

Sushi Art Cookbook The Complete Guide To Kazari Maki Sushi

Bring the authentic cuisine of Japan to your own home with these master recipes that highlight the elegant simplicity of Japanese cuisine. Every aspect of Japanese cooking is here in an easy-to-follow format: soups, rice, sushi, tempura, noodles, sukiyaki, teriyaki, noodles, pickles, desserts, beverages and more. In addition to recipes The Complete Book of Japanese Cooking includes menu plans and a complete glossary of Japanese cooking terms and methods. An informative introduction explains the traditions of Japanese cuisine and line drawings illustrate precisely how Japanese foods are prepared, what special ingredients look like, and the proper culinary equipment to use in their preparation. This is the cookbook for anyone who enjoys the simple, fresh and beautifully presented foods of Japan, and is the ideal introduction for those who have yet to taste its delights.

Everybody loves sushi. Now vegetarians can fully enjoy it too! American sushi expert Marisa Baggett has been working passionately for years to perfect sushi recipes that take full advantage of the freshest garden vegetables, herbs, tofu, mushrooms and spices available at your local farmer's market or co-op. Her innovative use of sustainable ingredients like fresh asparagus, apple, daikon radish, basil, tomatoes, beets, corn, shiitake mushrooms and cucumbers set her sushi recipes apart from all others you may have seen. This vegetarian cookbook offers completely new ways for localvores to enjoy their community supported agriculture and market vegetables with sushi rice. This is the ultimate farm-to-table book with creative Asian flair! Marisa not only shows you how to make the usual thick and thin rolls but other types of sushi that are just as delicious—and even easier to make! These recipes are about combining delicious rice with tantalizing pairings you might not have tried or thought of before, such as: Apple & daikon radish Cucumber & peanut Spicy carrot & tomato Pomegranate & basil Ginger & beet Summer corn & pickled okra Sweet potato & shiitake mushrooms Strawberry & rhubarb All of Marisa's sushi recipes are extra simple to make. For example, her Tempura Avocado Hand Rolls are a snap to put together—even if you've never made sushi before! Marisa starts by giving surefire recipes for making perfect sushi rice every time. She provides tips on which vegetables work best with sushi rice and how to create your own original combinations. Vegetarian Sushi Secrets is a gem of a Sushi cookbook that shows you how to make foolproof thin rolls, thick rolls, inside-out rolls, hand rolls, bowl rice sushi and many more in no time at all!

Cooking a wide variety of Japanese meals doesn't have to require a lot of effort, multiple cookbooks, and guesswork. Here's the key to making delicious Japanese food at home tonight. People love Japanese cuisine, but very few prepare it themselves. Japanese Cooking Made Simple provides the basic techniques and recipes that unlock your ability to prepare delicious, authentic Japanese meals to enjoy with friends and family at home – without requiring significant investments in time and money to do so. Japanese Cooking Made Simple contains more than 100 easy-to-follow authentic Japanese recipes with ingredients you can find in your local grocery store. Sushi and bento boxes will become part of your weeknight meals, as will Ramen with Braised Pork Belly, Tempura Soba, Fried Tofu in Broth, California Rolls, Pan-Broiled Salmon with Scallions, Chicken Yakitori, and Green Tea Ice Cream. Step-by-step instructions and illustrations will have you preparing sushi, including norimaki and temaki, with ease. Color photos help you put a beautiful Japanese

dish on the plate. In **Japanese Cooking Made Simple**, Salinas Press has once again created a cookbook that provides home chefs not only with a wide variety of delicious recipes to choose from, but also the simple tools to make it easy.

