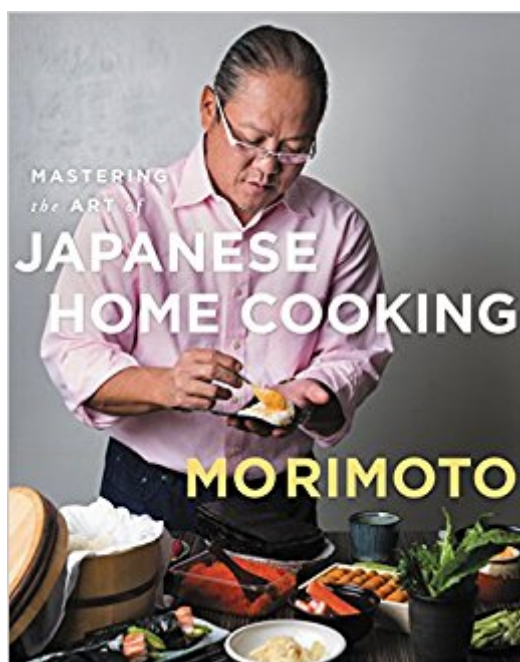


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Mastering The Art Of Japanese Home Cooking



Synopsis

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

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Customer Reviews

The revered Iron Chef shows how to make flavorful, exciting traditional Japanese dishes at home in this beautiful cookbook, 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 dishes are best left to the experts. But legendary chef Masaharu Morimoto, owner of the wildly popular Morimoto restaurants, is here to change that misconception. 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, showing home cooks how building a pantry of half a dozen easy-to-find ingredients allows them access to hundreds of delicious dishes, empowering them to adapt recipes and create their own dishes. From revelatory renditions of classics like miso soup, nabeyaki udon, and chicken teriyaki to little-known but unbelievably delicious dishes like nitsuke (fish simmered with sake, soy sauce, and sugar), *Mastering the Art of Japanese Home Cooking* brings home cooks closer than ever before to the authentic experience of Japanese cuisine. And, of course, the famously irreverent chef also offers playful riffs on classics, reimagining tuna rice bowls in the style of Hawaiian poke, substituting dashi-marinated kale for spinach in ohitashi, and upgrading the classic rice seasoning furikake with shrimp shells and potato chips. Whatever the dish, 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.

Masaharu Morimoto was raised in Hiroshima and opened his first restaurant in Japan. After moving to the United States, he was executive chef at the highly acclaimed Nobu restaurant in New York City, then opened his namesake restaurant, Morimoto, in Philadelphia, which he later expanded to New York. Morimoto's restaurants now include Wasabi by Morimoto in Mumbai and New Delhi and Morimoto Sushi Bar in Boca Raton, Florida, as well as others in Napa, Mexico City, Maui, and Waikiki. Morimoto appeared on the Japanese television show *Iron Chef* and the Food Network's *Iron Chef America*. He is the author of *Morimoto: The New Art of Japanese Cooking*.

Oh, I adore this book. There are fantastic colorful photos throughout of not only the finished product, but tons of process photos. His instructions are crystal clear. The recipes are easy. Many require you to make your own stock, but it's *Dashi*, and that only adds about 15 minutes to

a recipe. There are little blurb boxes peppered throughout, called Japanese Grandmother Wisdom that are informative and charming. He has an ingredient glossary at the back, but no photos of ingredients. That's the only bummer. If there are ingredients in a recipe that you're unfamiliar with, it might be helpful to Google it before running to the store so that you know what you're looking for. Pictured below:

- 1) Ingredients for California Temaki
- 2) California Temaki. It's hand rolled sushi. I've made sushi before, but not Temaki, it's much easier, casual, rustic cousin. Delicious and so visually interesting and beautiful. Easy peasy. He mentions that you could put out the ingredients and let people pull together their own Temaki at a party. I could see that.
- 3) Gyoza (Pork and Cabbage Dumplings - Potstickers!!!) and Yasai Itame (Stir-Fried Vegetables). Amazing! These were the best potstickers we'd ever had!
- 4) Yasai Tempura (Vegetable Tempura), and Shrimp Tempura. Wonderful! Mess warning! ;)
- 5) Supagetti No Teriyaki (Chicken Teriyaki Spaghetti). Fantastic! You'll never buy teriyaki sauce again! If you put the water on to boil for the pasta, then get the chicken going, then get the teriyaki going, you'll be eating in 30 minutes. Great for a schedule pressed night.

