

[FREE] The Sushi Cookbook

# **The Sushi Cookbook**

Katsuji Yamamoto

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#1283838 in Books 1999-12-15 Original language: English PDF # 1 5.70 x .60 x 11.101, .90 #File Name: 156836300180 pages | File size: 19.Mb

**Katsuji Yamamoto : The Sushi Cookbook** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Sushi Cookbook:

101 of 103 people found the following review helpful. Sushi Cookbook by Yamamoto and Hicks By A

Customer Although I love sushi, my mastercard is not everywhere I want to be. Making sushi at home is fun and much more economical. The Sushi Cookbook gives fundamental terminology, tools, and techniques that allow basic sushi to be made at home. It beautifully illustrates in 4 to 5 mini- "step-by-step" pictures how to make basic rolls, finger sushi, garnish and soups with one grand colorful picture of how it is "supposed" to turn out. The text, ingredient list, and pictures all leave the viewer confident that he/she has enough information to actually make it.....but the Artistry must be learned with patience, grasshopper! It does not go into how to purchase quality fish products safely but does give terminology. Nor does it go much beyond basic sushi favorites (ie specialty rolls).74 of 78 people found the following review helpful. Overall, a great sushi starter book.By A Customer A very easy to follow book with beautiful step-by-step colorpics. Includes how to buy and prepare sushi, including essential kitchen equipment and ingredients (for finger sushi, sushi rolls, miso soup, etc.) ...1 of 1 people found the following review helpful. Starter for the noviceBy WannaBeABetty This is a starter book, as other reviewers have said. It goes over the simple basics of making some of your typical first recipes. After you know that much, really you can create your own combinations. Go out to a restaurant, read what they have in their rolls, and try them out at home! If you want more detailed recipes, get another more detailed book, but this one will get you started. Do yourself a favor and pick up the Joyce Chen Sushi Kit while you're at it, just to be ready!

Sushi-a culinary wonder from a colorful nation. Bite-size pieces of the freshest of fish served on delicately vinegared rice. Exquisitely cut vegetables rolled in crisp seaweed paper. Balanced, minimal, and artistic, sushi is designed to provide satisfaction both to the palate and the eye, with an emphasis on quality of ingredients and perfection of form. Until now, you had to seek out fresh sushi in exclusive sushi bars. The Sushi Cookbook unravels the secrets of the sushi bar to show you how to make perfect sushi at home. With clear and precise instructions, illustrated by full-color, step-by-step photography and beautiful shots of the finished dishes, The Sushi Cookbook presents one of the world's most inspired, delicious, and visually aesthetic cuisines for you to re-create at home. Filled with information on traditional ingredients and equipment, buying and filleting fish, and preparing decorative garnishes, and complete with an invaluable glossary of useful Japanese words and terms, The Sushi Cookbook is all you'll ever need to make traditional sushi at home.

About the Author KATSUJI "JIM" YAMAMOTO was the itamae at the Yamato Japanese Restaurant on Grand Avenue in Grover City, California for a number of years. He studied under a number of sushi-masters in Japan, and has an extensive knowledge both of traditional sushi techniques and of modern California-influenced sushi. ROGER HICKS is a writer and photographer with more than two dozen books to his credit. He is an enthusiastic devotee of sushi.