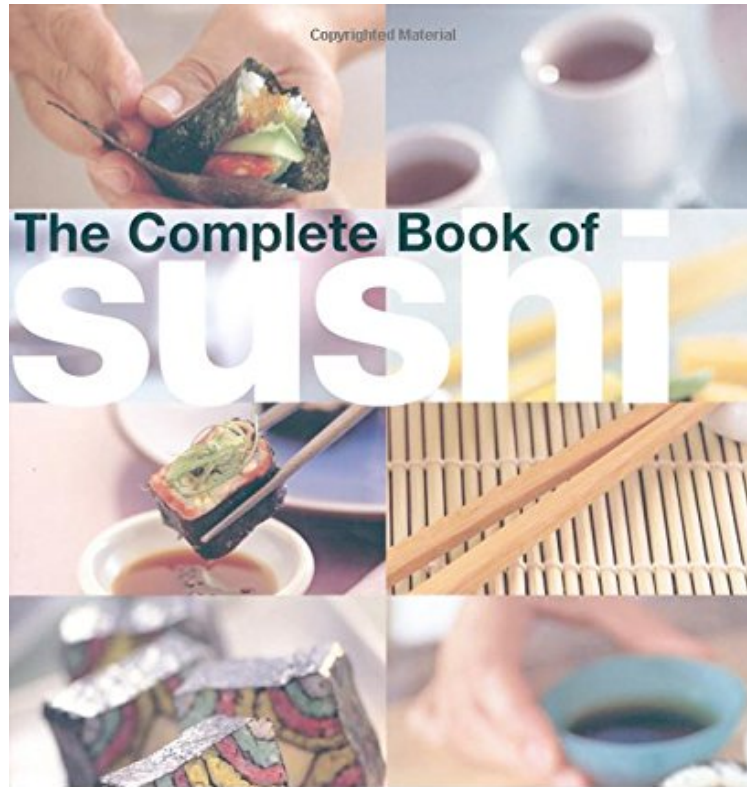


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The Complete Book of Sushi

Hideo Dekura, Brigid Treloar, Ryuichi Yoshii
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Hideo Dekura, Brigid Treloar, Ryuichi Yoshii : The Complete Book of Sushi before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Book of Sushi:

0 of 0 people found the following review helpful. This is a very good sushi book By John S. Goodenough This is a very good sushi book. There are a lot of color pictures that show you how your food should look and be presented. You cannot beat the price 10 of 10 people found the following review helpful. You can't get much more COMPLETE By Nikki Douglas This really is a stunning book. The photos are worth the price of admission. You might want to look at it on your way to your local sushi bar though because trust me - that is where you will be going after you read it! The nouvelle makizushi petrified me though. I don't want prosciutto in my sushi - no way, no how! There are just some combinations that should never be made. Not even for art. I buy many books on cuisine and especially sushi and Japanese food and this is one of the absolute BEST. 1 of 1 people found the following review helpful. Great Book! By Drumalin This is GREAT COOKBOOK!!! If you're into sushi and want an easy way to learn the culture, techniques, and varieties of sushi, while learning the types and ways to make it, this book is for you. It has everything from

detailed instructions on how to cook and roll it to the different garnishes and decoratives you can use to professionalize it. From pictures of what you're making to how to collect the freshest fish and vegetables, to tips on making the tastiest sushi rice and how to clean and prepare your fish. This book is very instructional and a very interesting read. I bought it expecting to read the average cookbook, but received a book that goes beyond my expectations. It even goes into detail about the culture, dining etiquette, eating at a sushi bar, and different types of sushi and sushimi; i.e. thick rolls, thin rolls, soups, new age, decorative, and vegetarian sushi. I highly recommend this book to anyone who is intrigued in the creation and consumption of sushi.

The Complete Book of Sushi is the definitive sushi cookbook. The Japanese say that "You eat with your eyes," and this is certainly true with sushi. An artform in Japan, sushi is not only beautifully presented but healthy and delicious. Fresh and delicious, sushi is one of the healthiest foods you can eat, as it's low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. From traditional hand-rolled sushi to the modern sushi in a bowl, this sushi book will show you how to make these elegant dishes with ease. It also provides information on the history and benefits of sushi, as well as how to use sushi-making tools; cook perfect sushi rice; cut vegetables and decorations; and select fresh sushi fish and other ingredients. The Complete Book of Sushi features traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. With easy-to-follow step-by-step recipes and gorgeous color photographs, The Complete Book of Sushi is suitable for your cookbook collection. Delicious sushi recipes include: Planning and preparing a sushi meal Sushi rolls Nigiri-sushi Molded sushi Hand-Rolled sushi Vegetarian sushi Chirashi-sushi Wrapped sushi Sushi rice in fried tofu bags Sushi in a bowl New sushi Drinks, sauces and side dishes

"Just what we've been waiting for: a big, beautiful and practical cookbook." —Statesman Journal "Sushi has become almost as commonplace as fast food. Little kids are eating it, teenagers love it and so do most adults" —Las Vegas Sun
About the Author Hideo Dekura lives in Australia, where he heads a successful catering and cooking consulting company, and lectures at a culinary school. In 2007, Hideo was presented with an award from the Japanese Government for his significant contributions towards the promotion of Japanese food and cooking. He is the author of several books, including *Essentially Japanese*, *Teppanyaki Barbecue* and *Japanese Cooking at Home*.
Brigid Treloar has been a freelance food consultant for over 20 years. She advises many companies on product and recipe development, food styling, and photography.
Ryuichi Yoshii runs a restaurant in Sydney, and is well known and respected for his creative sushi and adventurous cooking style.