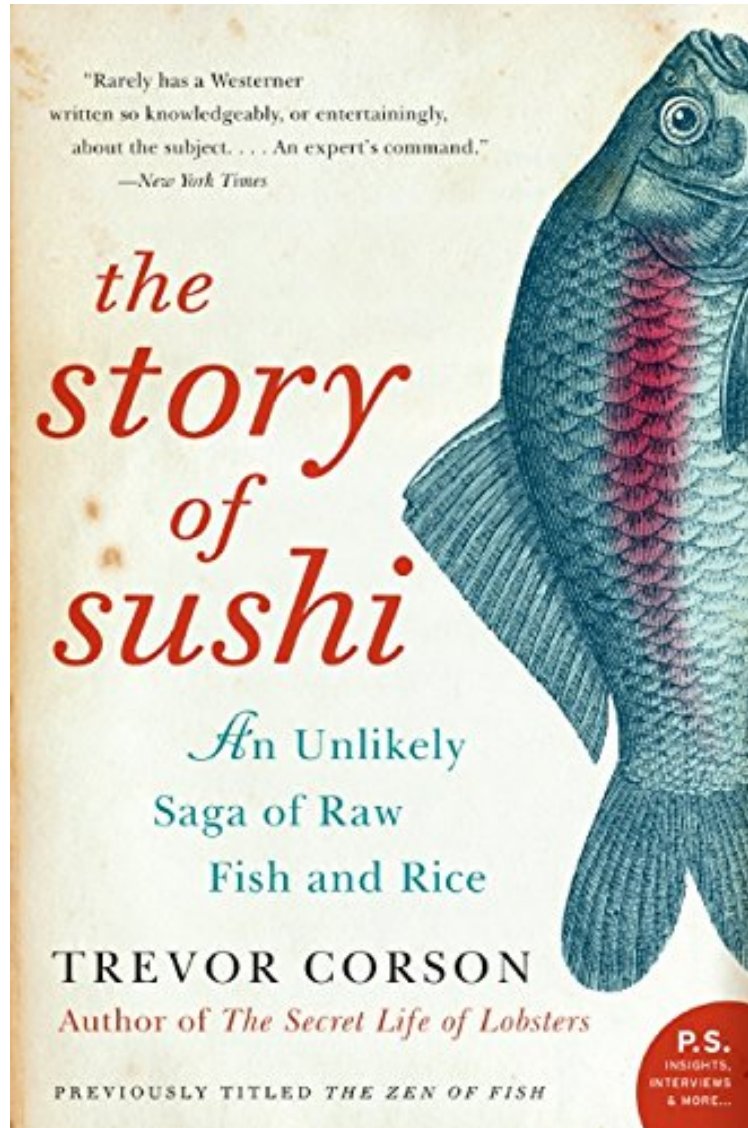


(Mobile ebook) The Story of Sushi: An Unlikely Saga of Raw Fish and Rice

# The Story of Sushi: An Unlikely Saga of Raw Fish and Rice

Trevor Corson

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**Trevor Corson : The Story of Sushi: An Unlikely Saga of Raw Fish and Rice** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Story of Sushi: An Unlikely Saga of Raw Fish and Rice:

0 of 0 people found the following review helpful. A nice light read and will teach you how to eat nigiri properly!By Matthew RapaportCute story focuses on one student of the California Sushi Academy and intermixes her tale with history and other interesting facts about sushi. A light read and worth the time if you happen to like sushi. I did not know, for example that you are supposed to pick it up with your hand not chopsticks and if you like putting soy sauce

and wasabi on it, you're supposed to put it on the fish, not the rice!

0 of 0 people found the following review helpful. Point me to the next sushi bar please

By TravellingCari

The author has no affiliation with the California Sushi Academy. He paid for all sushi consumed in the course of his research

This book made me crave sushi for the entire week that I was reading it. I'm a sushi fiend so this isn't surprising, but it was a little odd when I was reading at 8 AM. This had been on my wish list for a long time.

As much as I enjoyed the info that I learned about sushi through Zoran, Kate, Marcos, Toshi and the others, I enjoyed the people. Although this was a work of documentary non-fiction, it read like a novel at times and the central figures were key. Toshi, the pioneer of American sushi; Kate the unsettled student; Zoran the teacher who is disappeared back to Australia midway through the semester; Takumi the former JPop singer. The Academy itself was a bit of a character as well.

Luckily for this sushi fiend, little beyond the author's explanation of mold's role in miso and sushi rice made me think twice about the food I devour. I fell in love with sushi at the tale end of my first stint in Japan but never really had a huge interest in its creation. I don't think I've made sushi since a friend's obon party in August 2002!

This book made me curious about some of the behind the scenes and probably made me a more educated consumer at the sushi bar. I learned a lot about the different fish without too much overwhelming detail

Disease isn't the only problem. Humans like to eat yellowtail, but yellowtail also like to eat yellowtail.

Of the author's comments on fish that's the one I loved the most. I'm picturing carnivorous yellowtail on the sushi bar. I really enjoyed the background on the rice as its status in the US is so different to its standing in Japan.

I'm glad to see the Toshi's California Sushi Academy is still going (despite an awful website) and to Kate and company on Corson's site.

I look forward to reading more of Corson's work.

0 of 0 people found the following review helpful. An inspiring and frustrating read.