The revered Iron Chef shows how to make flavorful, exciting traditional Japanese meals at home in this beautiful cookbook that is sure to become a classic, featuring a carefully curated selection of fantastic recipes and more than 150 color photos. Japanese cuisine has an intimidating reputation that has convinced most home cooks that its beloved preparations are best left to the experts. But legendary chef Masaharu Morimoto, owner of the wildly popular Morimoto restaurants, is here to change that. In **Mastering the Art of Japanese Home Cooking**, he introduces readers to the healthy, flavorful, surprisingly simple dishes favored by Japanese home cooks. Chef Morimoto reveals the magic of authentic Japanese food—the way that building a pantry of half a dozen easily accessible ingredients allows home cooks access to hundreds of delicious recipes, empowering them to adapt and create their own inventions. From revelatory renditions of classics like miso soup, nabeyaki udon, and chicken teriyaki to little known but unbelievably delicious dishes like fish simmered with sake and soy sauce, **Mastering the Art of Japanese Home Cooking** brings home cooks closer to the authentic experience of Japanese cuisine than ever before. And, of course, the famously irreverent chef also offers playful riffs on classics, reimagining tuna-and-rice bowls in the style of Hawaiian poke, substituting dashi-marinated kale for spinach in oshitashi, and upgrading the classic rice seasoning furikake with toasted shrimp shells and potato chips. Whatever the recipe, Chef Morimoto reveals the little details—the right ratios of ingredients in sauces, the proper order for adding seasonings—that make all the difference in creating truly memorable meals that merge simplicity with exquisite flavor and visual impact. Photography by Evan Sung

The Complete Idiot's Guide to Sushi and Sashimi

A Simple Art

Sushi for Beginners

A Variety of Sushi Recipes by M° Haruto Nakamura

Edomae Sushi

Nobu

Those who love Japanese food know there is more to it than sukiyaki, tempura, and sushi. A variety of miso-based soups, one-pot cook vegetable side dishes with sweet vinegar dressing (sunomono) are just a few of the traditional dishes that are attracting many interes Homma presents an intriguing mixture of Japanese country cooking, folk tradition, and memories of growing up in Japan. Cooking metho techniques for chopping vegetables, making udon and soba noodles, making tofu and using various tofu products, and making rich soup book to use and treasure for its traditional Japanese cooking methods.

Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods—but they are also the m misunderstood. **Oishii: The History of Sushi** reveals that sushi began as a fermented food with a sour taste, used as a means to preserv first history of sushi in English, traces sushi's development from China to Japan and then internationally, and from street food to high-c Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it. Written by an expert on J **Oishii** is a must read for understanding sushi's past, its variety and sustainability, and how it became one of the world's greatest anyo

If you want to know the world of Sushi or if you are an expert who wishes to discover new recipes, this is the book you are looking for. You step-by-step all the secrets of Sushi preparation. Even if you have never made Sushi before, you can try the appetizing recipes provided. Inside this book you will discover an amazing collection of Sushi recipes selected by M^o Haruto Nakamura, which will give you cue and inspire you to dazzle your diners. Preserving love and respect for Japanese culture, Master Nakamura, in addition to the traditional sushi recipes, unveils traditional and modern variants and a preview of Sushi Dessert. Detailed and easy guide with 35 recipes out of which 14 are traditional Japanese recipes for vegetarians, 9 Sushi Dessert and 6 modern Sushi variations. You will find all the techniques and the secrets, starting with how to make engaging dishes. You will discover the different types of sushi, the tools to make them and how to realize them to best effect. All recipes are accompanied by wonderful colored pictures. Have fun making your own Sushi with Master Nakamura's fantastic recipes. If you love Sushi or if you want to learn more, this is the right book. P.S.: It is also a great gift idea for the family member or friend who loves cooking. Get it now!

