

Youdasushichef

Kimiko Barber, Hiroki Takemura

How I Became a Sushi Chef Kaz Matsune, 2019-02-17

From his humble beginnings as an apprentice Sushi Chef at the Hollywood Rock 'n' Roll Sushi restaurant on the Sunset Strip in Hollywood, Kaz Matsune worked his way to becoming a successful educator and business owner of Breakthrough Sushi in San Francisco, the first and only sustainable Team-Building Sushi Class Company in the U.S. Told with wit and humor, Kaz's memoir, *How I Became a Sushi Chef: From Apprentice to Teacher*, recalls his raucously funny adventures along the way of sex, drugs, romance, celebrities, strippers, and Hollywood Rock 'n Roll Sushi training, as he set out, with no previous culinary experience, to achieve his life-long dream of becoming a sushi chef, while entertaining and educating his readers in the art of making sushi learned from the Sushi Masters who mentored him.

How I Became a Sushi Chef Kaz Matsune, 2019-09-19

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The Little Black Book of Sushi Day Zschock, Here are the raw facts about sushi, from history and etiquette to tips and recipes. Become a satisfied

customer and an inspired sushi chef with this ultimate guide! A great book for any sushi lover!

The Zen of Fish Trevor Corson, 2007-05-29

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, the bizarre behavior of the creatures that compose it—is revealed in this entertaining documentary account by the author of the highly acclaimed *The Secret Life of Lobsters*. When a twenty-year-old woman arrives at America's first sushi-chef training academy in Los Angeles, she is unprepared for the challenges ahead: knives like swords, instructors like samurai, prejudice against female chefs, demanding Hollywood customers—and that's just the first two weeks. In this richly reported story, journalist Trevor Corson shadows several American sushi novices and a master Japanese chef, taking the reader behind the scenes as the students strive to master the elusive art of cooking without cooking. With the same eye for drama and humor that Corson brings to the exploits of the chefs, he delves into the biology and natural history of the creatures of the sea. He illuminates sushi's beginnings as an Indo-Chinese meal akin to cheese, describes its reinvention in bustling nineteenth-century Tokyo as a cheap fast food, and tells the story of the pioneers who brought it to America. He shows how this unlikely meal is now exploding into the American heartland just as the long-term future of sushi may be unraveling. *The Zen of Fish* is a compelling tale of human determination as well as a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

Sushi Specials Oyamada Yasuto, 2015-03-03 Master sushi chef Oyamada Yasuto offers a perfect fusion of East and West with a vibrant collection of recipes combining Japanese principles with fresh ingredients that will enable aspiring sushi chefs

to prepare amazing dishes that any restaurant would be proud to call their own. From sashimi specials to fusion rolls to nigiri, gunkan, and inari, this giftable collection offers more than 50 recipes to try and savor. All recipes are beautifully photographed with clear how-to images, and those new to Japanese cooking will appreciate the introduction to basics, the descriptions of important ingredients, and the detailed explanation of key tools and resources.

The Sushi Experience Hiroko Shimbo, 2006 A comprehensive cookbook on sushi by a renowned authority on Japanese cookery traces the history of sushi, explains how to order it at a sushi bar, and offers step-by-step, illustrated instructions on the proper way of creating sushi rice, fillings, and toppings, accompanied by helpful tips on fish selection, safe handling, and preparation. 25,000 first printing.

Sushi Kimiko Barber, Hiroki Takemura, 2017-07-11 An updated classic guide to creating a variety of delicious and beautiful sushi, including bowls, omelettes, and sandwiches. Learn how to make your favorite sushi rolls at home or discover a new recipe in the updated *Sushi: Taste and Technique*. This classic guide to making a variety of homemade Japanese sushi features traditional rolls plus the latest trends, including modern sushi bowls, omelets, and burritos. Detailed step-by-step photographs and foolproof recipes by Kimiko Barber and Hiroki Takemura help you master the knife skills and hand techniques you need to prepare perfect sushi and sashimi, from authentic pressed, rolled, and stuffed sushi to a sushi sandwich. Reference the fish and shellfish guide to learn how to select and cut the appropriate meat for your sushi, and get the best recommendations for your desired meal. Read about the history of sushi, make sure you have the appropriate utensils in your home and make sure they are being used

correctly, and learn the proper etiquette for serving and eating sushi. Elevate your home menu with *Sushi: Taste and Technique*, a beautiful and in-depth reference guide to everything sushi.

