

Easy Sushi

Modoki: a Japanese words that means "to mimic" Sushi Modoki: Authentic vegan sushi that tastes—and looks—just like the real thing! No food is more iconically Japanese than sushi. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat! Enter Sushi Modoki—amazing, all-vegan re-creations of classic sushi rolls and bites. At the hands of vegan innovator iina, a cooking instructor in her native Japan, tomatoes transform into “fatty tuna,” mushrooms into “scallops,” and carrots into “salmon”—with mind-boggling results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: "fish" over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with "fish" and rice Oshi: pressed sushi Plus, you'll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with over 50 recipes to “wow” vegans and sushi-lovers alike.

Picture this: you and your beau plan a wonderful date night full of sushi at your favourite restaurant followed by the hottest new movie. A few hours beforehand, however, the weather takes a turn for the worst and the sky starts pouring rain. The two of you still want to spent time together, but you're not longer keen on walking around downtown the way you'd planned. Why not keep your dinner and movie plans but do it all from home instead? These homemade sushi roll recipes that are absolutely perfect for a date night in.

Now, anyone can go from sushi novice to sushi samurai--slicing, filleting, and making rolls like a master! Never before have the techniques of this most popular Asian cuisine been as attractively presented, as easy to follow, and as temptingly photographed as this beginner's guide. With the help of an unbelievable number of close-up photos, expert Aya Imatani virtually takes would-be chefs by the hand, leading them through every delectable step of the process. She discusses all the tools, foods, and paraphernalia; lays out the methods for making vinegars and sauces; and demonstrates how to make sashimi creations so special they aren't even found in many sushi bars. The menu of sushi recipes is expansive, encompassing hosomaki, saimaki, and all-vegetarian varieties. You will even learn all the right Japanese names for each dish. And everything seems wonderfully doable. The big finish: Aya's specials, the kind of dishes you'll never find in sushi bars--such as Sushi Cake (Chicken & Teriyaki) and Temarizushi (made of tuna, salmon, and avocado)--but that a Japanese mother or grandmother would make for her own family.

With clean, fresh flavors and great good looks, sushi has never been so popular. It is delicious as a light meal or as part of a more substantial Japanese dinner and makes perfect party food. The term sushi comes from sumeshi, meaning vinegared rice, a vital part of all sushi dishes. In Easy Sushi Japanese food writer Emi Kazuko shows you how to cook the rice perfectly and how to make simple rolled sushi using classic ingredients such as cucumber, tuna, or salmon. Once you have mastered the easy ones you can explore more adventurous variations, using easy-to-find ingredients. If you thought making sushi was strictly for the professionals, Easy Sushi will amaze you. With Emi's simple-to-prepare recipes.

Sushi and sashimi are by now a global sensation and have become perhaps the best known of Japanese foods—but they are also the most widely misunderstood. Oishii: The History of Sushi reveals that sushi began as a fermented food with a sour taste, used as a means to preserve fish. This book, the first history of sushi in English, traces sushi's development from China to Japan and then internationally, and from street food to high-class cuisine. Included are two dozen historical and original recipes that show the diversity of sushi and how to prepare it. Written by an expert on Japanese food history, Oishii is a must read for understanding sushi's past, its variety and sustainability, and how it became one of the world's greatest anonymous

cuisines.

Yuki Gomi's *Sushi at Home* is a beautifully designed cookbook that will show, for the first time, how easy it is to make sushi at home. Do you love buying sushi for lunch, enjoy eating at Japanese restaurants for dinner, but think sushi is too difficult to make at home? Well, think again! In *Sushi at Home*, Japanese chef and sushi teacher Yuki Gomi shows you just how easy - and inexpensive - making delicious and beautiful looking sushi can be. Learn: - Everything you need to know about how to buy and prepare fish, from salmon to scallops, from tuna to mackerel. - The joys of cling film and the technique of rolling step-by-step and why a hairdryer is essential for making the all-important perfect sushi rice. - Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi). - Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing). *Sushi at Home* is all you need to master the art of making light, delicious and healthy sushi in your own kitchen. Yuki Gomi is a Japanese chef who has taught thousands of people how to make their own sushi. After studying at Le Cordon Bleu in Chicago, she trained under a master noodle chef, before moving to London and beginning to teach Japanese home cooking classes. *Sushi at Home* is her first book. www.yukiskitchen.com

