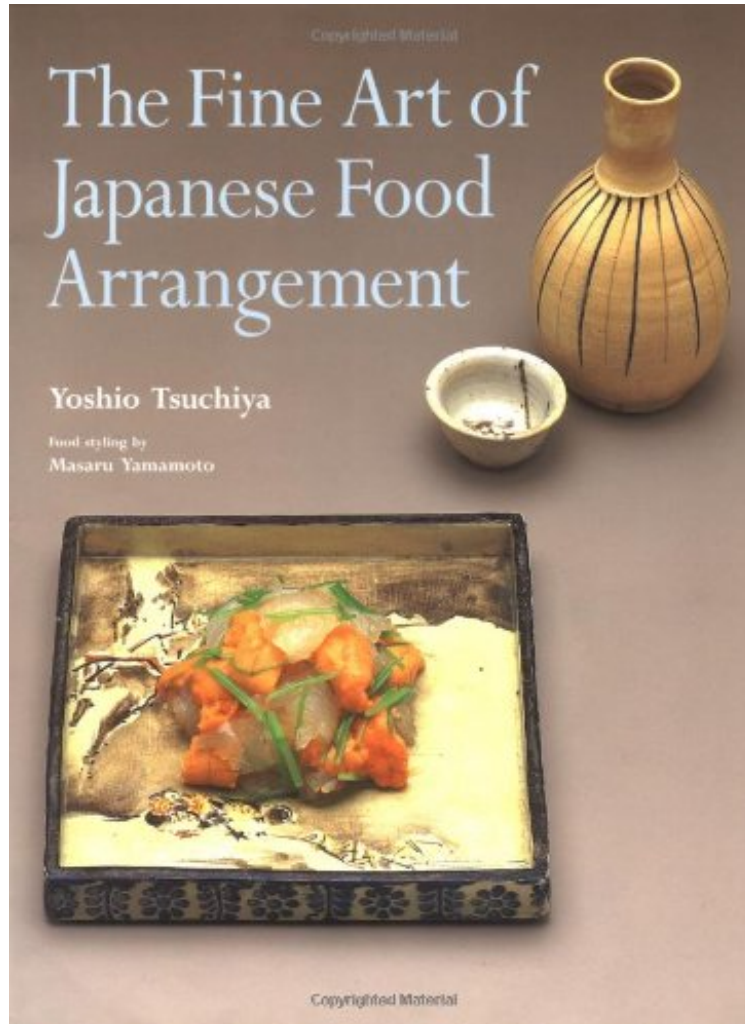


(Free download) The Fine Art of Japanese Food Arrangement

The Fine Art of Japanese Food Arrangement

Yoshio Tsuchiya

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#1858456 in Books Kodansha International 2003-01-17Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.80 x .67 x 11.80l, #File Name: 4770029306168 pages | File size: 24.Mb

Yoshio Tsuchiya : The Fine Art of Japanese Food Arrangement before purchasing it in order to gage whether or not it would be worth my time, and all praised The Fine Art of Japanese Food Arrangement:

5 of 5 people found the following review helpful. Stunning!By Zoe ParisI saw this in a bookstore and it was so beautiful I just HAD to have it! The title explains the book perfectly. It has interesting historical information and many large, impressive photos of food which is stunningly arranged. This is not so much a cookbook (there are no actual recipes but foods and methods of preperation are listed) This is a fabulous coffee table/art book. Even for people who can't afford the antique museum quality ceramics and laquerware pictured, there are great ideas for methods of arranging foods that are sure to make any meal look more beautiful. There is also information about seasonal foods, the color of foods, the importance of giving flavors and shapes contrast. I have found these things to make a huge

difference in the success of a meal. This is a great book for anyone who is a big fan of Japanese food. The book gave me a lot of great ideas and I now find it much easier to plan and arrange a meal, be it French food, American food, or Asian food. 1 of 1 people found the following review helpful. If only it's all colored and with more samples! By Chinita I cook Japanese food at home and wanted to have a better understanding of it's arrangement, called morisuke. The general rules and ideas. This book is more an introduction to different types of dinnerware than about actual arrangement technique. The first section, very small portion of it was dedicated to the arrangement technique, and the rest just introduces different types of dinnerware. What's more, not all pictures are colored. About half the pictures were black and white. It's a beautiful book but I found it not too useful. 0 of 0 people found the following review helpful. Save a bundle, get the hardback edition instead! By J Ellis Tsuchiya's book is a classic in the field of food presentation and is sadly out of print. Collectors and serious foodies are now bidding up the price, with copies now fetching \$50-\$170 (sometimes more) on . However, the hardback first edition from Kodansha Press (which has a slightly different title, A Feast for the Eyes: The Art of Japanese Food Arrangement) is usually available for far less, as I picked up a pristine copy for \$15!

Japanese cooking, it is often said, is to be eaten with the eyes. Compelling are the food arrangements that the diner experiencing a traditional meal for the first time often finds that his or her impressions of the presentation often overshadow the taste of the food. This guide illustrates in detail the aesthetic delights of Japanese food presentation. The text demonstrates how beauty, colour, form and flavour are married within one presentation, and each section is introduced by food arrangements appropriate to the Japanese seasons. There is a full list of captions to the photographs at the back of the book, which details the utensil or vessel shown, with dimensions and materials as well as the meal being served.

"...a fascinating introduction to integral aspect of Japanese Cuisine." -- The Japan Times "beautifully illustrated" -- Ceramics Monthly June/July/August 2003 Japanese food ... was a profound influence on nouvelle cuisine starting in the 1970's, [this book], explains the rules... -- The New York Times, February 19, 2003 About the Author Yoshio Tsuchiya is a Kodansha International author.