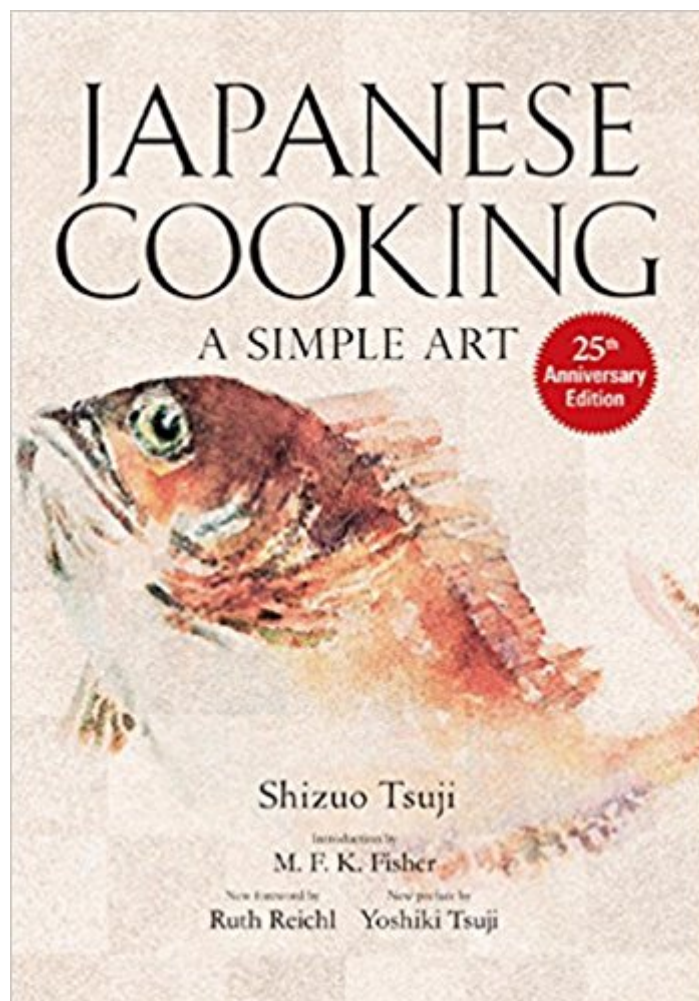


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Japanese Cooking: A Simple Art



Synopsis

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.

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Customer Reviews

Easily the most comprehensive and exhaustive look at Japanese cuisine available, this groundbreaking classic marks its quarter-century anniversary in a revised edition with a new foreword by Gourmet editor-in-chief Ruth Reichl and a new preface by the late Tsuji's son, Yoshiaki Tsuji. Part cookbook, part philosophical treatise, this highly acclaimed collection offers a wealth of insight for amateurs and experts alike. Every technique associated with Japanese food is described step by step in great detail, along with illustrations to guide the reader through everything from filleting fish or cleaning an octopus to rolling omelets. Sections on the Japanese meal, ingredients and selecting and cutting fish, chicken and vegetables offer great insight into the culture as well as the food. The recipe section of the book is divided by cooking method rather than food type, including grilled and pan-fried, steamed, simmered and deep-fried. Dishes range from the simple, Pan-Broiled Salmon, to the more complex, Nagasaki-Style Braised Pork, and many dishes are vegetarian. Sushi and sashimi are covered in depth, as are knives, the proper way to slice the fish, and decorative presentations. A complete guide to Japanese cooking, this collection is must-have for anyone interested in Japanese food or culture. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

". . .quite the most illuminating text around on Japanese food. . ." •Nigella Lawson". . .this is much more than a cookbook. It is a philosophical treatise about the simple art of Japanese cooking. Appreciate the lessons of this book, and you will understand that while sushi and sashimi were becoming part of American culture, we were absorbing much larger lessons from the Japanese. We were learning to think about food in an entirely new way." •from the new Foreword by Ruth Reichl "If Kurosawa had ignited my love for the country, Mr. Tsuji deepened and defined it." •Jonathan Hayes in The New York Times "A complete guide to Japanese cooking, this collection is a must-have for anyone interested in Japanese food or culture." •Publishers Weekly "My go-to for reference and classic recipes." •Debra Samuels, The Boston Globe "A core addition to any and all personal, professional, or community library multicultural cookbook collections." •Midwest Book Review "Still the foremost source book of cooking concepts and recipes from Japan." •GlobalGourmet.com

