

Carolina Sushi [PDF]

Celeste Heiter

Sushi Lover's Cookbook Yumi Umemura.2012-07-10 Make classic sushi along with more artful and exotic rolls with this illustrated sushi cookbook. In this sushi making book, Japanese cooking expert Yumi Umemura offers eighty-five recipes that combine sushi rice with ingredients ranging from its time-honored partners to unexpectedly delicious ingredients--such as Thai fish sauce, sun-dried tomatoes, cooked meats like roast beef or chicken and French ratatouille--that infuse Japanese sushi with an unexpected and international flair. Sushi Recipes include: Seared Tataki Beef Sushi Tempura Sushi Four Color Rolls Two-Cheese Tuna Salad Rolls Simple Mushroom and Chicken Sushi Rice Poached Egg Sushi Rice Salad Prosciutto Rolls Tuna Tartare Gunkan Sushi Avocado Sesame Rolls Thai Shrimp Sushi Parcels Korean Kimchi Sushi Rolls Whether making the classic thick rolls, thin rolls, or experimenting with one of Umemura's fun and easy-to-make inventions such as ball or pizza sushi, The Sushi Lover's Cookbook is the one sushi cookbook fanatics need to guide them to sushi nirvana.

Sushi Minori Fukada,Kit Shan Li.2013-08-13 For the uninitiated, sushi restaurants can be intimidating. But no more. Just like its irresistible predecessor Dim Sum, Sushi can be tucked into a purse or pocket for instant-expert reference. Fifty of the most popular sushi items are presented as colorfully as a Japanese restaurant's display case with clear photographs for easy identification, descriptions of flavors and textures, and phonetic pronunciations. Icons distinguish whether sushi is cooked (like unagi) or is vegetarian (like the cucumber roll). Covering nigiri, maki, and a few unusual sushi items (blowfish, anyone?), Japanese foodophiles can take it easy by ordering the crowd-pleasing California Roll, or go for broke and sample uni (sea urchin), an acquired taste, but a favorite of any sushi-lover worth their tobiko. With a short history of sushi, ordering and eating etiquette, and a simple glossary of out-of-the-ordinary ingredients, Sushi is the definitive guide to one of Japan's most intriguing culinary specialties. Itadakimasu! (enjoy).

Sushi For Dummies Judi Strada,Mineko Takane Moreno.2011-03-31 Demystify the sushi bar experience Stuffed with tips and tricks - you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making - and make it fun! Discover how to: * Find the right equipment and ingredients * Understand the special language of sushi * Make fragrant sushi rice * Prepare vegetarian and fish-free recipes * Dish up sushi-friendly drinks and

side dishes

The Sushi Book Celeste Heiter.2007-06 In this beautifully illustrated book, you will find everything you need to know about sushi, from how to choose and order it, to how to eat it. You will even learn how to make it at home. And if your efforts in the kitchen inspire you, how to become a sushi chef. Along with the history, evolution, and art of sushi, sections include nutritional value, health benefits, and safety concerns. The pronunciation guide, together with a thirty-nine-page sushi glossary and a reverse dictionary, are especially helpful in identifying and ordering sushi. Taken in leading sushi restaurants, full color photographs enhance your journey into the world of sushi. You will also discover the answer to such fascinating questions as whether or not sushi originated in Japan, the ideal temperature for serving sake, and how sushi knives are made. Whether you're a sushi virgin or a sushi veteran, by the time you finish reading *The Sushi Book*, you will be a sushi connoisseur!

The Sushi Economy Sasha Issenberg.2007 Journalist Sash Issenberg traces sushi's journey from Tokyo street snack to global delicacy, in this fascinating history. Issenberg examines not just the foodstuff itself, but the history, economics and businesses behind the famous fish recipes. It covers topics including the birth of modern sushi, the mysterious underworld of pirates and the tuna black market, Nobu Matsuhisa and what sushi chefs really do behind the bar. It jumps from Mediterranean docks to tuna-auctions to cargo holds to Shanghai streets, all the while making a surprising case against eating local.

