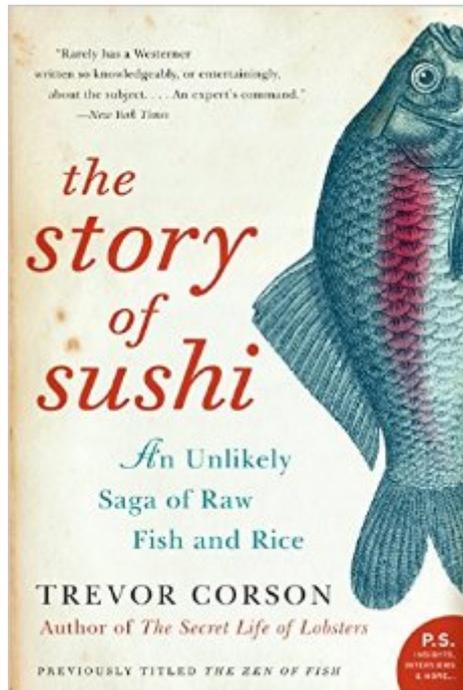


The book was found

The Story Of Sushi: An Unlikely Saga Of Raw Fish And Rice



Synopsis

A New York Times Editor's Choice Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

Book Information

Paperback: 416 pages

Publisher: Harper Perennial; Reprint edition (September 2, 2008)

Language: English

ISBN-10: 0060883510

ISBN-13: 978-0060883515

Product Dimensions: 5.3 x 0.9 x 8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (116 customer reviews)

Best Sellers Rank: #140,577 in Books (See Top 100 in Books) #35 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fish & Seafood #43 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #64 in Books > Cookbooks, Food & Wine > Cooking Methods > Raw

Customer Reviews

This is a book, I think, for lovers of the American-style sushi joint. This is for people who judge a hot new sushi place on the different and exciting kinds of rolls they serve, and for people who think a "Volcano Roll" or a "Mango Chutney Roll with Spicy Curry Sauce" sounds like a delectable treat. On the other hand, if the words "Edo mae," "Otoro" or "Omakase" have any meaning to you, if the yellow insides of a sea urchin start your mouth drooling instead of gagging, you are probably best off staying away. Trevor Corson's "The Story of Sushi" is not a pure history book, but instead flip-flops between sushi history in Japan and its development in the US and between telling the story of a class of students enrolled at the California Sushi Academy. The California Sushi Academy

offers a 12-week course that circumvents the traditional multi-year apprenticeship system of Japan and delivers sushi-bar ready sushi chefs who are able to meet the current high demand at US restaurants. From amongst the students Corson chose to follow Kate as his main character. A young woman of around twenty, Kate lacks confidence, has an unspecified eating disorder, is shy and inward, is terrified of her own sushi knives, has no cooking skills and is disgusted at the idea of touching a raw fish, much less cutting one. Directionless and unsure of herself, Kate borrowed money from her parents to attend the sushi school on somewhat of a whim, hoping for a career where she could socialize with customers as her main concern. Kate is where the book starts, with chapter one, page one, and Kate is where the book fell apart for me.

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

The Story of Sushi: An Unlikely Saga of Raw Fish and Rice
Rice Rice Baby - The Second Coming Of Riced - 50 Rice Cooker Recipes (Rice Rice Baby, Rice Cooker Recipes)
Rice Cooker Recipes - A Low Carb Cookbook - Low Sugar & 100% Refined Sugar Free - Gluten Free & Diabetic Friendly (Rice Rice Baby - Rice Cooker Cookbook) (Volume 2)
Sushi at Home: A Mat-To-Table Sushi Cookbook
Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!
Betta Fish or Siamese Fighting Fish. Betta Fish Owners Manual. Betta fish care, health, tank, costs and feeding.
One Fish, Two Fish, Red Fish, Blue Fish Book & CD (Book and CD) What Pet Should I Get? and One Fish Two Fish Red Fish Blue Fish
One Fish Two Fish Red Fish Blue Fish One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself) One Fish Two Fish Red Fish Blue Fish (Beginner Books(R))
Poisson Un Poisson Deux Poisson Rouge Poisson Bleu: The French Edition of One Fish Two Fish Red Fish Blue Fish (I Can Read It All by Myself Beginner Books (Hardcover))
Low Carb Aroma Rice Cooker: 50 Easy, Low Carb and Paleo Recipes with Your Rice Cooker for Busy People (Low Carb Meals & Rice Cooker)
Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make!
Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook)
Rice Cooker Zojirushi Guide: The Best Recipes For Your Rice Cooker: Make The Best Tasting Rice Cooker Recipes
Quick And Easy Rice Cooker Recipes - Asian Cooking - Quick & Easy Stir Fry - Low Sugar - Low Sodium: Bonus: Trader Joe's Ingredients Asian Style Recipes (Rice Rice ... - Healthy Eating On a Budget)
Rice Cooker Recipes: 50+ Rice Cooker Recipes - Quick & Easy for a Healthy Way of Life (Slow cooker recipes - rice cooker - recipes)
The Ultimate Rice Cooker Cookbook: The Best Rice Cooker Recipes Cookbook You Will Find; Over 25 Mouthwatering Rice Cooker Recipes You Will Love!
Raw and Simple: Eat Well and Live Radiantly with 100 Truly Quick and Easy Recipes for the Raw Food Lifestyle
The Raw Cure: Healing Beyond Medicine: How

self-empowerment, a raw vegan diet, and change of lifestyle can free us from sickness and disease.

[Dmca](#)