

## The Book Of Sushi

Modoki: a Japanese words that means "to mimic" Sushi Modoki: Authentic vegan sushi that tastes—and looks—just like the real thing! No food is more iconically Japanese than sushi. But as any vegan or vegetarian knows, there's only so many cucumber rolls a person can eat! Enter Sushi Modoki—amazing, all-vegan re-creations of classic sushi rolls and bites. At the hands of vegan innovator iina, a cooking instructor in her native Japan, tomatoes transform into “fatty tuna,” mushrooms into “scallops,” and carrots into “salmon”—with mind-boggling results. Clear, step-by-step instructions show you how to make five different styles of sushi with all-natural, whole ingredients—and assemble elegant plates bursting with color and crunch: Nigiri: "fish" over rice Maki: sushi rolls Chirashi: scattered sushi bowls Inari: fried tofu stuffed with "fish" and rice Oshi: pressed sushi Plus, you'll find the full range of traditional sides: salads, soups, sauces, pickled vegetables, and hot and cold drinks. Sushi Modoki is the ultimate guide to becoming a vegan sushi master—with over 50 recipes to “wow” vegans and sushi-lovers alike.

Lisa Edwards This Prada-wearing magazine editor thinks her life is over when her "fabulous" new job turns out to be a deportation to Dublin to launch Colleen magazine. The only saving grace is that her friends aren't there to witness her downward spiral. Might her new boss, the disheveled and moody Jack Devine, save her from a fate

worse than hell? Ashling Kennedy Ashling, Colleen's assistant editor, is an award-winning worrier, increasingly aware that something fundamental is missing from her life -- apart from a boyfriend and a waistline. Clodagh "Princess" Kelly Ashling's best friend, Clodagh, lives the domestic dream in a suburban castle. So why, lately, has she had the recurring urge to kiss a frog -- or sleep with a frog, if truth be told? As these three women search for love, success, and happiness, they will discover that if you let things simmer under the surface for too long, sooner or later they'll boil over. Discover the Keyes to a Great Read!

Revered restaurateur Jiro's extended chat on all things sushi shocked the industry and aficionados alike when it was first published in 1997 and has remained indispensable over the years thanks to his nonchalant revelation of top trade secrets. While first and last things cannot be so easily taught and the Sukiyabashi experience has stayed as unique as he warned with a wink, it is no exaggeration to call this book, finally available in English, the Bible of sushi chefs. Based on countless interviews over an extended period by a critic who had been better known for his comfort food expertise, marvelously retaining the maestro's pleasantly down-to-earth voice, and amply illustrated with color photos, here is a belated surprise gift to all serious lovers of sushi who must rely on the vernacular.

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 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 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 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 definitive guide to mastering the art of sushi. Identifies traditional sushi recipes, elegant snacks made from raw fish or shellfish and seasoned rice, and includes advice on Japanese etiquette

A pocket guide with everything you need to know to enjoy sushi at a restaurant or at home. Sushi is one of the most popular foods in the world. But sushi lovers know there's more to learn beyond the spicy tuna, salmon avocado, and California maki roll lunch special at your local restaurant. This staple of the Japanese diet has been perfected by sushi chefs for hundreds of years. Each component—from the fish and the rice to the nori, vegetables, wasabi, and soy sauce—works in perfect harmony to create a single bite of pure pleasure. But sushi can also be intimidating. Where does the fish

come from? Are there seasons for sushi fish? What does omakase mean? And how do you make sushi at home? Within the pages of this pocket-sized guide, you'll find information, how-tos, and trivia for sushi lovers at all levels. Experts and newbies alike will learn:

- Types of Sushi Fish and Their Origins
- The Importance of Sushi Rice
- Sushi Etiquette
- 10 Ways to Expand Your Palate
- How to Slice Fish
- And more!

In this beautifully illustrated book, you will find everything you need to know about sushi, from how to choose and order it, to how to eat it. You will even learn how to make it at home. And if your efforts in the kitchen inspire you, how to become a sushi chef. Along with the history, evolution, and art of sushi, sections include nutritional value, health benefits, and safety concerns. The pronunciation guide, together with a thirty-nine-page sushi glossary and a reverse dictionary, are especially helpful in identifying and ordering sushi. Taken in leading sushi restaurants, full color photographs enhance your journey into the world of sushi. You will also discover the answer to such fascinating questions as whether or not sushi originated in Japan, the ideal temperature for serving sake, and how sushi knives are made. Whether you're a sushi virgin or a sushi veteran, by the time you finish reading *The Sushi Book*, you will be a sushi connoisseur!

