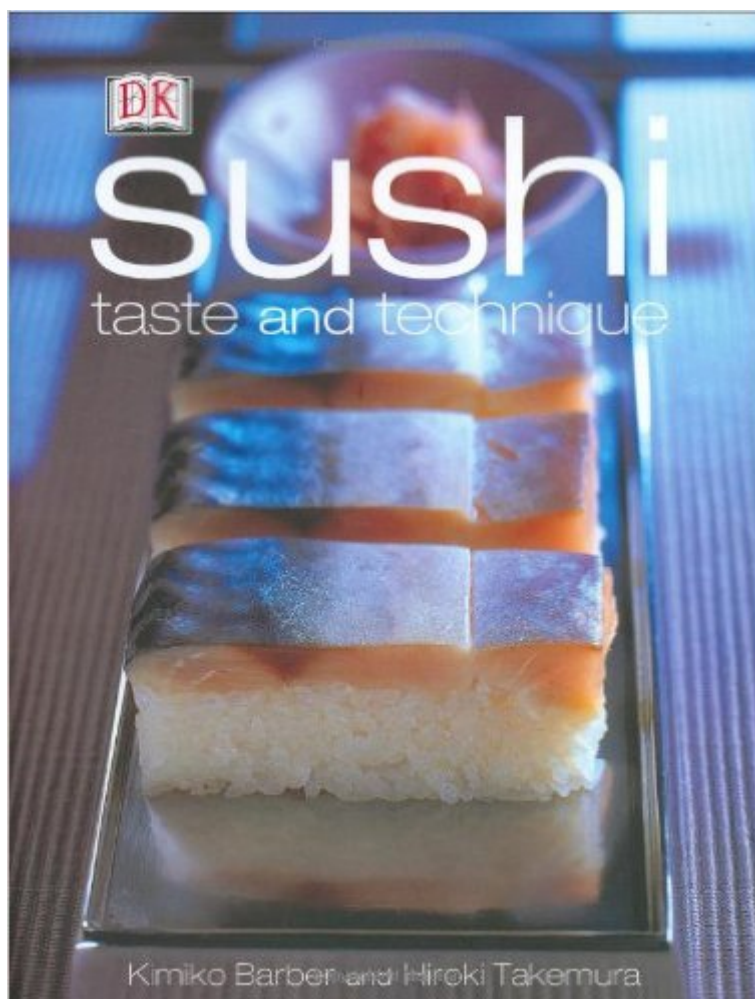


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Sushi: Taste And Techniques



Synopsis

This beautifully illustrated guide will enable readers to master and appreciate the art of sushi. The quintessential book for any sushi lover, *Sushi: Taste and Technique* shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi.

Book Information

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Customer Reviews

This book is maybe too much for the beginning sushi lover (more pun than truth), but certainly a necessary choice for the avid connoisseur. Not only are the pictures, recipes and descriptions astounding, but they offer some insight into the lesser discussed topics, such as: how to serve up Octopus fresh, or how to cut your fresh fish for sushi. DIFFERENT kinds of fish - flat fish, makrel, tuna, it's all in here. I have a good collection of sushi books, and this by far outranks them all. I first began to appreciate sushi in the mid 80's, began making it for myself in the 90's and these days I fine tune my interest. I highly recommend this book. If you are unsure, teeter-tottering, or considering getting this as a gift for someone else - doubt no more. This baby rocks. ;)

If you only buy one book about Sushi, this would be my recommendation. Not only do you learn all the basic techniques, there are detailed instructions and full-color pictures to show you every major step in the entire process. This book also has a section on the history of sushi, information on the

utensils, ingredients and fish used to make sushi. You will learn to make scattered, stuffed, pressed, rolled and hand-formed sushi. A special section also describes etiquette, problems and solutions and information on the sushi bar experience. A directory of sushi bars and a great index complete the package. Look for bonito fish flakes and kombu to order with this book. sells both and you need those basic ingredients to make the stock and rice. If you can't find them at your local market this book also has a list of Japanese retailers and fish suppliers. Also look for Dried Seaweed in sheets and a bamboo rolling mat.~The Rebecca Review

Wow -- this book is not just for sushi, but for seafood technique, period. Full of color photos, with, for instance, several different species of fish shown with dotted lines as a cutting guide ... a glossary of Japanese terms, how to prepare the usual condiments (also shown in color photographs). I just want to keep this around as a reference! Or, maybe that's just an excuse?

I only have 2 or 3 books on sushi, and so far this one is the best. Great pictures, easy uncomplicated directions that work, and a really broad range of sushi types and the many ways to prepare it. The fish and shellfish pictures are really good, with directional lines overlayed to show you where to cut. The book is set up well and easy to navigate. And has the best and quickest sushi rice recipe I've found in books and on the net. I nailed the rice on my first try. There's a lot more in the book than just Sushi. There are so many recipes for other dishes served at Sushi restaurants, you'd have to be in Japan to see them all. Awesome book. David.

I've been on a tear lately and really encouraged by my first attempt to make sushi at home based off internet information. Having overcome the first initial fear of messing it up, I immediately started looking for a reference book that explored not just recipes, but also the "why's and what's" of sushi. Despite coming home late the night it was delivered, I stayed up even later to start reading it. I'm impressed. The recipes are accessible, though some had ingredients I know I can't get locally where I live. I'm thinking lotus root and flying fish roe. That's ok, I live in the country but work in a small city, I'm used to searching for what I need. Just the recipe section alone taught me so much about sushi. I had no idea there even was such a thing as "scattered sushi", and neither did any of my sushi loving coworkers! My only wish is that they had a few more recipes, it seemed like each section/style of sushi recipes was a bit thin, but I attribute that to a book that seeks to cover all bases in one space. I also appreciated the sections on history of, ordering out, and serving of sushi at home. I'd definitely recommend this as a helpful and interesting entry-level book for people who

want to bring more sushi into their home-lives. Well written and beautifully photographed, it's a winner.

No other work that I have ever laid my hands on has been such a masterful treatment of sushi, unless that work was a hefty tome that would end up languishing on a shelf. This book covers everything anyone from a beginner to a master would need, and does it in a total size that you can pack with you on a trip or in any kitchen. What you get: -History. It makes a massive difference to your sushi appreciation, and your cooking, when you know where sushi came from. Vinegar-laden rice began as a preservation method, protecting fresh coastal fish for inland transport. Tips like these provide insight into why you prepare sushi the way you do, that no simple ingredient list can ever convey. -Information. Not only do you get a breakdown of traditional and modern ingredients and tools, but also thorough breakdowns of why you use what items and what the pitfalls may be- for example, how the "wasabi paste" in your local market probably isn't wasabi. -Building blocks. It's been said that you can put basically anything into a sushi roll, so where a book really needs good focus is on preparing the rice, technique for rolling, and generally everything before the "recipe" of what to throw in the roll. This book includes all the building blocks in the necessary detail. -Plenty of advanced tips. Individual butcher diagrams of common fish and how to prepare them. Recipes to put your fundamentals into practice are delicious and well placed, from the simple to the nearly impossible. Tool lists include all of the rare, authentic, and historic items so even a master chef might find a piece to experiment with. Simply put, if you want to make or enjoy sushi, you need this book now. No other work is even close to being this concise, while maintaining the proper depth of information.

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