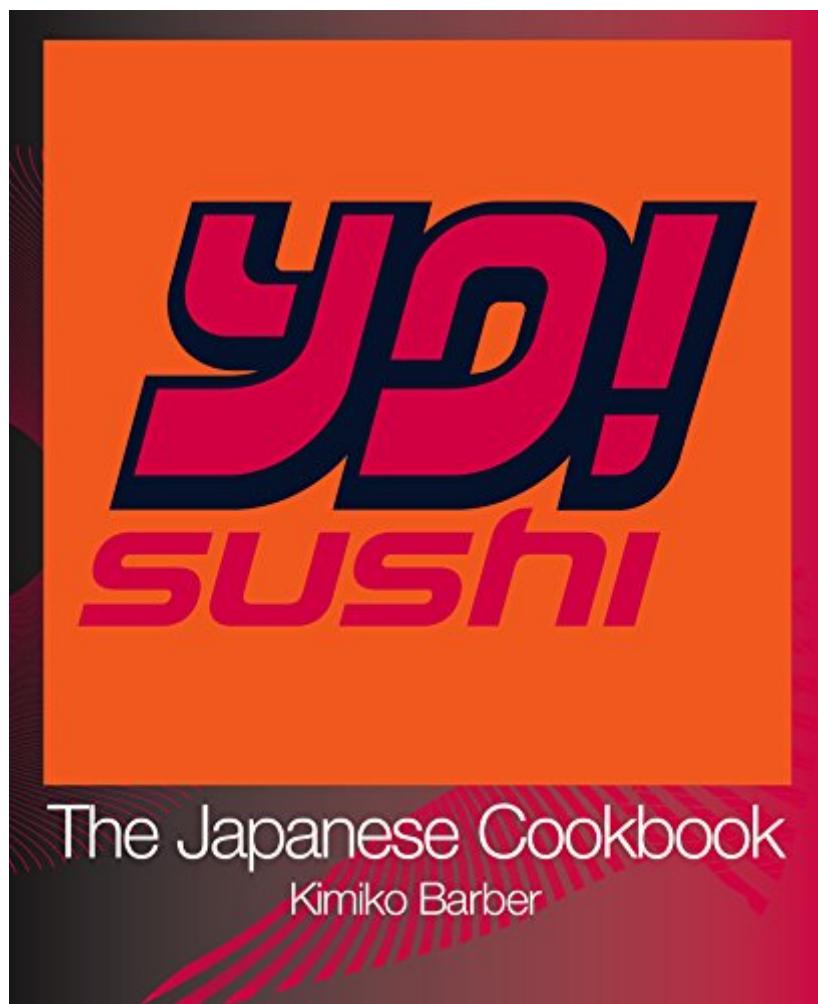


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YO Sushi: The Japanese Cookbook



Synopsis

YO! Sushi has transformed the concept of Japanese food and has created a revolutionary and unique dining experience. Conveyor belts filled with a rainbow of coloured plates carrying mouth-watering food prepared by chefs cooking in front of the diner have made sushi fun, funky and totally accessible. YO! Sushi: The Japanese Cookbook brings YO!'s delicious Japanese dishes to the home and shows you how easy it is to make your own sushi and other Japanese fare. This eye-popping book includes YO!'s most popular dishes: California rolls, salmon maki, prawn yaki soba and chilled roasted aubergines. Original recipes encourage readers to expand their repertoire and enjoy a range of flavoursome dishes. Learn to cook soy-marinated chicken, make healthy salads such as beetroot with sweet vinegar and impress friends with red snapper rice. Written by renowned Japanese food expert, Kimiko Barber, YO! Sushi: The Japanese Cookbook includes 120 delicious recipes. Forget complicated rolling or bizarrely named ingredients, Kimiko explains all the terms and shows how to make sushi rolls and other dishes through step-by-step photography. No recipe takes more than 30 minutes preparation or requires special cooking techniques. The book is divided into six colour-coded sections which reflect YO!'s famous coloured plates, taking the reader chapter by chapter from novice to samurai so that you can work your way up the rungs until you're rolling with gusto. The book is fully illustrated in YO! Sushiâ™s exuberant style: Crisp finished food photography, bright graphics, and atmospheric reportage shots bring the energy of the YO! experience to the reader.

Book Information

File Size: 5326 KB

Print Length: 192 pages

Publisher: Collins (February 25, 2010)

Publication Date: February 25, 2010

Sold by:Â HarperCollins Publishers

Language: English

ASIN: B003GUBIK2

Text-to-Speech: Not enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #1,000,876 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #140
in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Japanese #426 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #15080
in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

When we were in England we were impressed by a unique fast sushi restaurant that had conveyor belts running through the restaurant with colorful bowls of food. Just pick the one you want and they tally it up at the end. When I discovered the cookbook I was thrilled to be able to replicate my families favorites from our trip. The cookbook is easy to understand and follow, some of the items must be purchased at an Asian grocery and are not available at the main chain stores. So far the dishes have turned out well. It is a fun book to own.

'Yo Sushi' is a wonderful book showing the techniques and method of Japanese cooking. It is clear to cook from and the direction and explanations are excellent. There is a brief introduction to Sushi and Japanese cooking and the terms used etc and then it's on to the recipes, which covers some from the restaurants and a few additional ones for this book. This book gradually increases in difficulty as you progress through the recipes and by the end you should be a fairly competent home sushi cook. This is beautifully illustrated with mouth watering photography and the overall design and format is very pleasing on the eye. If you like Sushi and always fancied giving it a try then this is the place to start and before long you'll be creating your own mini masterpieces to delight in and enjoy. Feel free to check out my blog which can be found on my profile page.

Didn't get it here, but I feel the need to tell you about this wonderful book! This book makes complicated dishes approachable and fun to cook. I've been picking about 2 new recipes a week to try out and they've all been wonderful. I would recommend this book over many of the alternatives, especially for the price. Some books may have more recipes, but likely, they have fewer worth while recipes. Buy it!

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