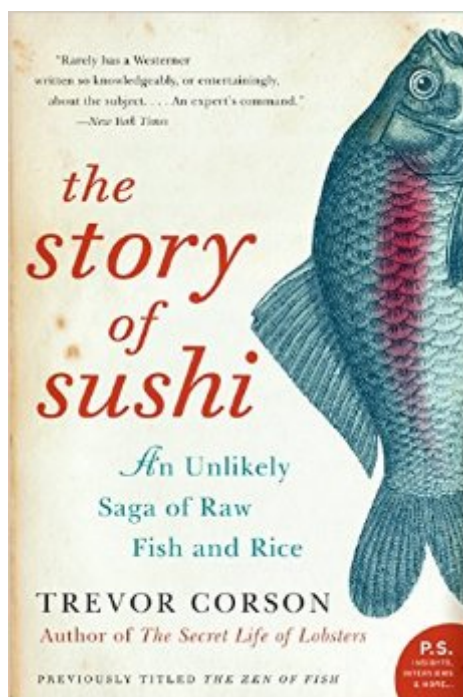


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# The Story Of Sushi: An Unlikely Saga Of Raw Fish And Rice



## Synopsis

A New York Times Editor's Choice Everything you never knew about sushi " its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

## Book Information

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## Customer Reviews

This is a book, I think, for lovers of the American-style sushi joint. This is for people who judge a hot new sushi place on the different and exciting kinds of rolls they serve, and for people who think a "Volcano Roll" or a "Mango Chutney Roll with Spicy Curry Sauce" sounds like a delectable treat. On the other hand, if the words "Edo mae," "Otoro" or "Omakase" have any meaning to you, if the yellow insides of a sea urchin start your mouth drooling instead of gagging, you are probably best off staying away. Trevor Corson's "The Story of Sushi" is not a pure history book, but instead flip-flops between sushi history in Japan and its development in the US and between telling the story of a class of students enrolled at the California Sushi Academy. The California Sushi Academy

offers a 12-week course that circumvents the traditional multi-year apprenticeship system of Japan and delivers sushi-bar ready sushi chefs who are able to meet the current high demand at US restaurants. From amongst the students Corson chose to follow Kate as his main character. A young woman of around twenty, Kate lacks confidence, has an unspecified eating disorder, is shy and inward, is terrified of her own sushi knives, has no cooking skills and is disgusted at the idea of touching a raw fish, much less cutting one. Directionless and unsure of herself, Kate borrowed money from her parents to attend the sushi school on somewhat of a whim, hoping for a career where she could socialize with customers as her main concern. Kate is where the book starts, with chapter one, page one, and Kate is where the book fell apart for me.

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