

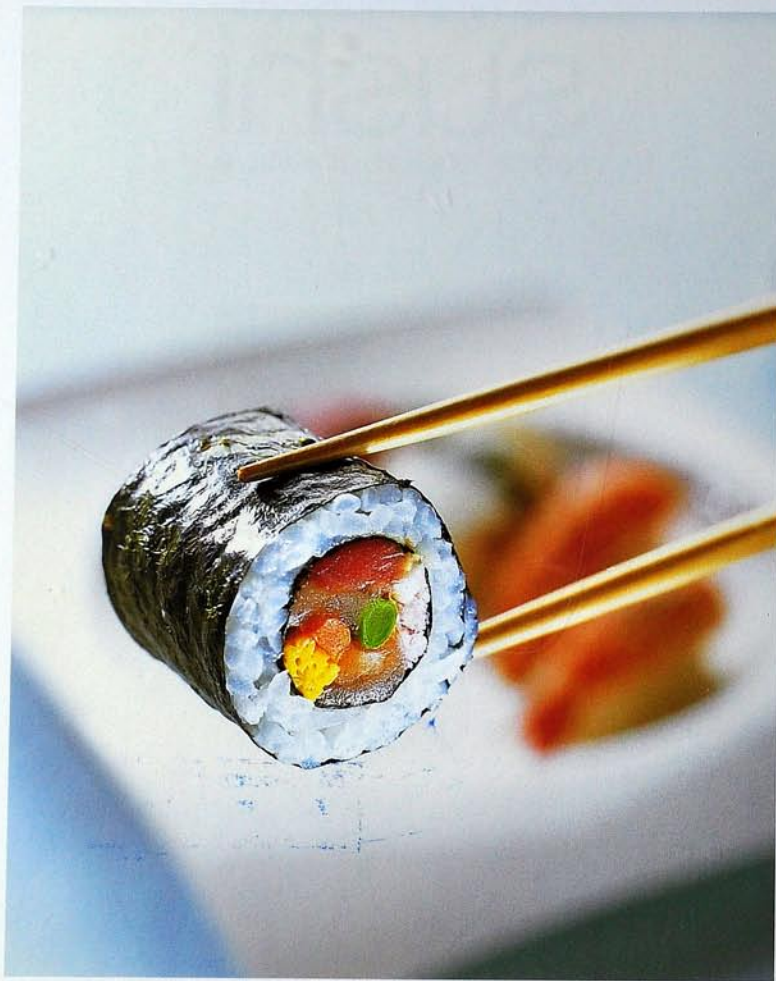


sushi

taste and technique



Kimiko Barber and Hiroki Takemura



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SUSHI

taste and technique

Can fast food be good food? Kimiko Barber and Hiroki Takemura demonstrate that it can, with authentic yet foolproof techniques that succeed every time.

create perfect scattered, stuffed, pressed, rolled and hand-formed sushi from traditional, vegetarian and fusion recipes, following simple step-by-step instructions

master sushi etiquette to maximize your enjoyment of this exciting cuisine

learn the master's techniques and trade secrets from Hiroki Takemura, previously head chef at London's Nobu, and Asian fusion specialist Kimiko Barber

Elegant, compact yet comprehensive:
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