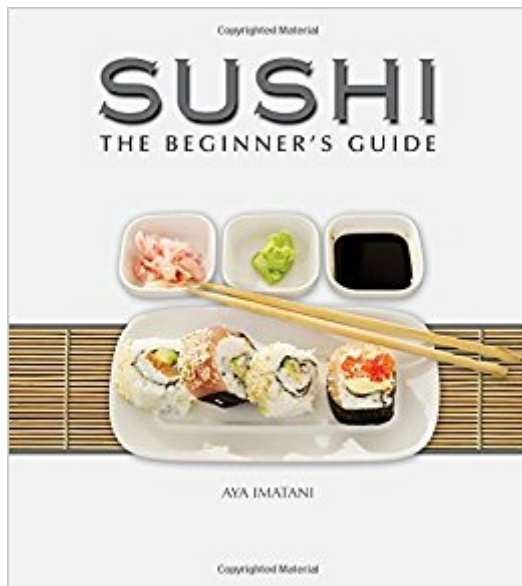


The book was found

Sushi: The Beginner's Guide



Synopsis

Now, anyone can go from sushi novice to sushi samurai--slicing, filleting, and making rolls like a master! Never before have the techniques of this most popular Asian cuisine been as attractively presented, as easy to follow, and as temptingly photographed as they are in this beginner's guide. With the help of an unbelievable number of close-up photos, expert Aya Imatani virtually takes would-be chefs by the hand, leading them through every delectable step of the process. She discusses all the tools, foods, and paraphernalia; lays out the methods for making vinegars and sauces; and demonstrates how to make sashimi creations so special they aren't even found in many sushi bars. The menu of sushi recipes is expansive, encompassing hosomaki, sailmaki, and all-vegetarian varieties. You will even learn all the right Japanese names for each dish. And everything seems wonderfully doable. The big finish: Aya's specials, the kind of dishes you'll never find in sushi bars--such as Sushi Cake (Chicken & Teriyaki) and Temarizushi (made of tuna, salmon, and avocado)--but that a Japanese mother or grandmother would make for her own family.

Book Information

Hardcover: 128 pages

Publisher: Imagine Publishing, Inc. (August 1, 2009)

Language: English

ISBN-10: 0982293968

ISBN-13: 978-0982293966

Product Dimensions: 8.3 x 0.6 x 9.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 153 customer reviews

Best Sellers Rank: #15,270 in Books (See Top 100 in Books) #1 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood](#) #5 in [Books > Cookbooks, Food & Wine > Cooking Methods > Raw](#) #5 in [Books > Cookbooks, Food & Wine > Asian Cooking > Japanese](#)

Customer Reviews

Sushi has been a part of Aya Imatani's life since she was a child. Her father owned a sushi bar in Kobe, Japan, and she now runs her own catering business.

This is a great starter for those who want to try out this line of cooking. Easy-to-use & easy to follow. My sis ,niece & 2 girls had a great time putting a meal together SIMPLE & EASY

We've already made a few of the recipes from this book. We feel like pro's now!

This is a great crash course in sushi making. We followed the directions for rice and were rewarded with perfect results. Beautiful pictures and easy to use instructions.

Great book for the beginner. Gives a lot of good, needed info.

Very nice guide for the beginner sushi chef, it gives you all of the basics that you will need to succeed!

Great book for beginner's. I bought to give me some idea's to make my own sushi.

This is a great book for people who are starting out wanting to make sushi at home. It has a lot of pictures which is something I want in a book like this. And also has great instructions!

Very nice book, good historical info, and also good ideas and traditional up through modern. very nice for use or just knowledge. I cook with mine.

[Download to continue reading...](#)

Sushi Cookbook: 101 Delicious Sushi Recipes for Beginners to Make Sushi at Home
Sushi: The Beginner's Guide
French-English/English-French Beginner's Dictionary: A Beginner's Guide in Words and Pictures (Barron's Beginner's Bilingual Dictionaries)
The Complete Guide to Sushi and Sashimi: Includes 625 step-by-step photographs
Kawaii Doodle Class: Sketching Super-Cute Tacos, Sushi, Clouds, Flowers, Monsters, Cosmetics, and More
Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer
First Book of Sushi (World Snacks)
The Story of Sushi: An Unlikely Saga of Raw Fish and Rice
Poke: Hawaiian-Inspired Sushi Bowls
Get Jiro: Blood and Sushi
Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi & More
Japanese Cookbook: Authentic Japanese Home Cooking Recipes for Ramen, Bento, Sushi & More (Takeout, Noodles, Rice, Salads, Miso Soup, Tempura, Teriyaki, Bento box)
Sushi: Taste and Technique
Vegetarian Sushi Secrets: 101 Healthy and Delicious Recipes
Japanese Takeout Cookbook
Favorite Japanese Takeout Recipes to Make at Home: Sushi, Noodles, Rices, Salads, Miso Soups, Tempura, Teriyaki and More (Takeout Cookbooks 6)
The Complete Book of Sushi
Sushi: Taste and Techniques
Sushi The Ape And The Sushi Master: Cultural Reflections Of A

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)