Sushilicious Chef Jae Dee, 2023-06-30 With over 10 years of experience in the culinary industry and a focus on sushi making, Chef Jae Dee is the perfect guide for both beginners and experienced chefs looking to expand their skills. In his book, he shares his journey as a sushi chef, from his training under a Japanese restaurateur to his rise to head sushi chef at a California restaurant. Along the way, he developed a deep appreciation for the art of sushi making and Japanese culture. But *Sushilicious* isn't just about Chef Jae Dee's story. It's also packed with tips, techniques, and recipes for sushi making. Whether you're looking to master the basics of maki rolling or experiment with advanced techniques like multiple fillings and decorative garnishing, Chef Jae Dee has you covered. And with his focus on using only the freshest, high-quality ingredients, you'll be creating sushi that's both delicious and visually stunning. But *Sushilicious* isn't just a cookbook. It's a comprehensive guide to becoming a sushi chef, from the tools you'll need to the techniques you'll master. And for those looking to take their skills to the next level, Chef Jae Dee shares his tips for starting your own sushi catering business. So whether you're a home cook looking to impress your friends with your sushi-making skills or a professional chef looking to expand your repertoire, *Sushilicious: So You Want to Be a Sushi Chef* is the perfect guide for exploring the art of sushi-making.'

The Complete Idiot's Guide to Sushi and Sashimi Chef Kaz Sato, James O. Fraioli, 2008-07-01 Restaurant-quality sushi at home. Sushi is one of America's favorite specialty foods, yet it can be intimidating to prepare at home. This guide shows

how easy it can be to prepare restaurant-quality sushi that anyone would be proud to serve. Family members and guests will be exclaiming “domo arigato!” in no time. The Complete Idiot’s Guide® Sushi and Sashimi is your full-course presentation to the fine art of preparing these exquisite dishes. In this Complete Idiot’s Guide®, you get:

- Seventy-five delectable recipes from master Chef Kaz Sato—along with mouthwatering full-color photographs.
- Advice on where to buy the freshest ingredients—and how to ensure their freshness.
- Expert tips on how to handle raw foods safely.
- A complete listing of the proper kitchen gadgets and utensils.

The Sushi Economy Sasha Issenberg, 2007
Journalist Sash Issenberg traces sushi's journey from Tokyo street snack to global delicacy, in this fascinating history. Issenberg examines not just the foodstuff itself, but the history, economics and businesses behind the famous fish recipes. It covers topics including the birth of modern sushi, the mysterious underworld of pirates and the tuna black market, Nobu Matsuhisa and what sushi chefs really do behind the bar. It jumps from Mediterranean docks to tuna-auctions to cargo holds to Shanghai streets, all the while making a surprising case against eating local.

All I Want to See Is Sashimi We Love Foodie Books, 2019-12-13
Do you enjoy eating sashimi tuna or sushi? This 6x9 recipe logbook includes 150 pages for writing down your favorite sushi dishes. Use it to keep your best recipes in a safe place. Great for making sushi at home. Even restaurant owners and sushi chefs can find a use for this notebook.

The Story of Sushi Trevor Corson, 2008-09-02
Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the

scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

Sushi Ole G. Mouritsen, 2009-09-29 It is clear that serious research, as well as much imagination, went into every page. It has become my new 'go-to' bible when I need a shot of inspiration. Ken Oringer, internationally renowned and award-winning chef Clio Restaurant, Uni Sashimi Bar, Boston Congratulations on writing such an aesthetically beautiful, informative and inspiring book. ... I shall not hesitate to recommend your book to those colleagues, who like me, are fascinated by Sushi and who will surely be captivated, like me, turning every page. Dr. Ian C. Forster, April, 2011 . . . In recent decades, sushi has gone from being a rather exotic dish, eaten by relatively few outside of Japan, to a regular meal for many across the world. It is quickly gathering the attention of chefs and nutritionists everywhere. It has even made its way into numerous home kitchens where people have patiently honed the specialized craft required to prepare it. Few have been more attuned to this remarkable transition than Ole G. Mouritsen, an esteemed Danish scientist and amateur chef who has had a lifelong fascination with sushi's central role in Japanese culinary culture. Sushi for the

eye, the body, and the soul is a unique melange of a book. In it, Mouritsen discusses the cultural history of sushi then uses his scientific prowess to deconstruct and explain the complex chemistry of its many subtle and sharp taste sensations. He also offers insights from years of honing his own craft as a sushi chef, detailing how to choose and prepare raw ingredients, how to decide which tools and techniques to use, and how to arrange and present various dishes. Sushi is irresistible for both its simplicity and the hypnotic performance-art aspects that go into its preparation. With clear prose and straightforward instructions, Mouritsen looks at every facet of sushi in a book that is as accessible as it is informative, as useful as it is fun.

Sushi For Dummies Judi Strada, Mineko Takane Moreno, 2011-03-31 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

Nobu Nobu Matsuhisa, 2019-09-24 "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.

The Sushi Book Celeste Heiter, 2007-06 In this beautifully illustrated book, you will find everything you need to know about sushi, from how to choose and order it, to how to eat it. You will even learn how to make it at home. And if your

efforts in the kitchen inspire you, how to become a sushi chef. Along with the history, evolution, and art of sushi, sections include nutritional value, health benefits, and safety concerns. The pronunciation guide, together with a thirty-nine-page sushi glossary and a reverse dictionary, are especially helpful in identifying and ordering sushi. Taken in leading sushi restaurants, full color photographs enhance your journey into the world of sushi. You will also discover the answer to such fascinating questions as whether or not sushi originated in Japan, the ideal temperature for serving sake, and how sushi knives are made. Whether you're a sushi virgin or a sushi veteran, by the time you finish reading *The Sushi Book*, you will be a sushi connoisseur!

