

Yakitori

Chicken and Charcoal

The first cookbook from cult yakitori restaurant Yardbird in Hong Kong puts the spotlight on chicken - taking grilling to a whole new level. Chicken is the world's best loved meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Abergel has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Abergel's passion for skateboarding, he reveals the magic behind the restaurant's signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike.

Just One Cookbook

Robata means 'fireside cooking', taking its name from the charcoal grill commonly used in Japan to cook skewers of fish, shellfish, meat and seasonal vegetables, which has a unique impact on flavour. This beautifully-illustrated book introduces you to the art of this Japanese cuisine and teaches you how to cook this way in your own home, whether cooking on an authentic robata grill, your own barbecue or your oven grill. Choose from classic yakitori (chicken cooked on skewers), traditional Japanese fish robata dishes such as Miso Black Cod or a wonderful selection of vegetarian robata dishes. Then choose from the incredible selection of traditional side dishes, pickles and salads to accompany your robata, in this comprehensive cookbook of Japanese slow grilling recipes.

Robata

Have you ever accompanied an evening of game-playing with a bowl of salty chips or slabs of pizza? If so, you know that greasy fingers can be a distraction, with players interrupting the game to grab napkins or even lick their fingers—immediately before grabbing the communal spinner. *Gourmet Game Night* has the solution: instead of relying on conventional convenience snacks and standbys, you've got imaginative, homemade options; instead of greasy hands and game pieces, you've got mess-free, bite-sized snacks. Cookbook writer, magazine contributor, and culinary blogger Cynthia Nims offers inventive alternatives that make hands-clean dining easy, including: • Edible wrappers around savory centers (Shrimp Cakes in Shiso Leaves, page 66) • Bite-sized versions of unwieldy classics for easy grabbing between moves (Caesar Dip with Big Croutons and Romaine, page 18) • Edible bases to support tender ingredients (Tuna Tartare on Daikon Slices, page 58) • Innovative mini containers such as shot glasses for liquid fare (Chilled Avocado Soup with Roasted Poblano Cream, page 112) • Neat sweet treats paired with gooey dippers (Brown Butter Pound Cake with Caramel Dip, page 34) • And of course, party-friendly drinks poured by the pitcherful (Pomegranate-Mint Fizz, page 138) Cynthia Nims's creative and contemporary recipes will liven up any event where free hands are of the essence, whether you're gathering friends for a poker night, rolling those dice for a board-game party, spicing up your bridge club, planning a family Scrabble tournament, or impressing your book club or knitting group! Indeed, *Gourmet Game Night* proves that you don't need a fancy night on the town to have fun; instead, gather your friends for satisfying small bites—and hopefully a winning streak—at home. From the Trade Paperback edition.

Gourmet Game Night

“A beautifully photographed . . . introduction to Japanese cuisine.” —New York Times “A treasure trove for

... Japanese recipes.” —Epicurious “Heartfelt, poetic.” —San Francisco Chronicle “Expand a home chef’s borders” with this “essential guide to Japanese home cooking” featuring 100+ recipes—for seasoned cooks and beginners who crave authentic Japanese food (Martha Stewart Living). Using high-quality, seasonal ingredients in simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings, and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

Japanese Home Cooking

American grilling, Japanese flavors. In this bold cookbook, chef Tadashi Ono of Matsuri and writer Harris Salat share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso. Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, *The Japanese Grill* will have you grilling amazing steaks, pork chops, salmon, tomatoes, and whole chicken, as well as traditional favorites like yakitori, yaki onigiri, and whole salt-packed fish. Whether you use charcoal or gas, or are a grilling novice or disciple, you will love dishes like Skirt Steak with Red Miso, Garlic-Soy Sauce Porterhouse, Crispy Chicken Wings, Yuzu Kosho Scallops, and Soy Sauce-and-Lemon Grilled Eggplant. Ono and Salat include menu suggestions for sophisticated entertaining in addition to quick-grilling choices for healthy weekday meals, plus a slew of delectable sides that pair well with anything off the fire. Grilling has been a centerpiece of Japanese cooking for centuries, and when you taste the incredible dishes in *The Japanese Grill*—both contemporary and authentic—you’ll become a believer, too.

