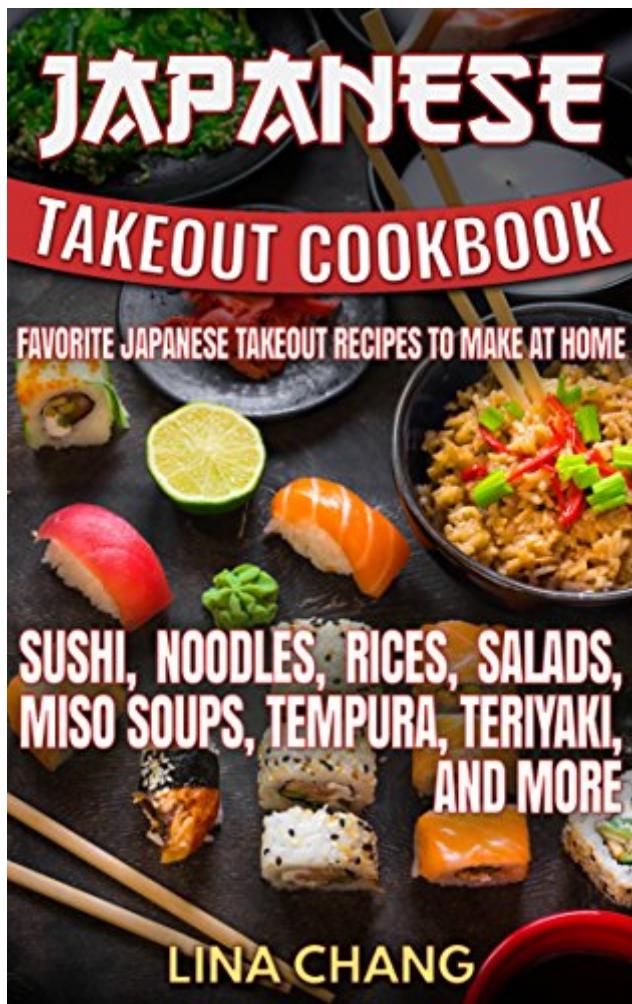


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Japanese Takeout Cookbook Favorite Japanese Takeout Recipes To Make At Home: Sushi, Noodles, Rices, Salads, Miso Soups, Tempura, Teriyaki And More (Takeout Cookbooks 6)





Synopsis

Flavorful, healthy, easy to prepare! Make delicious Japanese takeout recipes at home! Sushi, noodles, rice, tempura, teriyaki, miso, soups, and moreDownload FREE with Kindle Unlimited Japanese food is rich in culture, being recognized by the UN for its cultural significance. It has introduced the concept of umami to the Western world. Umami may be translated as a œrich, savory taste• that the Japanese consider as the fifth basic taste along with bitter, sweet, salty, and sour. Japanese cooking is also recognized for its healthfulness because it is rich in plant-based ingredients and is sparing in the use of fats. Like many of the takeout cuisines, it has also adapted to the American tastes, but it still retains its strongest points. Sushi shops have multiplied and are now available everywhere. The same goes for noodles and soup restaurants. Quick and easy to prepare, Japanese takeout food offers an impressive variety and colorful flavors. Let's stay in tonight and prepare a delightful Japanese feast!Inside this book, you'll find:

- An introduction to Japanese takeout cuisine
- Ingredients used in Japanese cooking
- Cooking methods used to prepare Japanese meals
- Cooking tools needed to prepare Japanese food
- Learn the techniques to make Sushi
- Over 50 of the best takeout Japanese recipes
- Delightful appetizers like the Japanese-Style Chicken Wings or the Marinated Runny Yolk Boiled Egg
- Incredible Sushi recipes like the Thick Sushi Roll or the Vegetable Maki
- Traditional soups and broths like the Dashi, the Japanese Seafood Soup Stock used for many kinds of soup and noodle dishes or the Classic Miso Soup
- Refreshing salads like the Daikon Salad or the Seaweed Salad
- Satisfying noodles recipes like the Stir Fried Thick White Noodles or the Hotpot Beef with Noodles and Vegetables
- Tasty soy-glazed dishes like the Steak Teriyaki or the Tofu Teriyaki
- Easy-to-prepare grilled dishes like the Hibachi Vegetables and Sprouts or the Beef and Salmon Teppanyaki
- Luscious rice dishes like the Deep-Fried Breaded Pork Cutlet or the Chicken and Egg Rice Bowl
- Amazing battered and deep-fried dishes like the Shrimp Tempura or the Vegetable Tempura
- Delicious desserts like the Tempura Ice Cream or the Mochi with Sweet Bean Filling
- Many dips, sauces and condiments recipes like the Tempura Sauce or the Spicy Dipping Sauce

Let's start cooking. Scroll back up and click buy to download your copy now!Read on your Kindle, iPhone, iPad, Android tablet and cell phone, laptop, or computer with the free Kindle reading app.

Book Information

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Customer Reviews

Straightforward recipes for basic Japanese take out style dishes. I think many people who enjoy Japanese dishes will find this collection useful. I got it to make a couple of dishes for my husband, mainly the soba and miso type soups. There are some good tips for homemade sushi and ginger, and the base flavor of dashi broth.

great

I love eating Asian food. When I think of eating teriyaki or yakisoba, I think of Japanese takeout. With this book, I can learn to make this for myself.

Yumm

Good book.

I like it!

It's OK. Half the recipes are pretty close to what I make, so I'm 70% certain the food tastes good. There are a number of divergences from tradition, though. Tempura doesn't use panko, nor does the batter include spices. That was just wrong. It looked tasty, but it won't taste like tempura. The book claims to be simple, but the basic ramen stock is a complex tonkotsu broth, and there's no simple alternative like a shoyu broth. The gyoza instructions are not detailed enough, and they are kind of hard to make. There's also no need to pre-cook the filling.

Filled with great recipes with easy to find ingredients and uncomplicated instructions.

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