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Nobu: The Cookbook by Nobuyuki Matsuhisa

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

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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.

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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 With his multinational and ever expanding

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empire of thirteen restaurants, Nobu Matsuhisa has become one of the most talked-about international restaurateurs and arguably the world's greatest sushi chef.

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Nobu ☐ The Cookbook With restarurants in the most important cities of the world, Nobu Matsuhisa, the chef, the man, the husband, the father, has seen success even bigger than he dared to dream as a young man, come true.

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His book "The Country Cooking of Ireland" was named Best International Cookbook by the James Beard Foundation in 2010 and beat out all other entries in all categories as Cookbook of the Year. He is now

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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.

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"In his first cookbook, *Nobu: the Cookbook*, Nobu Matsuhisa shares the secrets of his trend-setting new-style sashimi, his often-copied black cod with miso, and his sea-urchin tempura (a "Tim Zagat favorite!") Sprinkled among the intriguing recipes and stunning photographs are an aji-to-

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yuzu glossary, a shopping guide, and helpful tips on how to de-slime octopus and the proper way to eat sushi (dip the topping, not the rice)." ?

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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

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imaginative Western, particularly South American, cooking.

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Asparagus and Salmon Roe with Egg Sauce. The bright green of the fried asparagus with the yellow egg sauce

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and the orange salmon roe topping makes a colorful display.

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"In his first cookbook, Nobu: the Cookbook, Nobu Matsuhisa shares the secrets of his trend-setting new-style sashimi, his often-copied black cod with miso, and his sea-urchin tempura (a "Tim Zagat favorite!") Sprinkled

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among the intriguing recipes and stunning photographs are an aji-to-yuzu glossary, a shopping guide, and helpful tips on how to de-slime octopus and the proper way to eat sushi (dip the topping, not the rice)." ?

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Matsuhisa

As with previous Nobu cookbooks, each dish in Nobu Miami: The Party Cookbook distills influences from Japanese and South American—particularly Peruvian—cuisine, adding the extra dazzle of Florida's abundant seafood

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and fresh tropical fruit.

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DELIGHTS

Nobu: The Cookbook, however, is not just about food and cooking, it also introduces the story of Nobu's rich and varied life. It is the story of a boy from

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the country who became one of the most renowned chefs of his generation after working in Peru and Argentina and seeing his first restaurant in Alaska go up in flames before his eyes.

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About the Author Nobuyuki

Matsuhisa—known simply as Nobu to the world—was born in Japan, and trained in the time-honored sushi

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tradition in Tokyo before heading to Peru. He then went on to successive ventures in Argentina, Alaska, and Los Angeles, where he opened Matsuhisa in 1987.

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Now, food lovers and chefs everywhere can party like celebrities with Nobu Miami: The Party Cookbook, a visual treat and a celebration of the dazzlingly original fusion cuisine served in the Miami outpost of Nobu's restaurant empire.

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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 seasons hottest cookbook and a sure-fire classic for

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