

Nobu The Cookbook

Showcasing more than 100 recipes from 69 chefs, restaurants, and producers in Colorado's Roaring Fork Valley, *The Aspen Cookbook* supports the local food and beverage industry by sharing beloved dishes and stories behind them. The 162-page collection presents a smorgasbord of scrumptious fare for brunch, soup, salad, starters, main dishes, cocktails, sweets, and even a dog treat! Many recipes are vegetarian (or easily adapted) and all were created and tested for cooking at Aspen altitude (7,908 feet above sea level). Curated and edited by Amanda Rae Busch, featuring full-color photos plus whimsical illustrations by designer Julia Bridgforth, and with a foreword by Food & Wine editor in chief Hunter Lewis, *The Aspen Cookbook* was produced by YPN Aspen as a feel-good fundraiser for restaurants strained by the coronavirus pandemic that began in spring 2020. Book sales and charitable donations fund a relief grant program launched by YPN Aspen. Dig in to this delicious collection and join Aspen around the dining table, wherever you live. *The Aspen Cookbook* is \$45 (charitable donations welcome) and available at booksellers, shops, and hotels in Aspen and at AspenCookbook.com.

In 2014, Bernard Radfar moved to West Los Angeles for one reason: to be closer to Toshi Sakamaki and his incredible Yakitori restaurant. *Chicken Genius* is a visual love letter to Toshi's cuisine and the care and grace with which he makes the best of the classic Japanese street food that is Yakitori (chicken skewers). Bernard is not alone. Toshi's restaurant is the favorite of Chef Nobu Matsuhisa, who provides a glowing introduction to this beautiful book. It is not uncommon to be surrounded by many of Los Angeles' finest sushi chefs when dining in Toshi's restaurant. It's the care and precision with which Toshi puts together his Yakitori delicacies that make his restaurant, Yakitoria, the best of the best. With 100+ dishes and 125+ stunning full color photos, *Chicken Genius* takes reader from butchery to dessert. Kanpai.

An unprecedented look into the food and culture of Iceland, from Iceland's premier chef and the owner of Reykjavík's Restaurant Dill. Iceland is known for being one of the most beautiful and untouched places on earth, and a burgeoning destination for travelers lured by its striking landscapes and vibrant culture. Iceland is also home to an utterly unique and captivating food scene, characterized by its distinctive indigenous ingredients, traditional farmers and artisanal producers, and wildly creative chefs and restaurants. Perhaps no Icelandic restaurant is as well-loved and critically lauded as chef Gunnar Gíslason's Restaurant Dill, which opened in Reykjavík's historic Nordic House in 2009. *North* is Gíslason's wonderfully personal debut: equal parts recipe book and culinary odyssey, it offers an unparalleled look into a star chef's creative process. But more than just a collection of recipes, *North* is also a celebration of Iceland itself—the inspiring traditions, stories, and people who make the island nation unlike any other place in the world.

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A global celebration of the iconic restaurant dishes that defined the course of culinary history over the past 300 years Today's food-lovers often travel the globe to enjoy the food of acclaimed chefs. Yet the tradition of seeking out unforgettable dining experiences goes back centuries, and this gorgeous book reveals the closely held secrets behind the world's most iconic recipes - dishes that put restaurants on the map, from 19th-century fine dining and popular classics, to today's most innovative kitchens, both high-end and casual. Curated by experts and organized chronologically, it's both a landmark cookbook and a fascinating cultural history of dining out. The narrative texts are by Christine Muhlke and the Foreword is by Mitchell Davis.

What would it be like to host an event catered by Nobu and Thomas Buckley, the executive chef of Nobu Miami? Now, food lovers and chefs everywhere can party like celebrities with Nobu Miami: The Party Cookbook, a visual treat and a celebration of the dazzlingly original fusion cuisine served in the Miami outpost of Nobu's restaurant empire. The book introduces an exotic line-up of finger foods and party dishes with South / American, and Japanese influences, at the same time that it conveys the sparkling, sun-kissed atmosphere of the restaurant's Miami Beach location. The recipes are simple and take advantage of fresh, local seafood like Florida pompano and conch. More than 70 party recipes, some created especially for the book, are featured. The recipes themselves are complemented by comments, anecdotes and sidebars by Nobu and Buckley, in which they explain what inspired them to create particular dishes. They also offer useful tips on cooking technique. The gorgeous, full-color photos are by James Beard Award-nominee Masashi Kuma.

