



The Complete Guide to Sushi & Sashimi

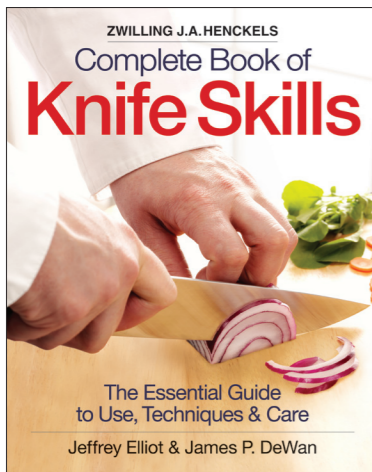
Includes **625** step-by-step photographs

You probably think that making sushi is difficult, but it's not. All you need is the necessary foundation in the traditions and techniques, from making perfect sushi rice to artfully slicing daikon (*katsuramuki*).

This comprehensive guide includes detailed step-by-step photographs of essential skills—from cutting sashimi to making various types of rolls (*makizushi*). It thoroughly explains everything you need to know about mastering the art of sushi. You will even learn how to purchase the right fish and seafood and store it safely, the importance of knife selection, including the difference between Japanese and Western equivalents, and, finally, how to present your masterful creations.

The go-to guide for preparing sashimi and sushi.
Includes comprehensive information on equipment, ingredients, etiquette and presentation, as well as step-by-step photographs of fish and seafood butchery and sashimi and sushi preparation.

ALSO AVAILABLE



Jeffrey Elliot is a graduate of the Culinary Institute of America. He is the president of Culinary Relations, a full-service marketing and PR firm specializing in hospitality and housewares, as well as connecting chefs to companies and vice versa.

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Jeffrey Elliot & Robby Cook