The ultimate finger food, cute and colorful sushi is perfect for entertaining! Easy to eat, gorgeous to look at, and healthy, too—it's no wonder it's one of the world's favorite foods. This book shows you the simple techniques used to make kawaii decorative sushi that will delight everyone. Renowned Japanese sushi chef Ken Kawasumi has assembled 55 super-cute sushi recipes, including: Adorable animals, including turtles, pandas and dolphins Fabulous flowers, including cherry blossom, hibiscus and chrysanthemum Colorful rolls that look like watermelon slushies, sundaes and Japanese dolls Stunning sushi rice-bowl art, including a breathtaking landscape of Mount Fuji Each recipe has detailed step-by-step instructions with photographs showing the individual stages, assembly techniques and the finished dish. There is also a comprehensive guide to rice preparation, rolling techniques and handling seafood safely. The glossary sorts the sushi creations by color, allowing you to easily plan and color-coordinate your party. If you're looking for a cute and crafty way to liven up a special occasion and impress your guests, look no further. *A Traditional Diet for Today's World*

Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi & More

Includes 500 Photographs

Simple Meals, Authentic Flavors

The Sushi Experience

Gyoza: The Ultimate Dumpling Cookbook

Japanese cookery guru The Iron Chef, Masaharu Morimoto, combines European and Western cooking techniques and ingredients with Japanese roots creating mouth-watering results. Chef Morimoto's cooking has distinctive Japanese roots, yet it's actually, "global cooking for the 21st century." His unique cuisine is characterized by beautiful Japanese colour and aromas, while the preparation infuses multicultural influences such as Chinese spices and Italian ingredients, presented in a refined French style. Bring all of these elements home following his step-by-step instructions and cook up over 125 recipes; from Tuna Pizza and mouth-watering Bouillabaisse to sinfully rich Chocolate Tart with White Chocolate Sorbet. Discover how to slice and cure fish, properly eat sushi and learn about the origins and significance of rice, soy sauce, tofu, blowfish and other hard-to-find ingredients. For taste-bud travellers and anyone interested in learning more about Japanese cooking and traditions.

From the author of *The Almost Nearly Perfect People* comes *Super Sushi Ramen Express*, a fascinating and funny culinary journey through Japan Japan is arguably the preeminent food nation on earth; it's a mecca for the world's greatest chefs and has

more Michelin stars than any other country. The Japanese go to extraordinary lengths and expense to eat food that is marked both by its exquisite preparation and exotic content. Their creativity, dedication, and courage in the face of dishes such as cod sperm and octopus ice cream are only now beginning to be fully appreciated in the sushi and ramen-saturated West, as are the remarkable health benefits of the traditional Japanese diet. Food and travel writer Michael Booth takes the culinary pulse of contemporary Japan, learning fascinating tips and recipes that few westerners have been privy to before. Accompanied by two fussy eaters under the age of six, he and his wife travel the length of the country, from bear-infested, beer-loving Hokkaido to snake-infested, seaweed-loving Okinawa. Along the way, they dine with—and score a surprising victory over—sumo wrestlers, pamper the world's most expensive cows with massage and beer, share a seaside lunch with free-diving female abalone hunters, and meet the greatest chefs working in Japan today. Less happily, they witness a mass fugu slaughter, are traumatized by an encounter with giant crabs, and attempt a calamitous cooking demonstration for the lunching ladies of Kyoto.

With Smiling Sushi Roll lunch can resemble great works of art, like Munch's "The Scream," and Rodin's "The Thinker." In this unique and humorous sushi book, illustrator and maki artist Tama-chan (Takayo Kiyota) shows how basic ingredients like rice, seaweed, pickles, and cucumber can be used like paint and ink to create maki that is so fun to look at, you almost won't want to eat it. Mostly art book, part cookbook, Smiling Sushi Roll includes a few of the basics of using condiments, herbs and spices to colorize rice as well as of preparing a sushi roll for some artistic strokes. Tama-chan's rolls feature original whimsical cartoons of Japanese culture and social commentary, as well as interpretations of famous works. Some of the cartoons even change with each slice of the roll to form a running narrative. The result is a funny, joyous celebration of food preparation and presentation, and a whole new definition of "culinary art."