Chef Wakiya fuses his deep understanding of Chinese food and culture with his native Japanese aesthetic to create sophisticated, subtle and elegant dishes, showcased in this gorgeously illustrated cookbook, which includes more than 70 recipes. Kodansha International

Presents a collection of recipes for Japanese-inspired dishes using fresh seafood, including Matsuhisa shrimp, snow crab roll with caviar, and new style sashimi.

Japanese masterchef Nobu Matsuhisa's unique dishes combine the skills and ingredients of classical Japanese cuisine with an acceptance of western influences. This cookbook contains more than 50 fish and seafood dishes, including a whole chapter dedicated to sushi.

This book represents the first 16 years of Glen Coben's design agency. Coben has had the distinct pleasure of working with some of the greatest chefs of this present time-- having had a front-row seat to witness the growth of -farm-to-table- cuisine, -molecular gastronomy, - the burger craze, the Neapolitan pizza craze, the kale-ification of our consciousness, the paleo diet, the juice cleanse, and the rapid rise of food bloggers, social media, the -foodie, - and the deification of chefs into rock stars. What has remained consistent is that the challenge of opening a restaurant has not become any easier. Whether the restaurant is a burger restaurant, a dive bar and taqueria, or a four-star grand Italian destination, the stakes are always high for each restaurateur or chef. They have investors, budgets, schedules and the

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desire to deliver their own vision of service and cuisine. Each design project is a journey to discover the soul of each project - to tell its story in an appropriate tone of voice that compliments each chef's vision. Coben's journey has taken him literally and metaphorically to Mexico, Strasbourg, Paris, Texas, California, the Islands, the Bronx, Queens, London, and all over Italy.

American grilling, Japanese flavors. In this bold cookbook, chef Tadashi Ono of Matsuri and writer Harris Salat share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso. Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, *The Japanese Grill* will have you grilling amazing steaks, pork chops, salmon, tomatoes, and whole chicken, as well as traditional favorites like yakitori, yaki onigiri, and whole salt-packed fish. Whether you use charcoal or gas, or are a grilling novice or disciple, you will love dishes like Skirt Steak with Red Miso, Garlic-Soy Sauce Porterhouse, Crispy Chicken Wings, Yuzu Kosho Scallops, and Soy Sauce-and-Lemon Grilled Eggplant. Ono and Salat include menu suggestions for sophisticated entertaining in addition to quick-grilling choices for healthy weekday meals, plus a slew of delectable sides that pair well with anything off the fire. Grilling has been a centerpiece of Japanese cooking for centuries, and when you taste the incredible dishes in *The Japanese Grill*—both contemporary and authentic—you'll become a believer, too. This book is both a celebration of Nobu's long personal journey to becoming a global sensation and an introduction to the world of the next generation of Nobu chefs. Ever since Nobu opened his first restaurant, Matsuhisa, in Beverly Hills in 1987, he has worked with many wonderful chefs. Now there are 56 restaurants and hotels across five continents serving dishes by chefs who continue to develop their expertise and innovative menus. This book introduces these talented chefs working across all Nobu restaurants and hotels and showcases their signature dishes while also presenting Nobu's own signature dishes and including his personal and professional history. This book is without a doubt the best and most complete book about Nobu and the world he has created. This is the World of Nobu.

Nobu Miami is based in a location blessed with the best, freshest seafood possible. This cookbook features a number of signature plates and focuses on party finger-foods, playing on the festive atmosphere of Miami and the city's particular style, from beach-view-terrace to private yacht. It offers more than 70 recipes with full colour photographs. Nobu Miami is based in a location blessed with the best, freshest seafood possible, and 'Nobu Miami: The Party Cookbook' is a cookbook with a fresh twist: while featuring a number of signature plates, it also turns its eye on party

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.

