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## Japanese Takeout Cookbook Favorite Japanese Takeout Recipes to Make at Home: Sushi, Noodles, Rices, Salads, Miso Soups, Tempura, Teriyaki and More

Lina Chang

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Make at Home: Sushi, Noodles, Rices, Salads, Miso Soups, Tempura, Teriyaki and More:

Flavorful, healthy, easy to prepare! Make delicious Japanese takeout recipes at home! Sushi, noodles, rice, tempura, teriyaki, miso, soups, and more **\*\*\*BLACK AND WHITE EDITION\*\*\*** Japanese food is rich in culture, being recognized by the UN for its cultural significance. It has introduced the concept of umami to the Western world. Umami may be translated as "rich, savory taste" that the Japanese consider as the fifth basic taste along with bitter, sweet, salty, and sour. Japanese cooking is also recognized for its healthfulness because it is rich in plant-based ingredients and is sparing in the use of fats. Like many of the takeout cuisines, it has also adapted to the American tastes, but it still retains its strongest points. Sushi shops have multiplied and are now available everywhere. The same goes for noodles and soup restaurants. Quick and easy to prepare, Japanese takeout food offers an impressive variety and colorful flavors. Let's stay in tonight and prepare a delightful Japanese feast! Inside this book, you'll find: An introduction to Japanese takeout cuisine Ingredients used in Japanese cooking Cooking methods used to prepare Japanese meals Cooking tools needed to prepare Japanese food Learn the techniques to make Sushi Over 50 of the best takeout Japanese recipes Delightful appetizers like the Japanese-Style Chicken Wings or the Marinated Runny Yolk Boiled Egg Incredible Sushi recipes like the Thick Sushi Roll or the Vegetable Maki Traditional soups and broths like the Dashi, the Japanese Seafood Soup Stock used for many kinds of soup and noodle dishes or the Classic Miso Soup Refreshing salads like the Daikon Salad or the Seaweed Salad Satisfying noodle recipes like the Stir Fried Thick White Noodles or the Hotpot Beef with Noodles and Vegetables Tasty soy-glazed dishes like the Steak Teriyaki or the Tofu Teriyaki Easy-to-prepare grilled dishes like the Hibachi Vegetables and Sprouts or the Beef and Salmon Teppanyaki Luscious rice dishes like the Deep-Fried Breaded Pork Cutlet or the Chicken and Egg Rice Bowl Amazing battered and deep-fried dishes like the Shrimp Tempura or the Vegetable Tempura Delicious desserts like the Tempura Ice Cream or the Mochi with Sweet Bean Filling Many dips, sauces and condiments recipes like the Tempura Sauce or the Spicy Dipping Sauce Please note that for this edition of Japanese Takeout Recipes, all images are in BLACK and WHITE Let's start cooking! Scroll back up and order your copy today!