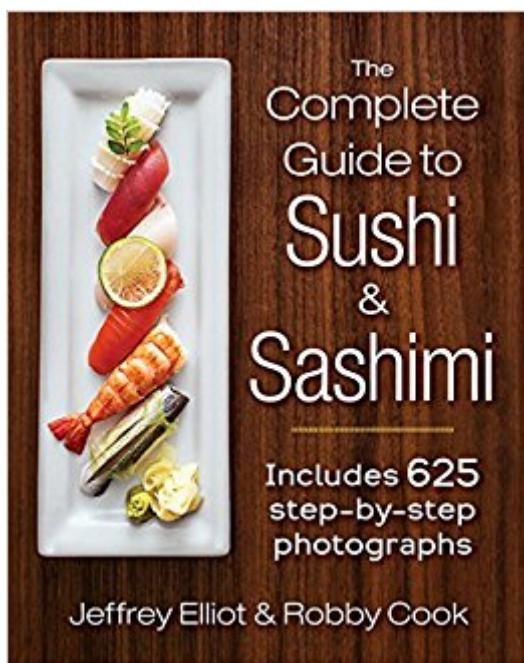


The book was found

The Complete Guide To Sushi And Sashimi: Includes 625 Step-by-step Photographs



Synopsis

These easy-to-follow recipes come from two of the leading experts in North America, who explain everything there is to know about sushi and knives. Sushi isn't tricky to make so long as you have the right utensils and instructions, and have the patience to get acquainted with the various techniques. All it takes is some practice and in no time at all, you'll be making sumptuous sushi that will wow family and friends. This incredible book provides all the information needed to get started--from ingredients and knives, to equipment, fish butchery, and plating techniques, making perfect rice and so much more. With full color throughout, lots of recipes, a very user-friendly concealed wire-bound hardcover binding, 500 photos and hundreds of tips and techniques, this sushi book is sure to become the go-to guide for sushi and sashimi lovers, novice and experienced alike. You'll learn about how vitally important knives are along with the differences between Japanese and Western equivalents and substitutes. Ingredients certainly take center stage and here Robby Cook shares his extensive experience whether he's sharing his expertise about Fluke (Hirame), Octopus (Tako) or Red Snapper (Tai). Sushi, maki, sashimi, nigiri, oshizushi--it's all here. From the California and Dragon Rolls we're all familiar with, to tantalizing clam and sea urchin recipes.

Book Information

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Customer Reviews

Cook, an executive sushi chef at N.Y.C's Morimoto restaurant, pools his talents with Elliot, a chef turned marketing executive, to create this wonderfully practical guide. Many home chefs love eating

sushi and sashimi in restaurants but are daunted by the idea of trying to make these dishes in their own kitchens. The goal of this book is to dispel the fear and teach sushi lovers how it's done, using 625 color photos and step-by-step instructions. It includes a brief history of sushi; a description of the tools and ingredients required; tips on buying, storing and butchering fish; and a comprehensive how-to section for sashimi and sushi. The authors explain how to make sushi rice, what knives to use, how to clean a bamboo roller, and how to prevent sticky rice from sticking to your hands. They also provide an assortment of recipes ranging from easy cucumber rolls to more complex dragon rolls, California rolls, and rainbow rolls. Each recipe contains useful tips, ideas for variations, and a list of equipment and ingredients required. These clear directions, coupled with numbered photos depicting the sushi crafting process from start to finish, make a sushi meal at home seem tantalizingly possible. (Publisher's Weekly 2015-11-20)

Jeffrey Elliot is a graduate of the Culinary Institute of America and has cooked at Le Cirque and Le Bernardin in New York, as well as being the executive chef of a group of 3 Japanese restaurants in Miami. He was Director of Culinary Relations for Zwilling J.A. Henckels, Demeyere and Staub as well as the executive chef for Zwilling J.A. Henckels U.S. Â Currently he is the President of Culinary Relations a full service marketing and PR firm specializing in Hospitality and Housewares. He is also the Co-Author of The ZWILLING JA HENCKELS Complete Book Â of Knife Skills. Robby Cook is the executive sushi chef at one of New York City's most respected and influential sushi restaurants.

Speaking as a Chef and always seeking to become better and ALWAYS remaining a student. To say I was Amazed on how well this book was done would not do it justice. Every aspect of this book is so well thought out and done; that Includes the contruction and binding. Other than going to Japan to learn these skills; I don't think there is amuch better way to get your Sushi start! From Home Cook to Chef you WILL learn a lot from these Holy pages! A personal thank you so much for it's creation!

detailed, very nice step by step guides with picture, talks about from fish to plate, utensils etc. absolutely nothing is missing. this books is complete guide from fish to sushi/sashimi. also don't judge a book by cover :) I was not impressed by cover but inside is a gold mine.!

A fantastic book for anyone looking to make their own sushi or simply to learn more about it! The

copy is very straightforward and interesting to read, contains much useful information (including histories of sushi and lessons in the Japanese names of the different types/etc), and never seems to drag on or become dull. The photos are of great quality and laid out nicely in the directions for a step-by-step guide in sushi-making. And lastly, the binding is wonderful. Instead of being your standard hardback cookbook which you need to prop open to read, this title lays down flat and contains rings for binding so that you never have to hassle with the pages. I really hope that more cookbooks will adopt this style to help readers in the kitchen.

As a CULINARY INSTITUTE of AMERICA, HYDE PARK, NY grad I can tell you hands down this is my sushi and sashimi bible. The pictures are so helpful and make it easy to replicate and understand the principles of the step by step process. I recently catered a wine and sushi party and was a little nervous because i do not have a lot of experience producing this kind of product. I researched every sushi book i could find and ultimately settled on this book, I produced 20 platters of sushi and sashimi that rivaled any good sushi chef. The step by step instruction and pictures made it a snap.I highly recommend this book as your sushi and sashimi bible, sincerely,Chef Arthur Mayo

Purchased this for our budding-chef daughter for the holidays. She has not stopped reading it and sharing it with the family. With amazing photos, clear explanations of the processes involved in making good sushi, and great recipes and ideas, this is an ideal gift (or present to yourself) for anyone who loves sushi, even if they aren't looking to make their own!

This was a gift and went great with the sushezi maker kit.

The recipes are easy to follow and are very valuable to help the want to be "chef."

Good book! Very practical and with good explanations.

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