Learn to make sushi at home with lessons from the masters. Nick Sakagami, the only person outside of Japan to earn the designation osakana meister, introduces the fundamentals of sushi, starting with the fish. Photography from Tokyo's Tsukiji fish market offers an inside look

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at where most of our tuna comes from, and a deep dive into the tools, techniques, and etiquette of sushi ensure you'll never look at a California roll the same way again. Expert recipes from Sakagami's favorite international sushi chefs and clients include variations of: Maki Sashimi Nigiri Onigiri (rice balls) Sushi Master also includes recipes for traditional Japanese soups, including two different types of miso, plus appetizers like tsukemono (Japanese pickles), shishito pepper, and spicy scallop carpaccio. Once you've mastered the staples, you can move on to advanced techniques, such as searing, marinating, aging, and adding garnishes. This comprehensive guide also includes tips on sourcing your ingredients and best practices for sustainability. Sushi Master is your definitive guide to mastering the art of sushi.

The Vegetable Sushi Cookbook is the brainchild of Izumi Shoji, a hugely popular blogger and widely published home cook in Japan, who shares her expertise in taking a wide variety of vegetables and turning them into delicious and healthy sushi meals. Each recipe has been chosen for its healthy ingredients and delightful taste, and is easy to make with basic cooking skills and no special tools. (Alternatives are included for any ingredients that might be difficult to find in some areas.) Vegetable Sushi is a unique and flavourful way to enjoy a healthy lifestyle.

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The revered Iron Chef shows how to make flavorful, exciting traditional Japanese meals at home in this beautiful cookbook that is sure to become a classic, featuring a carefully curated selection of fantastic recipes and more than 150 color photos. Japanese cuisine has an intimidating reputation that has convinced most home cooks that its beloved preparations are best left to the experts. But legendary chef Masaharu Morimoto, owner of the wildly popular Morimoto restaurants, is here to change that. In *Mastering the Art of Japanese Home Cooking*, he introduces readers to the healthy, flavorful, surprisingly simple dishes favored by Japanese home cooks. Chef Morimoto reveals the magic of authentic Japanese food—the way that building a pantry of half a dozen easily accessible ingredients allows home cooks access to hundreds of delicious recipes, empowering them to adapt and create their own inventions. From revelatory renditions of classics like miso soup, nabeyaki udon, and chicken teriyaki to little known but unbelievably delicious dishes like fish simmered with sake and soy sauce, *Mastering the Art of Japanese Home Cooking* brings home cooks closer to the authentic experience of Japanese cuisine than ever before. And, of course, the famously irreverent chef also offers playful riffs on classics, reimagining tuna-and-rice bowls in the style of Hawaiian poke, substituting dashi-marinated kale for spinach in oshitashi, and upgrading the classic rice seasoning furikake with toasted shrimp shells and potato chips. Whatever the recipe, Chef Morimoto reveals the little details—the right ratios of ingredients in sauces, the proper order for adding seasonings—that make all the difference in creating truly memorable meals that merge simplicity with exquisite flavor and visual impact.

Photography by Evan Sung

New York Times Bestseller A New York Times Best Cookbook of Fall 2018? “An indispensable manual for home cooks and pro chefs.” —Wired At Noma—four times named the world’s best restaurant—every dish includes some form of

fermentation, whether it's a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma's extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant's acclaimed fermentation lab, share never-before-revealed techniques to creating Noma's extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, *The Noma Guide to Fermentation* takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With *The Noma Guide to Fermentation*, it's about to be taken to a whole new level.