Some other things I have flagged to try are Spicy Tuna Temaki, Suteki Don (Steak Rice Bowls with Spicy Teriyaki Sauce), Tamago Supu (Japanese Egg Drop Soup), Dango Jiru (Japanese-Style Chicken and Dumpling Soup), Tsukune No Teriyaki (Chicken Meatballs with Teriyaki Sauce), Nasu No Misoyaki (Eggplant with Chicken and Miso Sauce), Tori No Teriyaki (Chicken Teriyaki), and Shumai (Japanese-Style Shrimp Dumplings).

This is a decent, but not amazing Japanese cookbook. As an avid fan of Japanese cooking, I own 10+ cookbooks and being a fan of Morimoto, this one was a little disappointing. While the recipes are OK, they tend towards the Americanized versions of the dishes with a flavor balance towards the very salty and very sweet flavors - consider reducing sugar and soy from written recipes and add more later if needed. Too many Japanese cookbooks teach Teriyaki sauce and Miso Soup, and I was hoping for Morimoto's to teach more modern home dishes such as Yakiniiku and Shabu Shabu sauces. Additionally, even though the recipes are geared towards home cooks, they still on average tend to require at least 5-10 ingredients and 1 hour or more. If you're looking for simple yet very delicious Japanese home cooking, I recommend starting with Japanese Home Cooking by Yoshihiro Murata, also found on . The recipes look deceptively simple but they are the best versions around! The reason I still give this cookbook 4 stars is that I've learned a few good tips and tricks from the book and there are some advanced recipes which I will try soon and update the review. My recommendation is to rent this from the library first before buying.

Having visited friends in Japan on numerous occasions, I really appreciated this book as it contains recipes I have personally eaten at my friend's micro-apartments. For food with such complexity of flavors, I am surprised on how easy these dishes were to make. Okay, I have been immersed into Far Eastern cuisine since I was a child due to my father's work colleagues allowing me to be their kitchen grunt, but I had little exposure to Japanese daily fare. This has helped fill in the "gaps", and I have enjoyed many of the recipes within. As to a reviewer's comment about using commercially made curry, I cannot think of anyone whom I know in Japan that makes their own curry from scratch. Maybe Thailand, but then again, they usually used a commercially prepared product, too! (I'm partial to the Hand brand.) But that comment did remind me of a cute little incident in which my friend Masako had to show me a vendor whose job was selling already cooked white rice for those who don't have time to do it themselves. Well, that's like not making your own coffee and going to Starbucks and... uh... Well, maybe it's not that ridiculous... Get the book. Have fun. If you find something you don't like about a particular recipe, do what I do - make a substitution!

Terrific book. I have been studying Japanese home cooking for a few years (through Harumi Kurihama and Elizabeth's Andoh's books), so I was thrilled to see Morimoto come out with a home cooking book. It's really fun to see and hear him in a casual environment. All the recipes so far have been delicious. We have made the handroll sushi night into a regular dinner feature -- it's like the Japanese version of Taco Night!

Morimoto constructed this book in the format of "The Art of French Cooking" by Julia Child in hopes of introducing Japanese cooking to the typical household. It is a wonderful read, and I have attempted some recipes already, like miso soup, sushi, and omurice. They are all delicious, and as Morimoto said, all of these ingredients were at my local supermarket. I look forward to doing more Japanese cooking!

Excellent cook book. Goes over basics which is helpful even to seasoned cooks who aren't really familiar with Japanese cooking techniques. All the recipes I have prepared have come out very good. One suggestion would be to include a list of specialty foods used through out the book so that one could stock the pantry ahead of time. Also, the photographs are very beautiful and helpful and the comments from Grandmother are great. Domo Arigato, Margaret Godwyn

I have spent a lot of time in Japan, there have been comments about it is not traditional cooking. I disagree, food is by region like the US and if I go back to my old Settlement cook book there are not many recipes that I would make as written.

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