In 19th-century Edo, as busy and bustling as Tokyo, workers needed quick meals, and sushi made from vinegar-seasoned fish and rice was nutritious and invigorating. This book includes dozens of types of sushi, with large pictures and instructive text on each page, explaining the ingredients and techniques of Edomae sushi. Top sushi master Kikuo Shimizu, now 71 years old, reveals the secrets of Edomae sushi, the traditional sushi of Tokyo. By reading this book, you'll learn how real sushi in Tokyo is made, by an artisan sushi chef. Edomae literally means in

Sushi For Dummies

50 Recipes from Tokyo's Gyoza King - Pot Stickers, Dumplings, Spring Rolls and More!

Sushi Modoki

Kawaii Sushi Made Easy!

Japanese Cooking

Illustrated step-by-step instructions for making sushi-bar staples and including new styles with Western ingredients and decorative creations. Written for beginners and experienced sushi makers with detailed

instructions on finding the proper equipment, cooking the rice, choosing the nori, and rolling different types of rolls.

Bring the Disney magic home with twenty-seven delicious sushi recipes! Create your family's favorite Tsum Tsum characters including Mickey, Minnie, Elsa, Olaf, and more. These fun recipes feature step-by-step photographic instructions to guide you every step of the way. Perfect for lunch boxes, picnics, and snacks, Disney Tsum Tsum Sushi Cookbook will have you making sushi masterpieces in no time! -- VIZ Media

Demystify the sushi bar experience Stuffed with tips and tricks - you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making - and make it fun! Discover how to: * Find the right equipment and ingredients * Understand the special language of sushi * Make fragrant sushi rice * Prepare vegetarian and fish-free recipes * Dish up sushi-friendly drinks and side dishes

Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In Sushi Secrets, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl "Cat"erpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, Sushi Secrets will have you rolling delicious sushi like a pro in no time at all.

Taste and Technique

One Family's Journey Through the Belly of Japan

The Sushi Cookbook

Sushi Art Cookbook

The New Art of Japanese Cooking

Oishii

Do you love sushi? Do you imagine it to be almost impossible to make? Would like to be able to learn how to prepare it in the comfort of your own home? Now you can make delicious sushi dishes at home with Sushi for Beginners: The Complete Guide. Inside this book, you will discover the art and methods behind this fascinating culinary style, through chapters which give you: - Sushi preparation techniques - Tools and accessories you will need - Sauce preparation - Miso soups - A range of recipe ideas - And more... There are dozens of recipes to choose from, but if you aren't too keen on raw fish, no problem. There are a range of chicken, vegetable and meat rolls that you can prepare too, giving you the great ideas behind sushi, but with different ingredients. All you need to get started is a good quality knife, a rolling mat and a few fresh ingredients. This book will do the rest. So, get your copy of Sushi for Beginners now and start preparing delicious Japanese style food like a pro.

Finally, an all-inclusive, visual handbook for sushi lovers who want to make sushi affordably and confidently at home! This gorgeously accessible book includes popular sushi, sashimi, and sushi-style recipes by Hiro Sone, a Japaneseborn and classically trained James Beard Award-winning chef. More than 175 photographs feature beautifully finished nigiri, rolls, and ingredients in step-by-step sequences that visually demonstrate basic sushi cuts and shaping fundamentals. Packed with essential sushi knowledge—including profiles of the 65 fish and other key ingredients of sushi, recipes for staples such as dashi, and lessons in basic beverage pairing—this comprehensive yet stylish book will appeal to any fan of sushi or Japanese culture.

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: The Cookbook has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

Presents a collection of recipes for Japanese-inspired dishes using fresh seafood, including Matsuhisa shrimp, snow crab roll with caviar, and new style sashimi.

