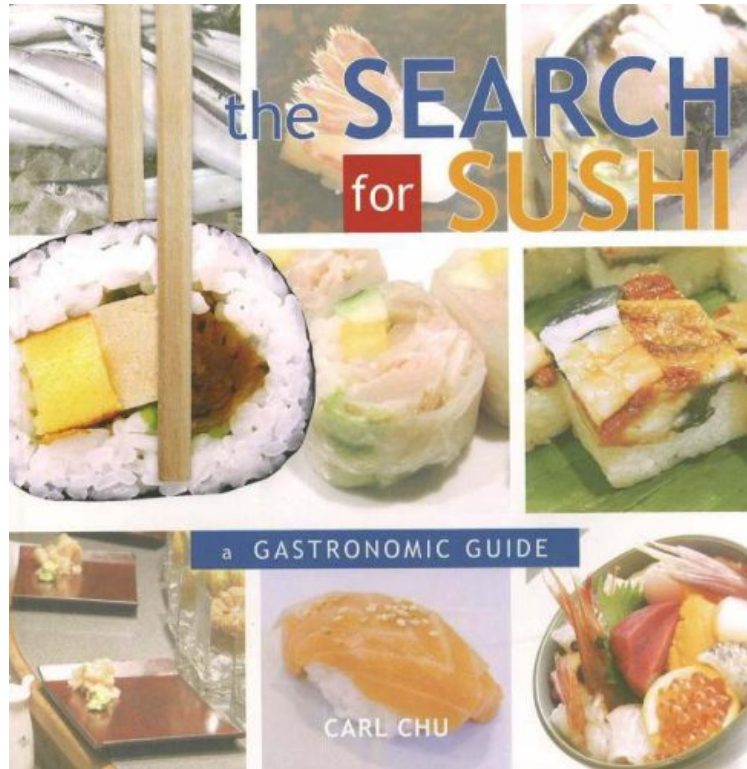


(Free download) The Search for Sushi: A Gastronomic Guide

The Search for Sushi: A Gastronomic Guide

Carl Chu

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Carl Chu : The Search for Sushi: A Gastronomic Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Search for Sushi: A Gastronomic Guide*:

0 of 0 people found the following review helpful. Good choice By G. L. Nuria This is a very nice sushi guide, in Japan and out of it with great advice for places to go eating. 0 of 0 people found the following review helpful. Just what the Sushi Chef Ordered! By Eric Yuan I have been looking for a book like this ever since my interest in sushi became deeper. Even though I've been eating sushi for many years now, my knowledge was vastly expanded by this book. I personally enjoyed seeing the nutrient content of the fish per piece and when the best season was to consume certain fish. Carl was also able to share little extras he learned in his search of sushi. For example, I didn't know that the wasabi we get is most likely not true wasabi or the proper etiquette one should have at the bar. I believe that as the name implies this is a truly gastronomic guide to the world of sushi.

For those who have difficulty telling the difference between a maki and nigiri, this guide will demystify the entire sushi experience, providing a history of sushi and in-depth information to help diners understand and appreciate this culinary art and truly enjoy their next visit to the sushi bar. In addition to serving as a colorfully illustrated guide to seafood and fish, the book examines variations on sushi and its different components and provides information on the numerous styles of sushi restaurants, sushi bar etiquette, and the different types of sake. A comprehensive sushi restaurant directory contains listings of well-known establishments throughout the world, providing hints on places to

find the most pleasurable dining experiences.

From Publishers Weekly Following his well-received 2004 guide *Chinese Food Finder*, Chu turns his attention to sushi, both traditional Japanese style and Western adaptations. The Southern California resident looks at the food's history and many variations, tracking its origins back centuries to Southeast Asia, and its spread to cities across the world after the expansion of the Japanese economy gave traveling Japanese businessmen reason to seek out authentic sushi in America and "Americans returning from Japan joined in the chorus." The more practical portions of the book cover the basics of the sushi experience, including the components of sushi (the tools, ingredients, condiments and chefs), restaurant styles (fast-food, contemporary and traditional), a guide to fish and seafood (including extensive coverage of tuna and yellowtail), a sake primer, and a useful chapter on sushi bar etiquette ("It's both rude and insulting to the chef" not to eat your sushi in one bite). Wide-ranging but brief, this makes a fine overview for the casual sushi fan. Full color photos and illustrations throughout. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Carl Chu is the author of *Chinese Food Finder: Los Angeles*, *Chinese Food Finder: New York*, and *Finding Chinese Food in Los Angeles*. He won Food Wine Magazine's 2004 Tastemaker Award for promising talents under the age of 35. He lives in Manhattan Beach, California.