

Oishinbo Fish Sushi And Sashimi A La Carte

From the author of the widely acclaimed graphic novel Here, awarded the 2016 Prix D'or for best graphic album at Angoulême, a new graphic work that celebrates another aspect of his incomparable genius. Sequential Drawings gathers together more than a decade of McGuire's witty and endlessly inventive spots—a veritable short-story which, in turn, assures for the reader the experience of surprise and delight that the drawings unflaingly deliver. Richard McGuire's first series of "spot" drawings debuted in The New Yorker in February 2005 for the magazine's 80th anniversary issue. Spot drawings, scattered among the magazine's text, had been a long-running feature of many artists had contributed them. But McGuire was the first to conceive them as a sequence, and his drawings were something altogether new: deceptively simple images that imbued the series with movement and narrative, telling their own unexpected stories. (In a 3-7/8 x 5-7/8 trim size. With illustrations throughout and an introduction.)

Everyday cat and human interactions mingle with fantasy stories featuring the fat cat Michael and other felines. Topology is a branch of pure mathematics that deals with the abstract relationships found in geometry and analysis. Written with the mature student in mind, Foundations of Topology, Second Edition, provides a user-friendly, clear, and concise introduction to this fascinating area of mathematics. The author introduces topics that are well known and others that are new to them easy to follow. Historical comments are dispersed throughout the text, and exercises, varying in degree of difficulty, are found at the end of each chapter. Foundations of Topology is an excellent text for teaching students how to develop the skills for writing clear and precise proofs.

Publisher Description

An American Family Eats Tokyo

More What's Japanese in Japanese Animation?

Carry This Book

Food Culture in Japan

Tsukiji

Oishinbo: Fish, Sushi and Sashimi

Making sushi may seem a bit intimidating, but it can be approached at home, even by beginners - with this book by your side. This full-color book shows you everything on making sushi - from mixing rice with vinegar, through all the classic recipes, to all the variations (using not only fish but also vegetable or meat) you can create in your kitchen. This book also presents traditional habits and historical recipes to show the cultural importance of sushi. Start making sushi at home, with your kids, or for parties. It will surely make your table more entertaining!

This amazing cast of conversing fish philosophize the meaning of life as they make their ultimate journey upstream to spawn.

Multiethnic Japan challenges the received view of Japanese society as ethnically homogeneous. Employing a wide array of arguments and evidence--historical and comparative, interviews and observations, high literature and popular culture--John Lie recasts modern Japan as a thoroughly multiethnic society. Lie casts light on a wide range of minority groups in modern Japanese society, including the Ainu, Burakumin (descendants of premodern outcasts), Chinese, Koreans, and Okinawans. In so doing, he depicts the trajectory of modern Japanese identity. Surprisingly, Lie argues that the belief in a monoethnic Japan is a post-World War II phenomenon, and he explores the formation of the monoethnic ideology. He also makes a general argument about the nature of national identity, delving into the mechanisms of social classification, signification, and identification.

A collection of short stories from the grandfather of Japanese alternative comics. Legendary cartoonist Yoshihiro Tatsumi is the grandfather of alternative manga for the adult reader. Predating the advent of the literary graphic novel movement in the United States by thirty years, Tatsumi created a library of literary comics that draws parallels with modern prose fiction and today's alternative comics.

Designed and edited by one of today's most popular cartoonists, Adrian Tomine, The Push Man and Other Stories is the debut volume in a groundbreaking new series that collects Tatsumi's short stories about Japanese urban life. Tatsumi's stories are simultaneously haunting, disturbing, and darkly humorous, commenting on the interplay between an overwhelming, bustling, crowded modern society and the troubled emotional and sexual life of the individual.

Manga

A Personal Journey Through the Cards

Salmon Doubts

Make Sushi at Home: Delicious and Easy Recipes for All Occasions

Climbing Free

Oishinbo, a la Carte

As part of the one hundredth anniversary celebrations of the Tãozai News, journalist Yamaoka Shirão, who works for the newspaper, is assigned to create the Ultimate Menu, and researches the different facets of preparing fish dishes.

