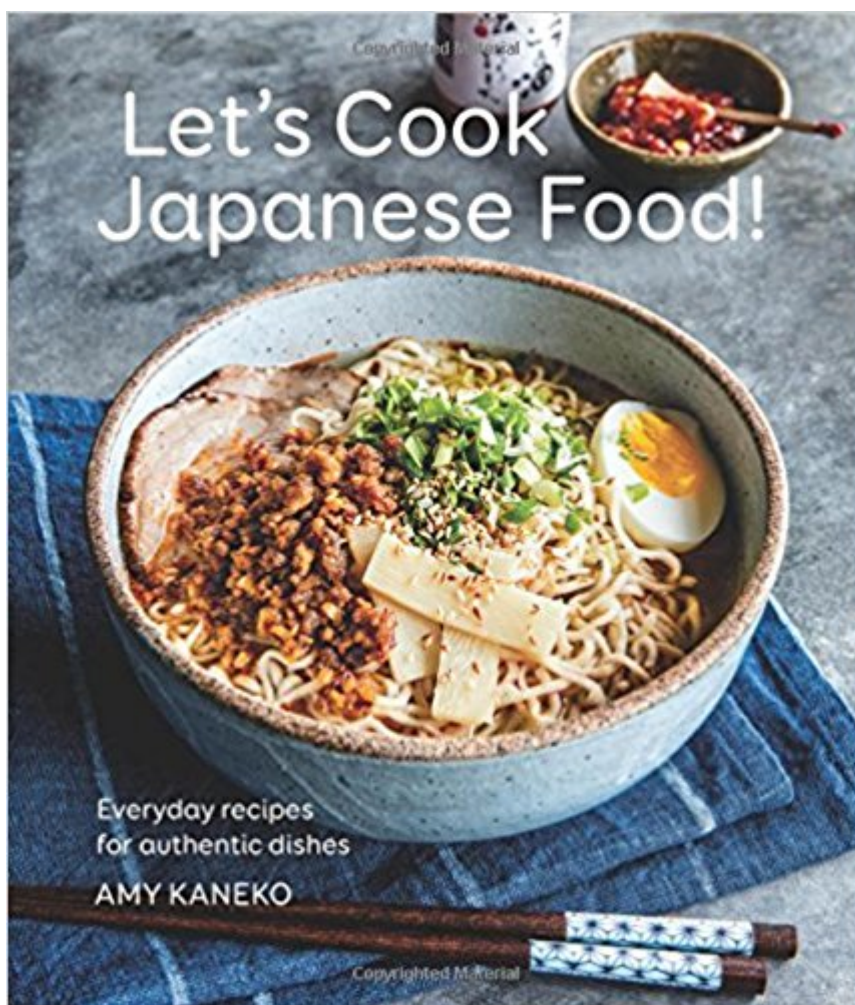


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# Let's Cook Japanese Food!: Everyday Recipes For Authentic Dishes



## Synopsis

Turn your idea of difficult Japanese cooking on its head with this new edition of *Let's Cook Japanese Food!* People love Japanese food but think they have to go out to a restaurant to get it. But it's something everyone can cook, easily and deliciously, at home! When you think Japanese food is sushi, or ramen, or raw fish or just too hard. Amy Kaneko, an American married to a Japanese husband, learned from the best her mother-in-law and sister-in-law and brings her culinary experience to your kitchen. Using easy-to-find ingredients, familiar techniques, and authentic flavors, you won't believe how simple it is to make real Japanese food that is this delicious. Home-style Japanese cooking is demystified in this refreshing and informative cookbook. After marrying into a Japanese family, the American author was taken under her mother-in-law's wing to learn the ins and outs of Japanese cooking. Here she presents her acquired knowledge in an appealingly designed book with Japanese graphic motifs and color photos. The recipes themselves are a mix of family favorites and restaurant dishes Kaneko learned to recreate at home. Yet readers will see few of the familiar foods available in Japanese restaurants in the U.S. Instead, the book illustrates how to make Japanese home-style favorites, like Gyoza and Tempura, as well as Yoshuko dishes combining Japanese and Western influences, like Curry Rice, and 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 boxes that highlight Japanese traditions and recollections on the author's time living in Tokyo. From .com: This is a wonderful cookbook for those who love to eat Japanese food but are a bit intimidated by how complicated preparing it may seem. I've been making simple Japanese dishes for years, but I wanted to add more than just onigiri, sushi and udon into the mix. Amy Kaneko's book provides a good variety of dishes that are not that difficult to prepare and are sure to make your family's tummies satisfied. Even the pickiest of eaters (kids) will find some of Amy's recipes rather tasty.