Sushi is delicious as a quick snack or as part of a more substantial Japanese dinner and makes perfect fingerfood. The term "sushi" is used for dishes based on "sumeshi", meaning vinegared rice, the most vital part of sushi-making. This book explains how to cook the rice perfectly. Start with simple rolled sushi using classic ingredients such as cucumber, tuna or salmon. Once you've mastered the easy ones you can explore more adventurous variations. The recipes use easy-to-find ingredients, including everything from spinach, asparagus and carrots to shrimp, crab and smoked salmon. If you thought making sushi was strictly for the professionals, *Sushi* will amaze you. With these recipes you will never eat ready-made sushi again. There are also recipes for sashimi and the miso soups that traditionally end a sushi meal as well as others for making great accompaniments, like fabulous pickles and three ways with wasabi. You can have parties where you provide the ingredients and guests make up their own hand rolls from their favorite ingredients, or you can do it for them - it takes no time at all! This is really easy party food, healthy snack food, and great food for kids. Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In *Sushi Secrets*, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl "Cat"erpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, *Sushi Secrets* will have you rolling delicious sushi like a pro in no time at all.

Love eating sushi? Do you want to try some delicious sushi recipes at home? Making sushi at home sounds to be a daunting task if you are not well equipped with a useful sushi making kit and cookbook. Only the best sushi-making cookbook could help you learning various yummy sushi recipes that we eat in Japan. You do not have to be a chef to learn all the simple sushi-making techniques. Anyone could try it! "The Cookbooks Lab" by Andromeda Publishing

includes this brand new Sushi Cookbook for Beginners, and inside you will: - Enter the Millennial History of Japan to explain to you not only the Japanese sushi cuisine but also the millenary culture of the land of the rising sun with curiosity and facts that will surely involve you in this magic world. - Enjoy Your Super-Trendy Interactive Cookbook where you, as well as making sushi recipes, can read curiosities about Japan to make you live the real Japanese experience - Have in Your Hands 100+1 Tasty and Yummy Sushi Recipes, with all the ingredients and sauces to spoil them in the best way, from meat sushi to the more classic fish sushi up to the vegan one - Learn How to Slice the Fish Perfectly, Use the Right Sushi Kits, Locate the Freshest Ingredients, Roll Sushi, and how to master the etiquette of eating delicious sushi correctly. - Find a Step-by-Step List of Pantry Staples to learn why small pantry items like roasted sesame seeds, canned seasoned fried bean curd, dashi stock powder, and others can make a world of difference. - & Lot More! Making sushi will not be a complicated task for you if you read this comprehensive guide. It is specially designed for first-timers who are willing to learn basic sushi-making techniques and ideas. Are you concerned about slicing and filleting the fish you have already bought to make sushi at home? Do not worry, just collect this book, read it for a while, and find the perfect ways to get the job done.

Learn the intricate and delicious art of sushi--100 recipes for beginners Sushi is a true culinary art form filled with colors, textures, sauces, and infinite presentations. And behind every delicious dish is an innovative sushi chef. The Sushi Cookbook for Beginners will teach you 100 easy-to-follow recipes that will help you turn your kitchen into a sushi workshop. Learn the many variations sushi has taken inside and outside of Japan--from classics like Tuna Rolls to nontraditional ones like a Spicy Fried Mozzarella Roll. Get information from this sushi cookbook on kitchen must-haves like a sushi-rolling mat and a rice paddle, as well as learning how to select the high-quality ingredients and prepare them to perfection. Learn to slice, season, and present your delicious artwork as your kitchen becomes your canvas. The Sushi Cookbook for Beginners includes: Sushi top to bottom--This sushi cookbook gives you a crash course in sushi, sashimi, nigiri, and other rolls that can be made from readily available ingredients. A healthy mix--Feast on a variety of classic seafood rolls plus a blend of vegetarian options offered in this beginner-friendly sushi cookbook. Pantry staples--Learn why small pantry items like roasted sesame seeds, canned seasoned fried bean curd, dashi stock powder, and others can make a world of difference. When you're ready to take your culinary skills to tasty new heights, the Sushi Cookbook for Beginners is your perfect starting point.