The Japanese Grill

In *Korean BBQ & Japanese Grills*, Jonas Cramby explores the best of Korean and Japanese barbecue – the techniques, philosophy and historical roots. He shares his favourite recipes, which include, among others, yakitori, yakiniku and izakaya-style classics.

Korean BBQ & Japanese Grills: Yakitori, yakiniku, izakaya

In the first comprehensive introduction to Japanese cooking for the U.S. market in two decades, Shimbo gently and authoritatively demystifies for Western cooks this elegant and tasty cuisine. A master teacher gives a clear, complete and delicious introduction to a world-class cuisine. 80 two-color illustrations.

The Japanese Kitchen

Winner of the IACP 2019 First Book Award presented by The Julia Child Foundation \“Like Madhur Jaffrey and Marcella Hazan before her, Naz Deravian will introduce the pleasures and secrets of her mother culture’s cooking to a broad audience that has no idea what it’s been missing. America will not only fall in love with Persian cooking, it’ll fall in love with Naz.” - Samin Nosrat, author of *Salt, Fat, Acid, Heat: The Four Elements of Good Cooking* Naz Deravian lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with Naz’s celebrated essays exploring the idea of home. At eight years old, Naz Deravian left Iran with her family during the height of the 1979 Iranian

Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect pot of rice. As they traverse the world in search of a place to land, Naz's family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia. In over 100 recipes, Naz introduces us to Persian food made from a global perspective, at home in an American kitchen.

Bottom of the Pot

In 1975, *Gourmet* magazine published a series on traditional Japanese food —the first of its kind in a major American food magazine — written by a graduate of the prestigious Yanagihara School of classical cuisine in Tokyo. Today, the author of that groundbreaking series, Elizabeth Andoh, is recognized as the leading English-language authority on the subject. She shares her knowledge and passion for the food culture of Japan in *WASHOKU*, an authoritative, deeply personal tribute to one of the world's most distinctive culinary traditions. Andoh begins by setting forth the ethos of washoku (traditional Japanese food), exploring its nuanced approach to balancing flavor, applying technique, and considering aesthetics hand-in-hand with nutrition. With detailed descriptions of ingredients complemented by stunning full-color photography, the book's comprehensive chapter on the Japanese pantry is practically a book unto itself. The recipes for soups, rice dishes and noodles, meat and poultry, seafood, and desserts are models of clarity and precision, and the rich cultural context and practical notes that Andoh provides help readers master the rhythm and flow of the washoku kitchen. Much more than just a collection of recipes, *WASHOKU* is a journey through a cuisine that is rich in history and as handsome as it is healthful. Awards2006 IACP Award WinnerReviews“*This extensive volume is clearly intended for the cook serious about Japanese food.*”—*Minneapolis Star Tribune*“*. . . scholarly, yet inspirational . . . a foodie might just sit back and read for sheer enjoyment and edification.*”—*Milwaukee Journal Sentinel*

Washoku

This gorgeous cookbook captures the vibrant heartbeat of a city obsessed with food. It's the chicken-skin yakitori you eat at 2 a.m. in a bar the size of a cupboard. It's the pork curry you devour after having to line up for 45 minutes with a bunch of excited teenagers. It's the yuzu ramen you slurp after ordering it from a vending machine. It's the tonkatsu you buy in a vast shopping-center basement. And it's the oden that's served to you by a laid-back surfer from Okinawa. Tokyo is an explorer's dream and a food lover's paradise. Featuring a gorgeous combination of studio and street photography, *Tokyo Local* brings you seventy recipes for the dishes that define the city. The book is divided into chapters “Early”, “Mid”, and “Late,” to create a sense of the city and the food that drives it at all times of the day. The focus of the recipes is on delicious but approachable food designed to be enjoyed with friends, so you can capture the magic of Tokyo at home.

