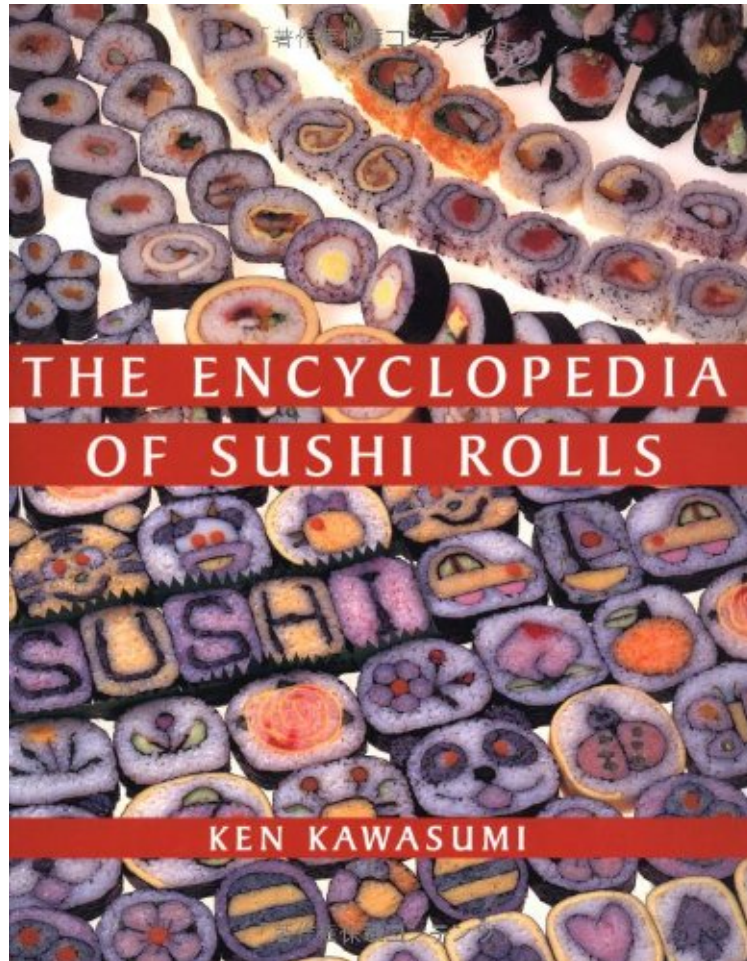


Encyclopedia of Sushi Rolls

Ken Kawasumi

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Ken Kawasumi : Encyclopedia of Sushi Rolls before purchasing it in order to gage whether or not it would be worth my time, and all praised Encyclopedia of Sushi Rolls:

0 of 0 people found the following review helpful. Encyclopedia of Sushi RollsBy Tami Jo NegreteI have seen the book recommended frequently in the last few years. I have seen the price fluctuate greatly as it is out of print as well. It seems to go up as demand goes up. Which is true of nearly everything. I was elated to find it here on and at a fraction of the price. It is very well written. Ken Kawasumi knows his sushi. All your Sushi questions are sure to be answered here. There are a lot of good recipes and more than a few whimsical rolls. They might not be something you would use regularly but would be perfect for those special occasion parties. Your guests will be amazed at your unique decorative rolls. Either way you are sure to find something you haven't tried before. I have only tried a few so far, and they all turned out well. If you love sushi and want to make it at home and save a lot of money pick this book up. You are sure to find many you and your family will love. Sushi is really fun to make and not too complicated. Be sure and pick up a

bamboo rolling mat to go along with this book and you are ready to go. 0 of 0 people found the following review helpful. Not what I expected. By Linda Gibson Not sure if I misunderstood, but I was thinking this was a cookbook. It is more a visual guide to fancy sushi rolls. If you want to make pictures with your sushi, this would be great. I have this in my thrift store donation box. 0 of 0 people found the following review helpful. Well written and useful. By C. J. Thompson Prospective purchasers should note that this book is about sushi *rolls*. That is, there is plenty of norimaki and temaki, but no nigiri sushi. Critics who complained the book does not contain 'real' sushi should have paid more attention to the title. The book commences with a pretty good introduction to actually making the rice, progresses to some methods for making a range of frequently used filling ingredients and then takes the reader into actually doing the 'rolling'. The author starts the reader off with the basic thick and thin rolls then moves on to 'inside-out' rolls and finally introduces some much more advanced stuff. The illustrations are excellent and the explanatory text is clear and easy to understand. For those who want to have a good grounding in sushi, I would recommend this book for 'rolls' and the 'Quick and Easy' series Sushi Cook Book for a good coverage of nigiri type sushi.

THE ENCYCLOPEDIA OF SUSHI ROLLS Dazzle your friends with over 180 kinds of sushi rolls. The fully illustrated step-by-step instructions in this book will show you how to make everyone's favorite sushi-bar staples, new styles of sushi with Western ingredients, and dazzling decorative creations. - 27 large rolls (futomaki) - 26 small rolls (hosomaki) - 3 floral shapes made from multiple rolls - 28 hand rolls (temaki) - 12 inside-out rolls (uramaki, including the popular California Roll) - 85 decorative rolls (kazarimaki, including flowers, animals, landscapes, and all 26 letters of the alphabet) This book is written for beginners and old hands alike. Beginners will enjoy the detailed instructions on finding the proper equipment, cooking the rice, choosing the nori, and rolling perfectly every time. Sushi experts can expand their repertoires with the inventive decorative rolls and the surprising flavor combinations. All readers will treasure the beautiful illustrations and the special tips on how to fix common sushi rolling problems. Whether you roll the sushi yourself or have your guests join in the fun, *The Encyclopedia of Sushi Rolls* is the perfect planner for your next party or picnic.

From Booklist Anyone who believes there's nothing new in the world of cooking hasn't seen Ken Kawasumi's *Encyclopedia of Sushi Rolls*. Because sushi appears fresh now even in American grocery stores, basic sushi preparation hardly surprises anyone. But Kawasumi takes classic Japanese rolls of vinegared rice, vegetables, and seafood into another plane by using special techniques to form all kinds of cunning little flowers, animals, and abstract designs. By staining the rice with different hues, he creates a Technicolor palette for the sushi-loving palate. Most astonishing are Kawasumi's sushi rolls that duplicate all twenty-six letters of the English alphabet. These sushi rolls rival the most elaborate cake decorations in their wondrous marriage of food and art. Mark Knoblauch Copyright copy; American Library Association. All rights reserved About the Author Born in 1956 in Kamakura, **KEN KAWASUMI** began his sushi career at the age of sixteen at top sushi bars in Kamakura. He soon began developing his own style of decorative sushi and went on to win the Tokyo Television TV Champion Third and Fourth Annual Awards, the Championship of the National Professional Nigiri Competition, and top honors at the National Sushi Awards. Currently, he operates his own sushi bar in Yokohama (Sushisho Kawasumi) and teaches sushi classes at many schools. He is the author of *Sushi for Parties* (Graph-sha/Japan Publications, 1996).