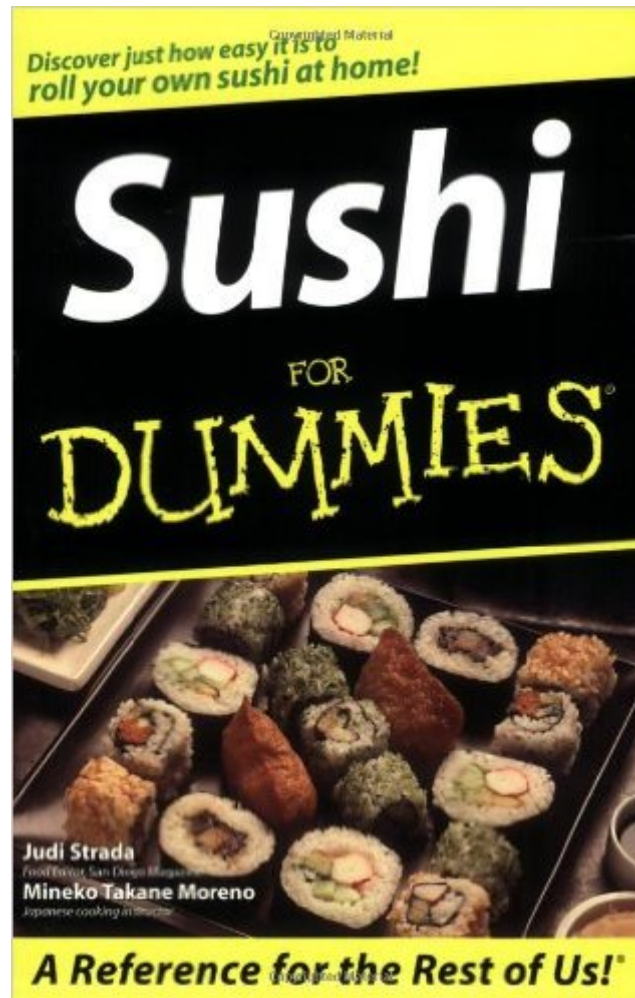


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Sushi For Dummies



Synopsis

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

Book Information

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Customer Reviews

Wow. I just finished reading Sushi For Dummies, and was amazed at just how much I learned. The authors have created what must be THE most complete and detailed guide to sushi available anywhere at any price -- and they have done so in a highly readable way, with just the right amount of humor. If you've ever been curious about sushi -- all the different ingredients and styles of sushi, how to make proper sushi rice (an important step in the process, which merits an entire chapter in this book), safe handling techniques, cutting and storing, history and traditions, proper sushi bar etiquette, and much, much more, then you will do no better than buying this book. Five stars!

After purchasing the book and reading a few of the recipes, I decided to give some of them a try for dinner. The instructions were so easy that I pulled off a sushi dinner for my family that they thought I had practiced making for days. I have taken a sushi making course before, but having the book with

me while making dinner proved to be a much needed aid and I am glad I made the small investment. I have also been enjoying the other areas of the book that talk about Sushi Bar manners/etiquette, terms and definitions, and sushi party planning. Most cookbooks I have purchased are just used for recipes and not for reading or cultural education. This dummys book is actually interesting to read from cover to cover and gives the reader more depth than other cookbooks.

After getting tired of spending \$8 for two pieces of sushi at the local sushi bar, I decided to learn to make sushi at home. I was not interested in spending the next 20 years learning to become a master sushi chef (or "itamae" in Japanese). I just wanted to have some good sushi without paying a fortune for what was basically nothing more than a couple tablespoons of rice and salmon roe. I ordered and read several sushi books, including Sushi for Dummies. As a basic primer for learning how make sushi, this book can't be beat. Sushi is all about the rice, and hands down, the author has the clearest and easiest description of how to accomplish this task. It is like she is right there in your kitchen telling you exactly how to cook the rice (including soaking it beforehand, something other books neglected to mention) and what proportion of vinegar/sake to use. The other instructions are equally superb. How to roll both traditional nori covered, and "inside out" sushi, and how to form cone sushi are all easy to understand and follow along. Because I just wanted to learn how to make sushi, I skipped all the intro and history stuff. However, this information is included in case anyone else is interested. Once you learn how make and roll sushi, it's time to look at some recipes. Admittedly, I have not yet tried any of the sushi recipes in this book, but intend to do so in the future. In the meantime, I did try some of the exotic recipes in D.K.'s Sansei Sushi from Hawaii, a book which I highly recommend.

As a sushi fan and amateur chef, I've struggled with this simple but challenging fare for years. This is the handbook I've always wanted. Concise, user friendly, smart and entertaining - here is the book that we've been waiting for. I'm giving copies to friends and keeping mine right by my chopping block and rice cooker.

This is the first "For Dummies" book I've seen with pictures. It's a nice try, but I wouldn't make this my only sushi cookbook. The explanations are pretty good and well in keeping with the "for dummies" tradition. I think sometimes they waffle a little bit on principles (saying one thing, but then admitting that they do it another way). After reading reviews for this rather unlikely book and for

another book with reputedly superb photography, I elected to purchase both and I wasn't disappointed: the other book with the amazing illustrations wasn't expensive and the two really complement each other: The Complete Book Of Sushi! The price is right: buy both.

This book is terrific. Sushi is all about technique and the authors have managed to convey those techniques clearly and simply. It demystifies the process and explains all those Japanese terms that I can never remember. I only wish it were bigger (next edition, Wiley???)

This book actually gives you enough information to go to a sushi bar and NOT be a barbarian. It's easy to read and understand, and well organized. If you want to go the extra mile and prepare your own sushi, the directions are clear and easy to follow, with tons of side information (like how to know if the fish is REALLY fresh) and fun ideas. I found the part on correctly making the vinegared rice especially helpful, and the diagrams on how to cut things are great! There is also a section on manners which I found fascinating. This book is interesting as well as useful!

I have been a sushi lover for some time now and have just recently realized that I have been a dummy when it came to how vast and versatile sushi really is. (I never thought about having fruit, cheese, or guacamole as ingredients). This book has so many great recipes, I can't try them fast enough. And who would have thought that it is this easy? Beyond the recipes I love all the history and information on Japanese culture. This book was truly enjoyable to read and will be of permanent use in my kitchen!

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