Mastering the Art of Japanese Home Cooking

The History of Sushi

Art, Tradition, Simplicity

Sushi at Home: A Mat-to-Table Sushi Cookbook

The Japanese Art and Craft of Vegan Sushi

The Complete Guide - 100 Delicious Recipes to Get Started, and Tips for Success

The essential guide to Japanese home cooking—the ingredients, techniques, and over 100 recipes—for seasoned cooks and beginners who are craving authentic Japanese flavors. Using high-quality, seasonal ingredients in simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for

authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings, and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

A comprehensive cookbook on sushi by a renowned authority on Japanese cookery traces the history of sushi, explains how to order it at a sushi bar, and offers step-by-step, illustrated instructions on the proper way of creating sushi rice, fillings, and toppings, accompanied by helpful tips on fish selection, safe handling, and preparation. 25,000 first printing.

Eating Sushi is Easy. Making Sushi is Even Easier. Let your love of sushi inspire you to prepare and enjoy it in your home. This beautiful guide and cookbook opens a window to everything that's so fascinating—and intimidating—about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. In Japan, sushi is often made by home cooks and served as a casual family meal. Sushi at Home honors the spirit of authentic, homemade sushi by walking you through the entire process, including:

- information on shopping for essential (but not extensive) sushi equipment
- recommendations for where to find core ingredients
- advice on how to select the freshest fish for sushi
- preparations for the perfect sushi rice using white or brown rice
- step-by-step illustrations for slicing fish, rolling maki, forming rice balls, shaping nigiri, and more
- 80 authentic, popular, and creative sushi recipes

With no more than a sharp knife, rice paddle, and bamboo rolling mat, you're well on your way to confidently creating your sushi bar favorites—sake not included. Includes recipes for Tuna Sashimi with Sesame Seeds and Scallions; Marinated Mackerel Sashimi; Spicy Tuna Roll; Dragon Roll; Shrimp Futomaki; Yellowtail and Red Chili Temari; Salmon Nigiri; Avocado, Cucumber, and Shiso Nigiri; Diced Ginger Eggplant Gunkanmaki; and many more!

Whether eaten in an exclusive restaurant or at a humble street stall, gyoza dumplings are the ultimate Asian comfort food. Dumplings are surprisingly easy to make once you learn a few basic techniques. Step-by-step instructions, photos, and helpful tips show you how to wrap dumplings like the "Gyoza King," Paradise Yamamoto, himself—even if it's your first try. This book contains 50 delicious dumpling

recipes, including: Shiitake and Pork Potstickers Waygu Beef Dumplings Bacon and Egg Carbonara Dumplings Lamb Gyoza with Coriander Many more traditional and playful recipes (including dessert dumplings) With a wide array of shapes, fillings, and customizable options, these recipes are sure to please picky eaters and gyoza connoisseurs alike! Impress friends and family with these satisfying and easy-to-make morsels.

Japan: The Cookbook

The Folk Art of Japanese Country Cooking

Super Sushi Ramen Express

Sushi

Vegetarian Sushi Secrets

Disney Tsum Tsum Sushi Cookbook

Making sushi at home is surprisingly simple and easy!

Learn the intricate and delicious art of sushi--100 recipes for beginners Sushi is a true culinary art form filled with colors, textures, sauces, and infinite presentations. And behind every delicious dish is an innovative sushi chef. The Sushi Cookbook for Beginners will teach you 100 easy-to-follow recipes that will help you turn your kitchen into a sushi workshop. Learn the many variations sushi has taken inside and outside of Japan--from classics like Tuna Rolls to nontraditional ones like a Spicy Fried Mozzarella Roll. Get information from this sushi cookbook on kitchen must-haves like a sushi-rolling mat and a rice paddle, as well as learning how to select the high-quality ingredients and prepare them to perfection. Learn to slice, season, and present your delicious artwork as your kitchen becomes your canvas. The Sushi Cookbook for Beginners includes: Sushi top to bottom--This sushi cookbook gives you a crash course in sushi, sashimi, nigiri, and other rolls that can be made from readily available ingredients. A healthy mix--Feast on a variety of classic seafood rolls plus a blend of vegetarian options offered in this beginner-friendly sushi cookbook. Pantry staples--Learn why small pantry items like roasted sesame seeds, canned seasoned fried bean curd, dashi stock powder, and others can make a world of difference. When you're ready to take your culinary skills to tasty new heights, the Sushi Cookbook for Beginners is your perfect starting point.

