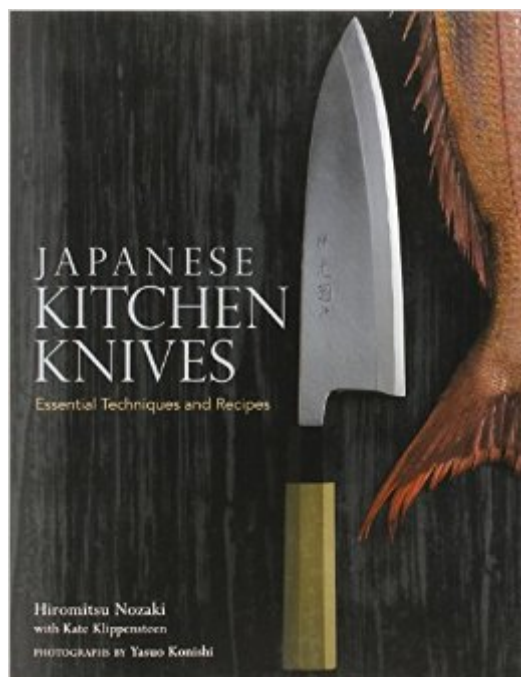


The book was found

Japanese Kitchen Knives: Essential Techniques And Recipes



Synopsis

Sales of Japanese kitchen knives are booming in the U.S. But how many people have the skills to use these superbly-crafted tools to full advantage? Now, internationally renowned chef Hiromitsu Nozaki shares his expertise and insights in a book that will help anyone who owns a Japanese knife to maximize its performance. In *Japanese Kitchen Knives*, Nozaki teaches the reader how to use usuba, deba and yanagiba, the three main traditional Japanese knives. He explains many essential techniques, such as the importance of understanding blade angle and point of force, and illustrates these lessons by working with ingredients familiar to western readers, like carrots and rainbow trout. Color photos and Nozaki's commentary further clarify the process, and the pictures are taken from the chef's perspective for easier understanding (most other books take photos from the reverse perspective). Each technique is accompanied by recipes that require its use, and all recipes are very simple, using easy-to-acquire ingredients. Other sections include a look at artisanal Japanese knife-making and information on sharpening, storing and identifying the variety of Japanese knives. Specialty knives are shown on location, from the unique unagi eel knife in an unagi specialty restaurant to the colossal tuna filleting knife in Tsukiji fish market.

Book Information

Hardcover: 160 pages

Publisher: Kodansha USA; 1 edition (January 25, 2013)

Language: English

ISBN-10: 1568364903

ISBN-13: 978-1568364902

Product Dimensions: 10 x 0.7 x 7.9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (41 customer reviews)

Best Sellers Rank: #214,990 in Books (See Top 100 in Books) #84 in [Books > Cookbooks, Food & Wine > Asian Cooking > Japanese](#) #980 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#) #2583 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

"The authors...invite you to contemplate the knife as ravishing artifact" and instrument for producing edible ravishing artifacts." ["The Los Angeles Times](#) "Inspirational. Tokyo chef Hiromitsu Nozaki's *Japanese Kitchen Knives* exquisitely illustrates techniques like cutting a daikon radish paper-thin anyards long." ["Food & Wine"](#)...a love story to sharpened steel." ["The Denver](#)

Post"Chef Nozaki describes in detail what each knife is used for, how to use it properly and then provides recipes as examples. The recipes are very easy for home cooks and use ingredients found in most supermarkets. And the photographs are incredible." â "TheReluctantGourmet.com

HIROMITSU NOZAKI was classically trained in several Japanese restaurants before becoming the executive chef of Tokuyama in 1980, and Waketokuyama, in Tokyo in 1989. Known for his culinary skills and deep knowledge of food, he catered for the Japanese athletes of the 2004 Olympics in Athens. He has published over forty cookbooks, ranging from simple home cooking and baby food recipes to textbooks for apprentices, traditional Japanese recipes, and scientific new approaches to Japanese cuisine. Waketokuyama was awarded one star in the Michelin Guide Tokyo 2008.KATE KLIPPENSTEEN writes on food, film, and travel as well as comparative culture for Japanese and U.S. publications. She is the author of Cool Tools: Cooking Utensils from the Japanese Kitchen, published in 2006 by Kodansha International. Klippensteen has lived in Tokyo since 1986.YASUO KONISHI has journeyed to more than one hundred countries over his career for a wide number of publications, including Esquire Japan. His work has appeared in a number of food-related books published in Japan, including Cool Tools.

[Download to continue reading...](#)

Shooter's Bible Guide to Knives: A Complete Guide to Hunting Knives, Survival Knives, Folding Knives, Skinning Knives, Sharpeners, and More Japanese Kitchen Knives: Essential Techniques and Recipes Bento Box Cookbook: Delicious Japanese Cooking Recipes For Lunch And Dinner (Bento Box Recipes, Japanese Cooking, Japanese Recipes, Japanese Bento, Sushi, Rice Cooker) Essential Oils: Ultimate Essential Oils Guide and 89 Powerful Essential Oil Recipes! (2nd Edition) - How to Use Essential Oils for Aromatherapy and Healthy ... Loss, Essential Oil Recipes, Aromatherapy) ESSENTIAL OILS: Aromatherapy, Essential Oils For Beginners, And Essential Oil Recipes To Improve Your Health (Medicinal Herbs) (Essential oil recipes, ... Aromatherapy and essential oils Book 1) Essential Oils: 50 Essential Oil Dog & Cat Recipes From My Essential Oil Private Collection: Proven Essential Oil Recipes That Work! (Essential Oil Pet Private Collection Book 1) The Illustrated Directory of Knives, Daggers & Bayonets: A visual encyclopedia of edged weapons from around the world, including knives, daggers, ... and khanjars, with over 500 illustrations American Premium Guide to Knives & Razors Including Sheath Knives: Identifications and Value Guide Japanese Slang: A Fun Visual Guide to Japanese Terms and Phrases (English and Japanese Edition) Genki: An Integrated Course in Elementary Japanese II [Second Edition] (Japanese Edition) (English and Japanese Edition) Beyond Polite Japanese: A Dictionary of

Japanese Slang and Colloquialisms (Power Japanese) Confessions of a Japanese Linguist - How to Master Japanese: (The Journey to Fluent, Functional, Marketable Japanese) Essential Oils: 120+ Essential Oils Recipes For Diffusers, Aromatherapy, Natural Remedies For Skin And Hair Care: (Essential Oils For Weight Loss, Aromatherapy) ... Oils, Essential Oils For Allergie) Essential Oils: 40 Amazing Essential Oil Recipes for Diffusers: (Diffusers, Natural Remedies) (essential oils diffusers, young living essential oils book) Big Collection Of Essential Oils: Amazing DIY Recipes Of Essential Oils Blends, Soap Making And Repellents: (Diffuser Recipes and Blends, Skin So Soft Insect ... (Natural Remedies, Essential oils) Essential Oils For Beginners: Essential Oils For Beginners: How To Use The Essential Oils To Maximize Your Health And Longevity (Essential Oils And Aromatherapy) (Volume 1) Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Recipes Free) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick Meal Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Best Wok Recipes from Mama Li's Kitchen: Healthy, Quick and Easy One Pot Meals for Busy Families (Mama Li's Kitchen Book 1)

[Dmca](#)