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## Guide to Sushi

A Beginner's Guide to  
Sushi

Sushi The Beginners  
Guide

The Best Sushi for  
Beginners Unless you  
eat sashimi (or raw  
fish) you'll be eating  
sushi as a classic roll.  
This is what we'd  
recommend for  
beginners since  
sashimi only includes

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**Guide** of raw fish, and nigiri consists of raw fish and rice. Rolls are more approachable, and often available with cooked ingredients.

---

New to Sushi? A  
Simple Guide to  
Eating Sushi for  
Beginners  
Start With Cooked

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**Sushi Options.** If you haven't eaten raw fish before, we would strongly suggest that you begin your sushi journey with cooked options. Take one step at a time to get to know sushi and appreciate the perfect blend of rice, vinegar, nori, and cooked seafood, before you get more adventurous

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and try the raw  
options.

---

## A Beginner's Guide To Eating Sushi - Your Japan

For beginners, we suggest trying a one-filling sushi roll that is cut into 6 or 8 pieces. The fillings may be raw tuna, salmon, yellowtail, cucumber,

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avocado, or carrot.

Hosomaki is the simplest of sushi and the perfect first foray for beginners.

---

Sushi For Beginners:  
What, Why + How (&  
other FAQs!)

As a sushi beginner,  
consider starting with  
a cucumber tekka  
maki to test the

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Guide. Common Fish  
And Seafood In A  
Sushi Menu . Many  
people believe that  
sushi means fish and  
there is a reason  
behind that  
misconception.  
Although sushi does  
not mean just raw  
fish, it forms an  
integral part of the  
cuisine.

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A Beginner's Guide  
To Sushi Menu - Your  
Japan

By Aya Imatani, ISBN:  
9780982293966,  
Hardcover. Bulk  
books at wholesale  
prices. Free Shipping  
& Price Match  
Guarantee

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Sushi: The Beginner's  
*Page 15/71*

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thebookco.com

Foods such as scallop (hotategai), red snapper (tai), squid (ika), and halibut (ohyo) are particularly mild, and are great for beginners. Tuna (maguro) may look strong due to its rich, dark colour, but it is also a very mild fish, and a very common



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item in sushi  
restaurants.

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Sushi For Beginners -  
The Sushi FAQ  
The wrapping, rolling,  
topping and slicing of  
sushi are all explained  
in "Sushi Made Easy,"  
a bright, easy little  
volume by Michel  
Gomes, Noel Cottrell  
and Kumfoo Wong

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(Sterling Publishing,  
\$12.95).

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FOOD STUFF; A  
Beginner's Guide to  
Sushi, From  
Wrapping to ...

This will be your best  
sushi for beginners  
recommendation # 1.  
It is usually made of  
crab meat (real or  
imitation), cucumber

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and avocado. This seems to be a good one to begin with because it has no raw fish and most people do like and have eaten crab before.

---

Best Sushi for  
Beginners - All About  
Sushi Guide  
Sushi the Beginner's  
Guide starts off with

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an introduction from the author who goes into his childhood and how he learned to make sushi in his fathers sushi bar in Kobe, Japan filleting his first fish at the age of 5. His life and experiences continued on from there and as you can guess, he has gone on to do it for his

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Sushi the Beginners  
Guide Book Review |  
Is this a Good ...  
Are you looking for  
the perfect beverage  
to enhance the taste  
of sushi? Here's a  
beginner guide to help  
you select the best  
drink that  
complements sushi.

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30 Good Ideas for  
Sushi Roll Fillings.  
James Making Sushi  
at Home November 8,  
2019. Difference  
Between Nigiri,  
Sashimi, Sushi Roll,  
Hand Roll, Gunkan  
Sushi ...

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Best Drink For Sushi :  
The Beginner's Guide  
- Easy ...

