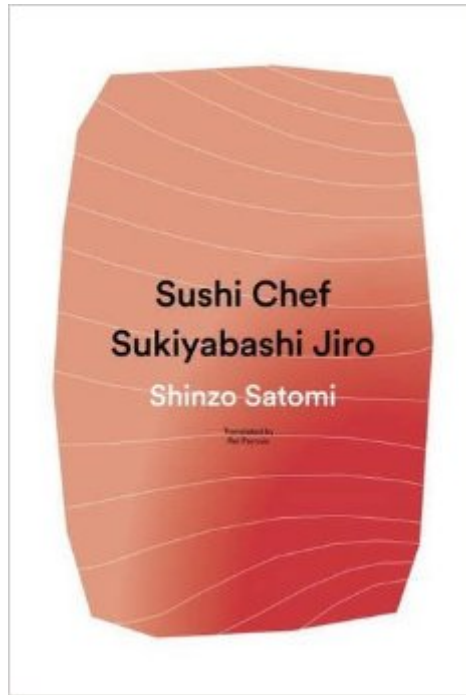


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Sushi Chef: Sukiyabashi Jiro



Synopsis

Revered restaurateur Jiro Ono's (Jiro Dreams of Sushi) extended chat on all things sushi shocked the industry and aficionados alike when it was first published in 1997 and has remained indispensable over the years thanks to his nonchalant revelation of top trade secrets. While first and last things cannot be so easily taught and the Sukiyabashi experience has stayed as unique as he warned with a wink, it is no exaggeration to call this book, finally available in English, the Bible of sushi chefs. Based on countless interviews over an extended period by a critic who had been better known for his comfort food expertise, marvelously retaining the maestro's pleasantly down-to-earth voice, and amply illustrated with color photos, here is a belated surprise gift to all serious lovers of sushi who must rely on the vernacular.

Book Information

Hardcover: 266 pages

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Average Customer Review: 5.0 out of 5 stars See all reviews (4 customer reviews)

Best Sellers Rank: #88,644 in Books (See Top 100 in Books) #32 in Books > Biographies & Memoirs > Ethnic & National > Japanese #43 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #182 in Books > Biographies & Memoirs > Professionals & Academics > Culinary

Customer Reviews

Much more detailed information than I have ever found written anywhere. I collect cookbooks and focus on Japanese cookbooks. From the view of seasons very best, freshest fish and shellfish, then best cutting to refined presentation, it's here. Also a quite lovely read.

This is a great handbook to study for a rising Chef and/or a lover of Japanese cuisine. It's long I'm still proud I read all 5000 something pages. My dream is to make great sushi!!

Full with information and behind story made it be more than a book with recipe. As a sushi chef it a

must have kind of book ^,,

To have a master chef detail his work is priceless. The added bonus is that Jiro is not only forthcoming but humorous.

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Sushi at Home: A Mat-To-Table Sushi Cookbook
Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!
Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef)
Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef)
The Young Chef's Mexican Cookbook (I'm the Chef)
First Book of Sushi (World Snacks)
The Complete Guide to Sushi and Sashimi: Includes 625 step-by-step photographs
Sushi: Taste and Techniques
The Complete Book of Sushi
Sushi For Dummies
The Story of Sushi: An Unlikely Saga of Raw Fish and Rice
Sushi: Food for the Eye, the Body and the Soul
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Oishinbo: À la Carte, Vol. 4: Fish, Sushi and Sashimi
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