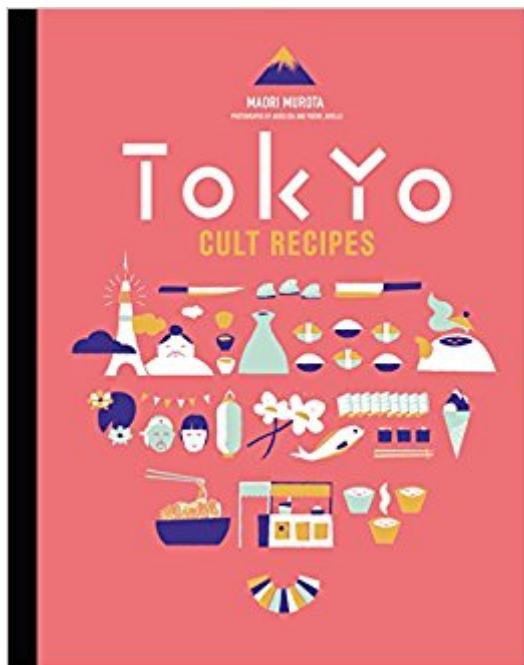


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Tokyo Cult Recipes



Synopsis

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

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Customer Reviews

...a collection of approachable and authentic dishes that capture the magic of Japanese cooking today . . . Between each section, photos of street scenes from around Tokyo allow readers to go beyond developing a sense of taste. (Eater.com) ...a delightful volume for fans of Japanese cuisine. The author demystifies the complexities of Japanese cooking and makes

it accessible and easy to prepare. The book is clearly and concisely written with information on key basic cooking techniques for home cooks. (Epicurus) ...Crack open Tokyo Cult Recipes, which is rich with street photography and a large collection of original recipes, ranging from street specialties, such as udon and yakitori, to home staples, including gyoza dumplings and nikujaga (a sweet and hearty beef stew). (Gear Patrol, The Year's Best New Cookbooks) ...handy step-by-steps and fascinating detours through the kitchen--and city. A must-have for the Tokyo food fan in your life. (Los Angeles Times)

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

Beautiful book with a wide range of interesting recipes from simple and familiar to complex and unusual. So far all the recipes have been doable and relatively easy with all ingredients available locally or through . I bought this as I really like Japanese cooking and food but didn't expect to have some many relatively simple, go-to mid week dinner type recipes.

Tokyo Cult Recipes will interest both beginner and more advanced cooks who want to prepare true Japanese recipes. There are no difficult techniques. Everything is doable. Other than the SPECTACULAR photos, the most striking feature is the strong focus on authentic ingredients and authentic techniques. The author taught Japanese cooking and has been cooking Japanese food since she was a child. The recipes reflect this background. The dishes you would expect to be there

are. And there are some fascinating surprises. The recipes have substance. There is an average of seven ingredients per recipe. Which isn't as important as the fact each recipe has what it needs to produce superior results. Some only have a few ingredients: how to make rice, dashi, some basic sauces, some bento components and how to make ice cream. But these don't need a ton of ingredients. In addition to all the Japanese favorites, the recipe highlights for me are: the stuffed cabbage, any of the gyoza, the chicken meatball hot pot, and the sÅfå |Ã·men. There are many snippets of Tokyo culture that just makes this book perfect. I hope that a second book is being planned. Highly recommended.

Very pretty book, with some good classic Japanese recipes. However, it seems more like an aesthetic book than a recipe book. I felt like more effort was put into the art than the recipes, but still very nice.

Excellent recipes, but the book itself takes you to Tokyo and its myriad eating possibilities. It is nicely arranged with helpful pictures of ingredients and cook ware as well as useful indices.

There are some great recipes in this book, I own a rather large collection of Japanese cookbooks (in English and Japanese) and this one has become a new favorite. I often find myself reaching for it as a number of recipes have been loved by my wife and she often wants me to make them weekly now when meal planning. The shabu pork belly salad on chrysanthemum greens has one of the best salad dressings I've come across thus far in all my cookbooks...we make just the dressing alone sometimes it's that good! The book is worth it just for that in my opinion.

My wife loves this book. It comes with traditional receipts and photos of the plates.

Beautifully designed, easy to follow recipes.

as advertised

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