Do you want to master the Art of sushi making? If so, then you are in the right place. In this book, you will get: ? Information required before starting a sushi journey ? Tools required ? The style of eating sushi ? The art of serving sushi ? Preparing your ingredients ? 80+ Easy Recipes to make sushi at home: Sashimi, and Nigiri sushi recipes Temari, and Temaki sushi recipes Maki Rolls recipes

Staples, and Sauces recipes And many more! You are going to enter into a healthy and delicious world of sushi. Explore the secrets behind what makes this sushi exceptional, know the names of sushi available in the restaurants, and also learn how to make sushi at home. By the end of this book, you will be able to master the techniques of sushi making at home. Are you ready to get started? Scroll up and click BUY NOW!!!

The ultimate finger food, cute and colorful sushi is perfect for entertaining! Easy to eat, gorgeous to look at, and healthy, too—it's no wonder sushi is one of the world's favorite foods. This book shows you the simple techniques used to make kawaii decorative sushi that will delight everyone who sees them! Renowned Japanese sushi chef Ken Kawasumi has assembled 55 super-cute sushi recipes, including: Adorable animals, including turtles, monkeys, swans, pandas and dolphins Fabulous flowers, including cherry blossom, hibiscus and chrysanthemum Colorful rolls that look like watermelon slices, ice cream sundaes and Japanese dolls Stunning sushi rice-bowl art, including a breathtaking landscape of Mount Fuji Each recipe has detailed step-by-step instructions with photographs showing the individual stages, assembly techniques and the finished dish. There is also a comprehensive guide to basic sushi rice preparation, rolling techniques and handling seafood safely. The glossary sorts the sushi creations by color, allowing you to easily plan your theme and color-coordinate your party. If you're looking for a cute and crafty way to liven up a special occasion and impress your guests, look no further!

When you think of Japanese food, sushi will undoubtedly be on top of the list. These Japanese delights are generally made with seasoned rice, topped with different fillings such as fish, eggs and mushrooms and are sometimes wrapped in nori, a type of dried seaweed. There are various type of sushi, mostly divided by their appearance and type of filling. Just Sushi: A Collection of Simple Sushi Recipes will show you how you can create delicious sushi right in your own kitchens.

Sushi has entered the mainstream—it's now available at upscale Japanese restaurants, fast food counters, delis, even supermarkets. The more people enjoy sushi when they dine out, the more they want to learn to make it themselves and serve it at home. With easy-to-follow instructions and full-color photos, FUN & FANCY SUSHI, EXPANDED EDITION, is the perfect introduction for beginners and a source of innovative ideas for more experienced sushi chefs. The book consists primarily of one of JPT's most popular titles, FUN & FANCY SUSHI, with the addition of a section on nigiri-zushi ("squeezed" sushi) from another classic, SUSHI FOR PARTIES.

Love eating sushi? Do you want to try some delicious sushi recipes at home? Making sushi at home sounds to be a daunting task if you are not well equipped with a useful sushi making kit and cookbook. Only the best sushi-making cookbook could help you learning various yummy sushi recipes that we eat in Japan. You do not have to be a chef to learn all the simple sushi-making

