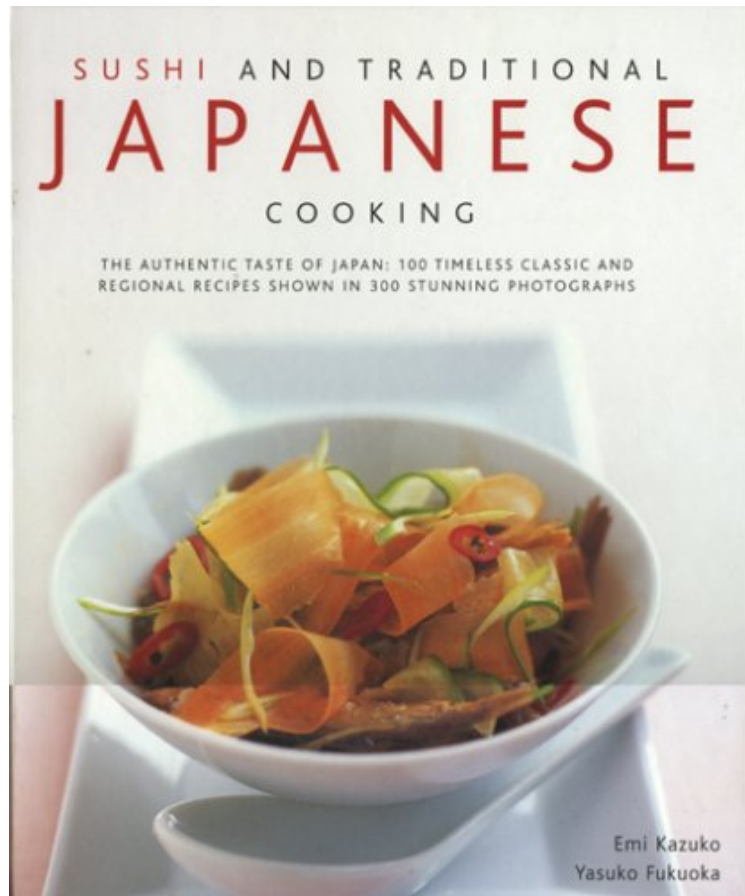


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Sushi Traditional Japanese Cooking: The Authentic Taste Of Japan: 150 Timeless Classics And Regional Recipes Shown In 250 Stunning Photographs

Emi Kasuko, Yasuko Fukuoka

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Emi Kasuko, Yasuko Fukuoka : Sushi Traditional Japanese Cooking: The Authentic Taste Of Japan: 150 Timeless Classics And Regional Recipes Shown In 250 Stunning Photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi Traditional Japanese Cooking: The Authentic Taste Of Japan: 150 Timeless Classics And Regional Recipes Shown In 250 Stunning Photographs:

8 of 9 people found the following review helpful. An excellent book, but please read the full reviewBy C. J. ThompsonProspective purchasers should be aware that Japanese Food and Cooking: A Timeless Cuisine: The Traditions, Techniques, Ingredients and Recipes and Sushi Traditional Japanese Cooking: The Authentic Taste Of Japan: 150 Timeless Classics And Regional Recipes Shown In 250 Stunning Photographs are basically the same book save for a few differences. Either book would be good choice for the beginner as the recipes are well-chosen and easy

to follow and the photography is generally very good, but, on the whole, 'Japanese food and cooking' is the better of the two. 'Sushi and Traditional Japanese Cooking' was published 7 years after the former and is really just a somewhat 'cut-down' version of the first. The recipes in each are the same as far as I can tell but the photographs are bigger in the earlier book, and the supplementary material, which introduces Japanese cuisine and discusses the basic ingredients and utensils in a Japanese kitchen, is much more extensive. I should also note that the title of the second publication 'Sushi and Traditional Japanese Cooking', is a bit misleading as it suggests that the book especially emphasizes Sushi as a topic when, in fact, it does not. Both books have a recipe for each of the basic types of Sushi (Nigiri, Norimaki etc) but neither covers this huge topic in any greater detail other than as a decent overview. All in all, both books are worth the money but the earlier is to be preferred and purchasing both, as I ended up doing, is just wasting money.

Discover the exotic flavours and exquisite simplicity of this classic cuisine, with a guide to ingredients, techniques and over 100 stunning recipes.

About the Author Emi Kazuko is the author of numerous food books, and was the winner of the Best Asian Cuisine Book Award from the Gourmand World Cookbook Awards 2001 in Perigueux for the book "Japanese Food and Cooking," Another of Emi's books, "Street Cafe" Japan, has been made into a 3-part TV series shown in the UK and Australia. Yasuko Fukuoka was born in Tokyo and established herself there as a successful musician and composer. Numerous nationwide concert tours in Japan provided her with the opportunity to gain an extensive knowledge and appreciation of regional Japanese food. Since moving to England, Yasuko has continued to work as a composer, while also expanding her field of work to include journalism.