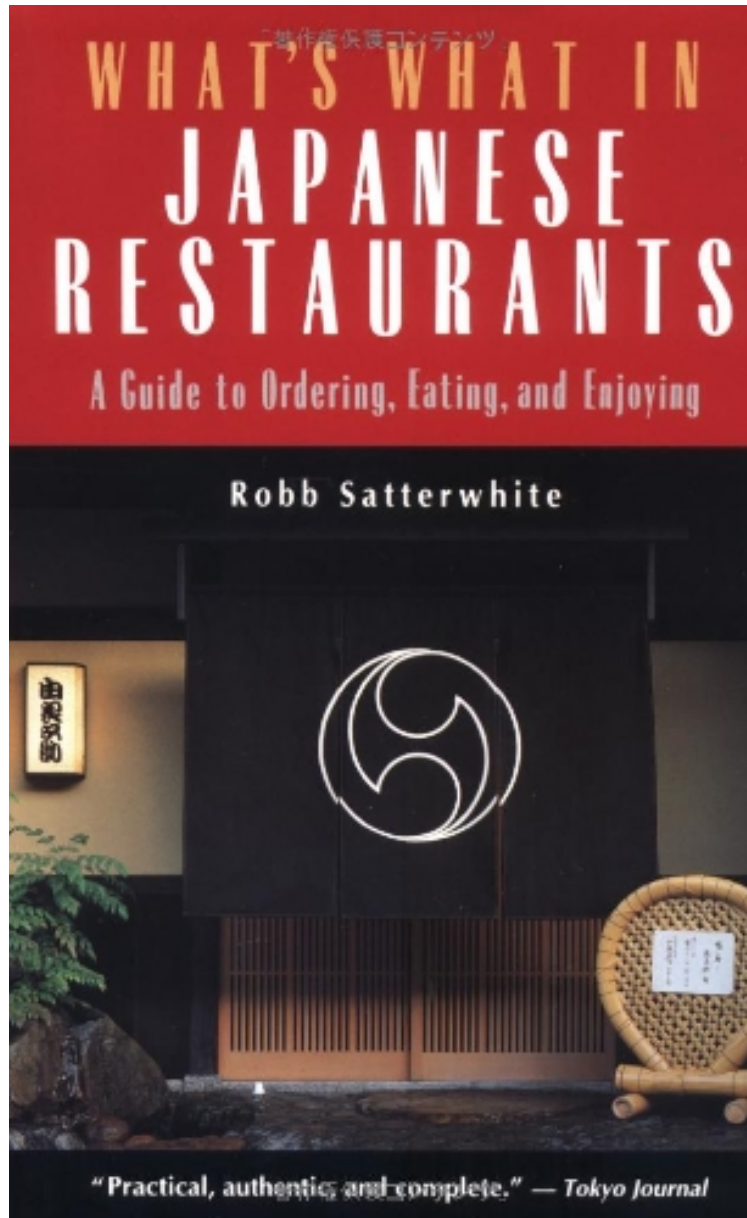


# What's What in Japanese Restaurants: A Guide to Ordering, Eating, and Enjoying

*Robb Satterwhite*

*ePub | \*DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#3416467 in Books Kodansha USA 1996-09-15Ingredients: Example IngredientsOriginal  
language:EnglishPDF # 1 4.50 x .70 x 7.10l, .40 #File Name: 4770020864180 pages | File size: 49.Mb

**Robb Satterwhite : What's What in Japanese Restaurants: A Guide to Ordering, Eating, and Enjoying** before purchasing it in order to gage whether or not it would be worth my time, and all praised What's What in Japanese Restaurants: A Guide to Ordering, Eating, and Enjoying:

10 of 12 people found the following review helpful. Mediocre "intro" to Japanese cuisine  
By Wesley  
This book seemed like an excellent book when I read it before going to Japan. However, once I was there, all of the food sections were pretty much useless. None of the listings were detailed enough and almost all of the restaurants had menus completely unique and different from the one's listed in the book. However, the book's main redeeming value is page 32/33 and 42/43 that gives very useful phrases to use in restaurants. Otherwise you can pretty much do without the book. If you don't read kanji, you're pretty much on your own and will probably end up pointing to pictures and saying "I want that." If you read kanji, you'll be able to guess over 50% of what's on the menu.  
11 of 17 people found the following review helpful. For the adventurous  
By A Customer  
This book is more suited to those on a culinary tour of Japan, or those looking to taste the entire culture. I went on a short business trip, and ordinary guidebooks seemed to have enough information for survival (for me at least). If you're the sort of person who likes to try everything, this book may be for you. For a one week trip, I did not have time to take advantage of all of the information.  
0 of 1 people found the following review helpful. great info  
By Nancy Erickson Dutmer  
There is a lot in this book, and just what I was looking for. Going to Japan in 2 days...Can't wait to eat!

The cities and towns of Japan abound with delightful relatively inexpensive restaurants. Most of them specialize, choosing to focus on one type of food and do it well. They explore variations of flavor and ingredients and frequently offer seasonal dishes. But how do you know what to order? How can you make sense of the jumbled menu in your hands? What if you miss out on a true delicacy? What's What in Japanese Restaurants supplies the answers to these questions and many more, while at the same time providing a fascinating look at Japanese culture through a gustatory lens. Longtime food writer and enthusiast Robb Satterwhite delves into the intricacies of Japanese victuals, restaurant etiquette, and regional food variations. He explores culinary history and furnishes precise sample menus in Japanese and English that allow anyone to decipher, order, and fully enjoy a wholesome Japanese meal. There are over two dozen types of Japanese cuisine from sushi and yakitori to traditional temple fare and tofu cookery. The nuances and pleasures of Japanese food can be endlessly fascinating-if you know how and what to order. For food lovers and diners alike, What's What in Japanese Restaurants is the perfect introduction to authentic Japanese cooking.

.com Okay, you can walk into your favorite sushi bar and order the tuna roll in Japanese; that's a good start. But there's more to life than teriyaki, tempura, and sushi. With descriptions of grilled chicken skewers (yakitori), hearty plates of pork cutlets (tonkatsu), barbecue (robatayaki), and steaming rice bowls topped with grilled eel (unagi donburi), Robb Satterwhite lets you in on a world of Japanese cuisine that's little known east of Tokyo, but well worth learning. "This extremely helpful guide ... offers a comprehensive approach to the language of Japanese dining." -- Washington Post  
"Wonderfully handy ... Plenty of pictures, how-to's, food vocabulary, and much more." -- WCBS Radio, New York  
About the Author  
ROBB SATTERWHITE was born in Manhattan, and became adept at using chopsticks at an early age. After graduating from Columbia University, he dined out in various parts of Manhattan and, between meals, worked for the Modern Language Association. He currently lives in Tokyo, where he works in advertising and maintains the Tokyo Food Page on the World Wide Web. He can often be seen in restaurants around Tokyo sampling unusual and savory dishes.