techniques. Anyone could try it! "The Cookbooks Lab" by Andromeda Publishing includes this brand new Sushi Cookbook for Beginners, and inside you will: - Enter the Millennial History of Japan to explain to you not only the Japanese sushi cuisine but also the millenary culture of the land of the rising sun with curiosity and facts that will surely involve you in this magic world. - Enjoy Your Super-Trendy Interactive Cookbook where you, as well as making sushi recipes, can read curiosities about Japan to make you live the real Japanese experience - Have in Your Hands 100+1 Tasty and Yummy Sushi Recipes, with all the ingredients and sauces to spoil them in the best way, from meat sushi to the more classic fish sushi up to the vegan one - Learn How to Slice the Fish Perfectly, Use the Right Sushi Kits, Locate the Freshest Ingredients, Roll Sushi, and how to master the etiquette of eating delicious sushi correctly. - Find a Step-by-Step List of Pantry Staples to learn why small pantry items like roasted sesame seeds, canned seasoned fried bean curd, dashi stock powder, and others can make a world of difference. - ... & Lot More! Making sushi will not be a complicated task for you if you read this comprehensive guide. It is specially designed for first-timers who are willing to learn basic sushi-making techniques and ideas. Are you concerned about slicing and filleting the fish you have already bought to make sushi at home? Do not worry, just collect this book, read it for a while, and find the perfect ways to get the job done.

The only pressure cooker cookbook—for electric and stovetop pressure cookers—you'll ever need! What's not to love about the pressure cooker? Using pressure created by super-heated steam, the pressure cooker can cut cook times by 70 percent, meaning dinner is on the table faster, and with significantly less energy use. Your dinner will be more nutrient-rich because vitamins and other good things won't be lost in evaporating steam. And it will taste delicious and succulent because none of the food's moisture has been allowed to escape. Finally, today's modern pressure cooker has been re-engineered for safety and ease of use, including the development of the electric pressure cooker. Because no moisture evaporates during cooking, conventional stovetop recipes do not work in the pressure cooker. For success, the pressure cooker requires different food to liquid ratios and because of that superheated pressure, cook times are very precise. With this comprehensive guide, the busy cook can use fresh ingredients to create more than 700 tasty recipes developed for and scrupulously tested and retested for the pressure cooker. • Chapters on Poultry, Pork, Beef & Veal, Lamb & Game, and Seafood include Zinfandel-braised short ribs that cook in just 30 minutes, herb-stuffed whole turkey breast and braised lamb shanks ready in 25 minutes, and baby back ribs that pressure-cook in just 15 minutes. • Individual chapters on grains, beans, rice dishes (including risotto and breakfast rice), potatoes, chili, and tomato sauces (with and without meat), as well as on soups, vegetables, desserts, making your own baby food, and much more. • An introductory chapter explains the ins and outs of the pressure cooker, with valuable tips and advice. The authors also include recipes for lots of basics, such

as how to cook different types of rice and varieties of dried beans.

Sushi Secrets Easy Recipes for the Home Cook Tuttle Publishing

The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: * Sushi rolls * Nigiri-zushi * Molded sushi * Hand-rolled sushi * Vegetarian sushi * Chirashi-zushi * Wrapped sushi * Shushi rice in fired-tofu bags * Sushi in a bowl * New sushi * Drinks, sauces and side dishes

A masterclass in sushi making from London-based teacher Atsuko, who combines authentic knowledge and skills with contemporary, innovative ideas to give 60 recipes for rolls, wraps, moulded and deconstructed sushi.

To the average observer sushi may simply look like a little ball of rice with a slice of raw fish on top, but there is so much more that goes into the art of sushi-making than meets the eye. In Japanese culture, sushi is considered a true art form, as its appearance is just as important as how it tastes. Sushi must have the right color, flavor, and texture. In this book, you will get: ? Information required before starting a sushi journey ? Tools required ? The style of eating sushi ? The art of serving sushi ? Preparing your ingredients ? 80+ Easy Recipes to make sushi at home: -Sashimi, and Nigiri sushi recipes -Temari, and Temaki sushi recipes -Maki Rolls recipes -Staples, and Sauces recipes -And many more! Discover 200 easy, delicious DASH (Dietary Approaches to Stop Hypertension) diet recipes that can be made in 30 minutes or less! The DASH (Dietary Approaches to Stop Hypertension) diet is one of the best diets for lowering blood pressure and preventing diabetes and with a focus on fruits, vegetables, and low-fat dairy products, it is also one of the smartest and healthiest ways to lose weight without the use of medications. In The Everything Easy DASH Diet Cookbook you will discover new ways of eating that can change your health—and your life! These easy-to-make recipes can be completed in 30 minutes or less so you no longer have to sacrifice taste or time to live a healthier lifestyle that leaves you feeling full and satisfied all day long!

