

## Cool Tools: Cooking Utensils from the Japanese Kitchen

*Kate Klippensteen, Ori Koyama*  
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**Kate Klippensteen, Ori Koyama : Cool Tools: Cooking Utensils from the Japanese Kitchen** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cool Tools: Cooking Utensils from the Japanese Kitchen:

1 of 1 people found the following review helpful. such a cool book By Alexis W. Blaess This must be one of the most beautiful books I've seen. The photographs are as meticulous and precise as the tools the book talks about. The respect in which the authors approach the subject and describe the tools is very compelling. I am not Japanese, nor do I cook Japanese food. But a book like this makes me want to venture into the culinary world of the rising sun. 0 of 0 people found the following review helpful. great book By Customer this book cover almost everything in the kitchen of a home in Japan! explains what everything is! a must for the Japanese cooking learner! 3 of 3 people found the following review helpful. Treasures of the kitchen cabinet By Zack Davisson After being so impressed with Kate Klippensteen

and Yasuo Konishi's *Japanese Kitchen Knives: Essential Techniques and Recipes*, I wanted to check out their previous kitchen collaboration "Cool Tools: Cooking Utensils from the Japanese Kitchen." This is quite a different book from "Japanese Kitchen Knives." There, they were collaborating with chef Hiromitsu Nozaki and the book was about one-third knife history and information, one-third knife skills course, and one-third cook book with recipes. "Cool Tools," on the other hand, is about Japanese cooking implements as works of art, filled with Konishi's beautiful photographs and Klippensteen's insightful and appreciative prose. "Cool Tools" is split into four main sections; The Preparation (covering knives, mortar and pestle, nut toasters, graters, bonito planes, metal pots, strainers and other), The Cooking (covering rice cookers, ceramic pots and hot plates, copper oden pots, bronze tempura pots, oyakudon and tamagoyaki pans, stirrers, spatulas, skimmers, ladels, metal grills, drop lids, chopsticks, colanders and others), The Presentation (different graters and chopsticks, rice scoops, rice tubs, rolling mats and molds) and finally Cleaning Up (brushes, cleaning cloths, odds and ends and style). Each section gives a description and history of the cooking tools, their various functions and how they are used. The focus is on typical items you would find in any Japanese household, rather than exotic implements with only a specialty function. Probably my favorite section of "Cool Tools" is when Konishi and Klippensteen delve into actual people's cupboards, and show a series of photographs of the tools as they are in average households. For example, with the yukihara-nabe, or hammered-metal pan, there is a series of six photographs, showing the yukihara-nabes of a songwriter, aged 23, a mother aged 40, a housewife aged 48, a Japanese language instructor aged 52, a cook aged 45ish, and a bank employee aged 40-something. These series put a human touch on the cooking tools, showing how they are loved and used in daily life in Japan. "Cool Tools" is definitely more of a specialty book than "Japanese Kitchen Knives." Whereas that book gave practical cooking tips and recipes, this is more about appreciation of design. If you are serious about your Japanese cooking, however, you will enjoy learning more about the tools that are essential to your art.

A visually stunning book for the professional chef, the curious amateur-and anyone who appreciates the uniqueness of Japanese design and culture. What do chefs use to grate wasabi, the eyewatering Japanese "horse radish?" To pick up the delicate cubes of tofu from boiling water? To slice sashimi? Or scoop freshly steamed rice from the pot? Cool Tools reveals the answers to these questions and much more, as it explores the Japanese kitchen, finding a treasure trove of fascinating and practical items that are used by Japanese chefs in their daily culinary endeavors. Japanese cuisine is flourishing among the food-conscious all over the world-as are the cookbooks featuring recipes from a wide variety of styles. Now, Cool Tools goes deep inside the kitchen, into the cupboards and the drawers, to the stove tops and wall hangers where all sorts of utensils are stored. Here are the items being manipulated by the hands of the famous in their awe-inspiring kitchens-and the not-so-famous in their homes. As with so many Japanese creations, the utensils are both functional and artistic. And the pieces that are the focus of this book are treated as both works of art and items of practical interest. The photography, by one of Japan's leading lensmen, celebrates the care in materials and design. The text, by a long-time columnist on Tokyo dining and entertaining, celebrates the history, the usage, the people behind these tools, in brief, informative and entertaining entries.

From Publishers Weekly Japanese cooking is no longer considered an exotic cuisine, available only in big cities with large Asian populations. Today, many of us can buy ready-made sushi at our local supermarkets along with wasabi-covered peas and frozen edamame. What are not so familiar to us are the traditional tools used to prepare authentic Japanese dishes. Klippensteen, a freelance writer living in Japan, fills this void with a beautiful guide to Japanese cooking utensils. Enamored with the organic quality of these handmade instruments, she considers them works of art. Vibrant photos by Konishi dominate the book and reinforce this belief. Not surprisingly, Klippensteen pays particular attention to Japanese knives: their history, specific functions, and production. Along the way, she explores the less familiar, such as the versatile suribachi (mortar) and the oroshigane (wasabi grater). Kuminabemdash;stackable, handle-less metal cooking potsmdash;double as measuring cups; the okama, precursor to the electric rice cooker, is made of heavy cast iron to retain heat and make fluffy rice. From the recognizable, such as the makisu sushi mat, to the unusual, such as the oni oroshi, used to grate daikon radish, Klippensteen provides an enjoyable and informative journey through the Japanese kitchen. (June) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. A beautiful guide to Japanese cooking utensilshellip;Klippensteen provides an enjoyable and informative journey through the Japanese kitchen. -- Publishers WeeklyEnthusiastically recommended as a beautiful compilation of photographs and informative briefings for the many decorative particulars of the Japanese kitchen. -- The Midwest Book The esthetics of Japanese food, so evident on the plate, start with often hand-crafted kitchen implements. -- The New York TimesThis book is a winner and will surely engage many readers. -- Library Journalhellip;A neat package of useful information, elegantly presented. -- The Associated PressFrom the Back CoverThese kitchen toolsmdash;like the dishes they are used to prepare and servemdash;are windows into the heart of Japanese culture. They are made by dedicated artisans for very specific uses, and only come to life in the hands of a chef who honors and respects them. mdash;Nobu Matsuhisa I cannot think where you could find a more beautiful collection of products than the Japanese cooking utensils illustrated and described in this book. If there was ever an

example of the form and beauty following function, this is it. They make you want to slice, grind, sieve, strain, cook and eat. — Terence Conran