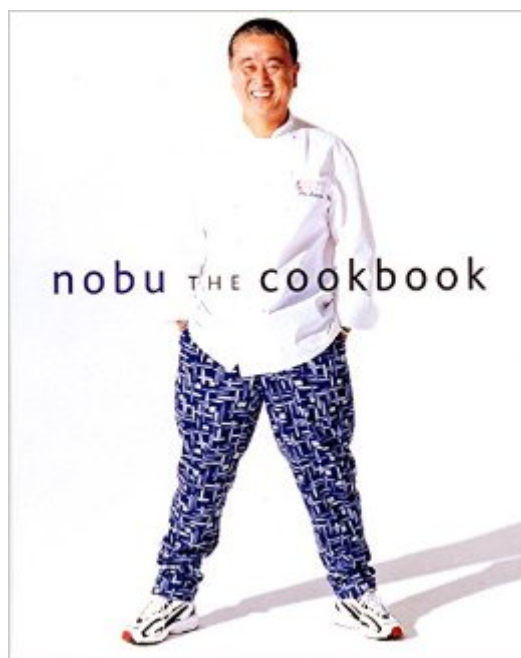


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# Nobu: The Cookbook



## Synopsis

With his multinational and ever expanding empire of thirteen restaurants, Nobu Matsuhisa has become one of the most talked-about international restaurateurs and arguably the world's greatest sushi chef. In his first, long awaited book, *Nobu: The Cookbook*, Matsuhisa reveals the secrets of his exciting, cutting-edge Japanese cuisine. Nobu's culinary creations are based on the practice of simplicity the art of using simple techniques to bring out the flavors in the best ingredients the world's oceans have to offer and on his unique combinations of Japanese cuisine and imaginative Western, particularly South American, cooking. While simplicity may be the rule in his cooking, exotic ingredients are the key to his signature style: in Matsuhisa Shrimp he combines shiitake mushrooms, shiso leaves, and caviar; Octopus Tiradito is made with yuzu juice and rocoto chili paste; he even gives away the secrets to making his world-famous Seafood Ceviche, Nobu Style. In all, fifty original recipes for fish and seafood are included with step-by-step instructions and lavish color photographs. It features all Nobu's signature dishes along with salads, vegetable dishes, and dessert recipes, while a special chapter about pairing drinks with the meals rounds out the selections. A chapter dedicated to sushi instructs readers how to make Nobu's own original Soft Shell Crab Roll, Salmon Skin Roll and House Special Roll. Throughout the book the author shares stories of his rich and varied life: his childhood memories of rural Japan; the beginning of his career; his meteoric rise to the top, as one of the most renowned chefs of his generation. Featuring a preface by Robert De Niro, a foreword by Martha Stewart and an afterward by Japanese actor Ken Takakura, *Nobu: The Cookbook* is sure to be the season's hottest cookbook and a sure-fire classic for Japanese cooks and foodies alike.

## Book Information

Hardcover: 196 pages

Publisher: Kodansha USA; 1 edition (February 8, 2013)

Language: English

ISBN-10: 156836489X

ISBN-13: 978-1568364896

Product Dimensions: 10.4 x 1.1 x 8.7 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

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Best Sellers Rank: #266,113 in Books (See Top 100 in Books) #100 in [Books > Cookbooks, Food & Wine > Asian Cooking > Japanese](#) #3105 in [Books > Cookbooks, Food & Wine >](#)

## Customer Reviews

'nobu THE cookbook' by Nobuyuki Matsuhisa is Nobu's first cookbook and as he has a new title on the bookstands now, I thought it was high time I got around to reviewing it. For starters, I must say I rank photographic flash way down on my list of criteria for a good cookbook. I have very little use for cookbooks used to grace a coffee table, since I have no coffee table. So, if impressive looking cookbooks from famous chefs is your cup of tea, then this is an excellent book. Otherwise, it doesn't do a lot for me. For starters, while the book deals almost exclusively with fish cookery and raw fish dishes, the introductory material on techniques, especially knife techniques is pretty thin. The story on sushi prep is that it takes years to learn everything you need to know about good knife techniques, and we are given but a half a page without even some pictures of the types of knives used in the three techniques described. I will say that most of the recipes are relatively simple, as long as you have the right skills, but the ingredients for a lot of the dishes are somewhere between difficult and impossible to find. The poster boy for this state of affairs is abalone. Throughout my whole life, I have never seen fresh abalone available on the east coast fishmonger's counter. Now, I suspect this Pacific shellfish is endangered almost to the point of extinction. But, as Bob Kinkaid so eloquently says in his cookbook, high end restaurants can get things which are simply beyond the reach of the average shopper. If this were a book on classic Japanese cookery, I would have a higher opinion of it, but it is a song to the virtues of Nobu Matsuhisa.

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