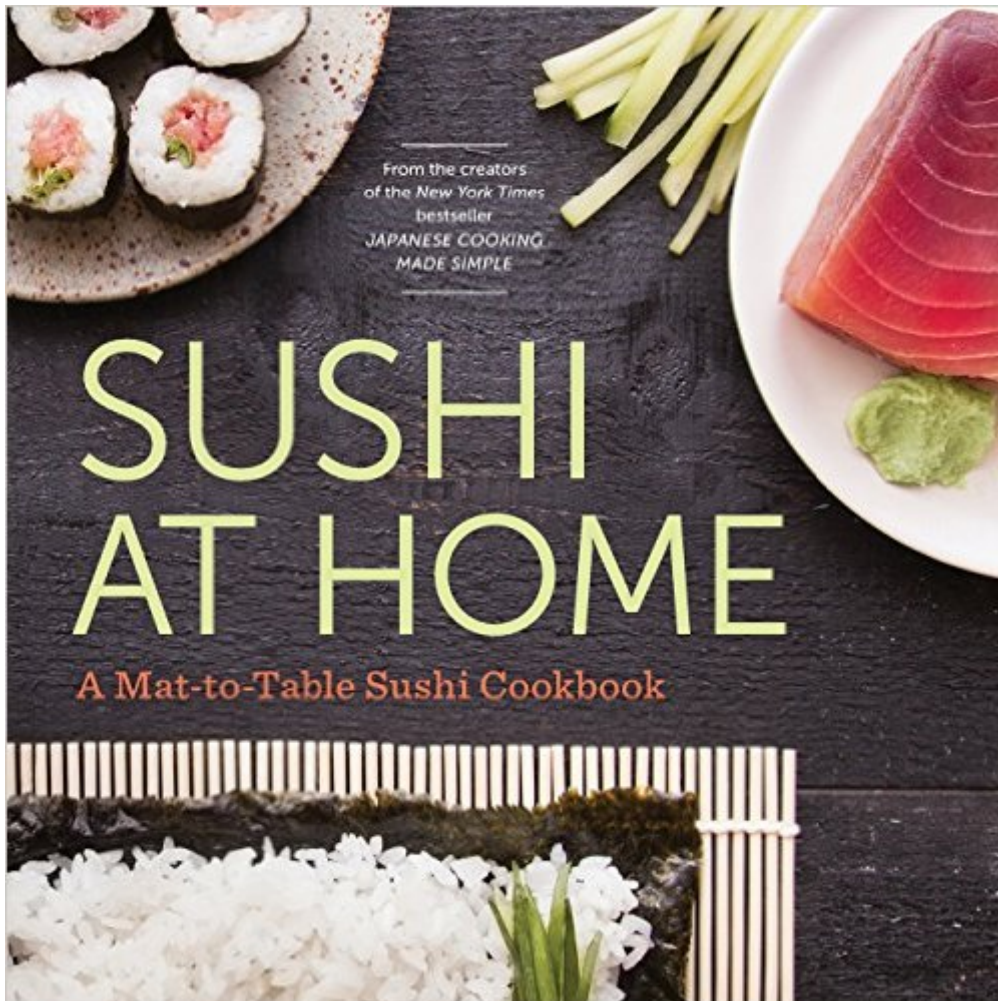


The book was found

Sushi At Home: A Mat-To-Table Sushi Cookbook



Synopsis

Eating Sushi is Easy. Making Sushi is Even Easier. Let your love of sushi inspire you to prepare and enjoy it in your home. This beautiful guide and cookbook opens a window to everything that's so fascinating--and intimidating--about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. In Japan, sushi is often made by home cooks and served as a casual family meal. Sushi at Home honors the spirit of authentic, homemade sushi by walking you through the entire process, including: information on shopping for essential (but not extensive) sushi equipment recommendations for where to find core ingredients advice on how to select the freshest fish for sushi preparations for the perfect sushi rice using white or brown rice step-by-step illustrations for slicing fish, rolling maki, forming rice balls, shaping nigiri, and more 80 authentic, popular, and creative sushi recipes With no more than a sharp knife, rice paddle, and bamboo rolling mat, you're well on your way to confidently creating your sushi bar favorites--sake not included. Includes recipes for Tuna Sashimi with Sesame Seeds and Scallions; Marinated Mackerel Sashimi; Spicy Tuna Roll; Dragon Roll; Shrimp Futomaki; Yellowtail and Red Chili Temari; Salmon Nigiri; Avocado, Cucumber, and Shiso Nigiri; Diced Ginger Eggplant Gunkanmaki; and many more!

