Sushi The Beginners Guide

Making sushi at home is surprisingly simple and easy!

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.

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.

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

Food for the Eye, the Body and the Soul

The Beginner's Guide to Perfect, Simple Sushi

Sushi Modoki

Sushi at Home

The Perfect Beginners Guide

Sushi Made Easy

Opening with Japan's top ten favorite comfort foods—from Deep Fried Crunchy Chicken to Japanese-Style Meat and Potato Hotpot—this cookbook is packed with authentic versions of the dishes that Japanese people eat every day. In this book you'll find all the classics you've enjoyed at restaurants and on visits to Japan—from sushi and tempura to ramen, steak and donburi rice bowls. You will also discover dishes that are immensely popular in Japan, but aren't commonly found on the menu in Japanese restaurants in the West. The 80 easy recipes in this book are aimed at beginners and have clear step-by-step photos and instructions along with a full-color photo of each dish. They include: Braised Pork Belly Curry Flavored Chicken Teriyaki Japanese Omelette Asparagus Beef Rolls Yellowtail Tuna with White Miso Butter Simmered Greens with Fried Tofu Yoshida's detailed introduction provides essential information on basic Japanese ingredients, seasonings, implements and cooking techniques—including how to clean and prepare fresh fish, rinsing and cooking rice and draining tofu. Author Asako Yoshida is the owner and founder of Tokyo's renowned Asako Yoshida Cooking School, where the Japanese go when they want to learn how to cook their own national cuisine. Although they might have to wait a long time—since her immensely popular school has an extensive waiting list! Now, with publication for the first time in English, you too can learn how to prepare Japan's favorite dishes in your own home from one of Yoshida's top-selling cookbooks.

This easy-to-follow, beginner's sushi cookbook is the perfect how-to for making sushi at home in the comfort of your own kitchen. 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.

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.

You don't need to be a sushi chef in order to make fresh sushi in your own kitchen. All you need is to learn a few secret tricks and techniques that have long since been kept secret until now. If you love sushi, then make sure to check out this sushi cookbook. By the end of this sushi cookbook, you will be making homemade sushi just like the pros! With the help of over 25 sushi recipes, you will learn to prepare authentic sushi recipes such as: - Lentil and Vegetable Sushi - Susharito - California Sushi Rolls - Sashimi Salad - Godzilla Rolls - Vegetable and Quinoa Sushi - Volcano Rolls - Teriyaki Sushi Burger - Vegan Sushi Rolls - and even more! So, what are you waiting for? Grab a copy of this cookbook and start making your own sushi as soon as today!

Sushi Art Cookbook

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Sushi For Dummies

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

A Complete Guide Step by Step Illustrated!How to Make Sushi at Home by Delicious Easy Recipes

Sushi Cookbook

Modoki: a Japenese words 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.

Would You Like to Prepare Sushi at Home? - If so - Keep Reading! Eating out in restaurants is fun...but preparing sushi at home can be way more rewarding! All you need is a list of ingredients and a good recipe to follow. If you would like to become an expert in preparing sushi rolls, this is the book for you! Even though there are many sources where you can find bits of information, there aren't many sources that will give you an in-depth explanation about the whole process. This is the guide that contains all in one. Your search for a perfect guide through the exciting process of making a sushi roll has come to an end - you have found it! This book will help you to: Make delicious & healthy sushi rolls Incorporate spices that will take your sushi to the next level Maximize the fun with unique rolls, beautiful sushi sandwiches, brilliant sushi bowls, and more! Familiarize yourself with the sushi custom Discover the health benefits of consuming sushi Improve your health and reduce your waistline along the way - And much more! You don't have to be a master chef to learn to prepare perfect sushi rolls. These recipes are so easy to prepare that even your kids could make it. Simply keep it close to you when you start the preparation, so you don't skip any step and you will have a perfect dish in no time. Fresh ingredients and enthusiasm go a long way. Experiment with recipes and open up a completely new horizon. Discover the perfect flavor by following these easy to make recipes! Just scroll up, click the "Add to cart" button, and Start Making Sushi NOW!