Brunch has become America's favorite culinary pastime, a wonderfully appetizing and leisurely dining experience unfettered by either time constraints or choice of entrée—and a ritual so increasingly popular that it's not just for Sundays anymore. And, hands down, no one does it better than Bubby's, the New York City destination restaurant that has been a hangout for hungry city dwellers and celebrities for nearly two decades. Luckily, you don't need to travel all the way to the Big Apple to savor Bubby's amazing array of brunch favorites. With nearly 200 delicious recipes, *Bubby's Brunch Cookbook* will help you turn your kitchen into a little piece of heaven. From biscuits to muffins, pancakes to omelets, smoked salmon to hot toddies, there's inspiration here for both beginner and seasoned chefs alike, and the easy-to-follow recipes invariably produce mouthwatering results. Bubby's owner and chef Ron Silver reveals the secrets behind his signature dishes—German Skillet-Baked Pancakes, Sizzling Ham and Gruyère Omelet, and Blueberry Scones—as well as scrumptious staples—Skillet Hash Browns, Creamy Buttermilk New Potato Salad, and six variations on classic Eggs Benedict. And don't forget Bubby's world famous Sour Cream Pancakes! Of course, no brunch is complete without libations, so Bubby's stirs up tasty original variations on Bloody Marys and Mimosas, as well as freshly squeezed fruit juice combinations, coffees, and other cocktails. Plus, you'll get more than twenty terrific menus for special occasions—New Year's, Easter, Mother's Day, Christmas, birthdays, and more—and creative tips on how to set the ideal table and pull off the perfect brunch, whether for a cozy twosome or a hungry crowd. Complete with a helping of beautiful photographs, *Bubby's Brunch Cookbook* is a thoroughly inspiring cookbook that takes brunch to a whole new level.

Provides seasonal recipes for Japanese-style vegetarian dishes and discusses the ingredients, techniques, and traditions of Japanese cooking

The true secrets behind the healthiness and deliciousness of Japanese cuisine

are revealed in this illustrated book. It reveals what dashi and umami are and their secrets through both explanation and superb recipes introduced by Japan's top chefs.

Master Chef Kunio Tokuoka is a magician in the kitchen, yet his approach to cooking is simple. How does he draw out the best flavours for a hearty stock? At Kitcho, a full-course meal is a multisensory experience to be savoured on many levels. It can be a revelation. It can change the way people think about food. This book intends to do the same. KAISEKI has evolved into a highly formalised, artistic, multi-course meal that celebrates the seasons by using only fresh, natural and local ingredients. It is described as perfection on a plate by Time magazine. Standing

Japanese pubs, called izakaya, are attracting growing attention in Japan and overseas. As a matter of fact, a recent article in The New York Times claimed that the izakaya is "starting to shove the sushi bar off its pedestal." While Japan has many guidebooks and cookbooks, this is the first publication in English to delve into every aspect of a unique and vital cornerstone of Japanese food culture. A venue for socializing and an increasingly innovative culinary influence, the izakaya serves mouth-watering and inexpensive small-plate cooking, along with free-flowing drinks. Readers of this essential book will be guided through the different styles of establishments and recipes that make izakaya such relaxing and appealing destinations. At the same time, they will learn to cook many delicious standards and specialties, and discover how to "design" a meal as the evening progresses. Eight Tokyo pubs are introduced, ranging from those that serve the traditional Japanese "comfort foods" such as yakitori (barbequed chicken), to those offering highly innovative creations. Some of them have long histories; some are more recent players on the scene. All are quite familiar to the author, who has chosen them for the variety they represent: from the most venerated downtown pub to the new-style standing bar with French-influenced menu. Mark Robinson includes knowledgeable text on the social and cultural etiquette of visiting izakaya, so the book can be used as a guide to entering the potentially daunting world of the pub. Besides the 60 detailed recipes, he also offers descriptions of Japanese ingredients and spices, a guide to the wide varieties of sake and other alcoholic drinks that are served, "how-to" advice on menu ordering, and much more. For the home chef, the hungry gourmet, the food professional, this is more than a cookbook. It is a unique peek at an important and exciting dining and cultural phenomenon.

With his multinational and ever expanding empire of thirteen restaurants, Nobu Matsuhisa has become one of the most talked-about international restaurateurs and arguably the world's greatest sushi chef. In his first, long awaited book, Nobu: The Cookbook, Matsuhisa reveals the secrets of his exciting, cutting-edge Japanese cuisine. Nobu's culinary creations are based on the practice of simplicity the art of using simple techniques to bring out the flavors in the best ingredients the world's oceans have to offer and on his unique combinations of