Chop Suey and Sushi from Sea to Shining Sea Bruce Makoto Arnold,Tanfer Emin Tunç,Raymond Douglas Chong.2018-06-15 The essays in *Chop Suey and Sushi from Sea to Shining Sea* fill gaps in the existing food studies by revealing and contextualizing the hidden, local histories of Chinese and Japanese restaurants in the United States. The writer of these essays show how the taste and presentation of Chinese and Japanese dishes have evolved in sweat and hardship over generations of immigrants who became restaurant owners, chefs, and laborers in the small towns and large cities of America. These vivid, detailed, and sometimes emotional portrayals reveal the survival strategies deployed in Asian restaurant kitchens over the past 150 years and the impact these restaurants have had on the culture, politics, and foodways of the United States. Some of these authors are family members of restaurant owners or chefs, writing with a passion and richness that can only come from personal investment, while others are academic writers who have painstakingly mined decades of archival data to reconstruct the past. Still others offer a fresh look at the amazing continuity and domination of the “evil Chinaman” stereotype in the “foreign” world of American Chinatown restaurants. The essays include insights from a variety of disciplines, including history, sociology, anthropology, ethnography, economics, phenomenology, journalism, food studies, and film and literary criticism. *Chop Suey and Sushi from Sea to Shining Sea* not only complements the existing scholarship and exposes the work that still needs to be done in this field, but also underscores the unique and innovative approaches that

can be taken in the field of American food studies.

Explorer's Guide Myrtle Beach & South Carolina's Grand Strand: A Great Destination: Includes Wilmington and the North Carolina Low Country Renee Wright.2012-03-05 Consistently rated the best guides to the regions covered...Readable, tasteful, appealingly designed. Strong on dining, lodging, and history.—National Geographic Traveler This new guide covers both Myrtle Beach and its neighbors over the North Carolina border, including the fascinating seaports of Wilmington and Southport, a compact area that takes under three hours to drive from end to end but offers a wealth of different vacation options and activities. Distinctive for their accuracy, simplicity, and conversational tone, the diverse travel guides in our Explorer's Great Destinations series meet the conflicting demands of the modern traveler. They're packed full of up-to-date information to help plan the perfect getaway. And they're compact and light enough to come along for the ride. A tool you'll turn to before, during, and after your trip, these guides include chapters on lodging, dining, transportation, history, shopping, recreation, and more; a section packed with practical information, such as lists of banks, hospitals, post offices, laundromats, numbers for police, fire, and rescue, and other relevant information; maps of regions and locales, and more.

Sustainable Sushi Casson Trenor.2009-01-13 Sustainable Sushi answers the question on the minds of millions who enjoy eating fish: how can we indulge the desire to dine well while keeping our health and the health of the oceans in mind? With painstaking research found in no other book on the market to date, this pocket-size guide profiles dozens of the most common fish and shellfish one might encounter at a sushi bar, details where and how they are caught, whether or not they are safe, and how they figure in the current fishery crisis. Written by a fishery and sustainability expert who was himself netted long ago by the allure of Japanese cuisine, Sustainable Sushi offers simple, clear explanations of such topics as mercury and PCB levels, overfishing, and species extinction. Attractively designed and featuring quick facts, maps, photos, and illustrations, the book was written for both the novice and the seasoned sushi fan. In a storm of seafood shortages and frightening statistics, Sustainable Sushi shows readers how to enjoy the sushi bar without guilt. Sustainable Sushi official website: <http://www.sustainablesushi.net/>

The Little Black Book of Sushi Day Zschock. Here are the raw facts about sushi, from history and etiquette to tips and recipes. Become a satisfied customer and an inspired sushi chef with this ultimate guide! A great book for any sushi lover!

The Complete Book of Sushi Hideo Dekura,Brigid Treloar,Ryuichi Yoshii.2005 The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: * Sushi rolls * Nigiri-

zushi * Molded sushi * Hand-rolled sushi * Vegetarian sushi * Chirashi-zushi * Wrapped sushi * Shushi rice in fired-tofu bags
* Sushi in a bowl * New sushi * Drinks, sauces and side dishes

Insiders' Guide® to North Carolina's Mountains Constance E. Richards, Kenneth L. Richards. 2020-03-13 Insiders' Guide to North Carolina's Mountains is the essential source for in-depth travel and relocation information to the region that includes Asheville, Biltmore Estate, Cherokee, Blue Ridge Parkway, and other nearby environs. Written by a local (and true insider), this guide offers a personal and practical perspective of the area and its surrounding environs.