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Customer Reviews

Being a fan of sushi, I was excited to get this paperback copy of SUSHI AT HOME: A Mat-to-Table Sushi Cookbook by Rockridge Press. I have always thought about trying to make sushi at home but was always too intimidated to give it a go. After reading this book, I have the confidence to try it

now. There is so much I did not know, but this book really breaks it down, step by step with detail and pics. I like that I can get the answers I have questions to very easily in this book. I learned so much about all the different techniques and ways to slice fish, make rice and so much more! I really like that there is a chapter for everything I need to know about making sushi at home. I cannot wait to get the ingredients and supplies and have a sushi making party with friends and family. I think this is a wonderful book for anyone who loves sushi and has always wanted to make it at home! I think this would make a nice gift for someone who is skilled in the kitchen and likes sushi as well as entertaining at home. I cannot wait to see my family and friends faces when I serve up my sushi made at home! I recommend it. I received this product in exchange for a review. All my opinions are my own, based on my personal experience with the product. I am disclosing this in accordance with the Federal Trade Commission's 16 CFR, Part 255: Guides Concerning the Use of Endorsements and Testimonials in Advertising.

I don't eat much sushi and it has been years since I have had any so I was excited to read this book so that I could try it at home. This book is good for beginners, in my opinion, because it has all of the information that you will need to make this in the comfort of your own kitchen. It tells you what ingredients you'll need as well as the equipment you will need to make the specific dish that you're trying. I loved finding out that there is even vegetarian sushi for my friends that don't eat meat! I loved how detailed the reviews are as well. Not only did the book have recipes for me to try, it also had a history lesson of sorts on the origins of sushi. It even brought up Jiro Ono, who is known as the world's best sushi chef. Side note, if you haven't seen the documentary Jiro Dreams of Sushi, watch it!! I never knew how much WORK actually went into preparing sushi. It was a phenomenal documentary and was a great compliment to the book, I think. It was great to find out the etiquette when eating at a sushi bar as well. It was good that it had pictures for you to show the steps to making sushi. I thoroughly enjoyed this book and I can't wait to try out more of the recipes with my sushi loving friends. I received this book for free in exchange for my honest review, all thoughts are my own.

I love sushi but admit, I am a "newbie" (well, I've been eating it for only 5 years and I'm still afraid to try most of it!). This book gave a lot of good information on the different kinds of sushi, how it's prepared and even tips and techniques for making your own sushi at home. One of my favorite parts was learning how to cook sushi rice, since that seems to be one of the hardest things for me to successfully do (who am I kidding, I am an awful cook!) The

recipes are very detailed and pretty easy to follow. My sushi is still looking really ugly (hoping practice will make that better), but it does TASTE yummy, at least!*I received this book at a discount in exchange for review*

I love sushi but always felt intimidated when going to a sushi restaurant. As such, I would always order the 'safe' thing: a California roll. Every once in a while I would venture outside of my comfort zone and order something that just sounded good. Sometimes I liked it, other times I did not. This book helped me get a better understanding of the different varieties of sushi and how they are prepared. While the book explained that a master sushi chef takes 10 years to complete his education, this book helped me create some simple sushi dishes at home almost immediately. I am now experimenting with rolls other than the traditional California roll, and have developed new favorites. The hardest part to master for me was to get the perfect consistency of rice. This book gave some great tips on how to correct that and explained what went wrong with each of the typical errors (too mushy, too clumpy, etc). Great book! Sushi at Home book received in exchange for an unbiased review. No financial compensation is EVER accepted, and vendor may request that item be returned. I reserve 4 and 5 star ratings for products I would either recommend to others or buy for myself. This is a great book that I would highly recommend!

I have never made sushi before in my life and although I absolutely love eating sushi this book is definitely not great for someone with absolutely no experience making it. I would definitely recommend it for someone who has prior knowledge of making sushi since the recipes and other aspects of the book are great. Sadly when it comes to teaching you how to make the sushi the book falls flat. There are illustrations of how to filet and slice fish, and roll sushi, and make a variety of kinds of sushi however they are hand drawn, not actual pictures and they really don't help me at all. Maybe it's my learning style since I am a very visual and hands on learner but the illustrations just confuse me. Otherwise I think it's a very well written book with great sushi recipes. My sushi hasn't been pretty but it has tasted good! The recipes the book have great descriptions of the ingredients for the recipes including what kind of rice is best, how to cook sushi rice, the best types of fish to use, what equipment you need to make the sushi, and even the best knives to use. The directions for the recipes themselves are quite detailed and well written. I think if I had someone teach me how to properly make the sushi that this book would be a very useful resource for delicious recipes! *I received this book at a discount in exchange for my honest review

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