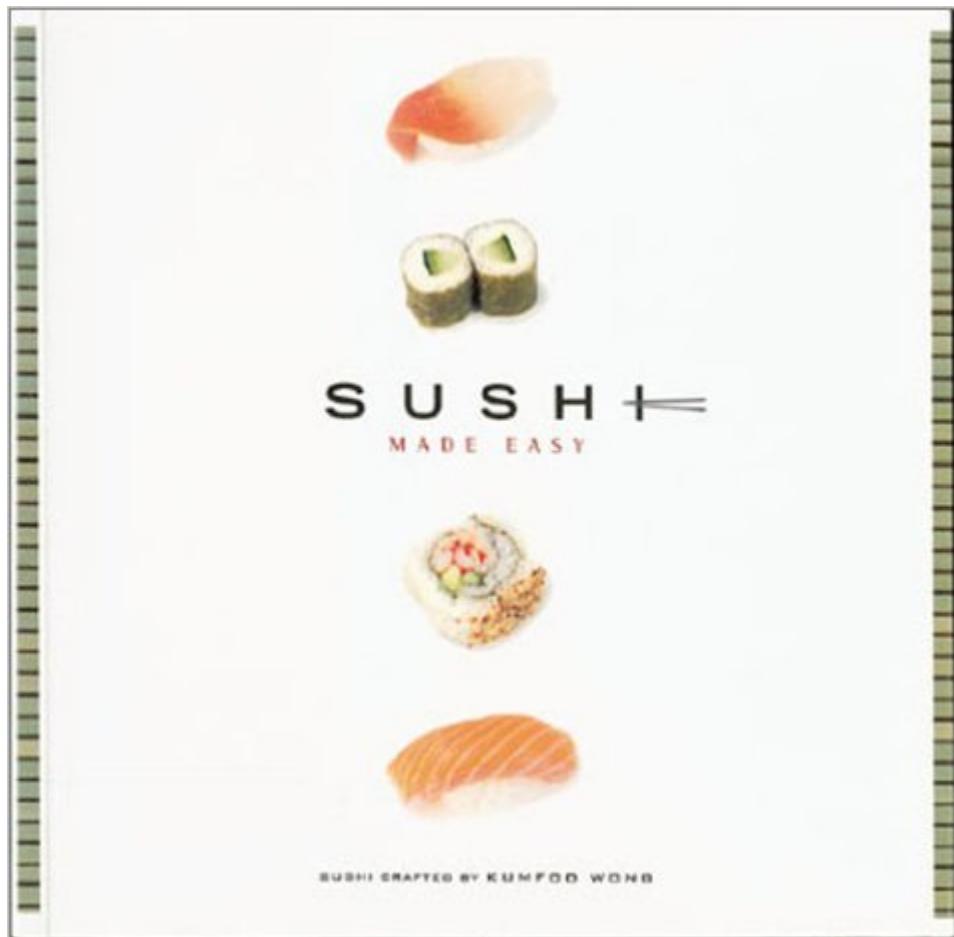


The book was found

Sushi Made Easy



Synopsis

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.

Book Information

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Customer Reviews

I love sushi, and I love this book. It answered all but one of the questions I've ever had about sushi, quickly, concisely, and elegantly. The one thing I would have liked it to contain would be a recipe and cooking instructions for Eel. (Unagi) (Though there are instructions for the preparation of Prawn (Ebi) for sushi.) Most importantly the authors tell you what to look for when buying your fish and how to cut it. Everything else you need to know is here; How to prepare the rice, how to make regular and inside out rolls, how to form nigiri sushi, how to make the rice and seaweed "battle ship" for roe sushi, directions for making Tamago (a rolled sweet omelette that can either be used as a

filling/topping or as a replacement for rice in some styles of nigiri sushi). There's a section on soups, and making your own ginger. And while I've been eating and attempting to make sushi for quite some time now, I found the Author's suggestions on how to serve and eat sushi interesting and informative. If you get the book and kit (And why not, at the time I'm writing this, is offering the kit at the same price as the book alone.) you'll also get some basic sushi paraphernalia. 2 Bamboo mats for rolling your Maki 1 Rice paddle 4 Pairs of normal sized chopsticks Which is a nice addition, because just about every other tool you would need to make sushi is probably already in your kitchen. The tools provided might be difficult to get if you don't live in an area where there isn't an asian market, or a market with a good sized asian section near you. Of course, once you get the book that's not much of a problem since the back of the book lists contact information for markets and mail order vendors. (Several web sites and physical locations through out the US.)

Sushi Made Easy, by Kumfoo Wong, is an introductory guide to preparing and presenting sushi. The book is targeted to beginners, and at only 80 pages, is completely manageable. Sushi Made Easy provides an introduction to the more prominent sushi ingredients and kitchen utensils and equipment needed, as well as advice on selecting suitable fish to be used raw. There is a great deal of emphasis here on appearance and presentation. Sushi Made Easy covers nigiri-sushi, sushi rolls, hand rolls, rolled sweet omelet, and soups. The book is fully-illustrated, and features step-by-step instructions for making each recipe. Sushi Made Easy is an excellent introduction for anyone who wants to make sushi at home. It is also available through as part of sushi starter kits that include utensils and equipment.

This book does a pretty good job at helping the inexperienced sushi chef, particularly with getting the rice correct. I agree with the other reviewer - it would have been nice to know more about making eel. Another downside is the poor illustrations and limited instructions for actually forming the rolls, but other than that I would recommend it for someone starting out because it comes with the basic tools you need. It is a good kit, especially for the price.

I bought this book because I was interested in making my own sushi and be creative with it. The recipes are very detailed and very easy to follow. The pictures to how you're supposed to make/prep the rolls are interesting.

Good Beginner's book and nice gift. I still have difficulty with the bamboo mats.

Great book with good accessories for the \$\$\$. But the package it was all kept in was severely dented to the point where I had to re-package it before I gave it as a gift. Be aware that may not be in the best shape to send to someone directly.

I was really pleased with this book. I love sushi and didn't have a clue how to make it. This book explains it all, and the photos are both helpful and beautiful. My one nit, which is why I don't give it 5 stars, is that it presents a very traditional way of preparing the rice for Nigiri. If I followed the instructions, I would either be preparing a dinner for 5 or more people, or throwing away tons of perfectly cooked rice every time I wanted to prepare sushi for myself and/or a guest. A simple, economical method of preparing the rice for dinner for one or two people is needed here.

Great book for those that want to make their own sushi at home. Recipes easily explained. Makes a great gift too

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