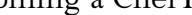
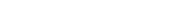


Nobu The Cookbook

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with his multinational and ever expanding empire of thirteen restaurants nobu matsuhisa has become one of the most talked about international restaurateurs and arguably the world's greatest sushi chef in his first long awaited book nobu the cookbook matsuhisa reveals the secrets of his exciting cutting edge japanese cuisine nobu's culinary creations are based on the practice of simplicity the art of using simple techniques to bring out the flavors in the best ingredients the world's oceans have to offer and on his unique combinations of japanese cuisine and imaginative western particularly south american cooking while simplicity may be the rule in his cooking exotic ingredients are the key to his signature style in matsuhisa shrimp he combines shiitake mushrooms shiso leaves and caviar octopus tiradito is made with yuzu juice and rocoto chili paste he even

gives away the secrets to making his world famous seafood ceviche nobu style in all fifty original recipes for fish and seafood are included with step by step instructions and lavish color photographs it features all nobu s signature dishes along with salads vegetable dishes and dessert recipes while a special chapter about pairing drinks with the meals rounds out the selections a chapter dedicated to sushi instructs readers how to make nobu s own original soft shell crab roll salmon skin roll and house special roll throughout the book the author shares stories of his rich and varied life his childhood memories of rural japan the beginning of his career his meteoric rise to the top as one of the most renowned chefs of his generation featuring a preface by robert de niro a foreword by martha stewart and an afterward by japanese actor ken takakura nobu the cookbook is sure to be the season s hottest cookbook and a sure fire classic for japanese cooks and foodies alike tantalizing seafood recipes from the kitchens of a superchef

gives an exhilarating taste of how his repertoire has developed constantly expanded by his travels and experience as well as the rich cross fertilisation with cuisines of the nations in which his empire now operates

i always put something special in my food my heart or kokoro as we say in japanese and you of course must put your own heart into your own cooking nobu matsuhisa nobu is one of the most loved and best known celebrity chefs in north america respected as a culinary innovator of easily prepared culturally fused japanese cuisine nobu draws upon his extensive training in tokyo and his life abroad in peru argentina and alaska as well as his own michelin rated award winning restaurants worldwide to create unusual and ingenious east meets west dishes like chilled pea shoot soup with caviar oysters with pancetta iberian pork shabu shabu and the japanese mojito which herald his ability to explore a confluence of cultures and tastes nobu style is synonymous with flexibility freshness quality and above all simplicity nobu west is for cooks of all experience levels providing advice descriptions of unfamiliar flavorings ingredients and techniques and helpful step by step illustrations along with tantalizing full color photographs

nobu miami is based in a location blessed with the best freshest seafood possible this cookbook features a number of signature

plates and focuses on party finger foods playing on the festive atmosphere of miami and the city's particular style from beach view terrace to private yacht it offers more than 70 recipes with full colour photographs nobu miami is based in a location blessed with the best freshest seafood possible and nobu miami the party cookbook is a cookbook with a fresh twist while featuring a number of signature plates it also turns its eye on party

nobu's restaurants are known the world over for the quality of their ingredients and for the skill and originality with which the food is prepared and presented now in this first cookbook by nobu to focus on vegetable dishes the master chef shares his expertise and deep knowledge of japanese cuisine in sixty recipes that showcase vegetables in all their variety throughout the book the emphasis is on fine and healthy japanese dining nobu uses a wide range of cooking techniques from marinating and pickling to steaming roasting boiling frying grating etc to bring out the full flavors and textures of the vegetables he also introduces tofu and yuba both traditional japanese ingredients made from soybeans and offers ten recipes for vegetable sweets and fifteen for cocktails

originally published in japanese in 2014 by diamond inc as the smiling faces of my guests mean everything copyright page

this book is both a celebration of nobu's long personal journey to becoming a global sensation and an introduction to the world of the next generation of nobu chefs ever since nobu opened his first restaurant matsuhisa in beverly hills in 1987 he has worked with many wonderful chefs now there are 56 restaurants and hotels across five continents serving dishes by chefs who continue to develop their expertise and innovative menus this book introduces these talented chefs working across all nobu restaurants and hotels and showcases their signature dishes while also presenting nobu's own signature dishes and including his personal and professional history this book is without a doubt the best and most complete book about nobu and the world he has created this is the world of nobu

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all chefs love and cherish cookbooks and increasingly cookbooks have become treasured manuals of the trade as well as beautiful art objects the chef's library is the world's first attempt to bring together in a single volume a comprehensive collection of cookbooks that are highly rated and actually used by more than 70 renowned chefs around the world readers will discover the books that have galvanized acclaimed and brilliant culinary talents such as daniel humm jamie oliver sean brock michael anthony tom kerridge suzanne goin tom colicchio and many others also featured are influential restaurant cookbooks essential books on global cuisines and specialist culinary subjects and historic favorites that have stood the test of time part reference part culinary exploration this book is a must have for any cookbook collector or passionate foodie

leach follows his lifestyles of the rich and famous cookbook with a collection of easy to follow simple yet elegant recipes that reveal how the beautiful people maintain good health amid the temptations of everyday life kenny rogers robert wagner shirley maclaine and more than 40 others provide over 250 recipes that capture the verve and vitality of the powerful and privileged 250 color photos

blending kitchen confidential blood bones butter and breaking bad a culinary memoir that illuminates the highs and lows of addiction anxiety and ambition in the world of haute cuisine thirty one year old jesse schenker has rocketed to the top of the culinary world an iron chef winner and james beard nominee he was voted best new chef by new york magazine and his acclaimed recette was named best new restaurant by the new york times but jesse's epic rise masks a little known past filled with demons and obsession genius and mania growing up in wealthy suburban florida jesse was introduced to the culinary world and the world of hard drugs becoming a high school dropout addicted to heroin and crack he was alienated from his family and wanted by the cops by twenty one he had robbed cheated and lied to everyone in his life and had overdosed been shot at and nearly beaten to death his eventual arrest motivated him to get clean jesse learned to channel his obsessiveness and need to get ever higher into his career but his growing success fueled his anxiety leading to panic attacks and hypochondria in this startling and down to earth memoir jesse lays it all on the table for the first time reflecting on his insatiable appetite for the extreme which has led to his biggest triumphs and failures and shares the shocking story of his turbulent life

becoming a chef revised is the updated and expanded edition of the 1996 james beard foundation award for best writing on food and reflects all the most recent advances made in the culinary industry it features the career advice of the biggest most respected names in the culinary industry such as thomas keller claudia fleming marcel desaulniers caprial pence marcus samuelsson craig shelton gale gand rick tramonto and more with their trademark style the authors give insightful details on the demographics employment education and personal details of today s star chefs

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