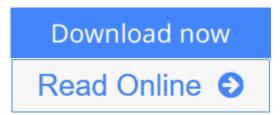


Encyclopedia of Sushi Rolls

By Ken Kawasumi



Encyclopedia of Sushi Rolls By Ken Kawasumi

THE ENCYCLOPEDIA OF SUSHI ROLLS

Dazzle your friends with over 180 kinds of sushi rolls. The fully illustrated step-by-step instructions in this book will show you how to make everyone's favorite sushi-bar staples, new styles of sushi with Western ingredients, and dazzling decorative creations.

- 27 large rolls (futomaki)
- 26 small rolls (hosomaki)
- 3 floral shapes made from multiple rolls
- 28 hand rolls (temaki)
- 12 inside-out rolls (uramaki, including the popular California Roll)
- 85 decorative rolls (kazarimaki, including flowers, animals, landscapes, and all 26 letters of the alphabet)

This book is written for beginners and old hands alike. Beginners will enjoy the detailed instructions on finding the proper equipment, cooking the rice, choosing the nori, and rolling perfectly every time. Sushi experts can expand their repertoires with the inventive decorative rolls and the surprising flavor combinations. All readers will treasure the beautiful illustrations and the special tips on how to fix common sushi rolling problems. Whether you roll the sushi yourself or have your guests join in the fun, *The Encyclopedia of Sushi Rolls* is the perfect planner for your next party or picnic.





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Editorial Review

From Booklist

Anyone who believes there's nothing new in the world of cooking hasn't seen Ken Kawasumi's *Encyclopedia of Sushi Rolls*. Because sushi appears fresh now even in American grocery stores, basic sushi preparation hardly surprises anyone. But Kawasumi takes classic Japanese rolls of vinegared rice, vegetables, and seafood into another plane by using special techniques to form all kinds of cunning little flowers, animals, and abstract designs. By staining the rice with different hues, he creates a Technicolor palette for the sushiloving palate. Most astonishing are Kawasumi's sushi rolls that duplicate all twenty-six letters of the English alphabet. These sushi rolls rival the most elaborate cake decorations in their wondrous marriage of food and art. *Mark Knoblauch*

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About the Author

Born in 1956 in Kamakura, KEN KAWASUMI began his sushi career at the age of sixteen at top sushi bars in Kamakura. He soon began developing his own style of decorative sushi and went on to win the Tokyo Television TV Champion Third and Fourth Annual Awards, the Championship of the National Professional Nigiri Competition, and top honors at the National Sushi Awards. Currently, he operates his own sushi bar in Yokohama (Sushisho Kawasumi) and teaches sushi classes at many schools. He is the author of *Sushi for Parties* (Graph-sha/Japan Publications, 1996).

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