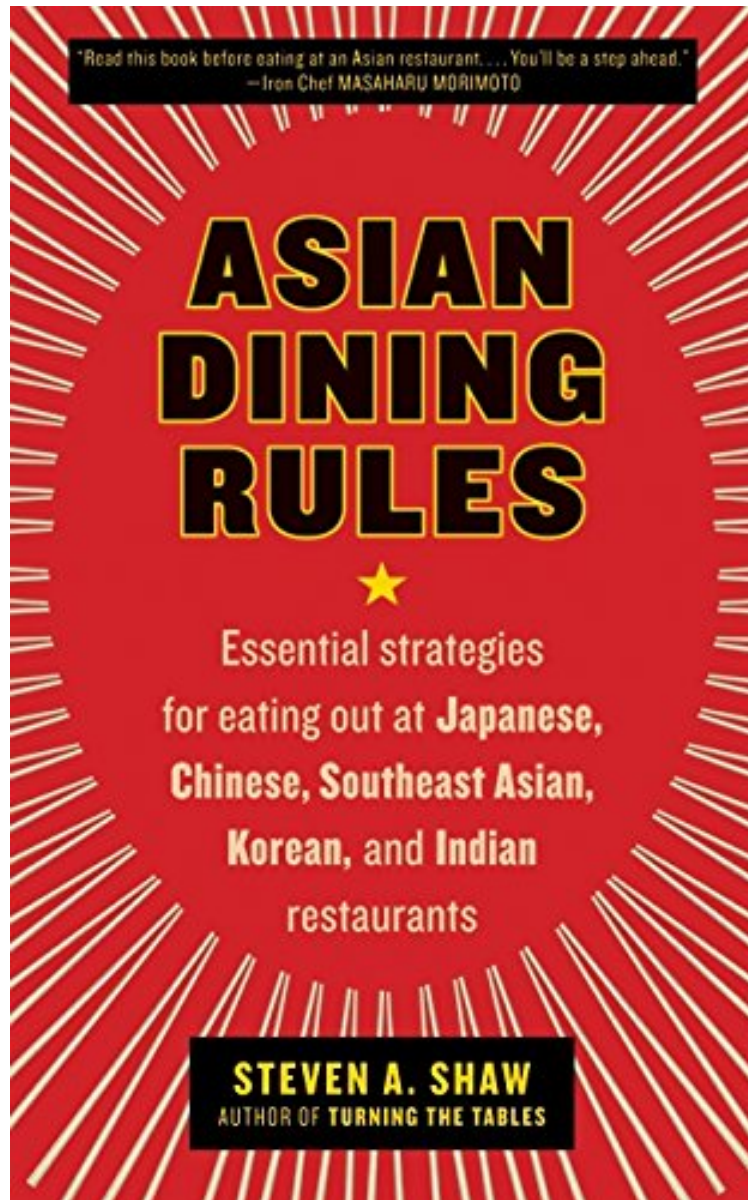


[Download free ebook] Asian Dining Rules: Essential Strategies for Eating Out at Japanese, Chinese, Southeast Asian, Korean, and Indian Restaurants

Asian Dining Rules: Essential Strategies for Eating Out at Japanese, Chinese, Southeast Asian, Korean, and Indian Restaurants

Steven A. Shaw

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#2584935 in Books Steven A Shaw 2008-10-21 2008-10-21 Original language: English PDF # 1 8.00 x .76 x 5.001, .62 #File Name: 0061255599272 pages Asian Dining Rules Essential Strategies for Eating Out at Japanese Chinese Southeast Asian Korean and Indian Restaurants | File size: 49.Mb

Steven A. Shaw : Asian Dining Rules: Essential Strategies for Eating Out at Japanese, Chinese, Southeast Asian, Korean, and Indian Restaurants before purchasing it in order to gauge whether or not it would be worth my time, and all praised Asian Dining Rules: Essential Strategies for Eating Out at Japanese, Chinese, Southeast Asian, Korean, and Indian Restaurants:

1 of 1 people found the following review helpful. A treasure-trove of inside information!By StevieG360I love to read and I love to eat so I REALLY enjoyed this book! It's a treasure-trove of fascinating tidbits of the history, culture, customs, and culinary traditions all throughout Asia. I recently had lunch at a local Korean restaurant and was so overwhelmed and confused that I never actually knew what I had eaten. Now I look forward to going back and trying again, with a whole new appreciation of the food and the culture. I've also often seen Chinese families eating foods that looked a LOT more delicious than what was on my plate, and couldn't figure out what part of the menu they were ordering from. Now that I'm privy to a little inside information, I'll be sure to expand my culinary horizons the next time I'm out. Thank-you!1 of 1 people found the following review helpful. Not badBy Matthew TakedaGenerally good for anyone who wants more from their Asian dining experience. As an outsider learning from insiders, Shaw occasionally gets his facts wrong, but he's right more often than he's wrong and his advice on how to approach Asian restaurants is good. I would recommend this book to a friend.2 of 2 people found the following review helpful. Fun Read!By RG-ThreeReading Asian Dining Rules is like spending time with a good (and funny!) friend who explains what food critics already know about how Asian restaurants really work and how to get the most out of your experience. He takes you through Guerrilla Sushi Tactics, explains "Thai spicy", and lets you in on the secret of the Two Menus in Chinese restaurants. The real stories about families who have started and run their own restaurants are great. I find myself thumbing through the book before heading out to Asian restaurants now. I would recommend the book to both novice and experienced diners.

Most Asian restaurants are really two restaurants: one where outsiders eat, and one where insiders dine. So how can you become an insider and take full advantage of Asian cuisines? In this indispensable guide, dining expert Steven A. Shaw proves that you don't have to be Asian to enjoy a VIP experience; you just have to eat like you are. Through entertaining and richly told anecdotes and essays, Asian Dining Rules takes you on a tour of Asian restaurants in North America, explaining the cultural and historical background of each cuisine; Japanese, Chinese, Southeast Asian, Korean, and Indian; and offering an in-depth survey of these often daunting foodways. Here are suggestions for getting the most out of a restaurant visit, including where to eat, how to interact with the staff, be treated like a regular, learn to eat outside the box, and order special off-menu dishes no matter your level of comfort or knowledge. Steven Shaw; intrepid reporter, impeccable tastemaker, and eater extraordinaire; is the perfect dining companion to accompany you on your journey to find the best Asian dining experience, every time.

"Read this book before eating at an Asian restaurant; you'll be a step ahead" (Iron Chef Masaharu Morimoto); "With Shaw's Dining Rules under your belt, you'll be ordering like a regular." (Martin Yan, cookbook author and host of the Yan Can Cook Show); "What impresses me about Steven Shaw is not that he's mastered Asian decorum, but that he's mastered almost everything in the food world. Nobody should be that gifted. I'm twice his age, and I'm constantly learning from him." (Alan Richman); "Steven Shaw is the dining companion we all yearn for when eating unfamiliar foods in unfamiliar places: He is warm, wise, and goes out of his way to make us feel as informed (and well fed) as possible." (James Oseland, editor-in-chief, Saveur, and author of Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Malaysia, and Singapore); "As you order the shrimp fried rice and General Tsong's chicken for the eight hundredth time, you eye the guests to your left. They have, apparently, seen a secret, far superior menu. Hungry reader, they read this book." (Phoebe Damrosch, author of Service Included) About the Author Steven A. Shaw, aka "The Fat Guy," is the founder of the phenomenally successful eGullet website, a James Beard Award-winning food critic, and a contributor to Saveur, Crain's New York Business, and many other publications. He lives in New York City with his wife and son.