By Mrs Lee

Inspiring because it makes you want to rush to the nearest sushi bar and order all the things. Frustrating because there isn't a proper sushi bar within 90 miles of where I live.

Very well written. One of the most compelling nonfiction books I've read this year.

A New York Times Editor's Choice

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it

Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling.

The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

From Publishers Weekly

Corson (The Secret Life of Lobsters) spent months at a "sushi school" run out of a Japanese restaurant in Hermosa Beach, Calif., observing the students as they learned how to prepare a seemingly endless variety of fish. Although the reporting focuses primarily on Kate, a young woman who struggles to overcome her lack of confidence, many of the other students get a turn in the spotlight, as do the restaurant's owner and the head instructor. This would make for a riveting enough story on its own, but Corson beautifully intersperses the drama with lessons about the history and science of each fish the class encounters, along with the rice and wasabi. He also reveals that just about everything Americans know about eating sushi is wrong, down to using chopsticks to dunk their fish in soy sauce. Foodies will find dozens of useful tips to enhance their appreciation of "the fast food of old Tokyo," especially if they entrust an experienced chef to prepare an omakase meal for them. The combination of culinary insights and personal drama makes for one of the more compelling food-themed books in recent years.

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From Booklist

Americans from as recently as 20 years ago would be astounded to learn that the present generation would regularly sit down to a meal consisting principally of raw fish. Today, it's hard to find an American city that does not host at least one thriving sushi bar, and even some supermarkets feature a take-home sushi section. Following a student through the program of the decade-old California Sushi Academy, Corson uncovers the history of sushi, from its humble beginnings in Japan to its present worldwide ubiquity. Starting from Los Angeles' Little Tokyo, sushi initially attracted a celebrity following intrigued by sushi's novelty and minimalism. Stateside sushi chefs invented new varieties keyed to American proclivities and ingredients and, in a wanton affront to tradition, began to violate the inflexible male-only order of skilled sushi chefs. Americans may still drench their rice with too much soy sauce, but their hunger for more and better-quality sushi keeps on growing.

Knoblauch, Mark

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"One of the best things you can enjoy without melted butter." (Natural History magazine)

"A fascinating story, blending science, politics and history . . . the writing is vivid." (USA Today on The Secret Life of Lobsters)

"Corson serves up a savory blend of history and science along with a satisfying course of lobster and human behavior." (Boston Herald on The Secret Life of Lobsters)

"Trevor Corson's reverence for all things from the sea is palpable. In his new book The Zen of Fish he takes you on a

fascinating journey into the world of sushi. The story he relates is rich in detail, thoroughly engaging, simply a pleasure to get lost in. (Eric Ripert, executive chef and co-owner of Le Bernardin, and author of *A Return to Cooking*; and *Le Bernardin Cookbook: Four-Star Simplicity*.) *The Zen of Fish* is a pleasure to read, entertaining and informative, with compelling characters and fascinating history, all told in an easy and natural voice. Excellent food journalism. (Michael Ruhlman, author of *The Soul of a Chef*) Modest, unpretentious, and personal; it offers the familiar comfort of an omakase lunch. (Entertainment Weekly) Corson leaves no detail unexplained, and true food nerds will appreciate his rigor....fascinating.... yours;ll still be lining up to order your favorite snack, but with renewed appreciation. (Penthouse) Lively. . . . vivid mixture of history, science, and personal anecdotes. (Los Angeles Times) Illuminating new book... (Time Out New York) Editor's Choice; An often amusing history. (New York Times Book ) Rarely has a Westerner written so knowledgeably, or entertainingly, about the subject. . . . an expert's command of the subject. . . . The reader emerges not only enlightened but a much better sushi eater. (New York Times) Corson garnishes the tale with plenty of interesting tidbits. . . . Sushi fans may devour the information in *The Zen of Fish*. (Wall Street Journal) *The Zen of Fish* tells us everything we could possibly want to know about every aspect of sushi. (Boston Globe) A quirky, humanistic and mostly non-linear approach to the story of sushi. . . . poetic . . . beautiful. (San Francisco Chronicle) Rarely has a Westerner written so knowledgeably, or entertainingly, about the subject. . . . The reader emerges not only enlightened but a much better sushi eater. (New York Times) Since sushi has become so popular in America, [Trevor Corson's book] *The Zen of Fish* is now as relevant to the average American diner as other popular works of food-related journalism like Eric Schlosser's *Fast Food Nation*; or Michael Pollan's *The Omnivore's Dilemma*. (Solares Hill Key West) A meticulously reported account. . . . Corson proves a master at providing a non-stop banquet of tasty morsels sure to delight anyone who has taken a seat at a sushi bar. (Seattle Post-Intelligencer) [The reporting] technique creates an immediate (and lasting) respect for the author's narrative purity. . . . Corson also possesses a touch of the poetic. (San Francisco Chronicle Book ) Authoritative, often amusing, chapters on sushi history, marine biology and the physiognomy of taste. While the students hack away at mackerel, Corson serves up bite-size explanations. . . . His chapter on rice, a subject that Americans take for granted, is itself worth the price of the book. (New York Times Book ) Riveting . . . Corson beautifully intersperses the drama with lessons about the history and science of each fish . . . along with the rice and wasabi. . . . The combination of culinary insights and personal drama makes for one of the more compelling food-themed books in recent years. (Publishers Weekly (starred review))