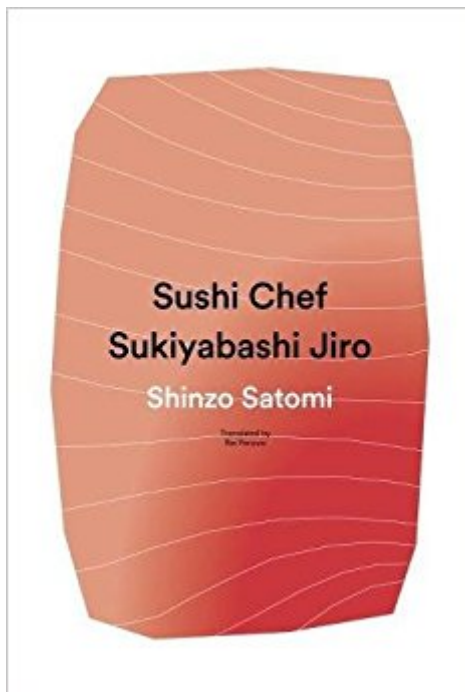


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# Sushi Chef: Sukiyabashi Jiro



## Synopsis

Revered restaurateur Jiro Ono (Jiro Dreams of Sushi) extended chat on all things sushi shocked the industry and aficionados alike when it was first published in 1997 and has remained indispensable over the years thanks to his nonchalant revelation of top trade secrets. While first and last things cannot be so easily taught and the Sukiyabashi experience has stayed as unique as he warned with a wink, it is no exaggeration to call this book, finally available in English, the Bible of sushi chefs. Based on countless interviews over an extended period by a critic who had been better known for his comfort food expertise, marvelously retaining the maestro's pleasantly down-to-earth voice, and amply illustrated with color photos, here is a belated surprise gift to all serious lovers of sushi who must rely on the vernacular.

## Book Information

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## Customer Reviews

This is a wonderful book! I loved it! The only thing that would have made it better, is if it had a glossary in the back. It was a lot of Japanese words, and while the book usually adds the English translation inside brackets, sometimes, if the explanation has already been given a few pages back, it won't re-explain it. To give you an idea, here is an a sentence from the book: "If it's awabi (abalone) that's exceptional in the summertime, then for the current season the Ryo Yokozuna (the two top sumo wrestling champions) of nigiri neta are miru gai and aka gai." (page 82) The words neta, miru gai and aka gai had already been previously explained, but if you don't remember what they mean, you will end up flipping all over the book trying to find the explanation. Despite that one

inconvenience, it's a really good book and I loved the pictures.

This book is for serious sushi lovers. I mean - SERIOUS. I'm not an expert anywhere near Jiro-San's level, but I do appreciate a broad variety of sushi - I loved having the background and in-depth analysis to provide me with a much broader experience. Just in time too! We had a better sushi experience in Hawaii recently because of this wonderful book.

Jiro is a legend. The book may be twenty years old and I read it as electrons - but the knowledge imparted is as old as edomae-style sushi. Get this book if you want to know how the master does his work.

Much more detailed information than I have ever found written anywhere. I collect cookbooks and focus on japanese cookbooks .From the view of seasons very best, freshest fish and shellfish,then best cutting to refined presentation,its here.Also a quite lovely read

Full with information and behind story made it be more than a book with recipe. As a sushi chef it a must have kind of book

To have a master chef detail his work is priceless. The added bonus is that Jiro is not only forthcoming but humorous.

Amazing sushi book. Very informative.

On time and as described!

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