Introduces the cards of the tarot; teaches readers how to interpret spreads by experiencing them as meditations, activities, affirmations, and oracles; and offers integrative lessons on magick and kabbalistic correspondences.

A quest for the ultimate menu! R to L (Japanese Style). "The Joy of Rice" In this volume of Oishinbo, Yamaoka and company look into the single most essential food in Japanese cuisine: rice. Cultivated for millennia, a staple meal in itself and the basis of countless other dishes, rice is an important component not only of the Japanese kitchen but also of Japanese culture. When Yamaoka is asked by TMzai's head chef for help in coming up with a new rice dish, what starts out as a simple culinary request rapidly grows into a disquisition into the past, present and future of Japan's food culture. As part of the celebrations for its 100th anniversary, the publishers of the TMzai News have commissioned the creation of the "Ultimate Menu," a model meal embodying the pinnacle of Japanese cuisine. This all-important task has been entrusted to journalist Yamaoka ShirM, an inveterate cynic who possesses no initiative—but also an incredibly refined palate and an encyclopedic knowledge of food. Each volume of Oishinbo follows Yamaoka and his colleagues through another adventure on their quest for the Ultimate Menu. Now, the highlights from the hundred-plus volume series have been selected and compiled into A la Carte editions: bite-sized chunks of story arranged by subject that add up to a full-course manga meal! The Routledge Handbook of Japanese Culture and Society is an interdisciplinary resource that focuses on contemporary Japan and the social and cultural trends that are important at the beginning of the twenty-first century. This Handbook provides a cutting-edge and comprehensive survey of significant phenomena, institutions, and directions in Japan today, on issues ranging from gender and family, the environment, race and ethnicity, and urban life, to popular culture and electronic media. Written by an international team of Japan experts, the chapters included in the volume form an accessible and fascinating insight into Japanese culture and society. As such, the Handbook will be an invaluable reference tool for anyone interested in all things Japanese. Students, teachers and professionals alike will benefit from the broad ranging discussions, useful links to online resources and suggested reading lists. The Handbook will be of interest across a wide range of disciplines including Japanese Studies, Cultural Studies, Anthropology, Sociology and Asian Studies in general.

Oishinbo: Vegetables

Fish, Sushi and Sashimi A La Carte

Reading Food in Modern Japanese Literature

What's Michael?: Fatcat Collection Volume 1

Planet of the Cats

Japan from Anime to Zen

As a Spanish cafe closes for the night, two waiters and a lonely customer confront the concept of nothingness.

A collection of essays by an international cast of scholars, experts, and fans, providing a definitive, one-stop Manga resource.

Fish, Sushi and Sashimi R to L (Japanese Style). Fish, Sushi and Sashimi Yamaoka and his father, Kaibara Y zan, have never enjoyed an ideal father-son relationship. In fact, it's about as far from ideal as possible, and when they start arguing about food--which they inevitably do--the sparks really fly. In this volume of Oishinbo the subject of dispute is fish, starting with the question of whether mackerel can ever be truly good sashimi. Later, things come to a head during the "Salmon Battle," which pits father against son in an epic contest to develop the best dish before a panel of judges. Will Yamaoka finally defeat Kaibara? Or will he once again be left in his father's shadow?

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Oishinbo: Fish, Sushi and Sashimi, Vol. 4

The Story of Sushi

Oishinbo a la Carte: Fish, sushi & sashimi

Oishinbo

Behind the Shoji

The Push Man and Other Stories

True-to-life daily cat scenarios and off-the-walls crazy feline fantasies combine in this epic manga collection. Makoto Kobayashi's hilarious New York Library Award and Parents' Choice Award Winning Series returns in a set of oversized collections. What's Michael? FatCat Collection Volume 1 contains the out-of-print original What's Michael? Volumes 1 to 6. Over 500 pages of tumultuous fun, including the out-of-print volumes Michael's Album, Living Together, Off the Deep End, A Hard Day's Life, Michael's Favorite Spot, and Michael's Mambo.

Tubby, a member of the gang One Tricks, and his girlfriend, Vim, plan to rob the gang's safe and start a new life, but things quickly become more complicated and dangerous.