By the proprietor of Japan's largest professional cooking school, this volumexplores ingredients, utensils, techniques, food history and table etiquette.t contains over 220 recipes.

Hailing from Hawaii, poke (or POH-key] is best described as laid-back sushi bowls, and is THE hottest food trend of the moment. Traditionally made from chunks of fresh, raw fish, anything goes when it comes to ingredients: select your fish, cube it, layer it on rice and pile it high with any topping you like. Simple! Start with the vibrant Tropical Ahi Poke, dressed with a zingy pineapple and chilli salad, or for something that packs a real flavour-punch try the wonderfully refreshing Lomi Lomi Salmon served on a bowl of crushed ice. Poke bowls are extremely customisable: if catering for vegetarians sub

out the fish for chopped tempeh, tofu or even cubes of avocado and sweet potato. Complete with helpful instructions on how to prep fish and cook rice, you'll also find inspired ways to pimp up your bowls: from crunchy pickles and mouthwatering marinades to awesome sides and snacks and more! And whatever you do, make sure you leave room for the sweet stuff and drinks – this is seriously tasty comfort food that everyone will love.

Sushi Secrets

Japanese Home Cooking

A Visual Guide to Sushi-Making at Home

Food for the Eye, the Body and the Soul

Hawaiian-Inspired 'Sushi' Bowls

The Complete Guide to Kazari Maki Sushi

Learn how to make your favorite sushi rolls at home or discover a new recipe in **Sushi: Taste and Technique**. This classic guide to making a variety of homemade Japanese sushi features traditional rolls plus the latest trends, including modern sushi bowls, omelets, and burritos. Detailed step-by-step photographs and foolproof recipes by Kimiko Barber and Hiroki Takemura help you master the knife skills and hand techniques you need to prepare perfect sushi and sashimi, from authentic pressed, rolled, and stuffed sushi to a sushi sandwich. Reference the fish and shellfish guide to learn how to select and cut the appropriate meat for your sushi, and get the best recommendations for your desired meal. Read about the history of sushi, make sure you have the appropriate utensils in your home and make sure they are being used correctly, and learn the proper etiquette for serving and eating sushi. Elevate your home menu with **Sushi: Taste and Technique**, a beautiful and in-depth reference guide to everything sushi.

Restaurant quality sushi at home. Sushi is one of America's favorite specialty foods, yet it can be intimidating to prepare at home. This guide shows how easy it can be to prepare restaurant-quality sushi that anyone would be proud to serve. Family members and guests will be exclaiming "domo arigato!" in no time. * Contains 75 of the best sushi recipes from a well-known master sushi chef * Includes in-depth, step-by-step information on everything readers need to know, from buying the freshest ingredients to proper preparation techniques to appetizing presentation * Full-color insert helps reader fully understand and visualize the proper presentation

A strong believer that cooking should be easy and enjoyable, Shirley Wong, also known by her online avatar, Little Miss Bento, shares how you can put together attractive and tasty bento boxes with ease and lots of fun! Follow Shirley's simple step-by-step guide and craft everyday foods such as rice, bread, eggs, cheese, fish cakes, sausages, carrots and cucumbers into various forms, from your favourite animals and characters to a memorable holiday scene. Make every day a treat with a personalised bento box!

Modoki: a Japanese word that means "to mimic" **Sushi Modoki**: Authentic vegan sushi that tastes—and looks—just like the real thing! No food is more iconically Japanese than sushi. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat! Enter **Sushi Modoki**—amazing, all-vegan re-creations of classic sushi rolls and bites. At the hands of vegan

innovator Iina, a cooking instructor in her native Japan, tomatoes transform into “fatty tuna,” mushrooms into “scallops,” and carrots into “salmon”—with mind-boggling results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: “fish” over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with “fish” and rice Oshi: pressed sushi Plus, you’ll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with over 50 recipes to “wow” vegans and sushi-lovers alike.