Make classic sushi along with more artful and exotic rolls with this illustrated sushi cookbook. In this sushi making book, Japanese cooking expert Yumi Umemura offers eighty-five recipes that combine sushi rice with ingredients ranging from its time-honored partners to unexpectedly delicious ingredients—such as Thai fish sauce, sun-dried tomatoes, cooked meats like roast beef or chicken and French ratatouille—that infuse Japanese sushi with an unexpected and international flair. Sushi fans will love Umemura's traditional instructions for making Inside-Out Rolls, Nigiri Sushi, Hand Rolls, and Inari Sushi, and her exciting and innovative recipes for Thai Shrimp Sushi Parcels, Taco

Sushi, and Korean Kimchi Sushi Rolls. Sushi Recipes include: Seared Tataki Beef Sushi Tempura Sushi Four Color Rolls Two-Cheese Tuna Salad Rolls Simple Mushroom and Chicken Sushi Rice Poached Egg Sushi Rice Salad Prosciutto Rolls Tuna Tartare Gunkan Sushi Avocado Sesame Rolls Thai Shrimp Sushi Parcels Korean Kimchi Sushi Rolls Whether making the classic thick rolls, thin rolls, or experimenting with one of Umemura's fun and easy-to-make inventions such as ball or pizza sushi, *The Sushi Lover's Cookbook* is the one sushi cookbook fanatics need to guide them to sushi nirvana.

Preparing sushi is more than mere cooking--it's an art, a creative act of beautifully presenting colors, textures, subtle tastes, and unmatched sensations. Every page here shares that refined philosophy, so it not only shows you how to make a feast for your friends, it is a feast for the eyes. Even the small line drawings accompanying the luscious photography--which show in detail how to create each perfect piece of sushi--seem infused with the elegant feel of Japanese culture. Immerse yourself in the lifestyle as you learn how to wrap, make, and arrange delicacies such as nigiri-sushi out of fish (yellowtail, salmon, tuna, surf clam, flounder, or prawn) and vinegared rice; thick futomaki, hosomaki (omelette), and fish and vegetable rolls; a battleship wrap stuffed with roe; inside-out rolls; a California hand roll with ripe avocado and crab; and soups. With advice on setting an eye-catching table to complete the wonderful atmosphere. Who doesn't love the taste of sushi? If you are a huge fan of sushi, then you have certainly come to the right place. Inside of this book you will discover everything you have ever needed to know when it comes to make your own sushi from scratch. Inside of this book not only will you learn how to make sushi, but you will also learn how to make maki sushi, learn how to roll sushi exactly, learn about the top four sushi ingredients you need in your cabinets in order to make sushi and the top sushi rolls that are popular today. So, what are you waiting for? Get your copy of this book today and start making sushi before you know it!

All you need except the fish. Making sushi is a creative act of beautifully presenting colors, textures, and flavors. Now you can become a sushi chef who creates dishes that taste and look magnificent with this runaway bestselling kit. From the best book that teaches you the culinary art to the equipment needed to carry it out, it has everything. Start with *Sushi Made Easy*, the guide that not only reveals how to make a feast, it is a feast for the eyes. Exquisite line drawings and luscious photography show in detail how to prepare each perfect piece of sushi--such as nigiri-sushi out of fish and vinegared rice; thick futomaki; a battleship wrap stuffed with roe; inside-out rolls; and soups. There's even advice on setting an eye-catching table. Plus: " 4 pairs of bamboo chopsticks to eat your delicacies " 2 bamboo Sushi preparation mats (8-1/4" x 9-1/2") " 1 bamboo rice paddle

