



favorites, the recipe highlights for me are: the stuffed cabbage, any of the gyoza, the chicken meatball hot pot, and the s?men. There are many snippets of Tokyo culture that just makes this book perfect. I hope that a second book is being planned. Highly recommended. 0 of 0 people found the following review helpful. Excellent recipes, but the book itself takes you to ... By Nancy S. Horie Excellent recipes, but the book itself takes you to Tokyo and its myriad eating possibilities. It is nicely arranged with helpful pictures of ingredients and cook ware as well as useful indices. 3 of 4 people found the following review helpful. There are some great recipes in this book By Ryan K. Gettmann There are some great recipes in this book, I own a rather large collection of Japanese cookbooks (in English and Japanese) and this one has become a new favorite. I often find myself reaching for it as a number of recipes have been loved by my wife and she often wants me to make them weekly now when meal planning. The shabu pork belly salad on chrysanthemum greens has one of the best salad dressings I've come across thus far in all my cookbooks...we make just the dressing alone sometimes its that good! The book is worth it just for that in my opinion.

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

“...a collection of approachable and authentic dishes that capture the magic of Japanese cooking today . . . Between each section, photos of street scenes from around Tokyo allow readers to go beyond developing a sense of taste.” (Eater.com) “...a delightful volume for fans of Japanese cuisine. The author demystifies the complexities of Japanese cooking and makes it accessible and easy to prepare. The book is clearly and concisely written with information on key basic cooking techniques for home cooks.” (Epicurus) “...Crack open Tokyo Cult Recipes, which is rich with street photography and a large collection of original recipes, ranging from street specialties, such as udon and yakitori, to home staples, including gyoza dumplings and nikujaga (a sweet and hearty beef stew).” (Gear Patrol, The Year's Best New Cookbooks) “...handy step-by-steps and fascinating detours through the kitchen--and city. A must-have for the Tokyo food fan in your life.” (Los Angeles Times) From the Back Cover Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more. About the Author Maori Murota was born and grew up in Tokyo. She left Japan when she was seventeen to live in New York, and she also spent time in Indonesia. In 2003 she settled in Paris, where she worked as a stylist before exchanging the world of fashion for food in 2009. Completely self-taught, Maori became chef at Parisian restaurants Dïo and Bento at La Conserverie. Now an event caterer and private chef, she also gives classes in authentic Japanese home cooking.