D.K.'s Sushi Chronicles from Hawai'i Dave Kodama. 2009-03-01 Fresh, innovative Japanese-inspired fare from one of Hawaii's most adventurous and renowned chefs. In this collection of favorite dishes from his celebrated restaurant, chef D.K. Kodama teaches readers how to recreate exquisite Asian fusion cuisine in their own kitchens. His unique global approach masterfully blends Asian, Hawaiian, American, and European ingredients and techniques in dishes that are as visually spectacular as they are delicious.

Sushi Party Ken Kawasumi. 2021-03-09 The ultimate finger food, cute and colorful sushi is perfect for entertaining! Easy to eat, gorgeous to look at, and healthy, too--it's no wonder sushi is one of the world's favorite foods. This book shows you the simple techniques used to make kawaii decorative sushi that will delight everyone who sees them! Renowned Japanese sushi chef Ken Kawasumi has assembled 55 super-cute sushi recipes, including: Adorable animals, including turtles, monkeys, swans, pandas and dolphins Fabulous flowers, including cherry blossom, hibiscus and chrysanthemum Colorful rolls that look like watermelon slices, ice cream sundaes and Japanese dolls Stunning sushi rice-bowl art, including a breathtaking landscape of Mount Fuji Each recipe has detailed step-by-step instructions with photographs showing the individual stages, assembly techniques and the finished dish. There is also a comprehensive guide to basic sushi rice preparation, rolling techniques and handling seafood safely. The glossary sorts the sushi creations by color, allowing you to easily plan your theme and color-coordinate your party. If you're looking for a cute and crafty way to liven up a special occasion and impress your guests, look no further!

The Story of Sushi Trevor Corson. 2009-07-01 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.

Southern Fried Sushi Jennifer Rogers Spinola.2011 Hold on for a wild ride as Shiloh loses all she once prized and is left with the reality of all she once rejected.

A Visual Guide to Sushi-Making at Home Hiro Sone,Lissa Doumani.2014-04-15 From the James Beard Award-winning chefs, an all-inclusive, visual handbook for sushi lovers who want to make sushi affordably and confidently at home! This gorgeously accessible book includes popular sushi, sashimi, and sushi-style recipes by the husband-and-wife restaurant team of Hiro Sone and Lissa Doumani. More than 175 photographs feature beautifully finished nigiri, rolls, and ingredients in step-by-step sequences that visually demonstrate basic sushi cuts and shaping fundamentals. Packed with essential sushi knowledge—including profiles of the sixty-five fish and other key ingredients of sushi, recipes for staples such as dashi, and lessons in basic beverage pairing—this comprehensive yet stylish book will appeal to any fan of sushi or Japanese culture. “The visuals running throughout the book are exciting, and the concise instructions help make this book ideal for anyone with an interest in making sushi.” —Publishers Weekly “The instructions are detailed and accompanied by step-by-step photos . . . A great introduction for us beginners.” —The Kitchn

Stuff Every Sushi Lover Should Know Marc Luber,Brett Cohen.2019-12-03 A pocket guide with everything you need to know to enjoy sushi at a restaurant or at home. Sushi is one of the most popular foods in the world, but fans of this Japanese cuisine know there’s more to learn beyond the maki roll lunch special at your favorite restaurant. Within the pages of this pocket-sized guide, you’ll find information, how-tos, and trivia for sushi lovers of all levels. Experts and newbies alike will learn • Types of Sushi Fish and Their Origins • How to Cook Rice Like a Sushi Chef • Sushi Etiquette • How to Select and Store Sushi-Grade Fish • How to Expand Your Sushi Palate Plus a glossary of essential sushi terms; tips for pairing sake, beer, and wine with sushi; step-by- step instructions for making sushi at home and hosting a sushi party; and more!

