

# Japan Food Recipe

Nancy Singleton Hachisu

**Just One Cookbook** Namiko Chen,2021

Japanese Home Cooking Sonoko Sakai,2019-11-19 “A beautifully photographed . . . introduction to Japanese cuisine.” —New York Times “A treasure trove for . . . Japanese recipes.” —Epicurious “Heartfelt, poetic.” —San Francisco Chronicle “Expand a home chef’s borders” with this “essential guide to Japanese home cooking” featuring 100+ recipes—for seasoned cooks and beginners who crave authentic Japanese food (Martha Stewart Living). Using high-quality, seasonal ingredients in simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings,

and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

*Just One Cookbook - Essential Japanese Recipes* Namiko Chen, 2014-03-14 Since elementary school, I spent almost every evening in my mother's kitchen helping her prepare dinner. She showed me that cooking can be fun and simple recipes really can be delicious! I cherish all the tips and tricks she taught me and incorporate them into my daily cooking, using fresh, high quality ingredients. This cookbook is a collection of the most popular recipes shared on my blog, Just One Cookbook, over the

past three years. It includes classic Japanese recipes like chawanmushi, gyudon and kitsune udon, as well as modern favorites like California rolls and green tea ice cream. Enjoy!

**Japanese Farm Food** Nancy Singleton Hachisu, 2012-09-04 Japanese Farm Food offers a unique look into life on a Japanese farm through 135 simple recipes, personal stories and over 100 stunning photographs.

*Food Artisans of Japan* Nancy Singleton Hachisu, 2019-11-05 An intimate deep dive into Japan's diversely rich food landscape with 120 recipes from 7 compelling Japanese chefs and 24 stories of food artisans through the eyes of award-winning author Nancy Singleton Hachisu. In *Food Artisans of Japan*, Nancy Singleton Hachisu introduces us to the chefs and artisans with whom she has formed lasting relationships following the phenomenal success of her most recent *Japan: The Cookbook* (Phaidon, 2018) as well her seminal works, *Japanese Farm Food* (Andrews McMeel, 2012) and *Preserving the Japanese Way* (Andrews McMeel, 2015). Hachisu shares an in-depth knowledge and understanding of Japanese locales, the foods, and the artisans who work there. Each chef was chosen

because he goes beyond courting media exposure or Michelin stars. Each chef's food is soulful. And each chef speaks deeply to Hachisu for genuine connection to local ingredients, unwavering desire to give back to the community, and common dedication to craft. The book includes anywhere from 7 to 45 recipes from each chef, ranging from traditional Japanese to French- or Italian-influenced Japanese dishes created from regional ingredients. Each recipe is a collaboration between the chef and Hachisu, and therefore can be cooked successfully in either a home kitchen or restaurant. And bits and pieces of any chef recipe can be turned into a simple home cooked dish, or the recipe itself can serve as a blueprint for approaching the dish with seasonally available ingredients from your own locale. The stunning art and design of Food Artisans of Japan feels both serene and mature. It is beautiful, but not excessively glitzy or over-designed. The book has a certain soberness that feels respectful, but not at all dull. This fresh, honest work delves into the vast ocean of Japanese culinary and artistic traditions, celebrating the chefs and artisans from around Japan ... straight from the heart.

**The Culture and Recipes of Japan** Tracey Kelly, 2016-12-15 Japanese food reflects much about the

country of Japan and its culture, and in this impressive book, readers are invited to learn as much as possible about the island nation as they don their aprons. Easy Japanese recipes such as shrimp tempura, vegetarian sushi, and green tea ice cream encourage young chefs to explore the delicacies of Japan with their taste buds, while interesting information is offered about what it's like to live there, including its geography and cultural traditions. If an excursion to Japan isn't possible, this fun book is the next best thing!

**Japanese Food Made Easy** Aya Nishimura, 2020-04-28 Japanese home cooking is simple - no need for the difficult techniques or hard-to-find produce sometimes used in restaurants. All you need are the well-selected ingredients and seasonings that elevate a dish to something truly special. **Japanese Food Made Easy** showcases favourite recipes such as ramen, gyoza, teriyaki and tonkatsu, as well as Japanese dishes generally eaten at home, such as grilled peppers with bonito flakes, kakiage fritters and homemade fried tofu. You'll discover how to make your own teriyaki sauce, tonkatsu sauce, miso dressing and shichimi togarashi (seven chilli mix) - these homemade versions

are a healthier alternative to store-bought and will bring instant flavour to the simplest dish. There are also recipes for making dashi broth, sushi or sashimi from scratch, for those who want to try making more traditional Japanese food.

