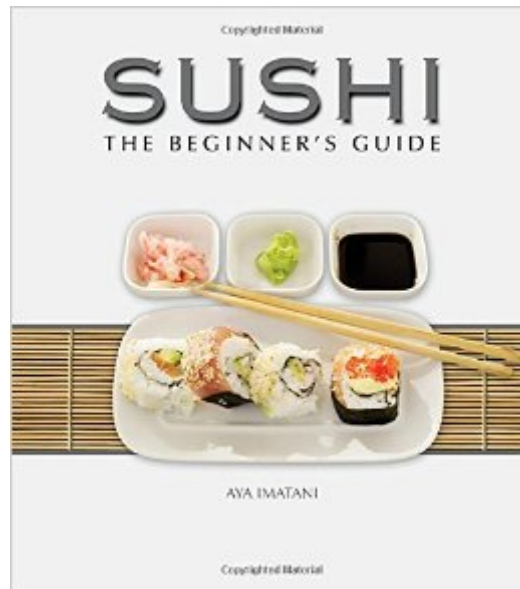


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# Sushi: The Beginner's Guide



## 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, 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.

## Book Information

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## Customer Reviews

I'm a sushi novice, so a friend bought this as a gift with a "kit". It was fun to read, and has some good recipes, but it didn't really have the best instruction. There are a ton of mistakes that the editor should have caught before this went to print. I will refer to it again for recipes, and the background information was very helpful. However, I ended up going online and found the information I was looking for, such as the basic instruction on how to roll the nori/rice on the mat! My first attempt was an absolute disaster. After visiting several sites with "how to" pictures and videos I am ready to try it

again because I realized I was doing it ALL wrong.

I buy a lot of cook books and instructional books through . This one is one of my top rated. It really is what the title indicates. I have done a lot of Asian cooking over the last few years. But most of it has focused on stir fry, soups, noodles, and fried things. I finally got around to wanting to learn about Sushi. And to be perfectly honest here, I was pretty much a Sushi virgin. I've eaten it a few times over the last 10 years, but never attempted to make it in any way. So after a little research on the net, I decided to get something a little more complete, that would start off with the basics and cover all the important stuff. Well... this book is indeed it. After reading the first few sections, visiting a local Asian grocery store, and purchasing a Sushiquik on ... I tackled the job. Strangely enough, everything came out great. Not liking anything about the concept of eating raw fish, I opted for the pre-cooked fake crab and some pre-cooked shrimp. In any case, as stated before, everything was excellent. Back on topic, it's a great book with a lot of good info in it. A great place to start.

I bought this as a gift. Flipped through it before giving it. Great layout, nice pictures, easy to follow steps, lots of different recipes and techniques detailed throughout. Great book for the price.

We have enjoyed learning to make Sushi recently and "Sushi: The Beginner's Guide" has been a great help so far. I would recommend it.

This is a good book with a little bit of the history, all the tools, and quite a few recipes. Good for beginners.

The author takes the time to explain not only the ingredients for making Sushi but also the tools. Lavishly illustrated with photos and good quality photos as well. The author takes you from making the rice to the finished product. A good book for a beginner like me.

Easy to follow to a detail, with great basic recipes. Essential for all sushi lovers and beginners in their own sushi making.

The author was more concerned with describing what the Japanese cognoscenti would prefer and looking down her nose at the more popular dishes the riff-raff would eat. Food is one of life's great joys, not an opportunity for snobbism. Being a dab hand in the kitchen and quite capable of

controlling all of my ten burners at once, I tried her recipe for sushi rice. I stuck to her procedure exactly, using an excellent grade of sushi rice, The results were disastrous. I am returning the book. It is nothing like its description. The chapters are disjointed and there seems to be no rhyme or reason to it other than to show the author as the daughter of a fine, but demanding, master. The photos were good, but everything was put in unexpected places.

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