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.

Try this book and make delicious Sushi in your home *Best Sushi recipes with ingredients *Step by step with picture *Best one for beginners.

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

Sushi for Wimps

Just One Cookbook

The Beginner's Guide

The Girls' Guide to Hunting and Fishing

Vegan and Vegetarian Sushi Cookbook for Beginners

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. This book will teach 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 in this book. Inside this book you will discover an amazing collection of Sushi recipes selected by M° Haruto Nakamura, which will give you cue and inspiration to dazzle your diners. Preserving love and respect for Japanese culture, Master Nakamura, in addition to the traditional sushi recipes, unveils its vegetarian and modern variants and a preview of Sushi Dessert. Detailed and easy guide with 35 recipes out of which 14 are traditional Japanese recipes, 6 are vegetarians, 9 Sushi Dessert and 6 modern Sushi variations. You will find all the techniques and the secrets, starting with how to make the rice to the most 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 exposed with wonderful colored pictures. Have fun making your own Sushi with Master Nakamura's fantastic recipes. If you love Sushi or if you want to discover it, 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!

Sushi: The Beginner's GuideCharlesbridge Publishing

Su?h? ?? traditionally made w?th medium-grain wh?t? rice, though it can b? ?r???r?d w?th br?wn rice ?r short-grain r???. It ?? v?r? ?ft?n ?r???r?d w?th ???f??d, ?u?h ?? squid, ??l, yellowtail, ??lm?n, tuna ?r ?m?t?t??n ?r?b meat. Many types of ?u?h? are v?g?t?r??n. It is often served w?th ???kl?d g?ng?r (g?r?), w???b?, ?nd ??? ??u??. D??k?n r?d??h ?r ???kl?d d??k?n (takuan) ?r? popular garnishes for th? d??h. Su?h? ?? ??m?t?m?? confused with ???h?m?, a related d??h in J???n??? cuisine th?t ??n???t? of thinly sliced raw f??h, or ???????n?ll? m??t, ?nd ?n ??t??n?l ??rv?ng of r???. Sushi originates in the Baiyue ?u???n? ?n ancient ??uth?rn China, a d??h kn?wn ?? narezushi (f??h), ?t?r?d in fermented r??? f?r ?????bl? months at a time. Th? l??t?-f?rm?nt?t??n ?f the r??? prevents th? f??h fr?m ????l?ng; th? r??? would be d????rd?d before consumption of the fish. Th?? ??rl? type ?f ?u?h? became an ?m??rt?nt ??ur?? ?f ?r?t??n f?r its J???n??? ??n?um?r?. Th? t?rm ?u?h? literally m??n? "sour-tasting" ?nd comes fr?m an antiquated (?h?) t?rm?n?l-f?rm ??njug?t??n, ?u?h?, n? l?ng?r u??d in ?th?r contexts, of th? adjectival v?rb ?u? "t? be ??ur"; th? overall d??h h?? a ??ur and umami ?r savoury t??t?. N?r?zu?h? ?t?ll ?x??t? as a r?g??n?l ??????lt?, n?t?bl? ?? fun?-zu?h? fr?m Shiga Pr?f??tur?. V?n?g?r b?g?n t? b? ?dd?d t? th? preparation ?f narezushi ?n th? Mur?m??h? ??r??d (1336-1573) f?r th? ??k? ?f ?nh?n??ng both t??t? ?nd ?r???rv?t??n. In ?dd?t??n t? ?n?r????ng the sourness ?f th? r???, th? vinegar ??gn?f???ntl? increased the dish's l?ng?v?t?, ??u??ng th? f?rm?nt?t??n ?r????? to b? ?h?rt?n?d and eventually abandoned. The ?r?m?t?v? ?u?h? would b? further d?v?l???d in O??k?, wh?r? over several ??ntur??? ?t became ??h?-zu?h? ?r "h?k?-zu?h?"; in th?? ?r???r?t??n, the ???f??d and r??? w?r? ?r????d into ?h??? with w??d?n (t?????ll? bamboo) m?ld?. It was not unt?l the Ed? ??r??d (1603-1868) th?t fr??h f??h w?? ??rv?d over vinegared rice and n?r?. Th? particular ?t?l? ?f t?d??'? nigirizushi became popular ?n Ed? (??nt?m??r?r? Tokyo) ?n th? 1820? or 1830?. One ??mm?n ?t?r? ?f n?g?r?zu?h?'? ?r?g?n? ?? of th? ?h?f H?n??? Y?h?? (1799-1858), who ?nv?nt?d ?r ??rf??t?d th? technique ?n 1824 at his shop in R??g?ku. The d??h was originally t?rm?d Edomae zu?h? ?? ?t u??d freshly caught f??h fr?m th? Ed?-m?? (Edo or T?k?? Bay); the t?rm Edomae n?g?r?zu?h? ?? still u??d t?d?? ?? a b?-w?rd for ?u?l?t? sushi, regardless ?f its ?ngr?d??nt?' ?r?g?n?.