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**Guide**: Sushi: The  
Beginner's Guide by  
Aya Imatani

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Sushi: The Beginner's  
Guide: Imatani, Aya:  
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Making sushi will not  
be a complicated task  
for you if you read this  
comprehensive guide.  
The book is  
beautifully illustrated



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with many colorful photographs and useful information such as basic sushi making techniques, how to slice the fish perfectly , how to use the right sushi kits , how to locate the freshest ingredients, how to roll sushi , and how to master the etiquette of eating delicious sushi

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6 Best Sushi  
Cookbooks of All  
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new channel,  
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cooking videos sure

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Beginner's Guide to  
Making Sushi -  
YouTube  
Book illustrates  
making sushi simply  
and without too much  
mess (aside from the  
sticky rice). Get a  
bamboo mat for  
rolling the Nori  
seaweed and rice into

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**Guide**  
a roll and use fish or  
veggies. They have  
some very beautiful  
photos of food, very  
artistic. This is a good  
place to start learning  
Japanese cuisine.

---

Amazon.com:

Customer reviews:

Sushi: The Beginner's  
Guide

This easy-to-follow,  
*Page 28/71*

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beginner's sushi  
cookbook is the  
perfect how-to for  
making sushi at home  
...

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Sushi: The Beginner's  
Guide by Aya Imatani,  
Hardcover ...

Commencing with  
California roll, which  
is one of the best  
sushi for beginners is

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Guide from crab, avocado and Capelin. And is a fresh and flavorful introduction to the Art of Sushi. Generally the flavo r...

---

Best Sushi for  
Beginners-Simple  
Sushi Guide | by Tony  
Chen ...

Start with fish such as  
snapper or King

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George whiting before moving on to something slightly fattier like kingfish and salmon (as long as it's not a really fatty part of the salmon, like the belly) and maybe a blue or silver fish like mackerel. Finish off with a really rich, melt-in-your-mouth tuna.

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How to eat sushi: a  
beginners' guide -  
Good Food

Sushi: The Beginner's  
Guide. by. Aya

Imatani. 3.90 · Rating  
details · 70 ratings · 2  
reviews. Now, anyone  
can go from sushi  
novice to sushi  
samurai--slicing,  
filleting, and making  
rolls like a master!

Never before have the



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techniques of this most popular Asian cuisine been as attractively presented, as easy to follow, and as temptingly photographed as they are in this beginner's guide.

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Sushi: The Beginner's  
Guide by Aya Imatani  
Where once sushi

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was considered an exotic food, you can now find it in almost every city across the U.S. But what exactly is sushi? You may be shocked to know that sushi does not mean "raw fish," but actually "vinegar rice."

Whether you are a sushi beginner or a lover, read on to get to the heart of one of

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Guide's most popular  
dishes.

This easy-to-follow,  
beginner's sushi  
cookbook is the  
perfect how-to for  
making sushi at home  
in the comfort of your  
own kitchen. Never  
before have the  
techniques of this

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One of the most popular Asian cuisines has been as attractively presented, as easy to follow, and as temptingly photographed as they are in this beginner's guide. With the help of an unbelievable number of close-up photos, expert Aya Imatani virtually takes would-be chefs by the hand, leading them

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through every delectable step of the process. She discusses all the tools, foods, and paraphernalia; lays out the methods for making vinegars and sauces; and demonstrates how to make sashimi creations so special they aren't even found in many sushi bars.

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The menu of sushi recipes is expansive, encompassing hosomaki, saimaki, and all-vegetarian varieties. You will even learn all the right Japanese names for each dish. And everything seems wonderfully doable. The big finish: Aya's specials, the kind of dishes you'll never

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find in sushi

bars--such as Sushi  
Cake (Chicken  
& Teriyaki) and  
Temarizushi (made of  
tuna, salmon, and  
avocado)--but that a  
Japanese mother or  
grandmother would  
make for her own  
family.

