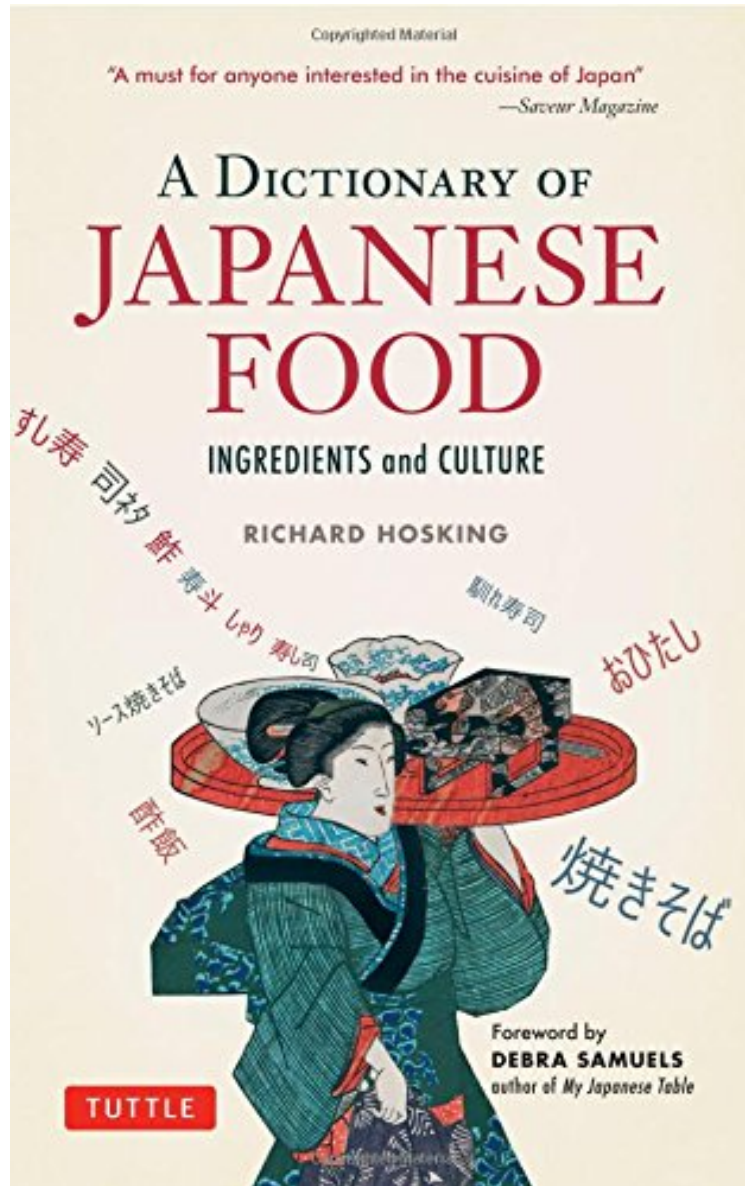


[DOWNLOAD] A Dictionary of Japanese Food: Ingredients and Culture

A Dictionary of Japanese Food: Ingredients and Culture

Richard Hosking

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Richard Hosking : A Dictionary of Japanese Food: Ingredients and Culture before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Dictionary of Japanese Food: Ingredients and Culture:

31 of 32 people found the following review helpful. An absolute gem of a book, comprehensive and enlightening By A Customer It is unique in a field that is not well documented in the English language. The main body is a Japanese-English dictionary of Japanese foodstuffs. Entries go: Japanese name in romaji, kana, kanji, (Chinese character), then

the English translation, then any scientific name. Each definition is several lines long, includes details of preparation, culinary uses, and cultural, regional and seasonal notes. The book is profusely cross-referenced and illustrated in black and white. There is an English-Japanese glossary at the back and seventeen appendices covering key items such as katsuobushi, miso, Buddhist vegetarian cuisine and so on in greater detail. This is not a cookbook, there are no recipes or instructions. Rather, it is a treasure-chest of culinary detail, illuminating a great deal that was previously hidden. The Japanese cuisine is vast and varied, but largely unknown outside Japan, because there are very few definitive books written in languages other than Japanese. I am not certain that a comparative book even exists in Japan; it was compiled from Japanese sources but some of these were very old or quite obscure. I can recommend it to anyone who knows anything about Japan or Japanese food and wants to make a quantum leap of knowledge and understanding. 0 of 0 people found the following review helpful. Truly useful - and having the Japanese characters let me use ...By TonyColeman Truly useful - and having the Japanese characters let me use it hunting for things in supermarkets. An extremely good book for anyone living/visiting Japan without the language. Highly recommended 1 of 1 people found the following review helpful. Very useful By Sandra D. Lynn I am studying Japanese, so this dictionary has been helpful in giving me definitions of food terms and detailed descriptions of food items. Also, because I enjoy Japanese food, it's an aid to deciding what to order in restaurants. For example, I ordered something in Osaka that intrigued me, and I wondered what it was and how it was made. The dictionary answered those questions and also supplied the proper Japanese word.

Nominated for the Glenfiddich Food Book of the Year Award, this timeless volume is the first and only book of its kind on the subject. A Dictionary of Japanese Food helps food lovers around the world decipher the intricacies and nuances of Japanese cooking and its ingredients. Definitions in ordinary cookbooks and standard dictionaries—such as akebia for akebi, sea cucumber for namako, plum for umem—can be inadequate, misleading, or just plain wrong. Richard Hoskings eliminates the mystery by ensuring that each entry in the Japanese-English section includes the Japanese term in Roman script; the term in kana or kanji or both; a Latin name where appropriate; an English definition; and, for most entries, a short annotation. The English-Japanese section defines important English food terms in Japanese and annotates those needing explanation. One hundred small line drawings make it easy for readers to identify everything from mitsuba to the okoze fish, and seventeen appendices address the most critical elements of Japanese cuisine, from the making of miso and the structure of the Japanese meal to the tea ceremony. Newly typeset and featuring a fascinating and informative new foreword by Japanese cookbook author Debra Samuel, A Dictionary of Japanese Food will continue to help both food lovers and visitors to Japan discover the wonders of one of the world's great cuisines.

"A must for anyone interested in the cuisine of Japan." —Saveur Magazine "Newly typeset and featuring a fascinating and informative new foreword by Japanese cookbook author Debra Samuel, A Dictionary of Japanese Food will continue to help both food lovers and visitors to Japan discover the wonders of one of the world's great cuisines." —BooksAboutFood.com blog Language Notes Text: English, Japanese From the Back Cover The book consists of a Japanese-English section, an English-Japanese section, and seventeen appendices. Each entry in the Japanese-English section includes the Japanese term in Roman script; the term in kana or kanji or both; a Latin name where appropriate; an English definition; and, for most entries, a short annotation. The English-Japanese section defines important English food terms in Japanese and annotates those needing explanation. The appendices focus on important elements of Japanese cuisine, from the making of miso and sake to vegetarianism and the tea ceremony. One hundred line drawings depict everything from the delicate mitsuba leaf to the dreadful okoze fish.