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!

Sushi for Beginners

Sushi: The Beginner's Guide with Over 100 Delicious Sushi Recipes

50 Step-By-Step Recipes for Plant-Based Rolls

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

Sushi Secrets

A Beginner's Guide to the Japanese Language and Culture

A Beginner's Guide to Immortality is a celebration of unusual lives and creative thinkers who punched through ordinary cultural norms while becoming successful in their own niches. In his latest and greatest work, world-renowned science writer Cliff Pickover studies such colorful characters as Truman Capote, John Cage, Stephen Wolfram, Ray Kurzweil, and Wilhelm Rontgen, and their curious ideas. Through these individuals, we can better explore life's astonishing richness and glimpse the diversity of human imagination. Part memoir and part surrealistic perspective on culture, A Beginner's Guide to Immortality gives readers a glimpse of new ways of thinking and of other worlds as he reaches across cultures and peers beyond our ordinary reality. He illuminates some of the most mysterious phenomena affecting our species. What is creativity? What are the religious implications of mosquito evolution, simulated Matrix realities, the brain's own marijuana, and the mathematics of the apocalypse? Could we be a mere software simulation living in a matrix? Who is Elisabeth Kobler-Ross and Emanuel Swedenborg? Did church forefathers eat psychedelic snails? How can we safely expand our minds to become more successful and reason beyond the limits of our own intuition? How can we become immortal?

Would You Like to Prepare Sushi at Home? - If so - Keep Reading! Eating out in restaurants is fun...but preparing sushi at home can be way more rewarding! All you need is a list of ingredients and a good recipe to follow. If you would like to become an expert in preparing sushi rolls, this is the book for you! Even though there are many sources where you can find bits of information, there aren't many sources that will give you an in-depth explanation about the whole process. This is the guide that contains all in one. Your search for a perfect guide through the exciting process of making a sushi roll has come to an end - you have found it! This book will help you to: Make delicious & healthy sushi rolls Incorporate spices that will take your sushi to the next level Maximize the fun with unique rolls, beautiful sushi sandwiches, brilliant sushi bowls, and more! Familiarize yourself with the sushi custom Discover the health benefits of consuming sushi Improve your health and reduce your waistline along the way - And much more! You don't have to be a master chef to learn to prepare perfect sushi rolls. These recipes are so easy to prepare that even your kids could make it. Simply keep it close to you when you start the preparation, so you don't skip any step and you will have a perfect dish in no time. Fresh ingredients and enthusiasm go a long way. Experiment with recipes and open up a completely new horizon. Discover the perfect flavor by following these easy to make recipes!

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!

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.