Master How to Make Sushi at Home, Easy to follow Step by step Sushi Recipes makes you Sushi again & again Do you love sushi? Want to learn how to make sushi yourself? Do you want to treat your friends & family and get them begging for you to make more for them? If so, then keep reading! Hello! Welcome to "Sushi Cookbook". One of the most popular meals over the past couple of decades has been sushi, with countless restaurants popping up in cities and towns across the country. And for those who enjoy sushi but have never thought about making it at home, figuring out how to get the ingredients and give it a shot might initially seem like an

impossible feat. However, sushi is incredibly easy to make, and grabbing some rice and Alaska Surimi rather than ordering delivery or heading to a restaurant isn't just fun, but also far more affordable than dining out. This guide and cookbook provide easy-to-follow, step-by-step instructions and several tips for beginners. This book will pay for itself in no time, in savings, winning friends through their tummies, and best of all, being able to eat it any time you want, as much as you want! Sushi will bring joy to those who eat, make and create it for its taste and experience. Let your love of sushi inspire you to prepare and enjoy it in your home. This beautiful guide and cookbook open a window to everything that's so fascinating-and intimidating- about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. Sushi Cookbook contains all you need to start making sushi at home Here's what makes this book special: Learning about Sushi - Introduction to It Discover the health benefits of consuming Sushi Learn how to prepare your own sushi from scratch at home Recipes with images- Nigiri Sushi, Okonomi Sushi, Onigiri, Temaki, Oshizushi Bara Sushi, Chirashi Sushi, Futomaki, Inari Sushi - Ways to Make Varieties of Sushi Much, much more! This book's beginner friendly approach will ensure you have an easy time putting what you learn into action. Interested? Then Scroll up, Click on "Buy now with 1-Click", and Get Your Copy Now! Copyright: (c) 2020 by Maggie Barton, All rights reserved.

Demystify the sushi bar experience Stuffed with tips and tricks - you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making - and make it fun! Discover how to: * Find the right equipment and ingredients * Understand the special language of sushi * Make fragrant sushi rice * Prepare vegetarian and fish-free recipes * Dish up sushi-friendly drinks and side dishes

Presents instructions on how to make sushi rolls without raw fish, using everyday ingredients and sauces selected from meats, vegetables, and condiments.

Eating Sushi is Easy. Making Sushi is Even Easier. Let your love of sushi inspire you to prepare and enjoy it in your home. This beautiful guide and cookbook opens a window to everything that's so fascinating—and intimidating—about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. In Japan, sushi is often made by home cooks and served as a casual family meal. Sushi at Home honors the spirit of authentic, homemade sushi by walking you through the entire process, including: • information on shopping for essential (but not extensive) sushi equipment • recommendations for where to find core ingredients • advice on how to select the freshest fish for sushi • preparations for the perfect sushi rice using white or brown rice • step-by-step illustrations for slicing fish, rolling maki, forming rice balls, shaping nigiri, and more • 80 authentic, popular, and creative sushi recipes With no more than a sharp knife, rice paddle, and bamboo rolling mat, you're well on your way to confidently creating your sushi bar favorites—sake not included. Includes recipes for Tuna Sashimi with Sesame Seeds and Scallions; Marinated Mackerel Sashimi; Spicy Tuna Roll; Dragon Roll; Shrimp Futomaki; Yellowtail and Red Chili Temari; Salmon Nigiri; Avocado, Cucumber, and Shiso Nigiri; Diced Ginger Eggplant Gunkanmaki; and many more!

