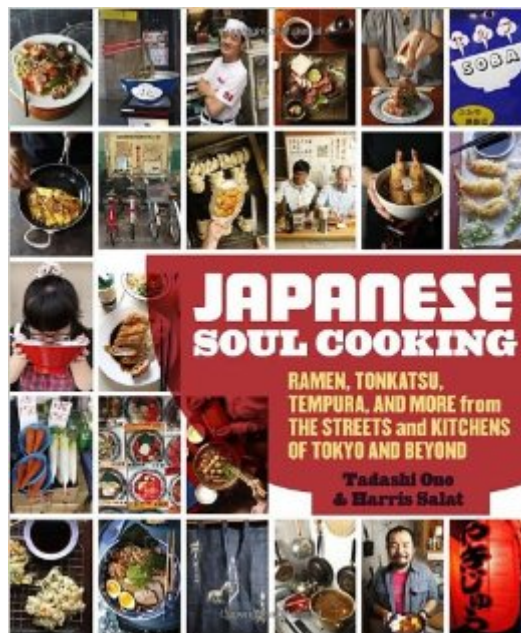


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Japanese Soul Cooking: Ramen, Tonkatsu, Tempura, And More From The Streets And Kitchens Of Tokyo And Beyond



Synopsis

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan—the hearty, flavor-packed dishes that everyone in Japan, from school kids to grandmas, craves. In *Japanese Soul Cooking*, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, such as ramen, soba, udon, and tempura. Others are lesser known Japanese classics—such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms—that will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday Japanese life, bringing beloved Japanese comfort food to Western home cooks for the first time.

Book Information

Hardcover: 256 pages

Publisher: Ten Speed Press; 8.11.2013 edition (November 5, 2013)

Language: English

ISBN-10: 1607743523

ISBN-13: 978-1607743521

Product Dimensions: 7.6 x 1 x 9.3 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (193 customer reviews)

Best Sellers Rank: #6,773 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #19 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #95 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

I was a bit intimidated by his first book "Japanese Hot Pots", and less so by his second book "The Japanese Grill", but I did finally get a grip on both of them--and I enjoy using both those cookbooks. So, of course, this one drew my attention. The fact that I find this new "Soul Cooking" personable and approachable, may be because I have become comfortable with many Japanese terms and ingredients because I use his first two books frequently. But I really think it is because Tadashi Ono is a fun guy--and his personality comes shining through in this third book. I think he's finally come into his "own": His own way of teaching, writing and doing. I think he's always been aware of how the Western world influenced Japanese cuisine and culture, from the mid 1800's when foreigners began arriving in Japan, to during and after World War II. But I also think he had to get real comfortable with his place in the scheme of things to write about it. You know, you can't really talk about "soul" and "comfort" until you have a firm handle on what surrounds it. Well, Tadashi has ID'd it beautifully in this book: The book itself is fun and somewhat of a history lesson; the recipes are do-able and they appeal to a "Western" taste, (after all, the dishes were influenced by Western tastes); you can find the ingredients (fairly easily, or with internet help), and the recipes are not complicated. In many cases, you can take short-cuts and buy the condiments needed to pull the dish together, or you can take the advice of Tadashi and make your own with the recipes he has provided.

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