



## Sushi: Taste and Techniques

By Kimiko Barber, Hiroki Takemura

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This beautifully illustrated guide will enable readers to master and appreciate the art of sushi. The quintessential book for any sushi lover, *Sushi: Taste and Technique* shows you all you need to know about this exceptionally delicious and healthy cuisine, how to locate the freshest ingredients, how to use the right equipment, and how to master the etiquette of eating sushi correctly. From makizushi to hand rolls to vegetarian versions, this book teaches you how to create any kind of sushi.

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## **Editorial Review**

From Library Journal

Although training is required to become a master sushi chef like Takemura, who first presided over London's Nobu and has worked at New York's Nobu, one can make versions of the dish at home. Together with Barber, who teaches Japanese and Asian fusion cooking, Takemura provides dozens of color photographs that show how to prepare step by step "scattered," stuffed, pressed, rolled, and hand-formed sushi. In addition, there are chapters on eating at a sushi bar and proper etiquette-helpful for anyone intimidated by the very idea-along with a section of basics covering equipment, ingredients, and techniques (the chapters on preparing fish would be useful to anyone who cooks it). The book concludes with a glossary, an international restaurant guide, and a listing of mail-order/online sources. This unique book is recommended for most collections.

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Review

"beautifully illustrated" and "explains everything you need to know about sushi ingredients, even sushi etiquette". Decanter

About the Author

Kimiko Barber teaches and cooks Japanese and Asian fusion cooking. After receiving formal training in Japan, Hiroki Takemura was chef at Nobu in New York and the head sushi chef at Nobu in London. He is currently planning to open his own restaurant.

## **Users Review**

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**Juan Hinkson:**

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