Everyone loves sushi - it's not only delicious but a healthy choice, too. If you've never thought of making it yourself at home, Fiona Smith's easy-to-follow recipes will change your mind. If you've never thought of making it yourself at home, Fiona Smith's easy-to-follow recipes will change your mind. The key to good sushi is the Japanese sushi rice (now widely available in supermarkets) so Fiona begins by explaining how to prepare it. The key to good sushi is the Japanese sushi rice (now widely available in supermarkets) so Fiona begins by explaining how to prepare it. Once you have your rice, choose from Fiona's delicious recipe ideas. Once you have your rice, choose from Fiona's delicious recipe ideas. Vegetarian options include colourful

Pickled Courgette Rolls with Beetroot Sashimi and Inside-Out Avocado Rolls with Chives and Cashews. Vegetarian options include colourful Pickled Courgette Rolls with Beetroot Sashimi and Inside-Out Avocado Rolls with Chives and Cashews. Sushi always brings to mind Fish and Seafood, and the recipes here include the classic California Roll, updated with crabmeat, and an indulgent Fresh Oyster Roll with Chilli Cucumber. Meat and Poultry recipes include Teriyaki Chicken Roll with Miso Dipping Sauce and Sushi Balls with Roast Pork and Pickled Plums. Fiona even shows you how to make your own pickled ginger and wasabi accompaniments.

Quick & Easy Sushi and Sashimi contains everything you need to create over 40 recipes for a variety of Japanese sushi and sashimi. This sushi cookbook contains recipes for battleship gunkan sushi, California rolls, chirashi scattered sushi, egg wrapped sushi, hand formed nigiri sushi, hand rolled temaki sushi, inari tofu pouch sushi, inside out sushi rolls, maki sushi, sashimi, soups, and more. Recipes include: California rolls Egg wrapped sushi with mushrooms Nigiri sushi with prawns Tuna and eel Inari tofu pouch sushi Tuna sashimi Hand rolled cone temaki sushi Miso soup with tofu and mushrooms And many more! Also included are unit conversion tables, dual measurements, tips for buying fresh fish, cutting tips and methods, a list of necessary utensils, instructions to prepare sushi rice, and over 30 detailed photos. Each recipe in this sushi book includes cook time, prep time, and serving sizes. Enjoy! Cooking a wide variety of Japanese meals doesn't have to require a lot of effort, multiple cookbooks, and guesswork. Here's the key to making delicious Japanese food at home tonight. People love Japanese cuisine, but very few prepare it themselves. Japanese Cooking Made Simple provides the basic techniques and recipes that unlock your ability to prepare delicious, authentic Japanese meals to enjoy with friends and family at home – without requiring significant investments in time and money to do so. Japanese Cooking Made Simple contains more than 100 easy-to-follow authentic Japanese recipes with ingredients you can find in your local grocery store. Sushi and bento boxes will become part of your weeknight meals, as will Ramen with Braised Pork Belly, Tempura Soba, Fried Tofu in Broth, California Rolls, Pan-Broiled Salmon with Scallions, Chicken Yakitori, and Green Tea Ice Cream. Step-by-step instructions and illustrations will have you preparing sushi, including norimaki and temaki, with ease. Color photos help you put a beautiful Japanese dish on the plate. In Japanese Cooking Made Simple, Salinas Press has once again created a cookbook that provides home chefs not only with a wide variety of delicious recipes to choose from, but also the simple tools to make it easy.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-

based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Whether you're a beginner cook/just a beginner at sushi, this recipe book is just what you need. Filled with 30 of the most delicious and easy sushi recipes, you'll find what you need to make the perfect sushi right here! You'll be able to impress yourself, your friends & your family with your exotic sushi-making skills, all thanks to this recipe book! From Shrimp Rolls to Rainbow Sushi, there's something for everyone's taste buds in here! Plus, you don't even have to be an expert; all the recipes here are perfect for beginners!

In this beautifully illustrated book, you will find everything you need to know about sushi, from how to choose and order it, to how to eat it. You will even learn how to make it at home. And if your efforts in the kitchen inspire you, how to become a sushi chef. Along with the history, evolution, and art of sushi, sections include nutritional value, health benefits, and safety concerns. The pronunciation guide, together with a thirty-nine-page sushi glossary and a reverse dictionary, are especially helpful in identifying and ordering sushi. Taken in leading sushi restaurants, full color photographs enhance your journey into the world of sushi. You will also discover the answer to such fascinating questions as whether or not sushi originated in Japan, the ideal temperature for serving sake, and how sushi knives are made. Whether you're a sushi virgin or a sushi veteran, by the time you finish reading *The Sushi Book*, you will be a sushi connoisseur!