Tokyo Local

Japanese cuisine.

Food Sake Tokyo

What are your favorite Japanese dishes? Sushi? Surprisingly easy. Gyoza? Very easy. Karaage? Soooooo easy! Tempura? Stupidly easy. Yakitori, yakisoba, miso soup? Easy, easy, easy. It's easy to be intimidated by Japanese food, but in *JapanEasy*, Tim Anderson offers an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. It covers all the basics before you get started preparing pickles, grilled squid, Katsu Curry, Yakisoba, Yakitori and much more. Step-by-step illustrations help guide

readers through anything on the slightly trickier side. JapanEasy is a fun and simple guide to making your favorite Japanese dishes at home on a regular basis.

JapanEasy

From the host of Anthony Bourdain: Parts Unknown and bestselling author of Kitchen Confidential, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain loves as much as cooking is traveling, and A Cook's Tour is the shotgun marriage of his two greatest passions. Inspired by the question, 'What would be the perfect meal?', Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack with the Viet Cong in the Mecong Delta. Further west, Kitchen Confidential fans will recognize the Gironde of Tony's youth, the first stop on his European itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . A Cook's Tour recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.

A Cook's Tour

Japanese pubs, called izakaya, are attracting growing attention in Japan and overseas. As a matter of fact, a recent article in The New York Times claimed that the izakaya is "starting to shove the sushi bar off its pedestal." While Japan has many guidebooks and cookbooks, this is the first publication in English to delve into every aspect of a unique and vital cornerstone of Japanese food culture. A venue for socializing and an increasingly innovative culinary influence, the izakaya serves mouth-watering and inexpensive small-plate cooking, along with free-flowing drinks. Readers of this essential book will be guided through the different styles of establishments and recipes that make izakaya such relaxing and appealing destinations. At the same time, they will learn to cook many delicious standards and specialties, and discover how to "design" a meal as the evening progresses. Eight Tokyo pubs are introduced, ranging from those that serve the traditional Japanese "comfort foods" such as yakitori (barbequed chicken), to those offering highly innovative creations. Some of them have long histories; some are more recent players on the scene. All are quite familiar to the author, who has chosen them for the variety they represent: from the most venerated downtown pub to the new-style standing bar with French-influenced menu. Mark Robinson includes knowledgeable text on the social and cultural etiquette of visiting izakaya, so the book can be used as a guide to entering the potentially daunting world of the pub. Besides the 60 detailed recipes, he also offers descriptions of Japanese ingredients and spices, a guide to the wide varieties of sake and other alcoholic drinks that are served, "how-to" advice on menu ordering, and much more. For the home chef, the hungry gourmet, the food professional, this is more than a cookbook. It is a unique peek at an important and exciting dining and cultural phenomenon.

Izakaya

This is a timeless and comprehensive collection of

The Cook's Book of Everything

Even though we know full well that most restaurant foods are made using ingredients laden with chemicals and additives, most of us can't seem to shake the desire for even just a taste. Not to mention that nothing is easier than picking up takeout, hitting the drive-thru, or ordering delivery—but at what cost? Paleo Takeout: Restaurant Favorites Without the Junk delivers much healthier but equally satisfying alternatives, offering

