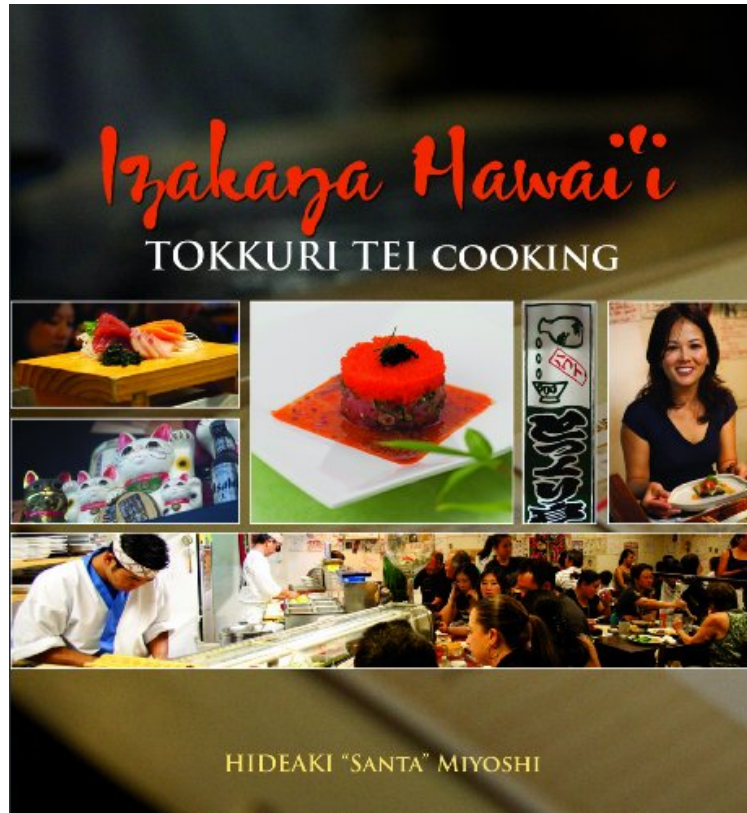


Izakaya Hawaii: Tokkuri Tei Cooking

Hideaki Miyoshi

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Hideaki Miyoshi : Izakaya Hawaii: Tokkuri Tei Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Izakaya Hawaii: Tokkuri Tei Cooking:

3 of 3 people found the following review helpful. If you know what you are doing, You Want this! By Tuna Bones I lived in Hawaii for a few years and NYC for many years so I have seen a lot for Japanese, Hawaiian, Izakaya, Sushi and Fusion. This guy has something special. Many great ideas here. Excellent execution. Merging of flavors that I thought would be muddled are in fact defined and wonderful. Good use of attainable ingredients (not too exotic or expensive). Japanese Hawaiian Fusion with a touch of island comfort food flair. Everything I have tried, executes very well at home. This book has more than just recipes. I may not know what I'm doing all the time, but I know I am very glad I bought this book. You will be too. 0 of 0 people found the following review helpful. Definitely a Favorite! By Borderbumble I am a huge fan of izakaya And I love this cookbook! I have made three of the recipes, and no complaints!! It managed to even peak my appetite which is almost nonexistent since the car accident. 1 of 1 people found the following review helpful. love the restaurant, but the cookbook is riddled with errors By Pamela Joy Tokkuri Tei is my favorite restaurant in Honolulu, and I was thrilled when Chef Miyoshi released this cookbook filled with recipes for many of our favorite dishes. The book is beautiful, but, sadly, every recipe I've tried thus far has been problematic. First I tried the positively addictive chicken-stuffed shiitakes and noticed three discrepancies between the

ingredient list and the directions. For example, the ingredient lists calls for 2 T. of butter while the directions call for 1 T. of butter and 1 T. oil; the ingredient list calls for finely chopped onion while the directions say to slice the onion, etc. Next I tried another favorite, the Salmon Skin Tofu Salad. I have eaten this countless times in the restaurant and the recipe's ratios of salmon skin to onion to greens were WAY off. My best guess is that corners were cut when it came to recipe-testing (a necessity, as ingredients that are typically weighed in a commercial kitchen are usually measured by volume in the home kitchen) and proofreading. Perhaps down the road there will be a second printing in which these annoying little errors will be addressed. In the meantime, I am not likely to continue to use this cookbook as I have no confidence in its accuracy.

Honolulu's own izakaya pioneer and innovator, chef manager Hideaki Santa Miyoshi of Tokkuri Tei: one of the most popular and award winning izakaya in this Asian inflected, mid Pacific crossroads: present Izakaya Hawaii in the celebration of the restaurant's twentieth anniversary.