The Zen of Fish Trevor Corson.2007-05-29 Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, the bizarre behavior of the creatures that compose it—is revealed in this entertaining documentary account by the author of the highly acclaimed *The Secret Life of Lobsters*. When a twenty-year-old woman arrives at America's first sushi-chef training academy in Los Angeles, she is unprepared for the challenges ahead: knives like swords, instructors like samurai, prejudice against female chefs, demanding Hollywood customers—and that's just the first two weeks. In this richly reported story, journalist Trevor Corson shadows several American sushi novices and a master Japanese chef, taking the reader behind the scenes as the students strive to master the elusive art of cooking without cooking. With the same eye for drama and humor that Corson brings to the exploits of the chefs, he delves into the biology and natural history of the creatures of the sea. He illuminates sushi's beginnings as an Indo-Chinese meal akin to cheese, describes its reinvention in bustling nineteenth-century Tokyo as a cheap fast food, and tells the story of the pioneers who brought it to America. He shows how this unlikely meal is now exploding into the American heartland just as the long-term future of sushi may be

unraveling. The Zen of Fish is a compelling tale of human determination as well as a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

The Book of Sushi Kinjiro Omae, Yuzuru Tachibana. 1995 This is a guide for the lover of sushi, whether eating in restaurants or preparing it at home.

Food Lovers' Guide to® North Carolina's Outer Banks Elizabeth Wiegand. 2013-06-18 Food Lovers' Guides Indispensable handbooks to local gastronomic delights The ultimate guides to the food scene in their respective states or regions, these books provide the inside scoop on the best places to find, enjoy, and celebrate local culinary offerings. Engagingly written by local authorities, they are a one-stop for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including: • Food festivals and culinary events • Farmers markets and farm stands • Specialty food shops • Places to pick your own produce • One-of-a-kind restaurants and landmark eateries • Recipes using local ingredients and traditions • The best wineries and brewpubs

Sushi: The Beginner's Guide Aya Imatani. 2009-08-01 This easy-to-follow, beginner's sushi cookbook is the perfect how-to for making sushi at home in the comfort of your own kitchen. 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, saimaki, 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.

Sushi Ryuichi Yoshii. 1998 All about sushi - Equipment and utensils - Ingredients - Fish and seafood - Sashimi - Sushi rice - Sushi rolls - Nigiri-zushi - Vegetable sushi - New-style and decorative sushi - Sushi rice in fried-tofu bags - Sushi in a bowl - Leaf decorations - Soup - Health benefits.

Insiders' Guide® to North Carolina's Piedmont Triad Amber Nimocks, Julie A Hill and Associates LLC. 2010-10-19 A first edition, Insiders' Guide to North Carolina's Piedmont Triad is the essential source for in-depth travel and relocation information to North Carolina's Greensboro, Winston-Salem, and Highpoint region. Written by a local (and true insider), this guide offers a personal and practical perspective of North Carolina's Piedmont Triad and its surrounding environs.

Oishii Eric C. Rath. 2021-04-15 Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods—but they are also the most widely misunderstood. Oishii: The History of Sushi reveals that sushi

began as a fermented food with a sour taste, used as a means to preserve fish. This book, the first history of sushi in English, traces sushi's development from China to Japan and then internationally, and from street food to high-class cuisine. Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it. Written by an expert on Japanese food history, Oishii is a must read for understanding sushi's past, its variety and sustainability, and how it became one of the world's greatest anonymous cuisines.

The Encyclopedia of Sushi Rolls Ken Kawasumi.2001 Beautifully illustrated and marvelously complete, this full-color compendium of nearly 200 sushi rolls is equal parts technical guide and mouth-watering, culinary fantasy.

Insiders' Guide® to Raleigh, Durham & Chapel Hill Amber Nimocks.2010-07-01 A first edition, Insiders' Guide to Raleigh, Durham & Chapel Hill is the essential source for in-depth travel and relocation information to what is one of the fastest growing regions in the United States. Written by a local (and true insider), this guide offers a personal and practical perspective of the Raleigh, Durham, and Chapel Hill area.

Sushi Secrets Marisa Baggett.2012-09-26 Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In Sushi Secrets, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl Caterpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, Sushi Secrets will have you rolling delicious sushi like a pro in no time at all.

