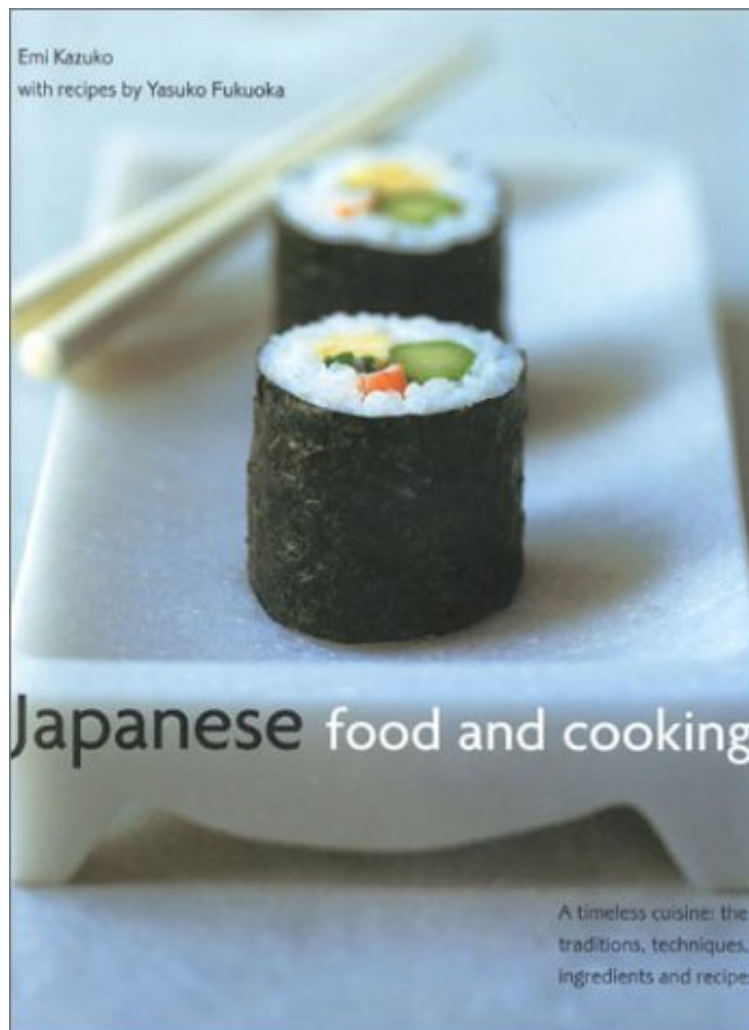


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I have written by Western authors pale in comparison. They also tend to have fewer photos for some reason. A lot of Japanese food and the ingredients are kind of odd. Some may not appeal to Western tastes so there are substitutions which is a great idea. There are some things the Japanese love and eat which will never translate to the Western palate such as devil's tongue jelly and natto. Eww. They taste terrible (though actually it is the texture of both that really offend!). This book however tastes great. If you are going to own one Japanese cookbook - it should be this one. 0 of 0 people found the following review helpful. my favorite Japanese cookbook By kchan Excellent and educational Japanese cookbook in wonderful condition! 0 of 0 people found the following review helpful. Nice pictures. Good recipes By estilots of information. Nice pictures. Good recipes.

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