Japanese cuisine and imaginative Western, particularly South American, cooking. While simplicity may be the rule in his cooking, exotic ingredients are the key to his signature style: in Matsuhisa Shrimp he combines shiitake mushrooms, shiso leaves, and caviar; Octopus Tiradito is made with yuzu juice and rocoto chili paste; he even gives away the secrets to making his world-famous Seafood Ceviche, Nobu Style. In all, fifty original recipes for fish and seafood are included with step-by-step instructions and lavish color photographs. It features all Nobu's signature dishes along with salads, vegetable dishes, and dessert recipes, while a special chapter about pairing drinks with the meals rounds out the selections. A chapter dedicated to sushi instructs readers how to make Nobu's own original Soft Shell Crab Roll, Salmon Skin Roll and House Special Roll. Throughout the book the author shares stories of his rich and varied life: his childhood memories of rural Japan; the beginning of his career; his meteoric rise to the top, as one of the most renowned chefs of his generation. Featuring a preface by Robert De Niro, a foreword by Martha Stewart and an afterward by Japanese actor Ken Takakura, Nobu: The Cookbook is sure to be the season's hottest cookbook and a sure-fire classic for Japanese cooks and foodies alike. Tantalizing seafood recipes from the kitchens of a superchef

Written as a series of interconnected essays—with recipes—Relæ provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world's most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relæ in 2010 on a rough, run-down stretch of one of Copenhagen's most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relæ was an immediate hit, and Puglisi's "to the bone" ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relæ and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen's most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relæ is Puglisi's much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected "idea essays," which reveal the ingredients, practical techniques, and philosophies that inform Puglisi's cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

Chef Nobuyuki Matsuhisa, owner of Nobu restaurants around the world, shares over one hundred of his recipes; including salads, soups, sashimi, sushi, desserts, sauces, dressings, and more.

From acclaimed chef Chris Cheung comes a cookbook inspired by growing up in New York's Chinatown—with a foreword by Maneet Chauhan, celebrity chef, author, and judge on The Food Network's Chopped There is a particular region in today's

renaissance of Chinese cooking that is often overlooked: the food of Chinatown. Like many of his predecessors, chef Chris Cheung was inspired by the place where he grew up, lived, worked, and ate. From take-out orders at tiny hole-in-the wall teahouses to the lush green vegetables piled high at the markets, celebration dinners at colossal banquet halls to authentic home-cooked meals, Chinatown's culinary treasures and culture laid the groundwork for his career as a chef and serve as the creative force behind this book. In addition to learning the technique to make his widely revered dumplings, this cookbook includes fifty mouth-watering dishes that pay homage to the cooking traditions of Chinatown and celebrate this remarkable, resilient neighborhood. Cheung shares his thoughtful tour de force takes on timeless Chinese classics like potstickers, spring rolls, wonton soup, General Tso's chicken, beef and broccoli, scallion pancakes, har gow (shrimp dumplings), chicken chow mein, salt-and-pepper shrimp, lobster Cantonese, egg cakes, congee, and dozens of other delicious, authentic recipes perfect for cooks of all skill levels. Through personal insights, stories, and recipes, the author walks you through the markets, restaurants, and streets, providing a stunning portrait of this important cuisine and its countless contributions to American culture.

"Jenkins and Smith, who once belonged to rival L.A. gangs, became friends and started a catering business marketed solely on Instagram. Media outlets took notice, as did Snoop Dogg and Martha Stewart, paving the way for their debut cookbook" – Publishers Weekly

When two former members of Los Angeles' most nefarious rival gangs decided to unite under one oven, they had no idea that they would be creating an empire. Trap Kitchen is more than just a cookbook. It's a glimpse into the meals that have now become famous in the LA streets thanks to the series of pop-up restaurants that continue to bloom throughout the area. Celebrities and residents alike flock to the locations for soulful meals, but it's more than that. Having lost friends and family to violence, we learn how the masterminds behind Trap Kitchen sought to change the paths they were on, using cooking as their driving force. While other cookbooks may boast a level of urban-skewed appeal in their realness, this cookbook also delves into the stories of why they became involved in cooking in the first place. It's both a heartfelt and stomach-filling experience to learn how two men changed their stars by seeking out peace and good food for themselves and their community.

Japanese cuisine.

