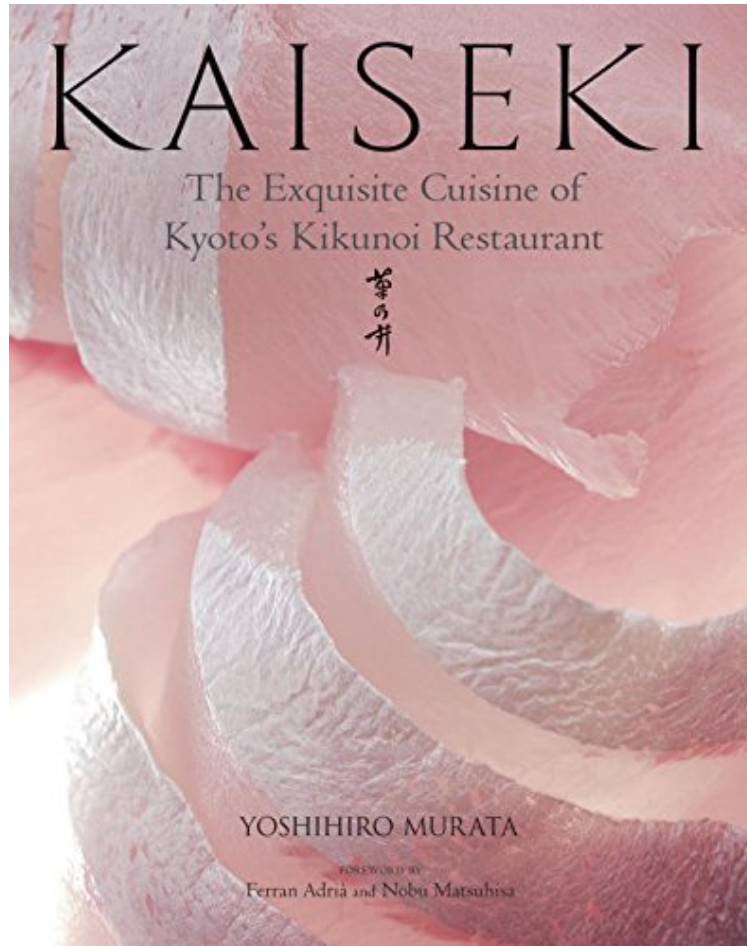


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## Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant

Yoshihiro Murata

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**Yoshihiro Murata : Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant** before purchasing it in order to gage whether or not it would be worth my time, and all praised Kaiseki: The Exquisite Cuisine of Kyoto's Kikunoi Restaurant:

2 of 2 people found the following review helpful. Kaiseki - Beauty on a plate By V. Savares This book gets my vote for the most beautiful cookbook to come out this year. The photography is amazing and literally takes you on a journey to Japan. The book very well portrays what the Chef and Restaurateur were trying to achieve in design and menu. The dishes served in the Restaurant are Seasonal, and this is reflected throughout the book. At first glance, I was afraid that it was strictly a pictorial but found the coinciding recipes at the back. This was a bit confusing to me but as I read through the book, the layout had such a wonderful unobstructed flow through it. The recipes range from the simple preparation of Dashi to the more complex Yuzu Sansho Cup. This book is definitely not for a beginner, but a well seasoned cook whois looking for challenge and inspiration will definitely find it here. 0 of 0 people found the following review helpful. Five Stars By Customer A lot of kaiseki books only talks about technique and doesn't give me

the recipes, but this one does. 0 of 0 people found the following review helpful. Excellent book with a wealth of knowledge. By Matthew Torres. Excellent book with a wealth of knowledge. Yoshihiro Murata is truly inspirational. Highly recommend to anyone interested in upping their game in Japanese Cuisine.

In the same way that kaiseki itself is a feast for the eyes as well as the palate, chef Murata's Kaiseki is at once a cookbook and a work of art. This sumptuously illustrated volume features—in seasonal format—the style of cooking that began as tea ceremony accompaniment and developed into the highest form of Japanese cuisine. Kaiseki celebrates the natural ingredients of each season with a spectacular presentation. After a front section explaining the history and components of kaiseki cuisine, Yoshihiro Murata, the third generation owner/chef of Kyoto's famed Kikunoi restaurant, introduces the establishment's menu. With candidness and insight, he shares his thoughts on ingredients, preparation methods and the philosophy behind his dishes. He explains how the cuisine has changed over the years—and continues to do so. He even explains how some dishes evolved as he searched for the proper combination of ingredients. Approximately twenty dishes from each season, chosen by chef Murata, have been lovingly and carefully photographed to convey the experience of being a guest at the Kikunoi restaurant. The book also features a glossary of kaiseki terms and exact recipes from the Kikunoi kitchen.

"If it has ever occurred to you, as it has to me lately, how the food of some superstar French and Spanish chefs leads right back to the Japanese tradition of exquisite little plates called kaiseki, this book confirms that idea. Preparing the food beautifully photographed in the lush KAISEKI by Kyoto restaurateur Yoshihiro Murata is almost beside the point; understanding, and salivating, is." —Newsweek "Sumptuous photographs." —Gourmet "A Striking new book on kaiseki cuisine by one of Japan's top chefs and restaurateurs." —The recipes give insights into the mechanics of a little-understood culinary world." —Financial Times "Visually stunning." —Each dish is a beautiful example of the Japanese cooking art form, Kaiseki." —Kirkus "It is an art form." —Full of a collection of carefully formed recipes and photographs of artfully presented dishes." —The Globalist.com From the Publisher A stunning journey in dazzling photos and insightful text through the courses of Japan's most elegant and artistic cuisine. About the Author YOSHIHIRO MURATA is the third generation owner/chef of Kikunoi, a Kyoto-based kaiseki restaurant, with a branch in Tokyo. The work of photographer MASASHI KUMA has appeared in numerous publications, including Voce and GQ. This is his first book.