Healthy & Tasty Sushi Rolls and Onigiri Naomi Kijima.2006 Sushi has been a favorite food among the Japanese for centuries. In fact, the first mention of sushi in Japanese literature dates as far back as the 8th century. Now, this highly nutritious and tasty cuisine is increasingly becoming as much a part of the Western culinary scene as bagels, burgers and burritos. Not only is sushi served in our finest restaurants, but it has become readily available at the corner deli and on our local supermarket shelves. Today, we can choose from a wide variety of sushi specialties, including rice topped with seafood and nori (seaweed paper) rolls with assorted fillings and vinegar-flavored rice. As the taste for sushi and other Japanese dishes such as onigiri grows, more and more people want to try their hands at making these treats themselves. The sushi recipes included in this book explain how to prepare the following: fillings for nori rolls, standard nori rolls, thin nori rolls,

hand-rolled sushi, fillings for egg crepes, and fillings for sheets of fried tofu puss (aburage). The book also introduces recipes for onigiri, or rice balls, which are gaining in popularity in this country, and make delicious snacks or light meals to enjoy at home or on the go. The Japanese often accompany sushi rolls and onigiri with green tea or clear soup, and recipes for both are included here. The comb binding allows the book to lie flat, enabling the chef to follow the instructions with ease. Each recipe includes detailed directions and full-color photos showing the steps of preparation, as well as the finished dish.

Sushi Modoki iina.2019-11-01 An acclaimed Japanese vegan chef presents an innovative collection of recipes and techniques for making sushi, nigiri, rolls and more—all without meat. Sushi is perhaps the most iconic Japanese food. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat. Enter chef iina with her unique, all-vegan re-creations of classic sushi rolls and bites. She calls them Sushi Modoki—"modoki" being Japanese for "mimic." In iina's hands, tomatoes transform into "fatty tuna," mushrooms into "scallops," and carrots into "salmon"—with mind-boggling, irresistibly delicious results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: "fish" over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with "fish" and rice Oshi: pressed sushi Plus, you'll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with more than 50 recipes to "wow" vegans and sushi-lovers alike.

Insiders' Guide® to North Carolina's Outer Banks .2020-04-01 Written by a local and true insider, Insiders' Guide to North Carolina's Outer Backs is the essential source for in-depth travel and relocation information. Each guide is packed with useful tips on places to stay, restaurants, events, attractions, fun things to do with the kids, nightlife, recreation, shopping, local history, and much more--as well as information on real estate, education, health care, and more.

Sushi Master Nick Sakagami.2023-07-18 Learn how to source a variety of fish and make delicious sushi at home with the recipes and comprehensive techniques and fundamentals in Sushi Master.

Simply Sushi Steven Pallett.2004

Vegetarian Sushi Secrets Marisa Baggett.2016-10-11 Everybody loves sushi. Now vegetarians can fully enjoy it too! American sushi expert Marisa Baggett has been working passionately for years to perfect sushi recipes that take full advantage of the freshest garden vegetables, herbs, tofu, mushrooms and spices available at your local farmer's market or co-op. Her innovative use of sustainable ingredients like fresh asparagus, apple, daikon radish, basil, tomatoes, beets, corn, shiitake mushrooms and cucumbers set her sushi recipes apart from all others you may have seen. This vegetarian cookbook offers completely new ways for localvores to enjoy their community supported agriculture and market vegetables with sushi rice. This is the ultimate farm-to-table book with creative Asian flair! Marisa not only shows you how to make the usual thick and thin rolls but other types of sushi that are just as delicious—and even easier to make! These recipes are about combining

delicious rice with tantalizing pairings you might not have tried or thought of before, such as: Apple & daikon radish Cucumber & peanut Spicy carrot & tomato Pomegranate & basil Ginger & beet Summer corn & pickled okra Sweet potato & shiitake mushrooms Strawberry & rhubarb All of Marisa's sushi recipes are extra simple to make. For example, her Tempura Avocado Hand Rolls are a snap to put together—even if you've never made sushi before! Marisa starts by giving surefire recipes for making perfect sushi rice every time. She provides tips on which vegetables work best with sushi rice and how to create your own original combinations. *Vegetarian Sushi Secrets* is a gem of a Sushi cookbook that shows you how to make foolproof thin rolls, thick rolls, inside-out rolls, hand rolls, bowl rice sushi and many more in no time at all!

