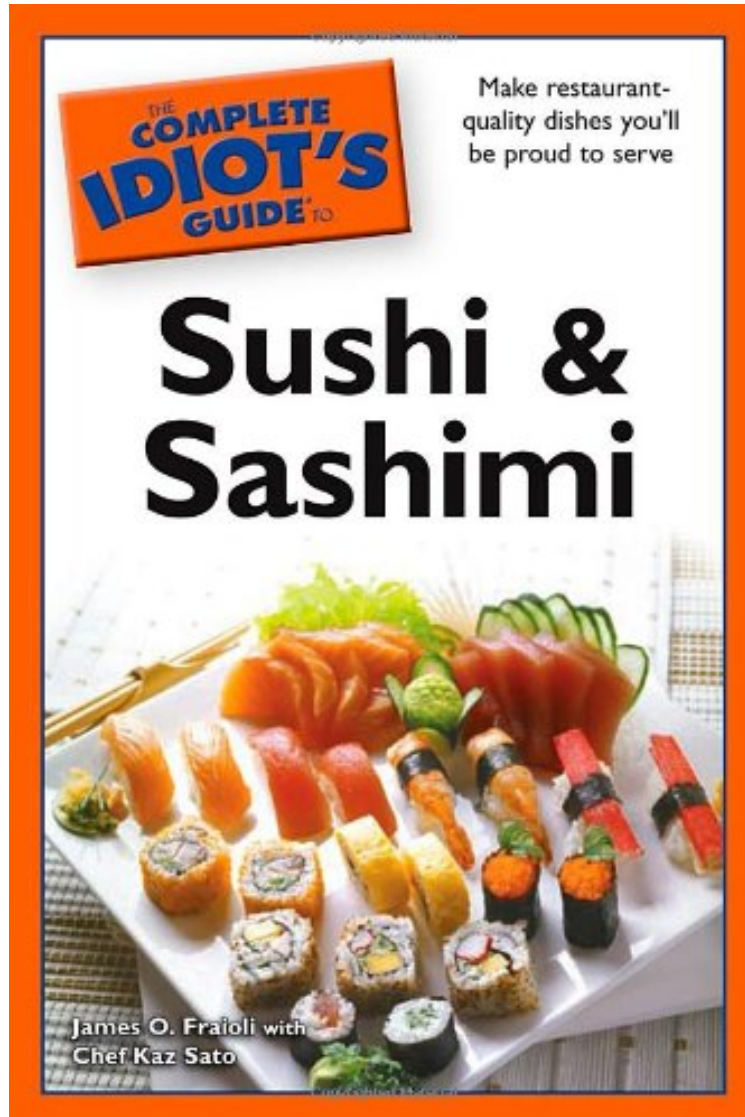


The Complete Idiot's Guide to Sushi and Sashimi

James O. Fraioli, Chef Kaz Sato
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James O. Fraioli, Chef Kaz Sato : The Complete Idiot's Guide to Sushi and Sashimi before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Idiot's Guide to Sushi and Sashimi:

3 of 3 people found the following review helpful. Hmmm....sashimiBy Lauren GaleI ordered this book months ago when on a quest to find a definitive book on sashimi. My husband and I are sashimi addicts. It's so good. It's fresh. It's also expensive. A meal out can run anywhere from \$65 to \$150. And with dining out 6-8 times a month, that expense needed to be curbed. I wasn't willing to give up sashimi. At the same time, I feared shopping and handling my own fish. This is where the quest for the book comes. After discovering a fantastic place to buy sashimi (Catalina Offshore

Products), my focus then shifted to how preserve, prepare, and know what to look for with sashimi grade fish. I bought two other books, *Sashimi: The Essential Kitchen Series* by Dekura, Hideo and *The Great Sushi and Sashimi Cookbook* (Great Seafood Series). Neither of these were complete. This book isn't complete either, but I like it better than the others. Here are a few of my issues with the book: This book does not mention giant clam (geoduck or mirugai), which I believe is sacrilege. This book doesn't explain cleaning techniques. For toro, I get specific instructions on how to care for toro (warm salt bath) prior to consuming. It's kinda disappointing that's not mentioned in the book. There are many ways to make spicy tuna/salmon that don't include chili sauce. It mentions there are various ways "using various spices", but then only gives a recipe for one. My favorite is combining the fish, wasabi (to taste), soy sauce, scallion, sesame seed, and roe - mix with hand and either put it in a roll or eat on slices of cucumber....yummy. The book implicitly says that mayo is the same as Japanese mayo. Yuk. Japanese mayo is lighter. I'd never use Hellmann's in place of Kewpie. I really, really wish it had included a recipe for ginger dressing, as I've been trying for months to no avail. Anyway, it's worth the [...] for the recipes. There are a few I hadn't seen before (Hawaiian Poke) and the pictures are delicious looking. 3 of 4 people found the following review helpful. Not worth the wait. By jannielane I waited several months to receive this book, which turned out to be a disappointment. There is nothing contained in the book that cannot be found elsewhere, in more detail, and with illustrations. There is far too little time spent explaining the selection of ingredients and techniques for making successful sushi. Surprisingly few fish selections are included, and there is not much information on the proper filleting and cutting techniques for each fish. Recipes are either overly detailed or skip steps. Too many of the recipes are Americanized and contain far too many ingredients for the average home cook, with an emphasis on complicated restaurant-style rolls. Little space is dedicated to nigiri sushi and chirashi is barely mentioned. Virtually no information is given on plating and garnishing, which are of vital importance to the proper presentation of sushi. All in all, this is a very disappointing effort. 0 of 0 people found the following review helpful. Great for beginners! By Pen Name Great book of essentials and basic of sushi making. I'd recommend it for the casual sushi lover. Don't forget the real wasabi.

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

About the Author James O. Fraioli is an award-winning author and photographer who's contributed to over 18 magazines. Fraioli's work has appeared in the *New York Times*, numerous radio shows, and on *The Food Network's The Essence of Emeril*. Chef Kaz Sato is the owner of three successful sushi restaurants in the Santa Barbara area. He contributed recipes to James Fraioli's book, *Ocean Friendly Cuisine: Sustainable Seafood Recipes from the World's Finest Chefs*.