delectable recipes that mimic the flavors of our drive-thru and delivery favorites—Paleo style! Russ Crandall teaches you step-by-step how to prepare meals in less than an hour—leaving no sacrifice of taste or time. Our modern lives are hectic: We all face the challenge of creating meals at home that are as quick and flavorful as those from our neighborhood takeout restaurants. It's hard to beat the convenience of restaurant food, even when we know full well that it's seldom a healthy choice. In *Paleo Takeout: Restaurant Favorites Without the Junk*, celebrated author Russ Crandall re-creates everyone's favorite takeout meals, made in record time using wholesome ingredients, giving you all of the gratification and none of the regret! Inspired by beloved restaurant experiences, *Paleo Takeout* features more than 200 recipes expertly culled from Chinese, Korean, Japanese, Thai, Vietnamese, Indian, Italian, Mexican, Greek, and American cuisines. Inside, you'll find everything from Chow Mein to Moo Shu Pork, and Thai Red Curry to Buffalo Wings, all with a focus of "fridge to face" in less than an hour. Also featured is an indispensable meal-planning guide to help you put everything together for a doable, lasting approach to cooking and health. *Paleo Takeout: Restaurant Favorites Without the Junk* proves that eating right in a way that satisfies even the choosiest of healthy eaters is not only possible but also a lot of fun

Paleo Takeout

"Features fifty easy and ?ono (delicious) recipes that range from classic local fare . . . to veggies, fish, salads and even desserts. . . . So simple and tasty!" —Catherine Toth Fox, HAWAII Magazine Experience a taste of the island life in your own backyard with fifty flavor-packed and family-friendly barbecue recipes, including Grilled Garlic Shrimp, Soy Maple Salmon, and much more! You don't have to go on vacation to enjoy the tropical flavors of the Pacific! With *The 'Ohana Grill Cookbook*, you can have your own personal luau every night with delicious recipes made for your outdoor grill. Written by two Honolulu-based writers, this book uses their island upbringing to explore the diverse cultures and flavors that make up Hawaiian grilling. 'Ono (delicious) recipes include:—Grilled Mahi Mahi—Kalua Pork Quesadillas—Grilled S'mores—And much more! Whether you're new to lighting the grate or an experienced BBQ chef, these accessible recipes will bring the flavors of Hawai'i to your taste buds, regardless of where you live. "It's hot out, a good time for cooking outside, which is great timing for Adrienne Robillard's cookbook on isle-style grilling." —Betty Shimabukuro, Honolulu Star-Advertiser "This is a book worth getting . . . filled with easy to follow recipes, beautiful photographs of very sumptuous and delectable food." —Ken Fong, Asian America: The Ken Fong Podcast

The 'Ohana Grill Cookbook

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Pok Pok

What happened when one of today's best-loved food writers had a change of appetite? Here are the dishes that Diana Henry created when she started to crave a different kind of diet - less meat and heavy food, more vegetable-, fish-, and grain-based dishes - often inspired by the food of the Middle East and Far East, but also drawing on cuisines from Georgia to Scandinavia. In her year of good eating, Diana lost weight, but this was about much more than weight loss - lead by taste, it was about discovering a healthier, fresher way of eating. From a Cambodian salad of shrimps, grapefruit, toasted coconut, and mint or North African mackerel with cumin to blood orange and cardamom sorbet, the magical dishes in this book are bursting with flavor, with goodness and with color. Peppering the recipes is Diana's inimitable writing on everything from the miracle of broth to the great carbohydrate debate. Above all, this is about opening up our palates to new possibilities. There is no austerity here, simply fabulous food that nourishes body and soul.

A Change of Appetite

Japan's geography is also the source of her unique cuisine. Long, narrow and mountainous islands make up the nation, and Japanese cuisine draws its ingredients from these mountains and seas. Nature and the seasons also play an important role in Japanese cuisine. Ingredients, cooking styles, garnishes and even tableware are chosen carefully to match each of the four seasons. Widely recognized for its low fat content, Japanese cuisine comprises an ever-changing menu of tastes and combinations.

The Essentials of Japanese Cooking

Sorpréndete y sorprende con estas 60 recetas básicas de la cocina japonesa. Casi todos hemos sentido el frescor resbaladizo del sashimi o hemos sorbido ruidosamente los fideos udon... pero son pocos los que conocen los secretos de estos platos que esconden un ritual de elaboración perfectamente medido. Este libro recoge cada uno de esos pasos para ti, acercándote las técnicas milenarias de una cocina inesperadamente sencilla, sana y sabrosa a través de 60 recetas japonesas clásicas con un resultado espectacular.