Japanese Soul Cooking Tadashi Ono,Harris Salat,2013-11-05 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 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.

**Japanese in 7** Kimiko Barber, 2020-02-20 Japanese food is healthy, delicious and universally enjoyed but despite the popularity of sushi and noodle bars worldwide too few of us cook this delightful cuisine at home. In **Japanese in 7** (the latest addition to the **in 7** series), Kimiko Barber uses just 7 ingredients or fewer to make deliciously fragrant dishes that you can effortlessly pull together any night of the week. Chapters are divided into: \*Fresh - vibrant and healthy meals such as Yellowtail Sashimi, Hand-rolled Sushi and Japanese-style Duck Orange. \*Fast - Meals like Dashi-rolled Omelette and Tuna Hotpot that can be on the table quickly after a long day at work. \*Light - delicious recipes such



as Japanese Onion Soup and Savoury Egg Tofu. \*Vegan - nourishing plant-based recipes like Grilled Aubergine in Miso Soup and Mushroom Rice. \*Comfort - bowls of warming Moon Udon, Chicken and Miso Porridge or Sea Bream Rice to enjoy on a cold winter's evening. \*Sweet - creative Japanese desserts such as Matcha Jelly, Kyoto Tiramisu and Black Sesame Ice Cream. \*Basics - Dashi and flavoursome dressings you can use to quickly create authentic Japanese dishes.

The Complete Book of Japanese Cooking Elisabeth Lambert Ortiz, Mitsuko Endo, 2014-04-09 Bring the authentic cuisine of Japan to your own home with these master recipes that highlight the elegant simplicity of Japanese cuisine. Every aspect of Japanese cooking is here in an easy-to-follow format: soups, rice, sushi, tempura, noodles, sukiyaki, teriyaki, noodles, pickles, desserts, beverages and more. In addition to recipes The Complete Book of Japanese Cooking includes menu plans and a complete glossary of Japanese cooking terms and methods. An informative introduction explains the traditions of Japanese cuisine and line drawings illustrate precisely how Japanese foods are prepared, what special ingredients look like, and the proper culinary equipment to use in their preparation. This is

the cookbook for anyone who enjoys the simple, fresh and beautifully presented foods of Japan, and is the ideal introduction for those who have yet to taste its delights.

**The Poetical Pursuit of Food** Sonoko Kondo, Louis Clyde Stoumen, 1986 American-born Sonoko Kondo spent many of her childhood years in Kamakure, Japan, in the home of her grandmother. It was there she learned the uniquely Japanese way of appreciating and preparing food that evolved into [this book]. From her grandmother, Sonoko learned to savor fresh foods in their season, to prepare them in ways that preserve their individual tastes and texture, and to present dishes that nourish all the senses. When she and her family returned to the United States to live, Sonoko Kondo applied the culinary theories Grandmother had taught her to the meals she prepared in her American kitchen. With her American friend, Lou Stoumen, she began to modify seasonings and portions and experimented with new foods and combinations of ingredients ... Each of the more than 200 recipes clearly describes all the techniques, equipment, and ingredients needed to create sophisticated specialties ... It contains advice on menu planning, a glossary of Japanese foods, and a listing of resources for hard-to-find

ingredients.--Dust jacket.

**Authentic Recipes from Japan** Takayuki Kosaki,Walter Wagner,2012-04-17 The essence of Japan is captured right here in this beautiful Japanese cookbook! More than any other cuisine in the world, Japanese food is a complete aesthetic experience—a delight for the eyes, the nose and the palate. The desire to enhance rather than to alter the essential quality of fresh seasonal ingredients results in a cuisine that is unique, a tribute to nature and what people can create from it. In *Authentic Recipes from Japan*, the essence of Japanese cooking is captured in a collection of recipes ranging from essential stocks, sauces and pickles, to rustic one-pot dishes such as soba noodles to the popular bento box and everything in between. This fascinating Japanese cookbook, with recipes gathered and photographed in Japan, also explains the correct use of ingredients and the way Japanese meals are traditionally structured and presented. The secret to preparing Japanese cuisine at home is an understanding of a few very simple ingredients and of how a meal is composed; the culinary methods used are actually very easy to master. But the most important requirement of all is simply a love for

good food prepared and presented with a sense of harmony. Recipes include: Mixed Chicken and Vegetable Yakitori Rice with Green Tea and Wasabi Fresh Shellfish Sashimi Abalone Simmered in Sake and Ginger Seared Tataki Beef Oyster and Miso Hotpot Sweetened Azuki Bean Paste