*The Complete Book of Sushi* is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and

minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: \* Sushi rolls \* Nigiri-zushi \* Molded sushi \* Hand-rolled sushi \* Vegetarian sushi \* Chirashi-zushi \* Wrapped sushi \* Shushi rice in fired-tofu bags \* Sushi in a bowl \* New sushi \* Drinks, sauces and side dishes

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, and the bizarre behavior of the creatures that compose it Trevor Corson takes us behind the scenes at America's first sushi-chef training academy, as eager novices strive to master the elusive art of cooking without cooking. He delves into the biology and natural history of the edible creatures of the sea, and tells the fascinating story of an Indo-Chinese meal reinvented in nineteenth-century Tokyo as a cheap fast food. He reveals the pioneers who brought sushi to the United States and explores how this unlikely meal is exploding into the American heartland just as the long-term future of sushi may be unraveling. The Story of Sushi is at once a compelling tale of human determination and a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

An all-at-once charming and delightful book on the world of sushi cats. If you're new to the wonderful world of sushi cats, we're happy to formally introduce you to these magical creatures. Sushi cats are an unusual life-form consisting of a cat on top of a

portion of sushi rice. But make no mistake, these sushi cats are not for eating. As the story goes, the history of sushi cats is nothing more than the history of mankind itself and they have been known to influence humans since the beginning of time. Once Upon a Sushi Cat takes you on a journey through history describing where sushi cats come from (Sushi Cat Island, of course), and how they've traveled around the world on their flying plates spreading joy. Although we've gathered a little information from various researchers and witnesses, their existence is shrouded in mystery and sightings remain rare. Pause for a moment to look through the gaps of your busy life, and you may just spot a sushi cat looking back at you.

An authoritative guide on how to eat sushi by master chef Jiro Ono, subject of the award-winning documentary Jiro Dreams of Sushi. Succinct yet comprehensive, this little jewel of a book takes you through the seasonal offerings at Ono's famed restaurant, Sukiyabashi Jiro. Descriptions of each type of sushi, featuring commentary from master Ono, are accompanied by beautiful full-page photography. You'll learn the seasons in which the sushi is best served, the correct methods of eating it with either fingers or chopsticks, and how and when to use condiments. Small, portable, and stylish, Sushi: Jiro Gastronomy is the distillation of a lifetime's worth of knowledge and a great gift for sushi lovers everywhere.

At loves to eat sushi more than anything else. Follow him as he goes on a grand sushi tour that begins at his neighborhood sushi shop and takes him to Tokyo's famous

Tsukiji Fish Market. This book is a great introduction to Japan's favorite food. Packed with wonderful full-color illustrations and facts, this fascinating book touches upon sushi's origins, the types of fish that can be used for sushi, and how sushi travels from the world's oceans to us. With delicious recipes and facts presented in fun, bite-sized pieces, the book is sure to enchant young readers. Translated from the Japanese. Making sushi is the culinary art of beautifully presenting colors, textures, and subtle flavors to yield unmatched sensations. Now anyone can become a sushi chef who creates dishes that taste and look magnificent. From the best book on preparation to the equipment needed to carry it out, this kit has everything—except the fish! Start with *Sushi Made Easy*. This guide reveals how to make a feast and is itself a feast for the eyes, with exquisite line drawings and luscious photography that show exactly how to prepare each perfect piece of sushi. Then get to work serving with one 9" x 10" top-quality bamboo rolling mat, one 5-piece plastic rice mold, four pairs of black and gold lacquer chopsticks, four ebony-stone chopstick rests, and two lovely ceramic plates for dipping sauce.

