

The Complete Book Of Sushi

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~~The Complete Book of Sushi: Hideo Dekura, Brigid Treloar ...~~

The Complete Book of Sushi is the definitive sushi cookbook. The Japanese say that "You eat with your eyes," and this is undoubtedly true with sushi. An art form in Japan, sushi is not only beautifully presented but healthy and delicious. Fresh and tasty, sushi is one of the most healthful foods you can eat, as it's low in fat and high in essential vitamins and minerals.

~~The Complete Book of Sushi by Hideo Dekura, Brigid Treloar ...~~

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~~The Complete Book of Sushi - Walmart.com - Walmart.com~~

The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make.

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I bought this book for my sushi-loving-husband as a Christmas gift so that he can make his own sushi. This book is a great investment for the sushi lover. The author's recipes are complete and her directions for making sushi are impeccable. Especially helpful were her directions for making sushi rice - it came out beautifully!

~~Amazon.com: Customer reviews: The Complete Book of Sushi~~

While not strictly a cookbook, there is a chapter on "Materials, Utensils, and Procedures." I learned that it is preferable to dip the corner of the top of the sushi (not the rice) so as not to conceal the flavors. The chapter "Sushi Shops Around the World" is dated, since the book was published in 1981.

~~The Book of Sushi by Kinjiro Omae - Goodreads~~

The Complete Book of Sushi Hardcover - Sep 15 2004 by Hideo Dekura (Author), Brigid Treloar (Author), Ryuichi Yoshii (Author) 4.6 out of 5 stars 130 ratings See all 5 formats and editions

~~The Complete Book of Sushi: Dekura, Hideo, Treloar, Brigid ...~~

The book is beautifully illustrated with many colorful photographs and useful information such as basic sushi making techniques, how to slice the fish perfectly, how to use the right sushi kits, how to locate the freshest ingredients, how to roll sushi, and how to master the etiquette of eating delicious sushi correctly.

~~6 Best Sushi Cookbooks of All Time | Kyuhoshi~~

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~~The Complete Book of Sushi by Hideo Dekura, Brigid Treloar ...~~

The complete book of sushi. Dekura, Hideo, Treloar, Brigid, Yoshii, Ryuichi. "From traditional hand-rolled sushi to the modern sushi in a bowl, The Complete Book of Sushi will show you how to make these elegant dishes with ease. It also provides information on the history and benefits of sushi, as well as how to use sushi-making tools; cook perfect sushi rice; cut vegetables and decorations; and select fresh fish and other ingredients."--Jacket.

~~The complete book of sushi | Dekura, Hideo, Treloar ...~~

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~~The Complete Book of Sushi: Amazon.co.uk: Dekura, Hideo ...~~

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~~The Complete Book of Sushi - Tuttle Publishing~~

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~~The Complete Book of Sushi | Eat Your Books~~

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~~The Complete Book of Sushi by Brigid Treloar, Hideo Dekura ...~~

An NPR Best Book of the YearA one-stop resource for amazingly delicious complete meals made in just a single skillet or sheet pan, created by the food-world favorite husband-and-wife team who develop recipes for all the major magazines.Even if you love to ...

~~The Little Black Book of Sushi by Day Zscheck | NOOK Book ...~~

Specialties: Crisp tempura udon. Dragon rolls of every color. At Kikoo Sushi, our team offers a wide array of fine Japanese fusion cuisine, ranging from traditional sashimi lunch to new-style entrees. With a focus on innovative dishes,...

~~Kikoo Sushi - Yelp~~

Sushi Spot is hands-down one of the best sushi options in the neighborhood. The rolls have always tasted fresh, they have tasty combinations and good prices too. Simple rolls are around \$4-\$6 and their more complex rolls run from \$8-11.

~~Sushi Spot - Takeout & Delivery - 19 Photos & 36 Reviews ...~~

Our Chelsea and Upper East Side locations are now open for Outdoor Dining. Chelsea Seating will be available by reservation and walk-ins are welcome.

~~Sushi Seki~~

Being in New York, Sushi Yasuda in 10017 serves many nearby neighborhoods including places like Flatiron District, Locust Valley, and Battery Park City. If you want to see a complete list of all sushi bars in New York, we have you covered! If you are interested in other New York sushi bars, you can try Mikado-New York-NY, Sushi By Bou, or Kura.