Itadakimasu! The Food Culture of Japan is designed as a first- or second-year college course in Japanese culture for students who have little to no background in the Japanese language, culture, literature, or history. Unlike any other culture text, Itadakimasu! offers a unique approach to learning about culture through a country’s cuisine. This account takes students on an exciting journey into the world of Japanese food culture, both past and present, exploring themes such as regional specialties, annual festivals, traditional foodways, prominent tea masters, culinary expressions, restaurant menus, dining etiquette, mealtime customs, and culinary aesthetics. Itadakimasu! also addresses current events in the food industry and agribusiness, health and nutrition, dieting trends, fast food, and international and Western influences. Enhancing this wealth of cultural material are autobiographical essays written by guest contributors and varied literary excerpts featuring food themes across different genres in literature spanning many centuries. Each of the readings is supplemented by general comprehension questions followed by more probing queries calling on critical and analytical thinking to methodically guide students from a cursory understanding of a new culture to reflections on their own experiences and other world cultures. Resources also highlight food-centric films so that students can witness what they are learning about in an authentic cultural context. Furthermore, teachers and students alike can enjoy food tasting labs in the classroom, fostering yet another authentic experience for the students. With the intention of reaching a broad audience of students majoring or minoring in Japanese or Asian Studies, or students learning English as a Foreign Language or English for Specific Purposes, Itadakimasu! could also be useful for composition and conversation courses and the Writing Across the Curriculum series or as a supplement for 'Four Skills' Japanese language courses and introductory Japanese literature offerings. Above all, its multifaceted design with a broad spectrum of self-contained sections welcomes individual teaching styles and preferences. Itadakimasu! paints an appetizing image of Japan’s society with just a dash of culture, a pinch of language, and a taste of literature to tempt the palate of students new to the study of Japan. Meant to enhance the regular curriculum, this innovative approach to learning about Japan suggests that the culinary world can lend an insightful view into a country’s culture. Historical and contemporary foodways are universal elements common to all cultures, making the subject matter inherently relatable.

Covering genres from action/adventure and fantasy to horror, science fiction, and superheroes, this guide maps the vast and expanding terrain of graphic novels, describing and organizing titles as well as providing information that will help librarians to build and balance their graphic novel collections and direct patrons to read-alikes.
• Introduces users to approximately 1,000 currently popular graphic novels and manga
• Organizes titles by genre, subgenre, and theme to facilitate finding read-alikes
• Helps librarians build and balance their graphic novel collections

An Anthology of Global and Cultural Perspectives

The One Trick Rip-off

Itadakimasu! The Food Culture of Japan

Not Love But Delicious Foods

Pretty Good Number One

The Twelfth Heart

As part of the one hundredth anniversary celebrations of the Tãozai News, journalist Yamaoka Shirão, who works for the newspaper, is assigned to create the Ultimate Menu, and he researches the best Japanese vegetable dishes.

An authoritative guide on how to eat sushi by master chef Jiro Ono, subject of the award-winning documentary Jiro Dreams of Sushi. Succinct yet comprehensive, this little jewel of a book takes you through the seasonal offerings at Ono’s famed restaurant, Sukiyabashi Jiro. Descriptions of each type of sushi, featuring commentary from master Ono, are accompanied by beautiful full-page photography. You’ll learn the seasons in which the sushi is best served, the correct methods of eating it with either fingers or chopsticks, and how and when to use condiments. Small, portable, and stylish, Sushi: Jiro Gastronomy is the distillation of a lifetime’s worth of knowledge and a great gift for sushi lovers everywhere.

A celebration of Australian cuisine like never before -- 350 recipes showcasing the rich diversity of its landscapes and its people. Australia is a true melting pot of cultures and this is reflected in its cooking. As an island of indigenous peoples alongside a global panoply of immigrants with different culinary influences and traditions, its foodways are ripe for exploration. As well as the regional flora and fauna that make up bush tucker, there are dishes from all over the world that have been adopted and adapted to become Australia's own -- making this recipe collection relevant to home cooks everywhere.

Become an expert on cultural details commonly seen in Japanese animation, movies, comics and TV shows.

