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# Morimoto: The New Art Of Japanese Cooking



## Synopsis

Morimoto's cooking has distinctive Japanese roots, yet it's actually, as the chef calls it, "global cooking for the 21st century." Morimoto's unique cuisine is characterized by beautiful Japanese color combinations and aromas, while the preparation infuses multicultural influences such as traditional Chinese spices and simple Italian ingredients, presented in a refined French style. Bringing all these elements home, with helpful step-by-step instructions and gorgeous photography, this accessible book explains Chef Morimoto's cooking techniques and plating philosophies and brings Japanese cooking to your own home. AUTHOR BIO: Chef Morimoto has been the Japanese iron chef on the Food Network's weekly show, "Iron Chef," and its spinoff "Iron Chef America," since 1999. The show airs in the United States, Canada, Australia, Israel, and Hong Kong. Formerly the Executive Chef of the Sony Club and Nobu, Chef Morimoto now has his own restaurants in New York, Philadelphia, Tokyo, and Mumbai, and also created his own brand of sake and beer.

## Book Information

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## Customer Reviews

Recipes like Sushi Rice Risotto, Morimoto Bouillabaisse, and Bagna Cauda with Crab Naan and Eggplant Shigiyaki (a kind of eggplant parmesan with mozzarella and red miso sauce) all merge Japanese ingredients with Italian, French and even Indian classics. In addition to the restaurant style of many of the recipes, the book also features several recipes made on Iron Chef, which were originally accomplished in under one hour. --Cooking With Amy

To me, this is truly a must own cookbook. The mastery of food that Morimoto is able to

communicate in the book is amazing. For special meals, it is truly my go to resource. Also, having been to his Napa restaurant, it is fun to have some of those recipe's. One suggestion as a good compliment is The Zwilling J. A. Henckels Complete Book of knife skills.

Purchased this book for two reasons: 1. I am a big admirer of the artistry that Chef Morimoto brings to his food. 2. I wanted a few choice recipes to add to a dinner party I had planned. There is little room for home cooks that are not advanced in this book. The ingredient lists can be difficult to fulfill unless you are privileged enough to reside near various gourmet and asian markets, so creativity and skill come in handy to replace things or make adjustments when exotic ingredients are not available. The recipes for the most part are very accurate and don't produce the typical "no one will ever attempt this" results that some high end cook books give. The photography is superb and congruent with the art of the cuisine. I would most definitely recommend this book to anyone who has a heart for adventure in the kitchen and a hefty budget for the more exotic offerings listed. Chef Morimoto is as unique a talent as can be had in the typically traditional world of Japanese cuisine. Excellent book.

This book is beautiful, and artistically laid out. I found myself fascinated at some of the ingredients, many of which I'd never heard of or seen at my local markets/chains. Some.. well, many of the recipes in this book are really geared towards the professional chef that doesn't mind sourcing some of the less common items. For example: foie gras, yuzu, blowfish, Japanese mountain potato... these are all things that aren't always available in your local Whole Foods (even the 3rd largest one in the world that I work next to). Don't get me wrong though, many of the recipes are very accessible, and the writing that accompanies them is often very helpful. There are many places where alternative ingredients are suggested that might be more available, and Morimoto makes a point to break at several spots in the book to explain the more elemental items in his dishes, such as how tofu is made, the different types of soy sauce, Japanese knives, and even a two page spread all about sake. Bottom line, if you like Morimoto and are interested in how his mind works, this is an interesting peek into the man himself. If you are looking for an introduction to Japanese cuisine, there are probably other books that are more approachable. If you want to push yourself a bit, this book is a great demonstration of modern Japanese and alt-Asian cuisine.

Beautiful photography. This book is not for beginners, not even close. Morimoto is a chef in his own right. His techniques and style are so different that to read this book is to learn from a master chef.

Well written. His recipes take time but the result is nothing but amazing.

I bought this book for my dad for Christmas and he absolutely loves it! He's been on an Asian cuisine kick recently so this was right up his alley. For anyone interested in making some authentic Japanese dishes, consider this book!

I gave this book to my son, a chef, as a gift to replace a copy that was lost in a house fire. He has used the book for his education, rather than as a cookbook, and said he has learned a great deal from Chef Morimoto.

He is the best master

Interesting Japanese fusion book. Explain food very good and interesting set up. Explains sushi the traditional but also new other ways. Some of them would have never thought up myself before. Replace rice with baby buffalo mozzarella balls for instance.

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