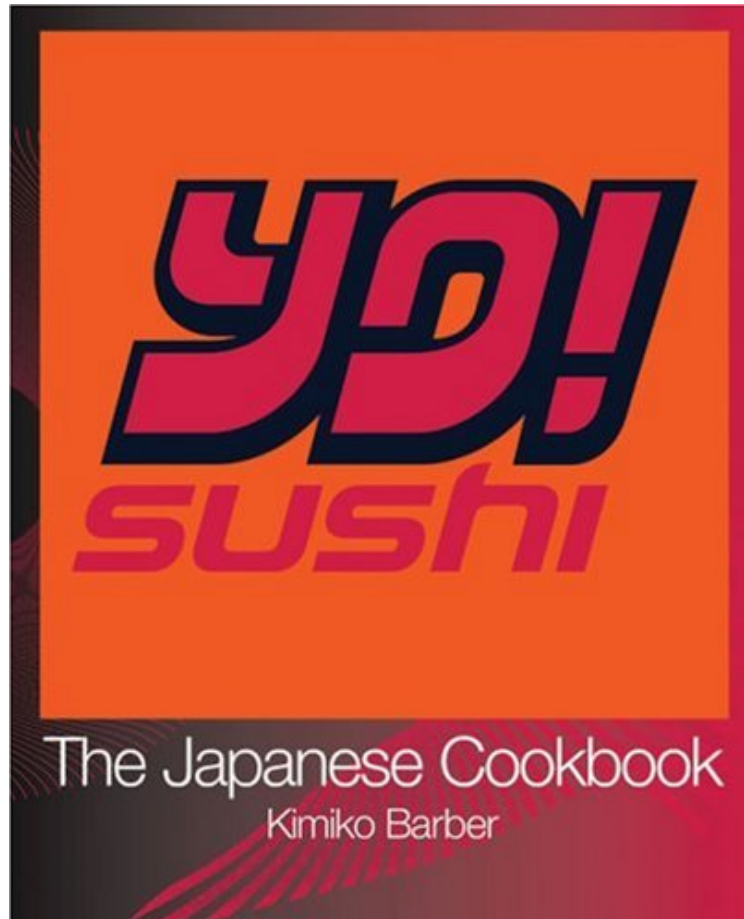


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YO! Sushi: The Japanese Cookbook

Kimiko Barber

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Kimiko Barber : YO! Sushi: The Japanese Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised YO! Sushi: The Japanese Cookbook:

3 of 4 people found the following review helpful. Yo Sushi Cookbook By Spider Monkey 'Yo Sushi' is a wonderful book showing the techniques and method of Japanese cooking. It is clear to cook from and the direction and explanations are excellent. There is a brief introduction to Sushi and Japanese cooking and the terms used etc and then it's on to the recipes, which covers some from the restaurants and a few additional ones for this book. This book gradually increases in difficulty as you progress through the recipes and by the end you should be a fairly competent home sushi cook. This is beautifully illustrated with mouth watering photography and the overall design and format is very pleasing on the eye. If you like Sushi and always fancied giving it a try then this is the place to start and before long you'll be creating your own mini masterpieces to delight in and enjoy. Feel free to check out my blog which can be found on my profile page. 2 of 3 people found the following review helpful. Over 100 recipes, all wonderful! By BioBennett Didn't get it here, but I feel the need to tell you about this wonderful book! This book makes complicated

dishes approachable and fun to cook. I've been picking about 2 new recipes a week to try out and they've all been wonderful. I would recommend this book over many of the alternatives, especially for the price. Some books may have more recipes, but likely, they have fewer worth while recipes. Buy it!

YO! Sushi: The Japanese Cookbook brings YO!'s delicious Japanese dishes to the home and shows you how easy it is to make your own sushi and other Japanese fare. This eye-popping book includes YO!'s most popular dishes: california rolls, salmon maki, prawn yaki soba, and chilled roasted aubergines. Original recipes encourage readers to expand their repertoire and enjoy a range of flavorsome dishes. Learn to cook soy-marinated chicken, make healthy salads such as beetroot with sweet vinegar, and impress friends with red snapper rice. Written by renowned Japanese food expert Kimiko Barber, this cookbook includes 120 delicious recipes. Forget complicated rolling or bizarrely named ingredients; Kimiko explains all the terms and shows how to make sushi rolls and other dishes through step-by-step photography. No recipe takes more than 30 minutes of preparation or requires special cooking techniques. The book is divided into six color-coded sections which reflect YO!'s famous colored plates, taking the reader chapter by chapter from novice to samurai so that you can work your way up the rungs until you're rolling with gusto.

'It is so well conceived that it will take you from novice to samurai in just a few mouth-watering steps.' The Sunday Business Post
About the Author Kimiko Barber teaches Japanese cooking. She is the author of Easy Noodles, nominated for The Guild of Food Writers Award 2003; The Japanese Kitchen; and Sushi: Taste and Technique; winner of the bronze award for Best Food Book in the Jacob's Creek World Food Media Awards.