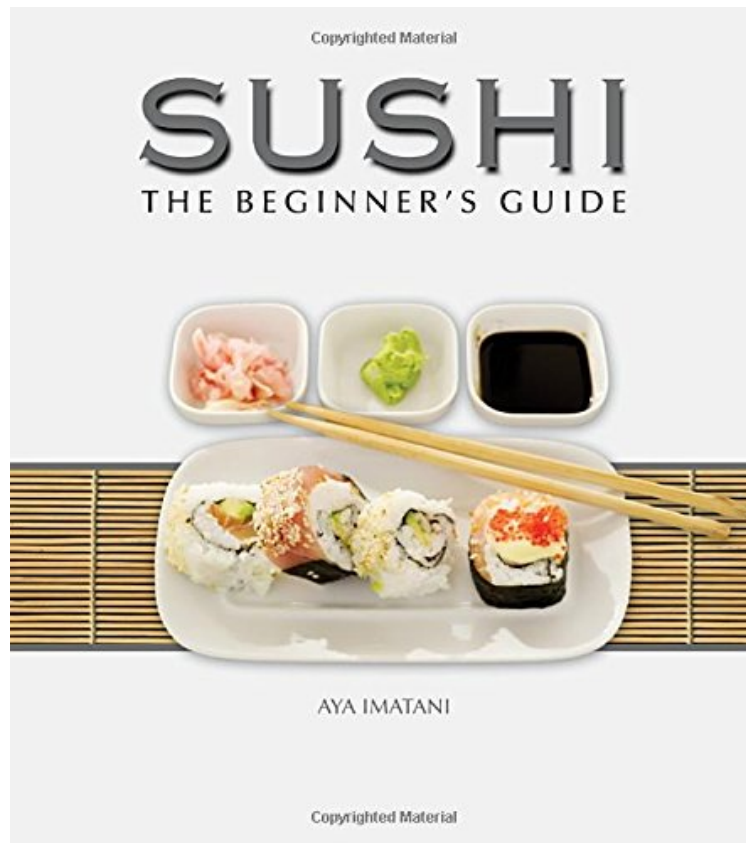


## Sushi: The Beginner's Guide

*Aya Imatani*

*\*Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#13614 in Books Imatani, Aya/ Cohen, Moshe (PHT) 2009-08-01 2009-08-01 Original language: English PDF # 1 9.27 x .65 x 8.331, 1.51 #File Name: 0982293968128 pages | File size: 43.Mb

**Aya Imatani : Sushi: The Beginner's Guide** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi: The Beginner's Guide:

1 of 1 people found the following review helpful. This is a great starter for those who want to try out this ...By CustomerThis is a great starter for those who want to try out this line of cooking. Easy-to-use easy to follow. My sis ,niece 2 girls had a great time putting a meal together SIMPLE EASY1 of 1 people found the following review helpful. WHO KNEW SUSHI WOULD BE SO EASY TO MAKE!By CPWe've already made a few of the recipes from this book. We feel like pro's now!0 of 0 people found the following review helpful. This is a great crash course in sushi makingBy mwThis is a great crash course in sushi making. We followed the directions for rice and were rewarded with perfect results. Beautiful pictures and easy to use instructions.

Now, anyone can go from sushi novice to sushi samurai--slicing, filleting, and making rolls like a master!Never before have the techniques of this most popular Asian cuisine been as attractively presented, as easy to follow, and as temptingly photographed as they are in this beginner's guide. With the help of an unbelievable number of close-up photos, expert Aya Imatani virtually takes would-be chefs by the hand, leading them through every delectable step of

the process. She discusses all the tools, foods, and paraphernalia; lays out the methods for making vinegars and sauces; and demonstrates how to make sashimi creations so special they aren't even found in many sushi bars. The menu of sushi recipes is expansive, encompassing hosomaki, saimaki, and all-vegetarian varieties. You will even learn all the right Japanese names for each dish. And everything seems wonderfully doable. The big finish: Aya's specials, the kind of dishes you'll never find in sushi bars--such as Sushi Cake (Chicken Teriyaki) and Temarizushi (made of tuna, salmon, and avocado)--but that a Japanese mother or grandmother would make for her own family.

About the Author Sushi has been a part of Aya Imatani's life since she was a child. Her father owned a sushi bar in Kobe, Japan, and she now runs her own catering business.