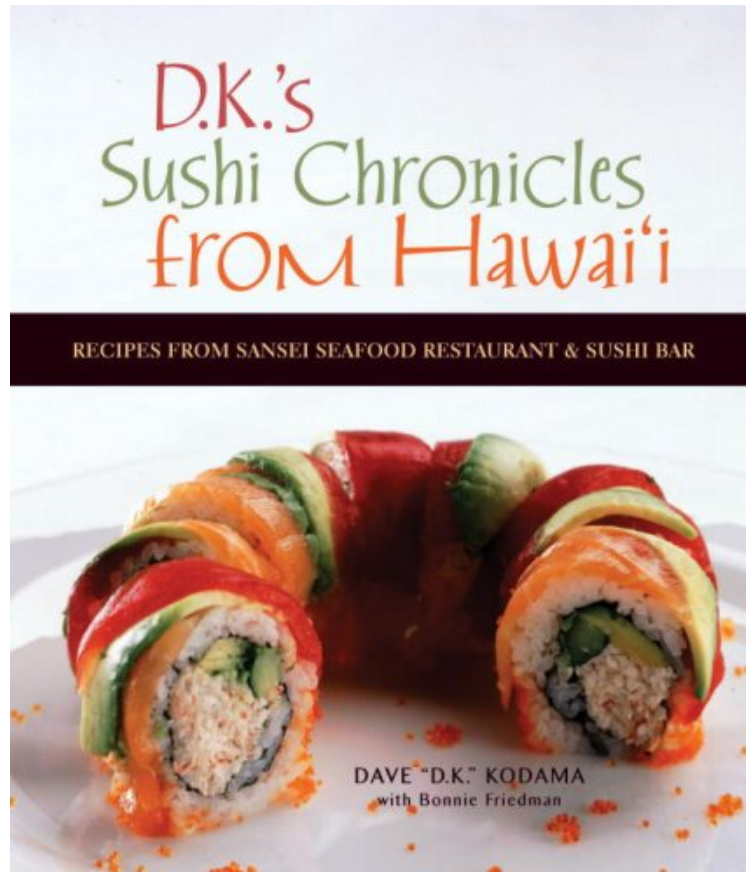


(Read free) DK's Sushi Chronicles from Hawai'i: Recipes from Sansei Seafood Restaurant and Sushi Bar

DK's Sushi Chronicles from Hawai'i: Recipes from Sansei Seafood Restaurant and Sushi Bar

Bonnie Friedman, Dave

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Bonnie Friedman, Dave : DK's Sushi Chronicles from Hawai'i: Recipes from Sansei Seafood Restaurant and Sushi Bar before purchasing it in order to gage whether or not it would be worth my time, and all praised DK's Sushi Chronicles from Hawai'i: Recipes from Sansei Seafood Restaurant and Sushi Bar:

1 of 1 people found the following review helpful. If you want to know some amazing Sushi recipesBy JenIf you want to know some amazing Sushi recipes, this is for you! The restaurant which wrote the book is my favorite Sushi place. The have 30+ awards for their recipes.- No technical knowledge in the book- Award winning Sushi sauces and rolls- Great images, and lots of them!Good luck and have fun, its my favorite sushi book, hope its yours too!1 of 1 people found the following review helpful. More than your Sandard Deviation good Ideas with the Common IngredientsBy Tuna BonesStill reveiwing this one but is has far more ideas an flavor than might be expected. I happend to be familiar with the author so that prompted me to buy it and check it out. If you are looking for menu ideas that are not too exotic but still bring new flavors and combinations with good focus on execution, this is one that you need to have. The skinny, if you own or work at a standard sushi bar and want be able to distigush yourself from the others, you should

have this in your arsenal. You will get far more mileage out of this than you will of all most all other books, especially those fantastic books by masters. (I will give a full review when I'm done with it.)0 of 0 people found the following review helpful. Nice book for Japanese recipes.By C. StoutI love eating at Sansei in both Maui and Hawaii when we visit. I ordered this book to make the pickled veggies they serve and have ended up making a few of the recipes. The recipes are easy to follow, and while mine are not as pretty as theirs, they are still yummy!

At Sansei Seafood Restaurant Sushi Bar—a destination spot in Hawai‘i for locals and tourists alike—Chef Dave “D.K.” Kodama's exciting culinary style wins rave reviews and attracts fans in ever-increasing numbers. In this collection of popular restaurant dishes, D.K. begins with a primer on making sushi at home, describing basic ingredients and techniques and presenting easy-to-follow instructions for combinations familiar and new. Small- and large-plate recipes follow, with award-winning favorites such as Mango and Crab Salad Hand Roll with Thai Vinaigrette, Japanese Calamari Salad, and Asian Rock Shrimp Cake with Ginger-Lime-Chile Butter. A selection of sweet plates includes restaurant classics as well as timeless dessert recipes from D.K.'s mother. With recipes that are uniquely multicultural and wonderfully original, D.K.'S SUSHI CHRONICLES FROM HAWAI‘I presents a fun, friendly, and very personal look at a brilliantly conceived facet of Hawai‘i regional cuisine. More than 125 recipes emphasizing fresh local ingredients. Sansei Seafood Restaurant Sushi Bar is the winner of six consecutive Honolulu magazine Hale ‘Aina Awards. It's also one of Bon Appetit's Favorite Asian Restaurants and Travel + Leisure named it one of the Best Sushi Bars in America. D.K. worked and trained with notable chefs, including Nobu Matsuhisa, before opening his own restaurants.

About the AuthorA native of O‘ahu, Hawai‘i, D. K. KODAMA spent more than a decade on the U.S. mainland and in Mexico and the Caribbean before returning to Hawai‘i and eventually opening the first Sansei Seafood Restaurant Sushi Bar in March 1996. Now executive chef/owner overseeing three Sansei restaurants, he lives in Honolulu with his wife, Lori, and daughter, Brie Ann.