Sushi, sashimi, yakitori

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

Japanese Patisserie

2012 IPPY Bronze Award in the Cookbook category (Independent Publisher Book Awards) ForeWord Reviews 2012 Book of the Year Award Finalist (TBA) 2013 James Beard Foundation Book Awards, Nominee Finalist Born from the principles of the local food movement, a growing number of people are returning to hunting and preparing fish and game for their home tables. *Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish* is at once a manifesto for this movement and a manual packed with everything the new hunter needs to know. Wild foods, when managed responsibly, are sustainable, ethical, and delicious, and author Jesse Griffiths combines traditional methods of hunting, butchering, and preparing fish and game with 85 mouthwatering recipes. *Afield* throws open the doors of field dressing for novice and experienced hunters alike, supplying the know-how for the next logical step in the local, sustainable food movement. Stemming from a commitment to locally grown vegetables and nose-to-tail cooking, Griffiths is an expert guide on this tour of tradition and taste, offering a combination of hunting lessons, butchery methods, recipes, including how to scale, clean, stuff, fillet, skin, braise, fry and more. Fellow hunting enthusiast and food photographer Jody Horton takes you into the field, follows Griffiths step-by-step along the way and then provides you with exquisite plate photograph of the finished feasts. Filled with descriptive stories and photographs, *Afield* takes the reader along for the hunt, from duck and dove to deer and wild hog.

Game and fish include: Doves, Deer, Hogs, Squirrel, Rabbits, Ducks, Geese, Turkey, Flounder, White Bass, Crabs, Catfish, and more.

Afield

?Yakitori Cookbook: Ultimate Japanese Grill for a Healthy Life!?

If you crave for Japanese Yakitori, I'm telling you this is the only book that shows you the best of them. With 30 recipes of ways to cooking Japanese Yakitori at home, this Yakitori Cookbook is your best bet to a healthier life and healthy living. Do you know that eating Japanese inspired meal is accompanied with various health benefits? By following meals in this cookbook you will heal yourself of: Indigestion Skin Disease Boost Metabolism Stomach Discomfort e.t.c Join the leagues of many who have had their conditions improved by changing their diet. By reading this book, you will learn: How Japanese Yakitori is helping to heal various health conditions 30 delicious and nutritious breakfast, lunch, dinner and drinks that heal many ailments Step by Step cooking methods of your favorite healing meals Why missing out on this Yakitori Cookbook? Scroll up and click the Buy Now button to get a copy of this book.

Yakitori Cookbook

Bring the party home with this Japanese pub-inspired cookbook Izakaya cooking is all about enjoying hearty and flavorful Japanese food with drinks and friends at your local hole-in-the-wall hangout. Similar to tapas or pub food, izakaya fare ranges from tasty bar snacks to substantial salads, stews, grilled meats and seafood dishes--all made fresh with minimal fuss and maximum flavor--and served alongside a chilled glass of beer or sake. The Real Japanese Izakaya Cookbook allows you to recreate over 120 of these classic izakaya dishes in your own kitchen at home. These include standards like Yakitori Chicken Skewers, Crispy Gyoza, and Grilled Wagyu Beef with Shiso. Vegans and vegetarians are also well catered to with dishes like Daikon Salad with Yuzu Dressing, Chargrilled Fava Beans and Baked Tofu with Ginger Sauce. Chef and author Wataru Yokota adds his own unique twists to signature Japanese recipes, like Miso-Simmered Pork and Grilled Mackerel with Plum Sauce. Yokota's recipes are simple and quick, aimed at working folks who don't have a lot of time to cook but love trying new and interesting flavors. This book provides clear step-by-step photos and instructions for each dish. The introduction gives guidelines for selecting, pouring and mixing drinks to complement the recipes--and even how to quickly grill and smoke meat to give it that authentic izakaya taste!

