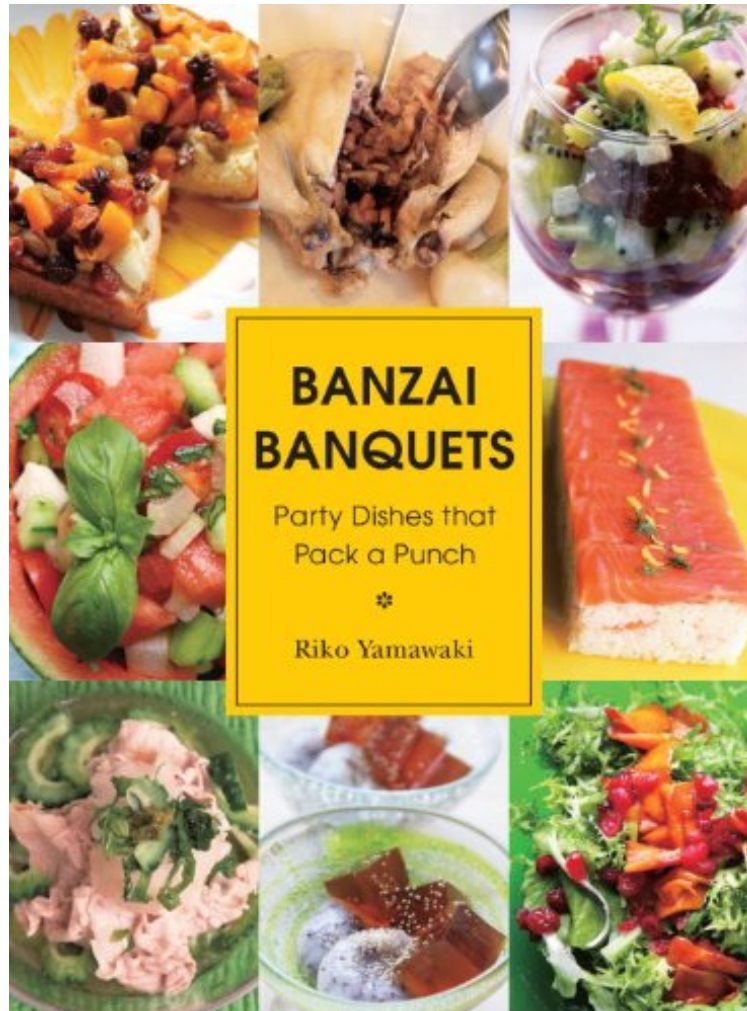


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Banzai Banquets: Party Dishes that Pack a Punch

Riko Yamawaki

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Riko Yamawaki : Banzai Banquets: Party Dishes that Pack a Punch before purchasing it in order to gage whether or not it would be worth my time, and all praised Banzai Banquets: Party Dishes that Pack a Punch:

0 of 0 people found the following review helpful. Authentically Contemporary By Manny Trillo All Japanese people are foodies, which makes visiting Japan a treat for anyone who loves food. But live there for a little while and you will quickly meet the sort of foodies who transcend foodies -- such is their obsession with flavor. And more often than not they will point you to a blog called "Riko's Kitchen." To me, Riko's recipes exemplify a contemporary willingness to incorporate any fresh seasonal ingredient into a very seasoned sensibility. You would be hard-put to find a more authentic representation of the incredible versatility of Japanese cooking, with ingredients seemingly pulled out of a stranger's refrigerator. I have bought this book for Japanese friends, in hopes that they might expand their repertoire. If you love Japanese food, but are generally confined to "sushi, ramen, and yakitori," then this book will send you off in

many new directions. Specifically, though, try the Goya Burgers. C'est tregrave;s magnifique!

As the world has become smaller our dinning habits have changed. With new fusion cuisines and a variety ideas for decor and design being incorporated everywhere, Riko Yamawaki's Banzai Banquets is a good example of Japan's take on this exciting global movement in dining. Ask anyone about catering and party meals, and they will all say they wish to see dishes that are easy to make and equally easy on the eyes. For the best experiences, they also hope for a few surprises to their senses, as even little dishes and stylish decorative designs can turn a good into great. So for even the most busy of times, food coordinator Riko Yamawaki, of Tokyo's Riko's Kitchen cooking school, has compiled a treasure-trove of casually stylish dishes that will make every meal a memorable event and every party into a bash! By using simple sense and an eye for design, you an make menus that will have people calling for these 105 recipes. Chapters: Nouveau Japoinese Dishes bull; Poached Eggs and Avo-Veggie Salad bull; Anchovy and Pine Nut Pasta bull; Japanese Egg-Salad Sandwiches with Walnut-Tofu Mousse bull; Meat Miso Lettuce Wraps Dishes from Traditional Japanese Ryotei bull; Grilled Sea Bream bull; Baked Apples in Pork Belly bull; Herbed Saury on a bed of Rice bull; Beef Marrow with Japanese Fruit Appealing Appetizers bull; Rum-raisin Pork bull; Goya-Burgers bull; Yellow-tail Meatball Soup bull; Blanched Cucumber and Celery Salad Coordinate for the Scene and Season bull; Summer Picnics bull; The Japanese Inn Dinner bull; A Casual Christmas bull; First Impressions

About the Author After studying and cooking in New York City, Riko Yamawaki takes an American perspective to Japan to reinvent the way people look at Asian catering and party meals. Riko Yamawagi is a Tokyo based food coordinator and culinary instructor. Born and raised to a traditional Japanese inn (ryokan) family, Riko has always been aware of how the seasons and local fresh ingredients are critical to dining. She further cemented those ideals when she began studying French cuisine under 3-Star Michelin chef Alain Ducasse. While Riko still considers her mother to be her true cooking mentor, Riko has taken inspiration from a variety of cuisines from across the globe. In 2007 she spent a year in New York taking in the culture of food in America, before returning to Japan to open her cooking school in Tokyo's fashion trendy Daikanyama district and releasing her first book through the iBookstore, Meals Tokyo@Summer.