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Nobu The Cookbook

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AVA NICHOLSON

Japanese Food the South American Way Hardie Grant
Publishing

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.

Modern Cooking for the Healthy Home P I E Books

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

Nikkei Cuisine Andrews McMeel Publishing

From chef-owner of the popular all-vegetable New York City restaurant, *Dirt Candy*, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike.

Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes—from indulgent Stone-Ground Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City—all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, *Dirt Candy: A Cookbook* is a must-have for any home cook looking to push the boundaries of vegetable cooking.

World of Nobu Clarkson Potter Publishers

NobuThe CookbookVertical Inc

Favorite Recipes and Hard-Won Wisdom From My Life in the Kitchen Jacqui Small

You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger (steamykitchen.com) Jaden Hair will walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh

Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridel's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled Bananas with Chocolate and Toasted Coconut Flakes

Relæ Vertical Inc

"The acclaimed chef behind the Michelin-starred Mister Jiu's in San Francisco's Chinatown shares stories of the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes"--

Foolproof Fish Mitchell Beazley

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.

The Cookbook Random House Digital, Inc.

From the acclaimed chefs behind award-winning Los Angeles restaurant Bavel comes a gorgeous cookbook featuring personal stories and more than eighty recipes that celebrate the diversity of Middle Eastern cuisines. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • "Ori and Genevieve manage to pull off a style of cooking that is both familiar (and therefore comforting) but also new (and therefore fresh and exciting). This is the sort of food I could live on."—Yotam Ottolenghi When chef Ori Menashe and pastry chef Genevieve Gergis opened their first Los Angeles restaurant, Bestia, the city fell in love. By the time they launched their second restaurant, Bavel, the love affair had expanded to cooks and food lovers

nationwide. Bavel, the cookbook, invites home cooks to explore the broad and varied cuisines of the Middle East through fragrant spice blends; sublime zhous, tahini, labneh, and hummus; rainbows of crisp-pickled vegetables; tender, oven-baked flatbreads; fall-off-the-bone meats and tagines; buttery pastries and tarts; and so much more. Bavel—pronounced bah-VELLE, the Hebrew name for Babel—is a metaphor for the myriad cultural, spiritual, and political differences that divide us. The food of Bavel tells the many stories of the countries defined as "the Middle East." These recipes are influenced by the flavors and techniques from all corners of the region, and many, such as Tomato with Smoked Harissa, Turmeric Chicken with Toum, and Date-Walnut Tart, are inspired by Menashe's Israeli upbringing and Gergis's Egyptian roots. Bavel celebrates the freedom to cook what we love without loyalty to any specific country, and represents a world before the region was divided into separate nations. This is cooking without borders.

Nobu Cross Media

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

Sushi Modoki Ten Speed Press

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 19thcentury 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.

Nobu West Simon and Schuster

"50 recipes inspired by life in Chinatown."--Cover.

A Friendly Guide for Homemade Dumplings, Stir-Fries, Soups, and More Pie International

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 *Dashi and Umami* Quadrille Publishing

No-one is better than Diana Henry at turning the everyday into something special. Here is a superb collection of recipes that you can rustle up with absolutely no fuss, but which will knock your socks off with their flavor. Peppered throughout the book are ingenious ideas such as no-hassle starters and sauces that will lift any dish. From Turkish Pasta with Caramelized Onions, Yoghurt and Dill and Paprika-baked Pork Chops with Beetroot, Caraway and Sour Cream to Parmesan-roasted Cauliflower with Garlic and Thyme, Diana takes the kind of ingredients we are most likely to find in our cupboard and fridge - or be able to pick up on the way home from work - and provides recipes that will become your friends for life.

Dirt Candy: A Cookbook Liberty Street

Emeril Lagasse is a culinary legend. One of the original Food Network stars, he has hosted numerous television shows, opened 13 restaurants, and become one of the most beloved personalities in the industry today, inspiring millions of fans with his great passion for food.

In *Essential Emeril*, the iconic chef goes back to basics, presenting more than 130 recipes that defined his award-winning career, each tested and perfected for today's home cook. Dishes such as Crab and Corn Fritters with Fresh Corn Mayo, Roasted Portuguese Pork Loin With Potatoes and Homemade Pimenta

Moida, and White Chocolate Bread Pudding With Toasted Macadamia Caramel Sauce reflect a lifetime of lessons in technique, showcasing the big flavor for which he is known and his continued evolution in the kitchen. Emeril is at the reader's elbow throughout, offering valuable tips and step-by-step photo tutorials to ensure flawless results.

Fans will delight in Emeril's anecdotes revealing the inspiration behind each recipe, with appearances from A-list names - Mario Batali, Roy Choi, and Nobu Matsuhira, to name a few - alongside family members and early influences such as Julia Child and Charlie Trotter.

Gorgeously photographed and imbued with his signature warmth, *Essential Emeril* is Emeril's most personal cookbook yet, offering an intimate portrait of a chef at the top of his game.

Recipes and Menus from New York's Favorite Comfort Food Restaurant VIZ Media LLC

In *The Japanese Table* Sofia Hellsten celebrates her love of Japan with the simple recipes that are the backbone of Japanese home cooking. Based on the *ichijuu-sansai* tradition - which literally means 'one soup, three dishes' - uncomplicated, delicious small plates are served with steamed rice, and can be enjoyed any time of day. Each ingredient is treated like royalty, and recipes include Onigiri, Clear shiitake soup, Soy-pickled eggs and Sweet miso cod. With suggestions on how to build the perfect meal, as well as easy-to-find ingredients and quick methods, *The Japanese Table* will inspire you to make Japanese food your everyday staple.

The Cookbook Kodansha International

Suitable for people taking their first step into Japanese cuisine, this book provides explanation of the Japanese eating style, from small serving bowls and chopsticks, to the Japanese philosophy of healthy eating. It illustrates the key points of each method with colour pictures. For people taking their first step into Japanese cuisine, the book provides a full explanation of the Japanese eating style, from small serving bowls and chopsticks, to the Japanese philosophy of healthy eating. Methods range from simple one-two-three steps, like learning to make your own teriyaki

Simply Japanese Oro Editions

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

Kaiseki Kodansha Amer Incorporated

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.

[100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats](#) Ten Speed Press

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

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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](#).

[The Japanese Art and Craft of Vegan Sushi](#) Ballantine Books

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 recreations 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.