Features, in seasonal format, the style of cooking that began as tea ceremony accompaniment and developed into the highest form of Japanese cuisine. This book explains the history and the components of kaiseki cuisine, the ingredients, preparation methods and the philosophy behind the dish. It also explains how the cuisine changed over the years. Kaiseki is a feast for the eyes as well as the palate, and chef Murata's 'Kaiseki' is at once a cookbook and a work of art. This sumptuously illustrated volume features - in seasonal format - the style of cooking that began

Nobu's restaurants are known the world over for the quality of their ingredients and for the skill and originality with which the food is prepared and presented. Now, in this first cookbook by Nobu to focus on vegetable dishes, the master chef shares his expertise and deep knowledge of Japanese cuisine in sixty recipes that showcase vegetables in all their variety. Throughout the book, the emphasis is on fine and healthy Japanese dining. Nobu uses a wide range of cooking techniques—from marinating and pickling to

steaming, roasting, boiling, frying, grating, etc.—to bring out the full flavors and textures of the vegetables. He also introduces tofu and yuba, both traditional Japanese ingredients made from soybeans, and offers ten recipes for vegetable sweets and fifteen for cocktails.

A hot sauce manifesto focused on homemade Asian chili sauces and delicious dishes to make with them. In this completely unique Asian cookbook, culinary instructor and trained chef Diana Kuan offers a flavorful education in the art of cooking with homemade Asian hot sauces. From Thai Sriracha to Indonesian sambal to Korean gochujang and other fiery favorites, Asian chili sauces have become staples in restaurants and homes across America. They add a palate-pleasing subtle kick or a scorching burn to the stir-fries, appetizers, and noodle dishes so many people love. But until now, these tantalizing flavors haven't been easy to recreate at home with fresh, all-natural ingredients. Kuan offers more than 100 easy-to-follow recipes for nine sauces fundamental to Asian cooking, along with a "Know Your Chili Pepper" chart so you can easily shop for the ingredients you need and customize the heat level of each sauce. Each chapter then offers recipes incorporating each spicy sauce, broadening the range of Asian dishes you can cook at home. From Kung Pao Sweet Potatoes and Spicy Beef Bulgogi, to Cumin-Crusted Red Curry Rack of Lamb, and even Sriracha Sea Salt Brownies, *Red Hot Kitchen* is packed with enticing recipes you'll want to cook right now. Any kitchen can be a Chinese kitchen with these 80 easy homestyle recipes—plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more. Chinese food is more popular than any other cuisine and yet it often intimidates North American home cooks. *Chinese Soul Food* draws cooks into the kitchen with recipes that include sizzling potstickers, simply but delicious stir-fries, saucy braises, and soups that bring comfort with a sip. These are dishes that feed the belly and speak the universal language of "mmm!" In *Chinese Soul Food*, you'll find approachable recipes and plenty of tips for favorite homestyle Chinese dishes, such as red-braised pork belly, dry-fried green beans, braised-beef noodle soup, green onion pancakes, garlic eggplant, and the author's famous potstickers, which consistently sell out her cooking classes in Seattle. You will also find helpful tips and techniques, such as caring for and using a wok and how to cook rice properly, as well as a basic Chinese pantry list that also includes acceptable substitutions, making it even simpler for the busiest among us to cook their favorite Chinese dishes at home. Recipes are streamlined to minimize the fear factor of unfamiliar ingredients and techniques, and home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals.

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In *Japanese Soul Cooking*, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences

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behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

A celebration of Japan's vegan and vegetarian traditions with 100 vegan recipes. *Kansha* is an expression of gratitude for nature's gifts and the efforts and ingenuity of those who transform nature's bounty into marvelous food. The spirit of *kansha*, deeply rooted in Buddhist philosophy and practice, encourages all cooks to prepare nutritionally sound and aesthetically satisfying meals that avoid waste, conserve energy, and preserve our natural resources. In these pages, with *kansha* as credo, Japan culinary authority Elizabeth Andoh offers more than 100 carefully crafted vegan recipes. She has culled classics from *shōjin ryōri*, or Buddhist temple cuisine (Creamy Sesame Pudding, Glazed Eel Look-Alike); gathered essentials of macrobiotic cooking (Toasted Hand-Pressed Brown Rice with Hijiki, Robust Miso); selected dishes rooted in history (Skillet-Scrambled Tofu with Leafy Greens, Pungent Pickles); and included inventive modern fare (Eggplant Sushi, Tofu-Tofu Burgers). Decades of living immersed in Japanese culture and years of culinary training have given Andoh a unique platform from which to teach. She explains basic cutting techniques, cooking methods, and equipment that will help you enhance flavor, eliminate waste, and speed meal preparation. Then she demystifies ingredients that are staples in Japanese pantries that will boost your kitchen repertoire—vegan or omnivore—to new heights.