The Sushi Book

Kawaii Bento

Easy Recipes for the Home Cook

A Simple Guide to Making Sushi at Home with Over 70 Delicious Sushi Recipes

The Complete Book of Japanese Cooking

100 Step-By-Step Recipes to Make Sushi at Home

"It is clear that serious research, as well as much imagination, went into every page. It has become my new 'go-to' bible when I need a shot of inspiration." Ken Oringer, internationally renowned and award-winning chef Clio Restaurant, Uni Sashimi Bar, Boston "Congratulations on writing such an aesthetically beautiful, informative and inspiring book. ... I shall not hesitate to recommend your book to those colleagues, who like me, are fascinated by Sushi and who will surely be captivated, like me, turning every page." Dr. Ian C. Forster, April, 2011 • • • In recent decades, sushi has gone from being a rather exotic dish, eaten by relatively few outside of Japan, to a regular meal for many across the world. It is quickly gathering the attention of chefs and nutritionists everywhere. It has even made its way into numerous home kitchens where people have patiently honed the specialized craft required to prepare it. Few have been more attuned to this remarkable transition than Ole G. Mouritsen, an esteemed Danish scientist and amateur chef who has had a lifelong fascination with sushi's central role in Japanese culinary culture. Sushi for the eye, the body, and the soul is a unique melange of a book. In it, Mouritsen discusses the cultural history of sushi then uses his scientific prowess to deconstruct and explain the complex chemistry of its many subtle and sharp taste sensations. He also offers insights from years of honing his own craft as a sushi chef, detailing how to choose and prepare raw ingredients, how to decide which tools and techniques to use, and how to arrange and present various dishes. Sushi is irresistible for both its simplicity and the hypnotic performance-art aspects that go into its preparation. With clear prose and straightforward instructions, Mouritsen looks at every facet of sushi in a book that is as accessible as it is informative, as useful as it is fun.

Start Making Your Own Sushi In Minutes! Sushi Cookbook For Beginners contains all you need to start making sushi at home. Many people who love the flavor and taste of this distinctly unique part of Asian cuisine are now learning to make it at home. You don't have to be a world class chef to make sushi at

home. This guide and cookbook provides easy-to-follow, step-by-step instructions and several tips for beginners. Just some of what you will learn are: -The different sushi presentation styles -The basic equipment for making sushi at home -The necessary ingredients -Two ways to prepare sushi rice -How to slice fish, roll maki, form balls and so on -How to roll sushi with rice inside or inside out 70 carefully selected delicious sushi recipes And much more. All you need to do is cook some rice, get some nori, slice some fish and vegetables and then roll them all together! Your first few tries may not end as lovely as you expected. Rolls will be uneven, rice will be loosely packed and some ingredients may fall out. However, with a lot of practice, you will get the presentation right and you will soon start making lovely and elegant sushi right in your own home!

The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: * Sushi rolls * Nigiri-zushi * Molded sushi * Hand-rolled sushi * Vegetarian sushi * Chirashi-zushi * Wrapped sushi * Shushi rice in fired-tofu bags * Sushi in a bowl * New sushi * Drinks, sauces and side dishes

Entertain your friends and family with sushi that looks as fantastic as it tastes! As the world's appetite for Japanese sushi continues to skyrocket, the Sushi Art Cookbook introduces readers to the art of creating sushi that looks as fantastic as it tastes! Author Ken Kawasumi—principal lecturer at the Japanese Sushi Institute—is the pioneering chef behind Kazari Maki Sushi. The designs revealed by slicing the sushi logs into delicious morsels can be understated or refined, expressive or playful—whatever suits the occasion! A sushi cookbook like no other, this guide to decorative Kazari Maki Sushi includes: Instructions on how to prepare sushi rice, ingredients, and garnishes Essential sushi rolling and pressing techniques 85 designs from simple to sophisticated Detailed color photographs, documenting step-by-step assembly Anyone can create these simple-to-sophisticated sushi recipes and designs: Chrysanthemum Bunny Clown Smiley-Face Panda Cherry Blossom Guitar Penguin Bonsai Tree Samurai and much more!