## Book Information

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## Customer Reviews

Home-style Japanese cooking is demystified in this refreshing and informative cookbook. After marrying into a Japanese family, the American author was taken under her mother-in-law's wing to learn the ins and outs of Japanese cooking. Here she presents her acquired knowledge in an appealingly designed book with Japanese graphic motifs and color photos. The recipes themselves are a mix of family favorites and restaurant dishes Kaneko learned to recreate at home. Yet readers will see few of the familiar foods available in Japanese restaurants in the U.S. Instead, the book illustrates how to make dense, exotic creations like a sumo wrestler's stew with fish, bacon, chicken and tofu, as well as Yoshuko (fusion) dishes combining Japanese and Western influences, like Beef and Onions in Tomato Gravy over Rice. In the first few pages, Kaneko identifies the basic ingredients and equipment needed. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with boxes that highlight Japanese traditions. Though she includes a labor-intensive Okonomiyaki (a pan-fried dish), Kaneko recognizes the home chef's limits: she readily employs the concept of mottai nai (don't waste) and saves readers time with suggestions for reusing leftovers. (Apr.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

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bacon, chicken and tofu, as well as Yoshuko (fusion) dishes combining Japanese and Western influences, like Beef and Onions in Tomato Gravy over Rice. In the first few pages, Kaneko identifies the basic ingredients and equipment needed. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with boxes that highlight Japanese traditions...Kaneko recognizes the home chef's limits: she readily employs the concept of *mottai nai* (don't waste) and saves readers time with suggestions for reusing leftovers. (Apr. 2007) (Publishers Weekly) "Let's Cook Japanese Food!, for people who no longer want to feel intimidated by home-cooked Japanese food" (Food.com)

I love this book. The title sounds a bit goofy, but the recipes are solid gold. It has none of that overly-fancy, impossible to make sushi-only crap often found by the weeaboos. This is Japanese Oka-san (Mother) cooking, home style cooking that even a gal like myself can make here in the middle of nowhere Iowa. I have made their Oyakudon and Gyudon a family favorite.

I reference this more than any cookbook. This covers the basic recipes of well-known Japanese foods and some lesser known family recipes as well. The author includes some Japanese culinary vocabulary, background for each dish, and her cultural experiences related to them. The recipes are clearly written and formatted. Images illustrate how the more complicated or ambiguous sounding dishes should appear when finished. The front and back covers have flaps that you can use as bookmarks that I find handy.

I just bought a copy of this book because I was so thoroughly pleased with it when I borrowed it from my local library. I spent a school year living in Japan with a host family and a mother that loved to cook. I watched her cook and loved eating her food, and the basics I did not gather from watching her were filled in by this book. The beginning of the book does a GREAT job of explaining how to use and buy ingredients and tools. The photos in the book are really helpful, so much that I wish there were a few more, especially of the finished products. As far as recipes are concerned, I have tried four or five of them and all but one tasted absolutely amazing on the first try. That's far better luck than I have had with translating recipes and attempting them. I am not sure I would recommend this book to people with absolutely no knowledge of Japanese food, but if you know Japanese food when you see it and want to learn some easy and good Japanese home cooking, this is a great tool.

I own the first edition of this book (colorful paperback version from Chronicle Books). Recipes are super simple to follow. If you own the first edition, don't bother to buy this one. They basically have the same recipes.

Purchased this book a few months back and I have to say I really like it. So far I've made a few of the dishes and they have all been quite tasty. I definitely don't purchase miso soup from the restaurant anymore since I can make it on my own now :) The only issues I've had with the book were with the pictures. I wish there were more of them. It seems that you can go pages at a time without seeing any pictures of how the dishes look. Personally I believe that when you're learning how to cook something new you really should have some reference as to what the dish should look like.

It is a really healthy way to cook and easy too. Great recipes and tasty, easy to read and great photo's

If you love Japanese food like I do than you can't go wrong with this book. The recipes are easy and she makes it understandable for an english speaking person.

I bought this book after a positive review was written in the Oregonian's Food Day section. I enjoy Japanese food, but haven't had the nerve to try making it at home. Amy Kaneko's descriptive details helped me get over the fear of trying it myself. The meal I chose was simple to prepare, and the ingredients were fairly easy to find. (Note to anyone else about to try this - mirin, or sweet sake, wasn't with the sakes in the wine department, but next to rice vinegars in the Asian food section - it's not a drinking sake.) I was very pleased with the results - a much more complex flavor than the simple preparation would have led me to expect. The only negatives about this book are that vegetarians will be a little surprised to see how much pork and chicken winds up in the 'vegetable' section of the book, and that there is no dessert section.

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