Sushi Party Ken Kawasumi, 2021-03-09 The ultimate finger food, cute and colorful sushi is perfect for entertaining! Easy to eat, gorgeous to look at, and healthy, too--it's no wonder sushi is one of the world's favorite foods. This book shows you the simple techniques used to make kawaii decorative sushi that will delight everyone who sees them! Renowned Japanese sushi chef Ken Kawasumi has assembled 55 super-cute sushi recipes, including: Adorable animals, including turtles, monkeys, swans, pandas and dolphins Fabulous flowers, including cherry blossom, hibiscus and chrysanthemum Colorful rolls that look like watermelon slices, ice cream sundaes and Japanese dolls Stunning sushi rice-bowl art, including a breathtaking landscape of Mount Fuji Each recipe has detailed step-by-step instructions with photographs showing the individual stages, assembly techniques and the finished dish. There is also a comprehensive guide to basic sushi rice preparation, rolling techniques and handling seafood safely. The glossary sorts the sushi creations by color, allowing you to easily plan your theme and color-coordinate your party. If

you're looking for a cute and crafty way to liven up a special occasion and impress your guests, look no further!

A Visual Guide to Sushi-Making at Home Hiro Sone, Lissa Doumani, 2014-04-15 From the James Beard Award-winning chefs, an all-inclusive, visual handbook for sushi lovers who want to make sushi affordably and confidently at home! This gorgeously accessible book includes popular sushi, sashimi, and sushi-style recipes by the husband-and-wife restaurant team of Hiro Sone and Lissa Doumani. More than 175 photographs feature beautifully finished nigiri, rolls, and ingredients in step-by-step sequences that visually demonstrate basic sushi cuts and shaping fundamentals. Packed with essential sushi knowledge—including profiles of the sixty-five fish and other key ingredients of sushi, recipes for staples such as dashi, and lessons in basic beverage pairing—this comprehensive yet stylish book will appeal to any fan of sushi or Japanese culture. “The visuals running throughout the book are exciting, and the concise instructions help make this book ideal for anyone with an interest in making sushi.” —Publishers Weekly “The instructions are detailed and accompanied by step-by-step photos . . . A great introduction for us beginners.” —The Kitchen

Uchi Tyson Cole, Jessica Dupuy, 2011-02-01 For chef Tyson Cole, sushi has always been more than just food; it's an expression of his love and respect for Japanese culture. Having now devoted more than a decade of his life to the skill, art, and discipline of being a sushi chef, Cole's sole purpose is simple: to create the perfect bite. Cole delivers that perfect bite every day at Uchi, his Austin restaurant. Since 2003, Uchi has received national acclaim for stretching beyond the borders of traditional Japanese sushi. Ingredients and flavors from all over the world

are easily accessible now, Cole says. The cuisine I create is playfully multicultural, mixing the Japanese tradition with tastes that inspire me. Uchi's prominence in the evolution of Japanese cuisine has garnered the restaurant four James Beard Award nominations, as well as a spot for Cole on Food and Wine magazine's list of Best New Chefs. With their first cookbook, the team at Uchi invites sushi lovers and novices alike to explore their gastronomic boundaries with some of the restaurant's most celebrated recipes: a crisp melon gazpacho adorned with luscious morsels of poached lobster, for instance, or the polenta custard, corn sorbet, and corn milk dessert—a blissful homage to summer corn. Uchi: The Cookbook also presents the story of Tyson Cole, from dishwasher to restaurant owner; an account of the current state of American sushi; and a primer on the ins and outs of this sophisticated, yet artful cuisine.

Sushi Secrets Marisa Baggett, 2012-09-26 Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In Sushi Secrets, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl Caterpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With

this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, Sushi Secrets will have you rolling delicious sushi like a pro in no time at all.

The book delves into Youdasushichef.

Youdasushichef is a vital topic that needs to be grasped by everyone, from students and scholars to the general public. This book will furnish comprehensive and in-depth insights into Youdasushichef, encompassing both the fundamentals and more intricate discussions.

1. The book is structured into several chapters, namely:
 - Chapter 1: Introduction to Youdasushichef
 - Chapter 2: Essential Elements of Youdasushichef
 - Chapter 3: Youdasushichef in Everyday Life
 - Chapter 4: Youdasushichef in Specific Contexts
 - Chapter 5: Conclusion
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4. In chapter 3, this book will examine the practical applications of Youdasushichef in daily life. The third chapter will showcase real-world examples of how Youdasushichef can be effectively utilized in everyday scenarios.

5. In chapter 4, the author will scrutinize the relevance of Youdasushichef in specific contexts. The fourth chapter will explore how Youdasushichef is applied in specialized fields, such as education, business, and technology.
6. In chapter 5, this book will draw a conclusion about Youdasushichef. This chapter will summarize the key points that have been discussed throughout the book.

The book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Youdasushichef.

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