Get Started Making Fun Sushi Shirley Wong.2017-10-15 Turn an everyday favourite into an edible centrepiece with kawaii sushi creations from celebrity bento artist, Little Miss Bento, Shirley Wong. In this handy cookbook, Shirley shares fresh ideas for making deco sushi – dainty, attractive morsels of rice – that are not only a feast for the eyes, but for the palate as well. With illustrated step-by-step instructions to guide beginners and innovative recipes to excite experienced cooks, this book is suitable for cooks of any skill level.

Sushi Specials Oyamada Yasuto.2015-03-03 Master sushi chef Oyamada Yasuto offers a perfect fusion of East and West with a vibrant collection of recipes combining Japanese principles with fresh ingredients that will enable aspiring sushi chefs to prepare amazing dishes that any restaurant would be proud to call their own. From sashimi specials to fusion rolls to nigiri, gunkan, and inari, this giftable collection offers more than 50 recipes to try and savor. All recipes are beautifully photographed with clear how-to images, and those new to Japanese cooking will appreciate the introduction to basics, the descriptions of important ingredients, and the detailed explanation of key tools and resources.

Sushi Secrets Octopus Publishing Group.2005-08

The Complete Idiot's Guide to Sushi and Sashimi James O. Fraioli,Kaz Sato.2008 Sushi is one of America's favourite specialty foods. It's also one of the foods that home cooks are most nervous about trying. It's such a treat, but much too tricky to prepare at home. Or is it? *The Complete Idiot's Guide to Sushi and Sashimi* will have readers shouting 'domo arrigato.' In its pages, they'll find everything they need to know about making restaurant-quality sushi that they'll be proud to serve. Packed with all the essentials, this book provides step-by-step information on how to- Understand sushi-specific terms and techniques Discover the difference between nigiri-sushi and maki-sushi . . . and everything in-between Buy the freshest ingredients Handle raw food safely Use the proper equipment Prepare everything from rolls to rice Present these delectable dishes in an interesting and appetizing way Grab a pair of chopsticks and get ready to dig in, because *The Complete Idiot's Guide to Sushi and Sashimi* also offers 75 of the best recipes from master Chef Kaz Sato, owner of three popular sushi restaurants on the west coast. And best of all, readers can clearly see how each recipe should look, because the book includes a section of mouthwatering, four-colour photographs.

Sushi Mia Detrick.1981 The first book written in English on the art of Sushi, Sushi provides the curious with a detailed summary of the origins of sushi, a description of the sushi bar, sushi etiquette, and a veritable encyclopedia of knowledge on sashimi, rice, nigirizushi, makizushi, and Kansai-style sushi. Accompanied by stunning photographs, Sushi is sure to arouse the salivary glands of aficionados of this delicate cuisine as well as inform the curious about this age-old art.

Samurai Sushi Bobby Suetsugu.2005

Fondues and Hot Pots Susan Fuller Slack.2001 Whether it's a nod to 70s nostalgia or a return to the classic family get-together, these table-top treasures put the fun back into food. With the easy recipes in Fondues and Hot Pots, both novices and accomplished cooks can whip up savory, gourmet meals in minutes flat. These recipes hail from around the globe (Swiss Raclette and Thai Seafood Hot Pot both melt in your mouth), and are sure to delight your family as they choose, dip and sizzle their favorites. And since these tabletop meals require little last-minute preparation, you can skip the stress and join in the fun too.

Carolina Sushi Book Review: Unveiling the Power of Words

In a world driven by information and connectivity, the energy of words has become more evident than ever. They have the capacity to inspire, provoke, and ignite change. Such could be the essence of the book **Carolina Sushi**, a literary masterpiece that delves deep into the significance of words and their impact on our lives. Compiled by a renowned author, this captivating work takes readers on a transformative journey, unraveling the secrets and potential behind every word. In this review, we shall explore the book's key themes, examine its writing style, and analyze its overall effect on readers.

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Carolina Sushi Introduction

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