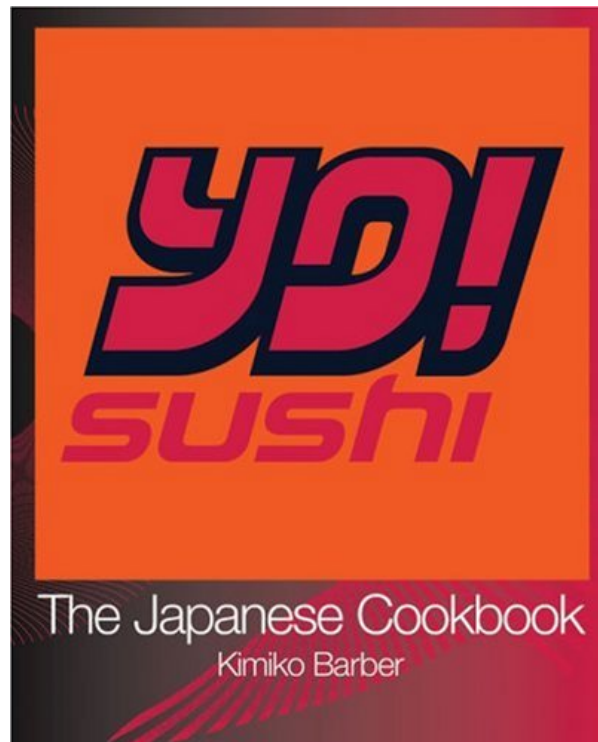
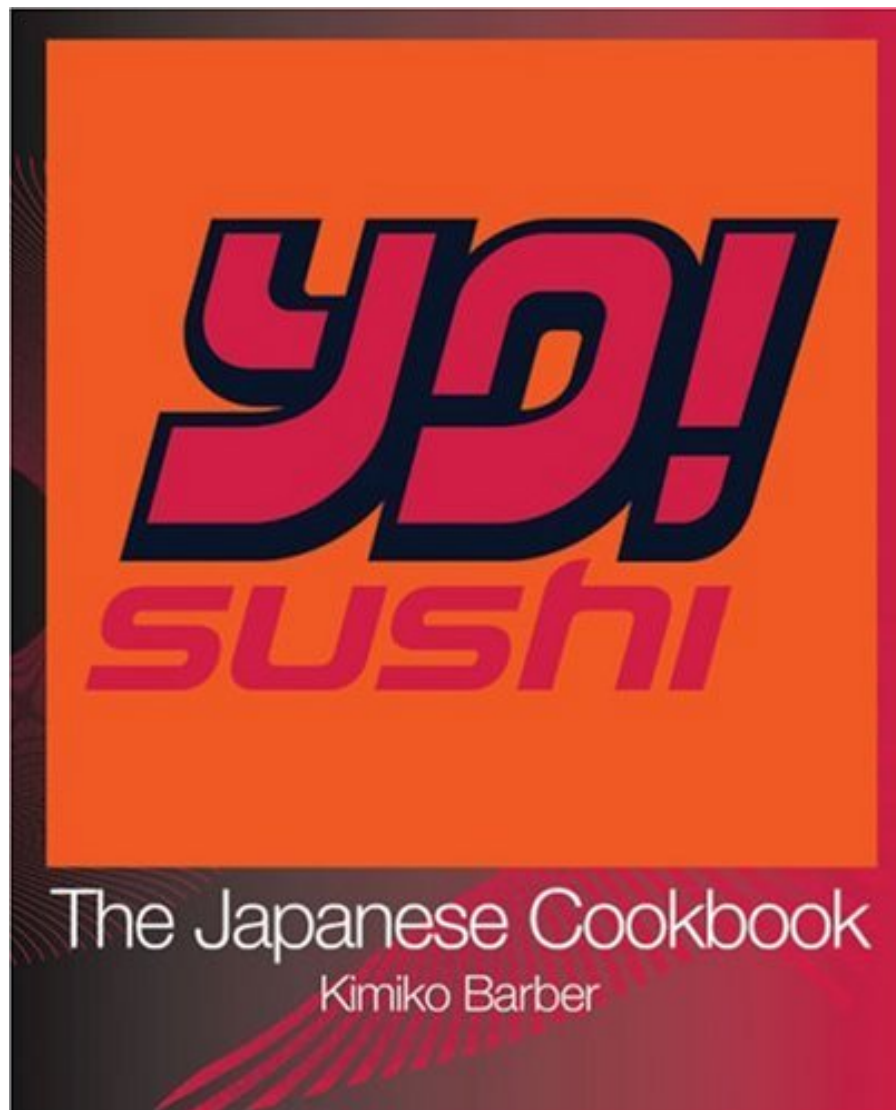


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'It is so well conceived that it will take you from novice to samurai in just a few mouth-watering steps.' The Sunday Business Post

## About the Author

Kimiko Barber teaches Japanese cooking. She is the author of Easy Noodles, nominated for The Guild of Food Writers Award 2003; The Japanese Kitchen; and Sushi: Taste and Technique, winner of the bronze award for Best Food Book in the Jacob's Creek World Food Media Awards.

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YO! Sushi: The Japanese Cookbook brings YO!'s delicious Japanese dishes to the home and shows you how easy it is to make your own sushi and other Japanese fare. This eye-popping book includes YO!'s most popular dishes: california rolls, salmon maki, prawn yaki soba, and chilled roasted aubergines. Original recipes encourage readers to expand their repertoire and enjoy a range of flavorful dishes. Learn to cook soy-marinated chicken, make healthy salads such as beetroot with sweet vinegar, and impress friends with red snapper rice. Written by renowned Japanese food expert Kimiko Barber, this cookbook includes 120 delicious recipes. Forget complicated rolling or bizarrely named ingredients; Kimiko explains all the terms and shows how to make sushi rolls and other dishes through step-by-step photography. No recipe takes more than 30 minutes of preparation or requires special cooking techniques. The book is divided into six color-coded sections which reflect YO!'s famous colored plates, taking the reader chapter by chapter from novice to samurai so that you can work your way up the rungs until you're rolling with gusto.

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By Spider Monkey

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and always fancied giving it a try then this is the place to start and before long you'll be creating your own mini masterpieces to delight in and enjoy.

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By Lwburbach

When we were in England we were impressed by a unique fast sushi restaurant that had conveyor belts running through the restaurant with colorful bowls of food. Just pick the one you want and they tally it up at the end. When I discovered the cookbook I was thrilled to be able to replicate my families favorites from our trip. The cookbook is easy to understand and follow, some of the items must be purchased at an Asian grocery and are not available at the main chain stores. So far the dishes have turned out well. It is a fun book to own.

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