Oishinbo, Sake

Oishinbo: The Joy of Rice

My Life in the Vertical World

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Routledge Handbook of Japanese Culture and Society

A la Carte

There is a Japanese saying that goes, "Hana yori dango," or "dumplings over flowers." And no one is more of an advocate of this adage than mangaka Y-naga, a woman whose life revolves around her intense work and equally intense sleep schedule. The only thing that can rouse her out of this infernal cycle of deadlines and being dead to the world? Food. As Y-naga and her friends visit restaurants around Tokyo to satisfy their appetites, their individual approaches to food add an extra dimension to their witty and comical interactions. Friendships are explored and lifestyle choices revealed, all over exquisite culinary creations that prove that variety on an empty and open-minded stomach is, indeed, the spice of life. Acclaimed mangaka and Eisner Award nominee Fumi Yoshinaga (Antique Bakery, Ooku) brings a quirky cast of characters and a delectable assortment of actual Tokyo restaurants to life in this homage to two of the greatest things life has to offer: friendship and food!

The memoirs of the woman rock climber who was the first person to accomplish a "free ascent" of the Nose on Yosemite's El Capitan describe her early days as a Hollywood stunt artist, friendships with other climbers, near-fatal eighty-foot fall, and personal strategies. Reprint. 15,000 first printing.

NEW YORK TIMES BESTSELLER From the mind of Broad City's Abbi Jacobson, author of I Might Regret This, a wonderfully weird and weirdly wonderful illustrated look at the world around us—all through the framework of what we carry. “Jacobson’s art is warm, textured, and carefully composed, a little bit Maira Kalman and a little bit Roz Chast. It’s also genuinely funny.” —Vox With bright, quirky, and colorful line drawings, Jacobson brings to life actual and imagined items found in the pockets and purses, bags and glove compartments of real and fantastical people—whether it’s the contents of Oprah’s favorite purse, Amelia Earhart’s pencil case, or Bernie Madoff’s suitcase. How many self-tanning lotions are in Donald Trump’s weekender? What’s inside Martha Stewart’s hand-knit fanny pack? What kind of protein bars does Michelle Obama hide in her tiny clutch at the White House Correspondents’ Dinner? An instant New York Times bestseller, Carry

This Book provides a humorous and insightful look into how the things we carry around every day make up who we are.

This is a recipe application which can teach you make as many as 110 basic Japanese home cooking,including the most popular Japanese meal for non-Japanese like Sushi,Tempura ...and more!This application supports in English and Japanese.You can choose either English or Japanese with just one touch.Classification by ingredient allows you to find the recipe what you want easily.And this application also contains explanation of an annual events in Japan.

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Sushi: Jiro Gastronomy

Around the Tarot in 78 Days

Quick Takes on Culture, Art, History, Food . . . and More

In the Kitchen with Alain Passard

"Each volume of Oishinbo follows Yamaoka and his colleagues through another adventure on their quest for the Ultimate Menu. Now, the highlights from the hundred-plus volume series have been selected and compiled into A la carte editions: bite-sized chunks of story arranged by subject that add up to a full-course manga meal!"--Cover flap.

This friendly guide offers concise but detailed demystifications of more than 85 aspects of ancient and modern Japan. It can be read in sequence, or just dipped into, depending on the moment's need. Explanations go much deeper than a typical travel guide and cover 1,500 years of history and culture, everything from geisha to gangsters, haiku to karaoke, the sun goddess to the shogunate . . . and anime to Zen.

As they continue to work on creating the Ultimate Menu, journalist Yamaoka Shir o and his colleagues investigate the different varieties of sake and try to come up with the perfect food-and-drink combinations.

"gourmet boom" of the 1980s and 1990s concealed: the dangers of a market economy, environmental destruction, and continuing gender biases.