**JapanEasy** Tim Anderson, 2017-09-21 Many people are intimidated at the idea of cooking Japanese food at home. But in JapanEasy, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! JapanEasy is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura,

and introduces readers to new dishes they will love. Try your hand at a range of croquettas, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis – the search stops here.

**Let's Cook Japanese Food!** Amy Kaneko, 2017-03-07 Showcases seventy recipes for creating family-friendly, authentic Japanese meals at home, including such dishes as tonkatsu, crispy pork cutlets in a tangy sauce; gyoza, pan fried dumplings; onigiri, rice balls stuffed with salmon; and ramen.

**Let's Cook Japanese Food!** Amy Kaneko, 2017-03-07 “Home-style Japanese cooking is demystified in this refreshing and informative cookbook.”—Publishers Weekly New Jersey girl Amy Kaneko learned the art of Japanese cooking from her mother-in-law and sister-in-law after marrying into a Japanese family. In this cookbook, she shares what she learned, offering recipes for both family favorites and home versions of restaurant dishes. American readers will find a world beyond the familiar foods

available in the US, and discover that they don't need to go to a restaurant to enjoy this healthful, tasty cuisine. They'll learn how to make home-style offerings like Gyoza and Tempura, as well as recipes that combine Japanese and Western influences such as Omu Rice, an omelet stuffed with tomato-y chicken fried rice. In a helpful glossary, Kaneko identifies the basic ingredients and equipment needed to recreate these recipes in an average Western kitchen. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with sections highlighting Japanese traditions, plus personal recollections on the author's time living in Tokyo.

*Shunju* Takashi Sugimoto, Marcia Iwatate, 2013-01-15 Winner of the 2004 James Beard Award for Best Photography! This innovative Japanese cookbook takes you on a tour of the restaurants and philosophy at the forefront of the Japanese cooking revolution. Just as Alice Waters changed the way Americans thought about food, Takashi Sugimoto has revolutionized the act of dining in Japan. *Shunju: New Japanese Cuisine* brings you the experience of dining at Tokyo's most innovative and

exciting restaurants: Shunju. Everything about these restaurants is unique—their design, decoration, and lighting—but most especially the cuisine. At the Shunju restaurants the menu changes with the seasons and the specials change daily depending on what is available from the market. The chefs choose from hand-picked farmed and wild vegetables that arrive each morning. The food, though quintessentially Japanese, is fresh and innovative, with unexpected touches from other cuisines. The restaurants' designs are modern, funky, and often quite bizarre. Sugimoto, the famed interior designer, has incorporated such unusual installations as original sidewalk gratings from the London subway and hand plastered mud walls. In this way, the designs represent the new lifestyle philosophy of Japan's urban, cultivated youth: that within the chaotic city of modern design and Japanese food, more value should be placed on nature and time, on the textures of genuine materials, the flavors of natural foods. Stunning photographs, shot on location throughout the four seasons, and modern Japanese recipes that are as beautiful in presentation as they are to taste, make Shunju: New Japanese Cuisine a must for both professional chefs and dedicated amateurs. Sections include: The Seasonal Kitchen Spring

foods Summer foods Autumn foods Winter foods

**Washoku** Elizabeth Andoh, 2012-02-28 In 1975, *Gourmet* magazine published a series on traditional Japanese food –the first of its kind in a major American food magazine – written by a graduate of the prestigious Yanagihara School of classical cuisine in Tokyo. Today, the author of that groundbreaking series, Elizabeth Andoh, is recognized as the leading English-language authority on the subject. She shares her knowledge and passion for the food culture of Japan in **WASHOKU**, an authoritative, deeply personal tribute to one of the world's most distinctive culinary traditions. Andoh begins by setting forth the ethos of washoku (traditional Japanese food), exploring its nuanced approach to balancing flavor, applying technique, and considering aesthetics hand-in-hand with nutrition. With detailed descriptions of ingredients complemented by stunning full-color photography, the book's comprehensive chapter on the Japanese pantry is practically a book unto itself. The recipes for soups, rice dishes and noodles, meat and poultry, seafood, and desserts are models of clarity and precision, and the rich cultural context and practical notes that Andoh provides help readers master the rhythm



