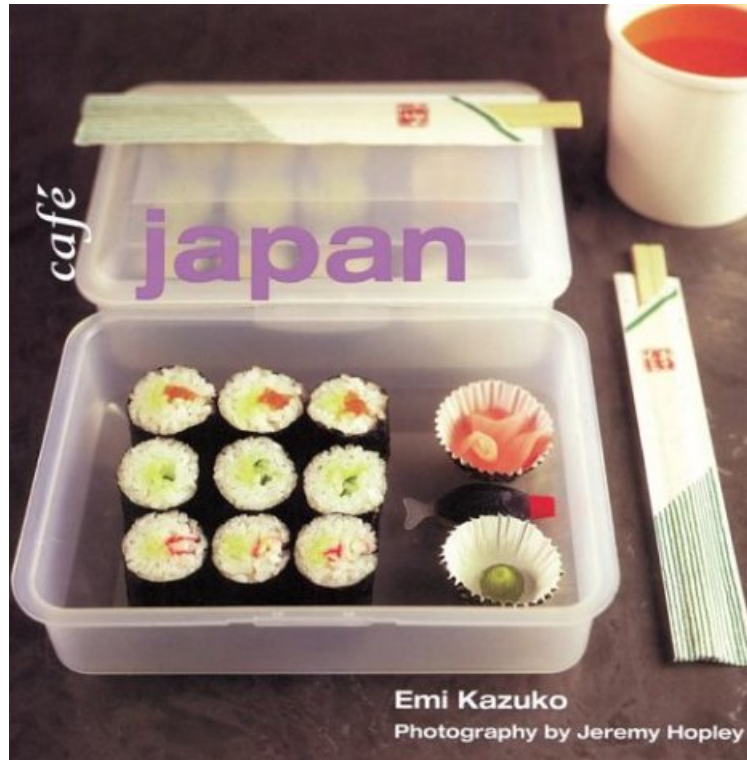


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Cafe Japan

Emi Kazuko

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#953514 in Books 1998-11-01 Original language: English PDF # 1 8.50 x .40 x 8.50l, #File Name: 0809225921128 pages | File size: 65.Mb

Emi Kazuko : Cafe Japan before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cafe Japan:

0 of 0 people found the following review helpful. Some of the recipes are so-so, but the Teriyaki sauce is awesome. By WannaBeABetty My husband and I lived in Japan for quite awhile so I am always looking for a good cookbook to recreate my favorite tastes. This one is pretty good. Some of the recipes are merely decoration and aren't so useful for day to day cooking, so I might have only given it 3 stars. However, it has the best recipe for homemade teriyaki sauce that I have found yet, it's just really lovely! So overall, a 4 for some usefulness. Some of the other recipes are decent, too! 5 of 5 people found the following review helpful. Fast and easy. By David T. Williams Easy to prepare recipes with a variety of tastes and techniques. For hard core Japanese cooking look at the Tsuji cookbooks instead but these are great starter items to build on. I am an experienced Japanese cook, but there were a number of items I had not seen before and so far the items I have tried are good. The Japanese ingredients section is especially well done. 7 of 14 people found the following review helpful. Gastronomically and visually wonderful Japanese cookbook. By A Customer Cafe Japan is a Japanese cookbook with a variety of wonderful recipes. The photographs are superb and the resulting recipes delicious. Oishii desu!

The essence of Japanese cooking lies in its simplicity; the overarching goal is to preserve each ingredient's natural flavor and texture. These 75 easy-to-make recipes--including tricolor nori-rolled sushi, grilled skewered chicken, and

seared yuan salmon--bring home the popular daily dishes of Japan's cafes using ingredients found in many supermarkets or Asian markets in the West. These meals are perfect for those who want light and simple dishes without heavy sauces or spices.

.com Some mornings you wake up, roll out of bed, and you just know it's a cold soba kind of day. Sound familiar? But if you don't happen to live or work near Japanese noodle restaurants, you're kind of out of luck. "The Japanese," writes Emi Kazuko, author of *Café Japan*, one of the Conran Café series, "cannot survive, even for a few days, without a bowl of noodles.... So it's not surprising to come across a Soba-ya (noodle shop) every ten yards or so on any high street in Japan." Yeah, well, what about the rest of us? Fortunately, Kazuko strips away the mystery from Cold Soba, much as she does from many other café-style dishes you would find in Japan. And where words might fail, the fine color photography used throughout the Café series beautifully illustrates just the point the author wants to convey. Small cafes and bistros in Japan specialize in one item, yakitori, say, or tempura. In other words, there's no such thing as a "Japanese" restaurant in Japan. Fortunately for the Western cook, Kazuko has pulled all these disparate specialists into one food court where ease and simplicity are the hallmarks of dining. You will find familiar soups and appetizers such as Miso Soup with Tofu and Snow Peas, Clear Soup with Mussels and Watercress, Fried Giant Prawns, and Soft-Cooked Octopus. Main Dishes include Seared Yuan Salmon, Ginger Pork, Chicken Teriyaki, Udon with Curry Soup and, of course, Soba. There are many dishes here that define the popular palate in Japan, but remain more obscure in the West. Kazuko's great talent is making familiar what might seem exotic. If you have suffered a fear of cooking Japanese food, this is a great place to start. And the next time the sun rises on a Cold Soba kind of day, you'll know just what to do. --Schuyler Ingle

About the Author Emi Kazuko has written several books on Japanese cuisine and also produces restaurant and theater guides for Japanese visitors to London, where she lives.