Taste and Technique

The Beginner's Guide and Recipes on Sushi

Extraordinary People, Alien Brains, and Quantum Resurrection

Easy Recipes for the Home Cook

Seaweed to Dragon Rolls for the Faint of Heart

Sushi: The Beginner's Guide

Turn an everyday favourite into an edible centrepiece with more kawaii creations from Little Miss Bento, Shirley Wong. Following the success of her first cookbook, Kawaii Bento, Shirley shares fresh ideas in this second book for making deco sushi that are not only a feast for the eyes, but for the palate as well. Prepare these amazing deco sushi to brighten any table, bento box or picnic basket, and rope in children and guests to join in the fun! With illustrated step-by-step instructions to guide beginners and innovative recipes to excite experienced cooks, this book is suitable for cooks of any skill level.

Yuki Gomi's Sushi at Home is a beautifully designed cookbook that will show, for the first time, how easy it is to make sushi at home Do you love buying sushi for lunch, enjoy eating at Japanese restaurants for dinner, but think sushi is too difficult to make at home? Well, think again! In Sushi at Home, Japanese chef and sushi teacher Yuki Gomi shows you just how easy - and inexpensive - making delicious and beautiful looking sushi can be. Learn: - Everything you need to know about how to buy and prepare fish, from salmon to scallops, from tuna to mackerel. - The joys of cling film and the technique of rolling step-by-step and why a hairdryer is essential for making the all-important perfect sushi rice. - Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi). - Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing). Sushi at Home is all you need to master the art of making light, delicious and healthy sushi in your own kitchen. Yuki Gomi is a Japanese chef who has taught thousands of people how to make their own sushi. After studying at Le Cordon Bleu in Chicago, she trained under a master noodle chef, before moving to London and beginning to teach Japanese home cooking classes. Sushi at Home is her first book. www.yukiskitchen.com

After following the advice from a manual called "How to Meet and Marry Mr Right", Jane learns that in love there is neither pattern nor promise. This is a funny collection of connected stories and a portrait of Jane, a woman manoeuvring her way through love, sex and relationships.

Do you want to make great sushi at home? Are you willing to spend few minutes to make sushi that you and your friend can enjoy? Hi my name is Pace Matt and I will help you create your first sushi roll that you can actually enjoy Making sushi is not rocket science and it's actually easy to do As long as you know the right equipment, ingredients and recipes, you can hone your sushi making skill greatly This ebook contains: -how to prepare the japanese rice -how to select and prepare seafood and other ingredients -3 simple steps to select the best fish -3 proven steps to keep your seafood fresh -3 mistakes you should never do when handling fresh fish and other seafood items -how often you should check your ingredients for spoilage -and many more homemade sushi knowledge you should know... Do you want to make delicious restaurant-grade sushi from your home, go download this ebook If you want to try making sushi for your loved ones and friends, this guide is where you start

The Japanese Art and Craft of Vegan Sushi

Includes 500 Photographs

A Visual Guide to Sushi-Making at Home

Classic Home Cooking from Japan

Sushi

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!

Love eating sushi? Do you want to try some delicious sushi recipes at home? Making sushi at home sounds to be a daunting task if you are not well equipped with a useful sushi making kit and cookbook. Only the best sushi-making cookbook could help you learning various yummy sushi recipes that we eat in Japan. You do not have to be a chef to learn all the simple sushi-making techniques. Anyone could try it! "The Cookbooks Lab" by Andromeda Publishing includes this brand new Sushi Cookbook for Beginners, and inside you will: - Enter the Millennial History of Japan to explain to you not only the Japanese sushi cuisine but also the millenary culture of the land of the rising sun with curiosity and facts that will surely involve you in this magic world. - Enjoy Your Super-Trendy Interactive Cookbook where you, as well as making sushi recipes, can read curiosities about Japan to make you live the real Japanese experience - Have in Your Hands 100+1 Tasty and Yummy Sushi Recipes, with all the ingredients and sauces to spoil them in the best way, from meat sushi to the more classic fish sushi up to the vegan one - Learn How to Slice the Fish Perfectly, Use the Right Sushi Kits, Locate the Freshest Ingredients, Roll Sushi, and how to master the etiquette of eating delicious sushi correctly. - Find a Step-by-Step List of Pantry Staples to 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. - ... & Lot More! Making sushi will not be a complicated task for you if you read this comprehensive guide. It is specially designed for first-timers who are willing to learn basic sushi-making techniques and ideas. Are you concerned about slicing and filleting the fish you have already bought to make sushi at home? Do not worry, just collect this book, read it for a while, and find the perfect ways to get the job done.