Real Japanese Izakaya Cookbook

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

Koreatown

The only guide you'll need for getting around Tokyo! Everything you need is in this one convenient Japan

travel guide—including a large pull-out map! For travelers who want to experience everything Tokyo has to offer, look no further than Tokyo Tuttle Travel Pack. From strolling the winding alleys of the city's traditional neighborhoods to exploring its ultra-modern, neon-soaked streets, this comprehensive Tokyo guide delivers it all. Readers will learn where to enjoy the finest Japanese cuisine and cutting-edge contemporary art, centuries-old temples and gleaming modern architecture, and all of the other wonderful elements that make Tokyo the world's most mesmerizing city. If visitors want to leave behind the urban sprawl, travel writer Rob Goss points them toward the ancient seaside capital of Kamakura and the gilded mausoleums at Nikko. Ambitious hikers can climb Mount Fuji—or just enjoy it from a distance while soaking in one of the natural hot spring baths in nearby Hakone. Easy to use and easy to carry, this guidebook provides a useful pull-out map of Tokyo and is organized into four simple chapters: Tokyo's Best Sight highlights thirteen not-to-be-missed experiences Exploring Tokyo guides readers to the top attractions in each district Author's Recommendations details the best hotels and restaurants, night spots, kid-friendly activities, shopping areas, and more Travel Facts provides essential information from useful Japanese phrases to money, transports, visas, and much more.

Tokyo Tuttle Travel Pack

When it was first published, *Japanese Cooking: A Simple Art* changed the way the culinary world viewed Japanese cooking, moving it from obscure ethnic food to haute cuisine. Twenty-five years later, much has changed. Japanese food is a favorite of diners around the world. Not only is sushi as much a part of the Western culinary scene as burgers, bagels and burritos, but some Japanese chefs have become household names. Japanese flavors, ingredients and textures have been fused into dishes from a wide variety of other cuisines. What hasn't changed over the years, however, are the foundations of Japanese cooking. When he originally wrote *Japanese Cooking: A Simple Art*, Shizuo Tsuji, a scholar who trained under famous European chefs, was so careful and precise in his descriptions of the cuisine and its vital philosophies, and so thoughtful in his choice of dishes and recipes, that his words—and the dishes they help produce—are as fresh today as when they were first written. The 25th Anniversary edition celebrates Tsuji's classic work. Building on M. F. K. Fisher's eloquent introduction, the volume now includes a thought-provoking new Foreword by Gourmet Editor-in-Chief Ruth Reichl and a new Preface by the author's son and Tsuji Culinary Institute Director, Yoshiki Tsuji. Beautifully illustrated with eight pages of new color photos and over 500 drawings, and containing 230 traditional recipes as well as detailed explanations of ingredients, kitchen utensils, techniques and cultural aspects of Japanese cuisine, this edition continues the Tsuji legacy of bringing the Japanese kitchen within the reach of Western cooks.

Japanese Cooking

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: *The Cookbook* has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

Japan: The Cookbook

Part H Is for Hawk, part The Soul of an Octopus, *The Book of Eels* is both a meditation on the world's most elusive fish—the eel—and a reflection on the human condition Remarkably little is known about the European eel, *Anguilla anguilla*. So little, in fact, that scientists and philosophers have, for centuries, been obsessed with what has become known as the “eel question”: Where do eels come from? What are they? Are they fish or some other kind of creature altogether? Even today, in an age of advanced science, no one has ever seen eels mating or giving birth, and we still don't understand what drives them, after living for decades in freshwater, to swim great distances back to the ocean at the end of their lives. They remain a mystery. Drawing on a breadth of research about eels in literature, history, and modern marine biology, as well as his