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

"This cookbook celebrates The Chefs Collaborative's work by featuring more than 115 original, delicious recipes from some of America's best chefs as well as providing practical, relevant information from experts in the sustainable food community on how concepts like sustainable, local, organic, and clean translate into cooking and eating at home"--

"In this outstanding memoir, chef and restaurateur Matsuhisa...shares lessons in humility, gratitude, and empathy that will stick with readers long after they've finished the final chapter." —Publishers Weekly (starred review) "Inspiration by example" (Associated Press) from the acclaimed celebrity chef and international restaurateur, Nobu, as he divulges both his dramatic life story and reflects on the philosophy and passion that has made him one of the world's most widely respected Japanese fusion culinary artists. As one of the world's most widely acclaimed restaurateurs, Nobu's influence on food and hospitality can be found at the highest levels of haute-cuisine to the food trucks you frequent during the work week—this is the Nobu that the public knows. But now, we are finally introduced to the private Nobu: the man who failed three times before starting the restaurant that would grow into an empire; the man who credits the love and support of his family as the only thing keeping him from committing suicide when his first restaurant burned down; and the man who values the busboy who makes sure each glass is crystal clear as highly as the chef who slices the fish for Omakase perfectly. What makes Nobu special, and what made him famous, is the spirit of what exists on these pages. He has the traditional Japanese perspective that there is great pride to be found in

every element of doing a job well—no matter how humble that job is. Furthermore, he shows us repeatedly that success is as much about perseverance in the face of adversity as it is about innate talent. Not just for serious foodies, this “insightful peek into the mind of one of the world’s most successful restaurateurs” (Library Journal) is perfect for fans of Marie Kondo’s *The Life-Changing Magic of Tidying Up* and Danny Meyer’s *Setting the Table*. Nobu’s writing does what he does best—it marries the philosophies of East and West to create something entirely new and remarkable.

An authoritative guide on how to eat sushi by master chef Jiro Ono, subject of the award-winning documentary *Jiro Dreams of Sushi*. Succinct yet comprehensive, this little jewel of a book takes you through the seasonal offerings at Ono’s famed restaurant, *Sukiyabashi Jiro*. Descriptions of each type of sushi, featuring commentary from master Ono, are accompanied by beautiful full-page photography. You’ll learn the seasons in which the sushi is best served, the correct methods of eating it with either fingers or chopsticks, and how and when to use condiments. Small, portable, and stylish, *Sushi: Jiro Gastronomy* is the distillation of a lifetime’s worth of knowledge and a great gift for sushi lovers everywhere.

I always put something special in my food-my heart, or kokoro as we say in Japanese-and, you, of course, must put your own heart into your own cooking." --Nobu Matsuhisa * Nobu is one of the most loved and best-known celebrity chefs in North America, respected as a culinary innovator of easily prepared, culturally fused Japanese cuisine. Nobu draws upon his extensive training in Tokyo and his life abroad in Peru, Argentina, and Alaska, as well as his own Michelin-rated, award-winning restaurants worldwide, to create unusual and ingenious East-meets-West dishes like Chilled Pea Shoot Soup with Caviar, Oysters with Pancetta, Iberian Pork Shabu Shabu, and the Japanese Mojito, which herald his ability to explore a confluence of cultures and tastes. Nobu style is synonymous with flexibility, freshness, quality, and above all, simplicity. Nobu West is for cooks of all experience levels, providing advice; descriptions of unfamiliar flavorings, ingredients, and techniques; and helpful step-by-step illustrations along with tantalizing, full-color photographs.

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