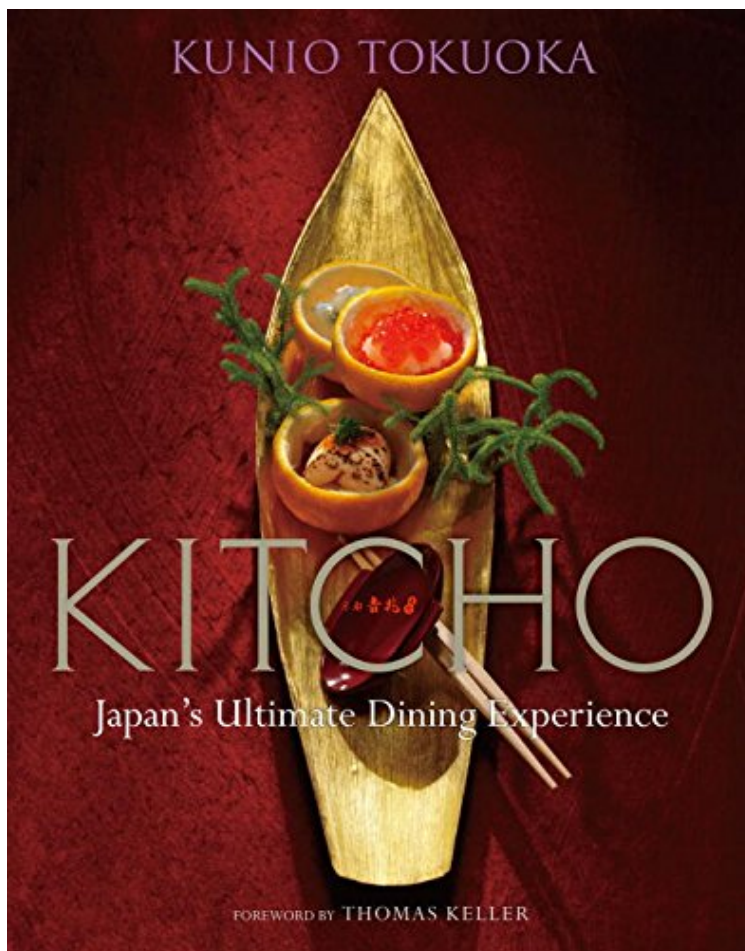


(Download pdf) *Kitcho: Japan's Ultimate Dining Experience*

Kitcho: Japan's Ultimate Dining Experience

Kunio Tokuoka, Nobuko Sugimoto
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Kunio Tokuoka, Nobuko Sugimoto : Kitcho: Japan's Ultimate Dining Experience before purchasing it in order to gauge whether or not it would be worth my time, and all praised *Kitcho: Japan's Ultimate Dining Experience*:

5 of 5 people found the following review helpful. An unusual look into the soul of Japan! By Mountain Wanderer I thought I was about to read an intimate look at one of the world's greatest restaurants; instead I also received a fascinating look at Japanese culture through an unexpected prism. *Kitcho's* cuisine and the way in which it is prepared and presented are skillfully portrayed through mouth-watering photography and wonderfully descriptions. Behind all this, though, are the influences of Zen, Shinto and, especially, the Japanese tea ceremony that really carried me away. In fact, the first photograph after the title page is one of chef Kunio Tokuoko sitting quietly in his tea house, examining a tea bowl. That sets the mood for a book that explores the importance of nature and the seasons in both the cuisine of the restaurant and in Japanese traditional life. In Nobuko Sugimoto's skillful text, flowingly captured in Juliet Carpenter's English translation, all this comes so vividly to life that by the time I put the book down, I felt as if I'd spent a year in Kyoto! The layout of the book is one of its many joys. Each page seems to have been carefully

thought out to create the perfect blend with the text. Often, beautiful brocade patterns unobtrusively grace a page's edge or the subtle rhythms of a calligraphy scroll form a fitting background for a page of text. Since we learn that ceramics can be "clothes for food," Kenji Miura's photos are not only arresting in their ability to make me feel I can almost taste the food, but the book's many fascinating diversions, such as the section on Oribe ware, heightened my awareness of all that I was seeing in the picture, not just the food. Another of the book's unexpected pleasures are the last four sections, which describe the kitchen, notes on the all-important rice and dashi stock and, finally, the food itself, after which comes a useful (and thorough) glossary. It's as if Kunio opens the door to his kitchen and says "Psst, come on in, let me show around before it gets too busy." We'll learn the unusual training of the staff, how dinner orders are tracked and so forth. And if you're not completely intimidated by Kunio's passion for perfection (wait until you read how he prepares sushi, rice grain by rice grain!), there are even recipes for some of his stocks and sauces that you could try yourself.

0 of 0 people found the following review helpful. Five Stars
By Tomohiro Koizumi
good book for less.

0 of 2 people found the following review helpful. Three Stars
By Robert W. Kaneok

"Through his innovative approach to cooking, Kunio Tokuoka reinvents the classic dishes of Kaiseki without deviating from the extraordinary history and tradition of Japanese cuisine. In this book, he shares the inspiration behind his dishes with reference to the seasons, art, natural history and culture of Japan and through the exquisite photographs, he gives a glimpse of the beauty and creativity of his extraordinary restaurant." --Heston Blumenthal, Chef de Cuisine/Owner, The Fat Duck restaurant

Kaiseki had its origins in the sixteenth century as an accompaniment to the Japanese tea ceremony. Over time, it has evolved into a highly formalized, artistic cuisine that celebrates the seasons by using only fresh, natural, local ingredients. Today, what we know as "kaiseki" owes much to Teiichi Yuki, founder of Kitcho restaurant in Kyoto and the creator of a contemporary version of this traditional cuisine. Kitcho continues to be world-renowned as the high temple of kaiseki; and its current chef and owner (and Yuki's grandson), Kunio Tokuoka, is revered for his innovative and exquisite interpretations of kaiseki dishes. Now, with this book, readers will get a look behind the well-guarded doors at the secrets, recipes, presentation techniques, and philosophy of one of the world's premiere restaurants. Chef Tokuoka stands at the top of his profession. Yet his approach to cooking is remarkably simple. How can he draw the best flavors for a hearty stock? How can he cook a fish dish so that it becomes a transforming experience for even the most jaded diner? Answer: Simply by finding the optimum way to prepare or cook each ingredient so as to draw out peak flavor. Over and over again, he demonstrates how he has reinvented an old technique or created new dishes to astonish loyal patrons. At Kitcho, a full-course meal is a multisensory experience to be savored on many levels. It can be a revelation. It can change the way people think about food. This book will do the same. From innovative cooking techniques to an artist's touch in food arrangement, Kitcho: Japan's Ultimate Dining Experience reveals every aspect of entertaining in the Japanese mode through brilliant photography; the chef's recipe notes; and essays on cooking, food arrangement, Japanese aesthetics, food philosophy, and the exquisite Japanese art of entertaining at the table, penned by Nobuko Sugimoto, one of Japan's leading food writers.

About the Author
KUNIO TOKUOKA is the Executive Chef of Kitcho. He is the grandson of Teiichi Yuki, the creator of the Japanese haute cuisine known the world over as kaiseki. Kunio has worked in the kitchen of Kitcho for more than 35 years, starting at the age of 15. **NOBUKO SUGIMOTO** has written on Japanese food for over twenty years and is the author of eleven books on the subject.