Everybody loves sushi. Now vegetarians can fully enjoy it too! American sushi expert Marisa Baggett has been working passionately for years to perfect sushi recipes that take full advantage of the freshest garden vegetables, herbs, tofu, mushrooms and spices available at your local farmer's market or co-op. Her innovative use of sustainable ingredients like fresh asparagus, apple, daikon radish, basil, tomatoes, beets, corn, shiitake mushrooms and cucumbers set her sushi recipes apart from all others you may have seen. This vegetarian cookbook offers completely new ways for localvores to enjoy their community supported agriculture and market vegetables with sushi rice. This is the ultimate farm-to-table book with creative Asian flair! Marisa not only shows you how to make the usual thick and thin rolls but other types of sushi that are just as delicious—and even easier to make! These recipes are about combining delicious rice with tantalizing pairings you might not have tried or thought of before, such as: Apple & daikon radish Cucumber & peanut Spicy carrot & tomato Pomegranate & basil Ginger & beet Summer corn & pickled okra Sweet potato & shiitake mushrooms Strawberry & rhubarb All of Marisa's sushi recipes are extra simple to make. For example, her Tempura Avocado Hand Rolls are a snap to put together—even if you've never made sushi before! Marisa starts by giving surefire recipes for making perfect sushi rice every time. She provides tips on which vegetables work best with sushi rice and how to create your own original combinations.

Vegetarian Sushi Secrets is a gem of a Sushi cookbook that shows you how to make foolproof thin rolls, thick rolls, inside-out rolls, hand rolls, bowl rice sushi and many more in no time at all!

Easy recipes for making simple sushi rolls and miso soups at home. Great for healthy party food, lunches, and light snacks.

Vegetarian Sushi Made Easy introduces over 40 recipes for delicious, easy-to-prepare sushi made with vegetables instead of raw fish. The authors have grouped the recipes into finger sushi with vegetable toppings, sushi rolls, sushi balls, stuffed sushi pockets, tossed sushi, and sushi cakes. Many of these are made with sushi rice in several colors—white, pink, yellow, and even green—so they are not only delicious to eat, but also beautiful to look at. Vegetarian Sushi Made Easy is the perfect introduction for all cooks, both amateur and experienced, to the wide world of healthy, delicious sushi.

Start Making Your Own Sushi In Minutes! Sushi Cookbook For Beginners contains all you need to start making sushi at home. Many people who love the flavor and taste of this distinctly unique part of Asian cuisine are now learning to make it at home. You don't have to be a world class chef to make sushi at home. This guide and cookbook provides easy-to-follow, step-by-step instructions and several tips for beginners. Just some of what you will learn are: -The different sushi presentation styles -The basic equipment for making sushi at home -The necessary ingredients -Two ways to prepare sushi rice -How to slice fish, roll maki, form balls and so on -How to roll sushi with rice inside or inside out 70 carefully selected delicious sushi recipes And much more. All you need to do is cook some rice, get some nori, slice some fish and vegetables and then roll them all together! Your first few tries may not end as lovely as you expected. Rolls will be uneven, rice will be loosely packed and some ingredients may fall out. However, with a lot of practice, you will get the presentation right and you will soon start making lovely and elegant sushi right in your own home!

Making sushi is the culinary art of beautifully presenting colors, textures, and subtle flavors to yield unmatched sensations. Now anyone can become a sushi chef who creates dishes that taste and look magnificent. From the best book on preparation to the equipment needed to carry it out, this kit has everything—except the fish! Start with Sushi Made Easy. This guide reveals how to make a feast and is itself a feast for the eyes, with exquisite line drawings and luscious photography that show exactly how to prepare each perfect piece of sushi. Then get to work serving with one 9" x 10" top-quality bamboo rolling mat, one 5-piece plastic rice mold, four pairs of black and gold lacquer chopsticks, four ebony-stone chopstick rests, and two lovely ceramic plates for dipping sauce.

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