Japanese food is rich in culture and sushi is one of the immediately recognizable Japanese cuisine. Sushi is the traditional Japanese way of cooking food that includes serving seasoned rice in a combination of fish, seafood, vegetables, meat, fruits and other ingredients. Sushi is extremely versatile and offers an impressive variety of colorful flavors. The cuisine originated in the East, but today it is extremely popular food in the West. Preparing sushi doesn't require a lot of effort and patience.With the help of this beginner's sushi making guide, start to make this delicious food at your home today. Often people think making sushi is a delicate art and can't be achieved by amateurs. However, this book will clarify and explain the sushi preparation techniques and make sushi making fun and enjoyable for a beginner like you. The book will show how easy it is to make sushi even for people who are not familiar with Japanese cuisine. The book offers practical sushi preparation guidance with a friendly voice. With this beginner's sushi guide, enjoy one of the world's healthiest and most palate-pleasing cuisines in the comfort of your own home. Sushi can be an inquired taste for food lovers, so this book gives you a wide variety of sushi recipes including vegetarian, sushi salad, fish, seafood, meat, and even dessert sushi recipes. So why wait, gather some quality sushi grade ingredients, buy a rolling mat, and start to make some sushi.

Ahhh. Sushi. That wonderful, delicious, flavorful treat that's enjoyed the world over. The Asian inspired food stuff that for the longest time had been the stuff that only those of royalty or upper classes during Japan's long, storied history have enjoyed, now enjoyed by a myriad of different people that range from the low end supermarket knockoffs using cheaper alternatives all the way to the high-end culinary five star rated restaurants that pride themselves on keeping their ingredients fresh and true to the source.It's a food that's even portable and can be eaten any way you desire to consume it. Want to stick to the traditional style, and dip it in soy sauce, or place wasabi on it, eaten with chopsticks? There are many purists that would leap for joy at keeping a tradition alive. Want to eschew tradition for a delicious chew instead and just dunk it in some ketchup? Purists will rage, but there are just as many people who like to experiment. Want to forgo standard protein and vegetable bases and make it sweet? Substitute fish and celery for cream and chocolate. Want something for breakfast? Put bacon, egg, and onion in it and call it a breakfast roll instead.So what makes Sushi such an iconic item to eat though? There are a lot of meals and food types that have come from Japan that have hit the western market, but nothing is seen as venerable, or as high classed as Sushi. Ramen noodles are a staple foodstuff of Japanese diet that in Japan are just as varied and delicious as Sushi is, but in the United States, it's considered cheap and unhealthy that it's often regarded as a quick, easy, cheap meal. In fact, in the United States, it's really only a common food item among college students, low-income households, and food banks that distribute to the poor and needy.So what makes Sushi head and shoulders above all the other Japanese dietary staples?The Rice? The type of Rice that's used is often thick, sticky, and makes it perfect for rolling and sticking together to make the Sushi hold its form, especially when it's encircling around the ingredients. Not only that, but it also is used as a perfect sponge when soaking up the marinades that are used.Could it be the meat? It's a myth that all Sushi contains uncooked fish, but that couldn't be further from the truth. In fact, raw fish only constitutes a small sample of Sushi recipes, and even then in the United States health regulations state you cannot serve raw fish. So in the Western world, there is no raw fish sushi available for purchase. But there's something about the way the rice intermingles with the pork, the crab, the fish, the lobster, or even the chicken that make it melt in your mouth.The vegetables? Alone, this isn't something to write home about since it's a combination of celery, cabbage, onion, and more. In fact, those are common enough ingredients in most salads to the point that you could take the vegetables, the rice, the meat, and put it into a bowl and mix it up like a salad. But then again that wouldn't be very interesting, very fun, or very delicious. In fact, it's a horrible combination for a salad.So then what is it that makes Sushi so great? Here Is A Preview Of What You'll Learn... History of Sushi Sushi Equipment Ingredients to Use Tips and Tricks Before Starting Sushi Recipes. Much, muchmore!) Download your copy today!