and flow of the washoku kitchen. Much more than just a collection of recipes, WASHOKU is a journey through a cuisine that is rich in history and as handsome as it is healthful. Awards2006 IACP Award WinnerReviews“ This extensive volume is clearly intended for the cook serious about Japanese food.”—Minneapolis Star Tribune“. . . scholarly, yet inspirational . . . a foodie might just sit back and read for sheer enjoyment and edification.”—Milwaukee Journal Sentinel

**Easy and Healthy Japanese Food for the American Kitchen** Keiko O. Aoki, 2007 Easy and Healthy Japanese Food for the American Kitchen combines easy-to-use cooking techniques with traditional Japanese cuisine. Author Keiko Aoki balances the delicate Japanese flavor and difficulty with ingredients and equipment found in the average American kitchen. A sure to please cookbook for all enthusiasts of Japanese food, as well as those looking to prepare healthier meals for their families. Entree recipes featuring beef, chicken, pork, seafood, vegetables, tofu, sushi, and dessert selections. Each recipe is accompanied with a fourcolor photograph. Resources include shopping lists, substitutable ingredients, cooking tips, product websites, and index. These quick-to-prepare recipes are

designed to accommodate the hectic and busy lifestyles most Americans endure.

**Japanese Family-style Recipes** Hiroko Urakami, 1992 An illustrated collection of 53 recipes representing the best of Japanese home cooking, including wholesome, low-calorie dishes easily prepared in Western kitchens. The book also contains a recipe table with nutrition analysis. This beautifully illustrated collection of fifty-three recipes represents the best of Japanese home cooking, ranging from soups and main dishes to snacks and desserts. You'll find mouth-watering Chicken-and-Egg Donburi, delicious Yellowtail Teriyaki, and simple yet satisfying Salmon Tea Rice. Dishes Westerners have come to

*JapanEasy Bowls & Bento* Tim Anderson, 2022-10-13 There's nothing in this book I wouldn't be ecstatic to share... I return to his books again and again; his recipes have become part of my life. – Nigella Lawson *JapanEasy: Bowls & Bento* is your essential guide to having super-satisfying Japanese meals 24/7. Tim Anderson shows you how you can build your own delicious bowl from scratch as well as how you can construct your very own bento (Japan's beloved and beautiful lunch boxes) from the

comfort of your own home. Fun to make (and eat) JapanEasy: Bowls & Bento celebrates the versatility, simplicity and joy of Japanese food. This is everyday self-care and self-love, in bowl and bento form. Tim will show you just how easy it is to cook your very own Japanese meals any time of day. You can expect to find everything from soups and noodle bowls to Japanese donburi and curries: warming, filling dishes that can function as either fun, crowd-pleasing dinner party dishes or soothing sofa-based suppers. You will also discover a wide variety of effortless bento recipes that can be made by mixing and matching various small, super-fast dishes prepared in advance (or leftover from dinner) – all of which can also easily be converted into exquisite Japanese breakfasts! Almost everything in this book can be prepped ahead and eaten later, either cold or re-heated, with no loss in quality, allowing you to have Japanese food for breakfast, lunch, and dinner in a matter of minutes. Because after all, Japanese food is not just for dinner – Japanese food is forever.

Uncover the mysteries within Explore with is enigmatic creation, Embark on a Mystery with Japan Food

**Recipe** . This downloadable ebook, shrouded in suspense, is available in a PDF format ( Download in PDF: \*). Dive into a world of uncertainty and anticipation. Download now to unravel the secrets hidden within the pages.

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## FAQs About Japan Food Recipe

### Books

1. Where can I buy Japan Food Recipe books?

Bookstores: Physical bookstores like Barnes & Noble, Waterstones, and independent local stores.

Online Retailers: Amazon, Book Depository, and various online bookstores offer a wide range of

books in physical and digital formats.

2. What are the different book formats available?

Hardcover: Sturdy and durable, usually more expensive. Paperback: Cheaper, lighter, and more portable than hardcovers. E-books: Digital books available for e-readers like Kindle or software like Apple

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