

[Free] Masu

# Masu

Nic Watt

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**Nic Watt : Masu** before purchasing it in order to gage whether or not it would be worth my time, and all praised Masu:

0 of 0 people found the following review helpful. Beautiful cookbookBy Randal WalkerWe watched Nic Watt's series on Netflix called "Testing the Menu" and we were so impressed we bought his cookbook. It's 237 pages of how to stock your Japanese pantry, a description of Japanese tools, Japanese eating etiquette and, of course, many, many recipes complete with instructions on technique. We're very happy to add this to our library of cookbooks. It's a "must" for foodies.0 of 0 people found the following review helpful. Five StarsBy CustomerLove it.0 of 1 people found the following review helpful. Five StarsBy Customerbeautiful book

This is the story of Masu, a Japanese restaurant in Auckland which has won many awards, and much acclaim from diners. Nic Watt gives cooks lists of the items needed for a Japanese pantry, the tools to make great Japanese food, and the philosophy behind it. You'll learn how to make sashimi the right way, how to make sushi simply, how to make great salads and soups, and how to wow your family and friends with menus that taste sensational but are actually really easy to make. It also includes delicious desserts and cocktails; try the scrumptious white miso pavlova and you'll be in heaven. Includes dual measures.

About the Author Nic Watt honed his cooking skills at the Park Hyatt in Tokyo, Japan. Senior positions at both the Michelin starred Nobu and the Park Hyatt in London followed before he headed the kitchen at the world- renowned Huka Lodge. In 2013, he opened the multi-award winning Masu by Nic Watt in Auckland.