own experience fishing for eels with his father, Patrik Svensson crafts a mesmerizing portrait of an unusual, utterly misunderstood, and completely captivating animal. In *The Book of Eels*, we meet renowned historical thinkers, from Aristotle to Sigmund Freud to Rachel Carson, for whom the eel was a singular obsession. And we meet the scientists who spearheaded the search for the eel's point of origin, including Danish marine biologist Johannes Schmidt, who led research efforts in the early twentieth century, catching thousands upon thousands of eels, in the hopes of proving their birthing grounds in the Sargasso Sea. Blending memoir and nature writing at its best, Svensson's journey to understand the eel becomes an exploration of the human condition that delves into overarching issues about our roots and destiny, both as humans and as animals, and, ultimately, how to handle the biggest question of all: death. The result is a gripping and slippery narrative that will surprise and enchant. A Finalist for the Los Angeles Times Book Prize National Bestseller Winner of the National Outdoor Book Award Longlisted for the Andrew Carnegie Medal for Excellence in Nonfiction A New York Times Notable Book One of TIME's 100 Must Read Books of the Year One of The Washington Post's 50 Notable Nonfiction Books of the Year One of Smithsonian Magazine's 10 Best Science Books of the Year One of Publishers Weekly's Best Nonfiction Books of the Year A New York Times Editor's Choice

The Book of Eels

The New York Times \"Best Cookbooks of Fall 2019\" Bon Appetit's \"Fall Cookbooks We've Been Waiting All Summer For\" Epicurious' \"Fall 2019 Cookbooks We Can't Wait to Cook From\" Amazon's Picks for \"Best Fall Cookbooks 2019\" Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means “outsider.” He has been hopelessly in love with the food of Japan since he was a teenager on Long Island. Even after living in Tokyo for decades and running two ramen shops that earned him international renown, he remained a gaijin. Fortunately, being a lifelong outsider has made Orkin a more curious, open, and studious chef. In *The Gaijin Cookbook*, he condenses his experiences into approachable recipes for every occasion, including weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato Sauce are what keep the Orkin family connected to Japan. For more festive dinners, he suggests a Temaki Party, where guests assemble their own sushi from cooked and fresh fillings. And recipes for Bagels with Shiso Gravlax and Tofu Coney Island (fried tofu with mushroom chili) reveal the eclectic spirit of Ivan's cooking.

The Gaijin Cookbook

This comprehensive guide to Japanese cuisine explores the rich history and philosophy behind Washoku, highlighting key ingredients, seasonings, and essential cooking techniques. From knife skills and various cooking methods to detailed instructions on preparing rice and other grains, this book provides a thorough understanding of traditional and modern Japanese cooking. It covers a wide range of dishes including sushi, sashimi, yakitori, ramen, and more, along with insights into kaiseki and street foods. Special sections focus on kitchen layout, cookware, and dietary considerations such as vegetarian, vegan, and gluten-free options. Additionally, the book delves into menu planning, seasonal ingredients, and contemporary trends in Japanese culinary arts.

Mastering Japanese Cooking

Andrea's Cooktales: A Keepsake Cookbook. Learn New Recipes, Treasure Old Ones is the debut book of one of America's top 100 home cooks. This heirloom cookbook is meant to be savored, splattered, and shared. It features \"New-Generation\" Southern recipes that are unique, fun, and easy to follow. Special stories are behind every recipe, which will inspire your own memories and stories. Learn new recipes to add to your weekday as well as holiday meal rotations. From appetizers to dessert, recipes are both naughty (for splurging) and nice (for healthy eating). A notes section is included for cooking/food questions and answers, as well as journal areas to jot down stories and enter family recipes. The perfect gift book, it features a scuff-resistant hardcover, Smythe-sewn binding and a ribbon bookmark that will ensure it will be passed along for

years. With delicious photography by Memphian Nicole Cole and a foreword by Memphis restaurateur and chef Jennifer Chandler.