A beautifully designed  
cookbook that will

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Show, for the first time, how easy it is to make sushi at home! Do you miss buying sushi for lunch, enjoying Japanese restaurants, but think sushi is too difficult to make at home? Well, think again! In Sushi at Home, Japanese chef and sushi teacher Yuki Gomi shows you just how



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easy - and

inexpensive - making  
delicious and beautiful  
looking sushi can be.

You'll learn: -

Everything you need  
to know about how to  
buy and prepare fish,  
from salmon and  
scallops to tuna - The  
joys of cling film and  
why a hairdryer is  
essential for making  
the all-important

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Perfect rice - Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi) - Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing)

This book is all you need to master the art of making light,

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delicious and healthy  
sushi in your own  
kitchen.

Do you love sushi?  
Do you imagine it to  
be almost impossible  
to make? Would like  
to be able to learn  
how to prepare it in  
the comfort of your  
own home? Now you  
can make delicious  
sushi dishes at home

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with Sushi for

Beginners: The  
Complete Guide.

Inside this book, you  
will discover the art  
and methods behind  
this fascinating  
culinary style, through  
chapters which give  
you: - Sushi  
preparation  
techniques - Tools  
and accessories you  
will need - Sauce

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Preparation - Miso soups - A range of recipe ideas - And more... There are dozens of recipes to choose from, but if you aren't too keen on raw fish, no problem. There are a range of chicken, vegetable and meat rolls that you can prepare too, giving you the great ideas behind sushi,

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but with different ingredients. All you need to get started is a good quality knife, a rolling mat and a few fresh ingredients. This book will do the rest. So, get your copy of Sushi for Beginners now and start preparing delicious Japanese style food like a pro.

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Try this book and make delicious Sushi in your home \*Best Sushi recipes with ingredients \*Step by step with picture \*Best one for beginners.

Learn the intricate and delicious art of sushi--100 recipes for beginners Sushi is a true culinary art form filled with colors,

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textures, sauces, and infinite presentations. And behind every delicious dish is an innovative sushi chef. The Sushi Cookbook for Beginners will teach you 100 easy-to-follow recipes that will help you turn your kitchen into a sushi workshop. Learn the many variations sushi has taken inside and



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Outside of

Japan--from classics like Tuna Rolls to nontraditional ones like a Spicy Fried Mozzarella Roll. Get information from this sushi cookbook on kitchen must-haves like a sushi-rolling mat and a rice paddle, as well as learning how to select the high-quality ingredients

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and prepare them to perfection. Learn to slice, season, and present your delicious artwork as your kitchen becomes your canvas. The Sushi Cookbook for Beginners includes: Sushi top to bottom--This sushi cookbook gives you a crash course in sushi, sashimi, nigiri, and

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Other rolls that can be made from readily available ingredients. A healthy mix--Feast on a variety of classic seafood rolls plus a blend of vegetarian options offered in this beginner-friendly sushi cookbook. Pantry staples--Learn why small pantry items like roasted sesame seeds,

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Guide seasoned fried bean curd, dashi stock powder, and others can make a world of difference. When you're ready to take your culinary skills to tasty new heights, the Sushi Cookbook for Beginners is your perfect starting point.

Start Making Your  
*Page 52/71*

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Own Sushi In  
Minutes! Sushi  
Cookbook For  
Beginners contains all  
you need to start  
making sushi at  
home. Many people  
who love the flavor  
and taste of this  
distinctly unique part  
of Asian cuisine are  
now learning to make  
it at home. You don't  
have to be a world

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class chef to make sushi at home. This guide and cookbook provides easy-to-follow, step-by-step instructions and several tips for beginners. Just some of what you will learn are: -The different sushi presentation styles -The basic equipment for making sushi at home -The

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Guide  
necessary ingredients

-Two ways to prepare  
sushi rice -How to  
slice fish, roll maki,  
form balls and so on  
-How to roll sushi with  
rice inside or inside  
out 70 carefully  
selected delicious  
sushi recipes And  
much more. All you  
need to do is cook  
some rice, get some  
nori, slice some fish

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and vegetables and then roll them all together! Your first few tries may not end as lovely as you expected. Rolls will be uneven, rice will be loosely packed and some ingredients may fall out. However, with a lot of practice, you will get the presentation right and you will soon start



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making lovely and elegant sushi right in your own home!

