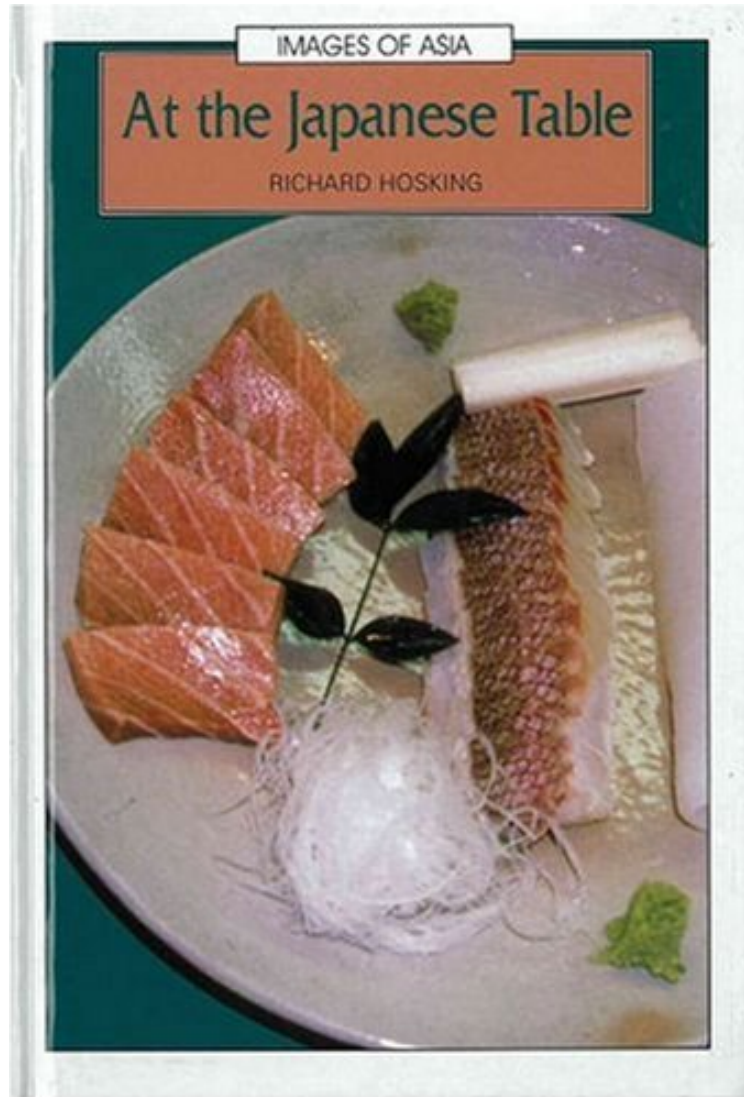


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At the Japanese Table (Images of Asia)

Richard Hosking

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Richard Hosking : At the Japanese Table (Images of Asia) before purchasing it in order to gauge whether or not it would be worth my time, and all praised At the Japanese Table (Images of Asia):

10 of 12 people found the following review helpful. Things you did not know about Japanese food. By A Customer Richard Hosking has written an excellent little book on the subject of Japanese food culture. This is NOT an introduction to Japanese food, and people without any prior knowledge to the subject should look elsewhere. It is, however, full of fascinating facts and history on a wide range of subjects within the realm of Japanese food. What is the difference between kaiseki and kaiseki ryori? This little book will tell you. Much of the information in "At the

Japanese table" is not available elsewhere in English, and Richard Hosking have done his research thoroughly and provides interesting insight into hidden corners of Japanese food. A must for Japanese gourmets as is Richard Hosking's excellent "Dictionary of Japanese Food".

At the Japanese Table is a highly engaging guide to the Japanese way of eating, providing both social and historical background for what readers might encounter when visiting Japan or eating at authentic Japanese restaurants. Written by a contributor to the renowned Oxford Companion to Food, this book describes meals and menus, both formal and informal, along with the kitchens, cooking utensils and techniques, and even the many types of restaurants and dining rooms. The book reveals the cultural importance of fresh foods, raw foods, and rice, and describes the diverse connections between food and seasonality. It also discusses the aesthetics of the presentation of Japanese food, which can rival flavor in importance. Anyone with a taste for Japanese food, Japanese culture, or travel will find much to enjoy in this readable and informed guide.

About the Author Richard Hosking is Professor Emeritus at Hiroshima Shido University and author of A Dictionary of Japanese Food.