The Complete Book of Sushi

Smiling Sushi Roll

Sushi Party

Poke

101 Healthy and Delicious Recipes

The Encyclopedia of Sushi Rolls

When it was first published, *Japanese Cooking: A Simple Art* changed the way the culinary world viewed Japanese cooking, moving it from obscure ethnic food to haute cuisine. Twenty-five years later, much has changed. Japanese food is a favorite of diners around the world. Not only is sushi as much a part of the Western culinary scene as burgers, bagels and burritos, but some Japanese chefs have become household names. Japanese flavors, ingredients and textures have been fused into dishes from a wide variety of other cuisines. What hasn't changed over the years, however, are the foundations of Japanese cooking. When he originally wrote *Japanese Cooking: A Simple Art*, Shizuo Tsuji, a scholar who trained under famous European chefs, was so careful and precise in his descriptions of the cuisine and its vital philosophies, and so thoughtful in his choice of dishes and recipes, that his words—and the dishes they help produce—are as fresh today as when they were first written. The 25th Anniversary edition celebrates Tsuji's classic work. Building on M. F. K. Fisher's eloquent introduction, the volume now includes a thought-provoking new Foreword by Gourmet Editor-in-Chief Ruth Reichl and a new Preface by the author's son and Tsuji Culinary Institute Director, Yoshiki Tsuji. Beautifully illustrated with eight pages of new color photos and over 500 drawings, and containing 230 traditional recipes as well as detailed explanations of ingredients, kitchen utensils, techniques and cultural aspects of Japanese cuisine, this edition continues the Tsuji legacy of bringing the Japanese kitchen within the reach of Western cooks.

In this beautifully illustrated book, you will find everything you need to know about sushi, from how to choose and order it, to how to eat it. You will even learn how to make it at home. And if your efforts in the kitchen inspire you, how to become a sushi chef. Along with the history, evolution, and art of sushi, sections include nutritional value, health benefits, and safety concerns. The pronunciation guide, together with a thirty-nine-page sushi glossary and a reverse dictionary, are especially helpful in identifying and ordering sushi. Taken in leading sushi restaurants, full color photographs enhance your journey into the world of sushi. You will also discover the answer to such fascinating questions as whether or not sushi originated in Japan, the ideal temperature for serving sake, and how sushi knives are made. Whether you're a sushi virgin or a sushi veteran, by the time you finish reading *The Sushi Book*, you will be a sushi connoisseur!

Sushi is not only tasty, but incredibly healthy, as it's low in fat and high in essential vitamins and minerals. While it may seem intimidating, sushi is surprisingly simple to make at home--and this book shows you how! From traditional hand-rolls to poke bowls, this sushi cookbook will show you how to make 30 of these elegant dishes with ease. Step-by-step instructions and color photographs show how to make a variety of sushi and sashimi. Readers will also find information on the history and the health benefits of Japanese sushi, as well as directions on using sushi-making tools, making perfect sushi rice, how to cut vegetables and decorations and selecting fresh fish. The 30 sushi recipes in this book include: Nigiri Vegetable Sushi Sushi in a Bowl California Rolls Thin Rolls All the recipes in *Sushi* are easy to follow and are suitable for both beginners and experienced home cooks.

The Cookbook

The Complete Guide to Sushi and Sashimi

Sushi Cookbook for Beginners

Delicious & Delightful Recipes for All Occasions