of Sushi preparation. From rice preparation (and, the variations on the delicate vinegar/sugar/salt seasoning for Sushi Meshi), to choosing and preparing fish, shellfish, and roe; and, the famous Japanese omelet and its variations; and, how to make pressed Sushi, Nigiri, Hand Formed, and Scattered Sushi - you simply cannot find a more concise and definitive guide.Add to your bookshelf: Japanese Cooking, A Simple Art by Shizuo Tsuji; and, every book by Harris Salat and Tadashi Ono (Japanese Hot Pots, The Japanese Grill,

Japanese Soul Cooking), the works of Elizabeth Andoh: Washoku: Recipes from the Japanese Home Kitchen, Kansha: Celebrating Japan's Vegan and Vegetarian Traditions. Those seven books are all one needs to have a thorough grasp of the techniques and standards of Japanese cooking for the home chef. That's not all there is to Japanese cuisine, of course - consider these two additions one as art and the other as a guide: The world of Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant by Yoshihiro Murata is beyond gorgeous and beyond the skills of even advanced home chefs. Izakaya: The Japanese Pub Cookbook by Mark Robinson 5 of 5 people found the following review helpful. Perhaps *the* book on sushi By Michigoon No other work that I have ever laid my hands on has been such a masterful treatment of sushi, unless that work was a hefty tome that would end up languishing on a shelf. This book covers everything anyone from a beginner to a master would need, and does it in a total size that you can pack with you on a trip or in any kitchen. What you get: -History. It makes a massive difference to your sushi appreciation, and your cooking, when you know where sushi came from. Vinegar-laden rice began as a preservation method, protecting fresh coastal fish for inland transport. Tips like these provide insight into why you prepare sushi the way you do, that no simple ingredient list can ever convey. -Information. Not only do you get a breakdown of traditional and modern ingredients and tools, but also thorough breakdowns of why you use what items and what the pitfalls may be - for example, how the "wasabi paste" in your local market probably isn't wasabi. -Building blocks. It's been said that you can put basically anything into a sushi roll, so where a book really needs good focus is on preparing the rice, technique for rolling, and generally everything before the "recipe" of what to throw in the roll. This book includes all the building blocks in the necessary detail. -Plenty of advanced tips. Individual butcher diagrams of common fish and how to prepare them. Recipes to put your fundamentals into practice are delicious and well placed, from the simple to the nearly impossible. Tool lists include all of the rare, authentic, and historic items so even a master chef might find a piece to experiment with. Simply put, if you want to make or enjoy sushi, you need this book now. No other work is even close to being this concise, while maintaining the proper depth of information. 0 of 0 people found the following review helpful. Sushi: Taste and Technique By Marisa Got this book so my son and I can make sushi together. This kid loves sushi. He is always asking for it. Always. As he is learning to cook I have been adding to his library of cookbooks. This one I was hoping would be a good addition. And it was. He has read all the informational parts and then he bookmarked the recipes he wanted to try. We have tried them all. They were very easy and very good. The pictures are bright, clean, and appetizing. The recipes we have tried so far are very easy to work. I think this is his favorite sushi book so far, and he already has quite a collection. He is 12.

This beautifully illustrated guide will enable readers to master and appreciate the art of sushi. The quintessential book for any sushi lover, Sushi: Taste and Technique shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi.

From Library Journal Although training is required to become a master sushi chef like Takemura, who first presided over London's Nobu and has worked at New York's Nobu, one can make versions of the dish at home. Together with Barber, who teaches Japanese and Asian fusion cooking, Takemura provides dozens of color photographs that show how to prepare step by step "scattered," stuffed, pressed, rolled, and hand-formed sushi. In addition, there are chapters on eating at a sushi bar and proper etiquette - helpful for anyone intimidated by the very idea - along with a section of basics covering equipment, ingredients, and techniques (the chapters on preparing fish would be useful to anyone who cooks it). The book concludes with a glossary, an international restaurant guide, and a listing of mail-order/online sources. This unique book is recommended for most collections. Copyright 2002 Reed Business Information, Inc. "beautifully illustrated" and "explains everything you need to know about sushi ingredients, even sushi etiquette". Decanter About the Author Kimiko Barber teaches and cooks Japanese and Asian fusion cooking. After receiving formal training in Japan, Hiroki Takemura was chef at Nobu in New York and the head sushi chef at Nobu in London. He is currently planning to open his own restaurant.