Andrea's Cooktales

Everyone knows how to live the good life in Paris, Provence, or Tuscany. Now, Matthew Amster-Burton makes you fall in love with Tokyo. Experience this exciting and misunderstood city through the eyes of three Americans vacationing in a tiny Tokyo apartment. Follow 8-year-old Iris on a solo errand to the world's greatest supermarket, picnic on the bullet train, and eat a staggering array of great, inexpensive foods, from eel to udon. A humorous travel memoir in the tradition of Peter Mayle and Bill Bryson, *Pretty Good Number One* is the next best thing to a ticket to Tokyo. Includes a new afterword by the author featuring Christmas in Tokyo, fried UFOs, a robotic sushi restaurant, and more. "The layers of the city, its extraordinary food pleasures, its quirkinesses, emerge as the author and his family spend an intense month living in Tokyo and exploring widely...Warning: this book will make you hungry. You'll yearn, as I do, to catch the next plane to Tokyo, so you can get eating." —Naomi Duguid, writer and traveler; her most recent book is *BURMA: Rivers of Flavor* (Artisan 2012) "This is the book I've been hoping Matthew would write: smart, opinionated, and wickedly funny, crammed with in-the-know tips and observations about visiting Tokyo. From the intricacies of garbage sorting to the chirpy jingle for the local supermarket, the pleasures of pan-fried soup dumplings to the pain of junsai, I laughed, cringed, and got so hungry that I had to eat three bowls of cereal to make it to the end. I love this book." —Molly Wizenberg, author of *A Homemade Life* and creator of *Orangette*

Pretty Good Number One

New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

New York Magazine

For many chefs, their gardens are a direct extension of their kitchens. Whether a small rooftop in the city for growing herbs and spices, or a larger plot with fruit trees and vegetables, these fertile spots provide the ingredients and inspiration for countless seasonal dishes. Here, for the first time, *The Garden Chef* presents fascinating stories and signature recipes from the kitchen gardens of 40 of the world's best chefs, both established and emerging talents, with a wealth of beautiful images to provide visual inspiration.

The Garden Chef

Tsukiko is in her late 30s and living alone when one night she happens to meet one of her former high school teachers, 'Sensei', in a bar. He is at least thirty years her senior, retired and, she presumes, a widower. After this initial encounter, the pair continue to meet occasionally to share food and drink sake, and as the seasons pass - from spring cherry blossom to autumnal mushrooms - Tsukiko and Sensei come to develop a hesitant intimacy which tilts awkwardly and poignantly into love. Perfectly constructed, funny, and moving, *Strange Weather in Tokyo* is a tale of modern Japan and old-fashioned romance. This edition contains the bonus story, 'Parade', which imagines an ordinary day in the lives of this unusual couple.

Strange Weather in Tokyo

Indoors—It's the new outdoors SPIT-ROASTED PRIME RIBS, crusty on the outside, moist and tender

inside. Yes! CHICKEN UNDER A BRICK, heady with smoke and spice. Yes! CURRY-GRILLED LAMB KEBABS, POTATOES ROASTED IN THE ASHES, BAYOU WINGS, VANILLA-GRILLED PINEAPPLE WITH DARK RUM GLAZE—all of it infused with honest-to-goodness real-grilled flavor, and all of it cooked indoors. Yes! Bursting with bold new ideas, 270 righteous recipes, and hundreds of tips and techniques—from how to season a cast-iron grill pan to buying brisket cut from the “flat”—Raichlen's Indoor! Grilling brings the guru's mastery of live-fire cooking indoors. New every day's a good day to grill.

Indoor! Grilling

The biggest, baddest, best salute to our passion for barbecue, in glorious full-color, from “America’s master griller” (Esquire). A 500-recipe celebration of sizzle and smoke, Steven Raichlen’s award-winning The Barbecue! Bible unlocks the secrets of live-fire cooking with top dishes, the tastiest sauces, and insider techniques and tips. It’s got everything: how to grill the perfect T-bone. Succulent chicken from around the world: Jamaica, Senegal, Brazil, India, Thailand, Uruguay. A perfect meeting of fire and ice: Fire-Roasted Banana Splits. Includes FAQs, problem-solving tips, and comprehensive notes on equipment, ingredients, marinades, rubs—even a chapter on thirst-quenchers to serve while you’re busy fanning the coals.

The Barbecue! Bible

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