If you're looking to learn the fundamentals of Japanese food from a book that emphasizes the detail and craft, look no further. This is the bible. It reflects the author's lifelong dedication, and contains options ranging from simple to complex. You won't find a better cookbook. I found myself going to

my local izakaya a bit too often, and was looking for a way to prepare treats at home and save money. This came highly recommended with good reason. While other books might have more glossy color photos, they lack the depth and fundamentals. Tsuji's prose is gorgeous. Chapter by chapter, he elegantly lays out the philosophy behind the cuisine and breaks things down into components. Everything emphasizes how it fits into the discipline as a whole. Reading teaches you how to select ingredients, prepare them carefully, then present the results beautifully. The depth can be intimidating. Some of the equipment and skills don't have Western equivalents, and I found myself wondering whether I had overestimated my capacity. However, if you're determined, Tsuji will guide you on your way to delicious food. Many recipes are quite simple. And, like anything, it gets easier with practice. You could spend years with this book and not run out of options. You can also find something you like within an hour. The breadth and depth of Tsuji's masterwork has things to offer for both the novice and the master.

This book is not for everyone! I wanted to use the word Japanese Basics in the headline but basics might be the wrong word for Japanese kitchen, as the western world sees basics as simple, the basics of Japanese cooking are in perfecting simplicity, requiring precision, dedication and the very best ingredients. It's an amazing book, really, but doing it right is oh so tricky. Please look for the simple stuff first (like the Teriyaki Sauce, which is the best I ever had). Make a miso soup and try some noodles, perfect those and if you are willing to invest some time, this book will make you a better chef in all cuisines.

I'm sure you could use this book for ideas, but it is especially useful if you've eaten something you'd like to make and aren't quite sure how to go about it. That said, I live in San Francisco and pretty much every Japanese ingredient you might need is readily available to me at a reasonable cost. I also have the benefit of having eaten some great Japanese food to give me ideas; I find for myself I look up recipe names rather than browse to find something to cook, but this has enough of technique and flavoring to really help someone develop their skills at cooking Japanese food, which is what I wanted it for. As always, this cookbook is best used by somebody who has a bit of cooking experience and can understand basic directions without missing a beat. I own 3 Japanese cookbooks and looked at many more before settling on them; this is one of them. If you are curious, the other two are: Washoku Kitchen (Andoh--great introduction to Japanese cooking) The Japanese Kitchen (Shimbo--similar to this book but with different recipes and dishes covered--fills in the rest of the gaps.)

Japanese Cooking, A Simple Art was given to me when I was living in Tokyo in the 90s. I put it on my shelf and didn't really look at it until a decade later when I left Japan and wanted to eat authentic Japanese. This is THE Japanese cookbook. Don't waste your money on anything else. This explains how to make everything that one would make at home. Japanese Cooking is in all of my homes so I can reference it wherever I am.

It has everything in it that I could want, all those dishes my mom made when I was growing up. It's not really a downside, but I do wish they had something about ramen and that branch of foods (chashu, different soups, etc), even if it is technically Chinese in origin. It is really about foods from Japan in that sense. So for a Japanese food book 5 star. For missing out on ramen... well it makes up for it with the sheer quantity and quality of the other explanations.

It was in decent shape and a good buy. Every time I give it away I will buy it again. It is that kind of cookbook.

This is more of a textbook than a recipe-book: in the first part, it gives an in-depth explanation of various techniques, ingredients etc., and in the second part contains many recipes. However, in the second part, the author assumes that you've already read about the techniques, and therefore doesn't need to explain every detail and method used anymore. It's not good as a quick reference, but it is excellent for actually (and slowly) learning how to cook, both Japanese cuisine as well as a lot more, as most techniques can of course be transferred.

Very good cookbook with lots of recipes. I bought it used and the front pages looked like they had been soaked. The cover I had to throw away because it was completely damaged.

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