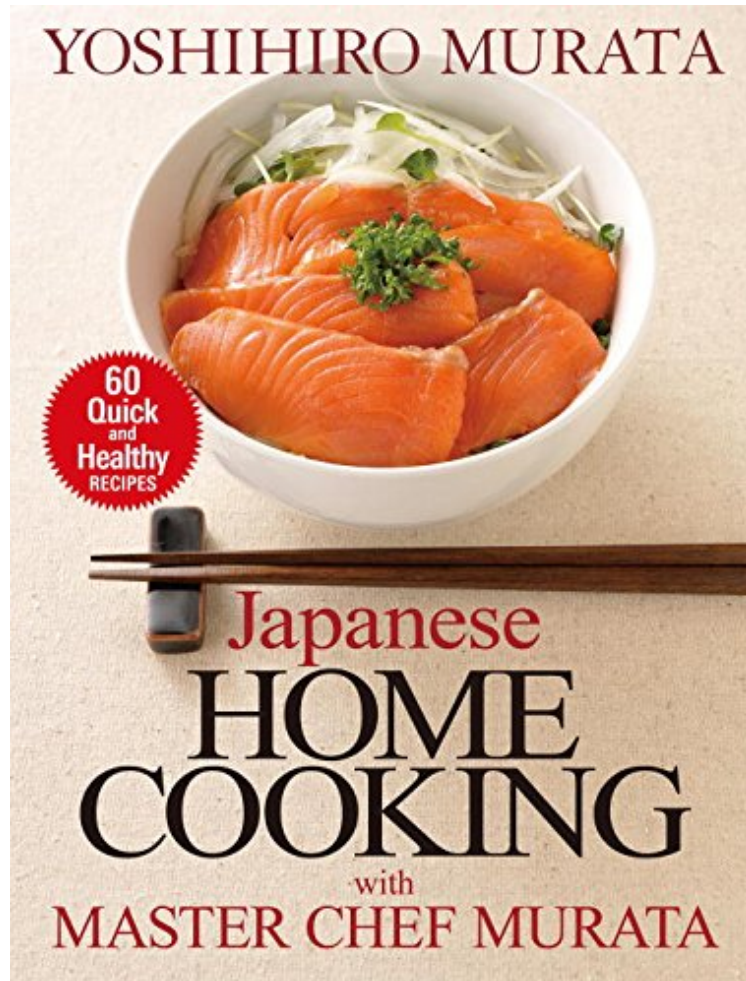


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Japanese Home Cooking with Master Chef Murata: Sixty Quick and Healthy Recipes

Yoshihiro Murata

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Yoshihiro Murata : Japanese Home Cooking with Master Chef Murata: Sixty Quick and Healthy Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Japanese Home Cooking with Master Chef Murata: Sixty Quick and Healthy Recipes:

9 of 9 people found the following review helpful. This is absolutely the very best Japanese cookbook I own By Alex Linde This is absolutely the very best Japanese cookbook I own. At first, I thought the recipes look too simple. Also, Yoshihiro doesn't use the most common japanese ingredients such as Mirin or Dashi. I was not expecting much, but time and time again, every recipe I tried was the very best in its class. Yoshihiro Murata is one of the most famous chefs from Kyoto, and he didn't mess around with this book! Here are some of my favorites-Teriyaki Salmon (amazing!!! I even converted people who hate teriyaki sauce into loving this)-Chicken Meatball hot pot(easy and heart

warming)-Yakitori(easy and great)-Salmon Hot Pot(buttery, savory salmon - yes!)-Pork and Cabbage Stew(super super easy and great for leftovers)-Kabocha Bacon Stew(amazingly easy and delicious)The cookbook is made for super easy, simple Japanese food so many dishes use water instead of stock. Try substituting water with dashi or chicken stock/broth for a little more flavor. Enjoy!5 of 5 people found the following review helpful. New favorite cookbook!!By Jennifer AmonettAfter cooking several recipes from this cookbook, I think it is safe to say that this is my family's favorite! Most of the ingredients are easily found and very simple to prepare. It is a fantastic way to make healthy taste good!1 of 1 people found the following review helpful. Dishes are too simple and boring. I love Japanese cuisine but this book is ...By CustomerNothing special. Dishes are too simple and boring. I love Japanese cuisine but this book is just a waste of money.

Yoshihiro Murata, one of the most accomplished and respected figures in Japan's culinary world, has combined his expertise and artistry with his enthusiasm for teaching Japanese cooking to create this exciting new book. Japanese Home Cooking with Master Chef Murata presents over sixty healthy home recipes, from classic to modern, ranging from popular restaurant offerings like yakitori, tempura, and shabu shabu to typical home dishes like onigiri (rice balls), miso soup, and tonkatsu fried pork cutlets. All of the dishes can be made using Western kitchen tools and ordinary ingredients readily available from the supermarket; if a more exotic ingredient is called for, Murata suggests alternatives. And, while he strives to retain the authenticity of a recipe, he also recommends ways for the Western chef to adapt it. For example, in a number of the recipes, he suggests using high-quality store-bought chicken broth, which is also used in Japan, instead of traditional Japanese dashi stock. Another important aspect of Chef Murata's approach to home cooking is his emphasis on presentation. With vivid color photographs, the book showcases Murata's simple and beautiful ideas for serving and plating the food. Best known in the U.S. as the owner and chef of the fabulous Kikunoi restaurants, Murata has made it his mission to educate and enlighten food lovers everywhere about his native cuisine, in all its variety. As Chef Murata writes in the Introduction, "So let's begin cooking healthy food at home. I assure you that with this book, you can cook Japanese food quickly and easily, and develop a close feeling for the cuisine. I look forward to helping you, even if only a bit little to lead a healthier life and make yourself and your loved ones happier."

About the Author Yoshihiro Murata was born in Kyoto, where his family had been running the Kikunoi restaurant for two generations. After graduating from university, he spent some years honing his culinary skills in a restaurant in Nagoya, then returned to his family business in 1976. Now, he is the owner/chef of three restaurants in Kyoto and Tokyo, and the proud recipient of a total of seven stars from the Michelin Guide (three for the main restaurant in Kyoto and two stars each for his other two). Murata is the author of *Kaiseki*, published by Kodansha International.