An Unlikely Saga of Raw Fish and Rice

Graphic Novels: A Guide to Comic Books, Manga, and More, 2nd Edition

Australia: the Cookbook

A Clean Well-lighted Place

Fish, sushi & sashimi

The Fish Market at the Center of the World

Some believe the Ambhan Empire is cursed. But Arwa doesn't simply believe it - she knows it's true. Widowed by the infamous, unnatural massacre at Darez Fort, Arwa was saved only by the strangeness of her blood - a strangeness she had been taught all her life to suppress. She offers up her blood and service to the imperial family and makes common cause with a disgraced, illegitimate prince who has turned to forbidden occult arts to find a cure to the darkness hanging over the Empire. Using the power in Arwa's blood, they seek answers in the realm of ash: a land where mortals can seek the ghostly echoes of their ancestors' dreams. But the Emperor's health is failing, and a terrible war of succession hovers on the horizon, not just for the imperial throne, but for the magic underpinning Empire itself. To save the Empire, Arwa and the prince must walk the bloody path of their shared past, through the realm of ash and into the desert, where the cause of the Empire's suffering-and its only chance of salvation - lie in wait. But what they find there calls into question everything they've ever valued . . . and whether they want to save the Empire at all.

Everyone knows how to live the good life in Paris, Provence, or Tuscany. Now, Matthew Amster-Burton makes you fall in love with Tokyo. Experience this exciting and misunderstood city through the eyes of three Americans vacationing in a tiny Tokyo apartment. Follow 8-year-old Iris on a solo errand to the world's greatest supermarket, picnic on the bullet train, and eat a staggering array of great, inexpensive foods, from eel to udon. A humorous travel memoir in the tradition of Peter Mayle and Bill Bryson, Pretty Good Number One is the next best thing to a ticket to Tokyo. Includes a new afterword by the author featuring Christmas in Tokyo, fried UFOs, a robotic sushi restaurant, and more. "The layers of the city, its extraordinary food pleasures, its quirkiesses, emerge as the author and his family spend an intense month living in Tokyo and exploring widely...Warning: this book will make you hungry. You'll yearn, as I do, to catch the next plane to Tokyo, so you can get eating." —Naomi Duguid, writer and traveler; her most recent book is BURMA: Rivers of Flavor (Artisan 2012) "This is the book I've been hoping Matthew would write: smart, opinionated, and wickedly funny, crammed with in-the-know tips and observations about visiting Tokyo. From the intricacies of garbage sorting to the chirpy jingle for the local supermarket, the pleasures of pan-fried soup dumplings to the pain of junsai, I laughed, cringed, and got so hungry that I had to eat three bowls of cereal to make it to the end. I love this book." —Molly Wizenberg, author of A Homemade Life and creator of Orangette

Yamaoka and his father, Kaibara Y?zan, have never enjoyed an ideal father-son relationship. In fact, it's about as far from ideal as possible, and when they start arguing about food--which they inevitably do--the sparks really fly. In this volume of Oishinbo the subject of dispute is fish, starting with the question of whether mackerel can ever be truly good sashimi. Later, things come to a head during the "Salmon Match," which pits father against son in an epic contest to develop the best dish before a panel of judges. Will Yamaoka finally defeat Kaibara? Or will he once again be left in his father's shadow? -- VIZ Media

This timely book satisfies the new interest and taste for Japanese food, providing information on foodstuffs, cooking styles, etiquette, and more.

Multiethnic Japan

Deep Cuts

Sequential Drawings

Realm of Ash

The New Yorker Series

The Anime Companion 2

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

At a boarding school near Accra, Mercy learns about friendship and character.

Available in English for the very first time, In the Kitchen with Alain Passard is the first graphic novel to enter the kitchen of a master chef. Over the course of three years, illustrator Christophe Blain trailed acclaimed chef Alain Passard through his kitchens and gardens. With simple yet sublime drawings and thousands of colorful panels, this book gives the reader an inside, uncensored look at the world of Passard, who shocked the food universe in 2001 by removing meat from the menu at his celebrated Paris restaurant, L'Arpege, and dedicating himself to serving vegetables from his own organic farms. This irresistible hardcover combines a portrait of an amazing chef, an inside look at his creative process, and a humorous riff on fine dining culture—plus fifteen recipes for the home kitchen—in one haute cuisine comic book for foodies!

Foundations of Topology

Inside the World (and Mind) of a Master Chef