How to Make Sushi At Home: Homemade Sushi Guide for Beginners

The Sushi Cookbook

A Complete Beginner's Sushi Guide Illustrated Step by Step! Discover Features, Basics and How to Make Sushi at Home by Delicious Easy Sushi Recipes

Sushi Made Simple

Sakura and Sushi

Minimalist Baker's Everyday Cooking

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

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.

Plant-based sushi made simple You don't need to be an experienced sushi chef to serve up satisfying rolls at home. This garden-fresh collection of veggie-focused recipes walks you through the process of creating your own sushi from start to finish. You'll learn how easy it can be to properly cook sushi rice, prepare common ingredients, and assemble them all into beautiful and tasty rolls that anyone can enjoy. The Vegan and Vegetarian Sushi Cookbook for Beginners features: A variety of recipes--Discover traditional vegan- and vegetarian-friendly recipes, as well as new takes on maki, temaki, sashimi, chirashi, and more. Step-by-step instructions--Ensure each roll comes out perfectly with detailed directions that show you how to combine ingredients--no guesswork required. Sushi essentials--Make sure you have everything you need to make sushi in your kitchen with a list of must-have tools and staple ingredients. Go from a novice to an experienced sushi chef with a little help from this vegetarian and vegan Japanese cookbook.

This popular topic combined with the proven success of the WimpsTM series will equal a blockbuster. Sushi is fun, sushi is in, and even a wimp can make it at home! Raw fish is the hot dish—but of course, you never prepare it yourself. After all, you're no samurai chef. But now, with the newest entry in the best-selling Wimps series, you can practically have your own Japanese restaurant at home. With lots of fun and instructive pictures, and the most basic guidance, beginners will feel confident with the necessary tools, tableware, techniques, and ingredients. You'll see how to choose a whole fish or filet; whip up sauces; slice the fish for each sushi type; make a variety of different rolls, plus sashimi, nigiri, and gunkanmaki; and arrange it all beautifully on the plate. There are soups, specials, and vegetarian sushi, too. So who's a wimp? Not you!

Top 10 Sushi Recipes: A Beginners Guide to Making Sushi

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

A Variety of Sushi Recipes by M° Haruto Nakamura

The Beginner's Guide to Sushi: Sushi Cookbook for Sushi Lovers

Food Sake Tokyo

Sushi Cookbook for Beginners

In sushi making the emphasis is placed on the freshness and quality of the produce. This guide will show you how to select ingredients, successfully prepare them and beautifully present these elegant dishes with ease.

Japanese cuisine.

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 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.

A masterclass in sushi making from London-based teacher Atsuko, who combines authentic knowledge and skills with contemporary, innovative ideas to give 60 recipes for rolls, wraps, moulded and deconstructed sushi.

Delicious & Delightful Recipes for All Occasions

The Complete Sushi for Beginners

A Step-by-Step Beginner's Guide to Japan's Favorite Dishes: Sushi, Tonkatsu, Teriyaki, Tempura and More!

The Step-by-Step Sushi Guide for Beginners with Easy to Follow, Healthy, and Tasty Recipes. How to Make Sushi at Home Enjoying 101 Easy Sushi and Sashimi Recipes. Your Sushi Made Easy

SUSHI COOKBOOK

A Beginner's Guide to Immortality

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

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

"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.

The Complete Book of Sushi

Kawaii Deco Sushi

The Complete Idiot's Guide to Sushi and Sashimi

The Complete Guide to Sushi and Sashimi

The Best Beginner's Guide 100 Delicious Recipes to Make Sushi at Home