Finally, an all-inclusive, visual handbook for sushi lovers who want to make sushi affordably and confidently at home! This gorgeously accessible book includes popular sushi, sashimi, and

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sushi-style recipes by  
Hiro Sone, a  
Japaneseborn and  
classically trained  
James Beard  
Award-winning chef.  
More than 175  
photographs feature  
beautifully finished  
nigiri, rolls, and  
ingredients in step-by-  
step sequences that  
visually demonstrate  
basic sushi cuts and

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## Shaping

fundamentals. Packed with essential sushi knowledge—including profiles of the 65 fish and other key ingredients of sushi, recipes for staples such as dashi, and lessons in basic beverage pairing—this comprehensive yet stylish book will appeal to any fan of

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**Sushi** or Japanese culture.

Demystify the sushi bar experience  
Stuffed with tips and tricks - you'll roll, press, and mold sushi like a pro! From rolling sushi properly to presenting it with pizzazz, this book has everything you need to know to impress

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your friends with homemade maki-sushi (rolls) and nigiri-sushi (individual pieces). You'll find over 55 recipes from Tuna Sushi Rice Balls to Rainbow Rolls, plus handy techniques to demystify the art of sushi making - and make it fun! Discover how to: \* Find the right equipment and

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## Ingredients \*

Understand the special language of sushi \* Make fragrant sushi rice \* Prepare vegetarian and fish-free recipes \* Dish up sushi-friendly drinks and side dishes

Sushi is one of America's favourite specialty foods. It's also one of the foods

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that home cooks are most nervous about trying. It's such a treat, but much too tricky to prepare at home. Or is it? The Complete Idiot's Guide to Sushi and Sashimi will have readers shouting 'domo arrigato.' In its pages, they'll find everything they need to know about making

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restaurant-quality sushi that they'll be proud to serve. Packed with all the essentials, this book provides step-by-step information on how to- Understand sushi-specific terms and techniques Discover the difference between nigiri-sushi and maki-sushi . . . and everything in-



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between Buy the freshest ingredients Handle raw food safely Use the proper equipment Prepare everything from rolls to rice Present these delectable dishes in an interesting and appetizing way Grab a pair of chopsticks and get ready to dig in, because The Complete Idiot's

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Guide to Sushi and Sashimi also offers 75 of the best recipes from master Chef Kaz Sato, owner of three popular sushi restaurants on the west coast. And best of all, readers can clearly see how each recipe should look, because the book includes a section of mouthwatering, four-

# Read PDF Sushi The Beginners Colour photographs.

Learn to make sushi at home with lessons from the masters.

Nick Sakagami, the only person outside of Japan to earn the designation osakana meister, introduces the fundamentals of sushi, starting with the fish. Photography from Tokyo's Tsukiji

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fish market offers an inside look at where most of our tuna comes from, and a deep dive into the tools, techniques, and etiquette of sushi ensure you'll never look at a California roll the same way again. Expert recipes from Sakagami's favorite international sushi chefs and clients

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include variations of:  
Maki Sashimi Nigiri  
Onigiri (rice balls)  
Sushi Master also  
includes recipes for  
traditional Japanese  
soups, including two  
different types of  
miso, plus appetizers  
like tsukemono  
(Japanese pickles),  
shishito pepper, and  
spicy scallop  
carpaccio. Once

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Guide

you've mastered the staples, you can move on to advanced techniques, such as searing, marinating, aging, and adding garnishes. This comprehensive guide also includes tips on sourcing your ingredients and best practices for sustainability. Sushi Master is your

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definitive guide to  
mastering the art of  
sushi.

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