In Japan, cooking often bears aesthetic value, and the making of sushi is exalted as one of the finest culinary crafts. In line with this ideal of food as art, the Japanese often employ the word *shokunin*, meaning "artisan," to describe a skilled sushi chef. Connoting a complete mastery to one's craft, the title is reserved for sushi chefs who approach their work with an artistic eye and a spiritual devotion. In this stunning

monograph, James Beard Award-winning photographer and author Andrea Fazzari profiles twenty of the most celebrated sushi masters on the international Japanese food scene. Through a combination of striking photography and intimate interviews, each chapter introduces readers to a new chef and restaurant, capturing the aesthetics, values, and level of dedication that elevate each one of these world-class chefs to shokunin status.

This is a guide for the lover of sushi, whether eating in restaurants or preparing it at home.

A masterclass in sushi making from London-based teacher Atsuko, who combines authentic knowledge and skills with contemporary, innovative ideas to give 60 recipes for rolls, wraps, moulded and deconstructed sushi.

Bring the Disney magic home with twenty-seven delicious sushi recipes! Create your family's favorite Tsum Tsum characters including Mickey, Minnie, Elsa, Olaf, and more. These fun recipes feature step-by-step photographic instructions to guide you every step of the way. Perfect for lunch boxes, picnics, and snacks, Disney Tsum Tsum Sushi Cookbook will have you making sushi masterpieces in no time! -- VIZ Media

Learn how to make your favorite sushi rolls at home or discover a new recipe in *Sushi: Taste and Technique*. This classic guide to making a variety of homemade Japanese sushi features traditional rolls plus the latest trends, including modern sushi bowls, omelets, and burritos. Detailed step-by-step photographs and foolproof recipes by Kimiko Barber and Hiroki Takemura help you master the knife skills and hand techniques you need to prepare perfect

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sushi and sashimi, from authentic pressed, rolled, and stuffed sushi to a sushi sandwich. Reference the fish and shellfish guide to learn how to select and cut the appropriate meat for your sushi, and get the best recommendations for your desired meal. Read about the history of sushi, make sure you have the appropriate utensils in your home and make sure they are being used correctly, and learn the proper etiquette for serving and eating sushi. Elevate your home menu with *Sushi: Taste and Technique*, a beautiful and in-depth reference guide to everything sushi.

With *Smiling Sushi Roll* lunch can resemble great works of art, like Munch's "The Scream," and Rodin's "The Thinker." In this unique and humorous sushi book, illustrator and maki artist Tama-chan (Takayo Kiyota) shows how basic ingredients like rice, seaweed, pickles, and cucumber can be used like paint and ink to create maki that is so fun to look at, you almost won't want to eat it. Mostly art book, part cookbook, *Smiling Sushi Roll* includes a few of the basics of using condiments, herbs and spices to colorize rice as well as of preparing a sushi roll for some artistic strokes. Tama-chan's rolls feature original whimsical cartoons of Japanese culture and social commentary, as well as interpretations of famous works. Some of the cartoons even change with each slice of the roll to form a running narrative. The result is a funny, joyous celebration of food preparation and presentation, and a whole new definition of "culinary art."

"It is clear that serious research, as well as much imagination, went into every page. It has become my new 'go-to' bible when I need a shot of inspiration." Ken Oringer, internationally renowned and award-winning chef Clio Restaurant, Uni Sashimi Bar, Boston "Congratulations on writing such an aesthetically beautiful, informative and inspiring book. ... I shall not hesitate

to recommend your book to those colleagues, who like me, are fascinated by Sushi and who will surely be captivated, like me, turning every page." Dr. Ian C. Forster, April, 2011 ••• In recent decades, sushi has gone from being a rather exotic dish, eaten by relatively few outside of Japan, to a regular meal for many across the world. It is quickly gathering the attention of chefs and nutritionists everywhere. It has even made its way into numerous home kitchens where people have patiently honed the specialized craft required to prepare it. Few have been more attuned to this remarkable transition than Ole G. Mouritsen, an esteemed Danish scientist and amateur chef who has had a lifelong fascination with sushi's central role in Japanese culinary culture. Sushi for the eye, the body, and the soul is a unique melange of a book. In it, Mouritsen discusses the cultural history of sushi then uses his scientific prowess to deconstruct and explain the complex chemistry of its many subtle and sharp taste sensations. He also offers insights from years of honing his own craft as a sushi chef, detailing how to choose and prepare raw ingredients, how to decide which tools and techniques to use, and how to arrange and present various dishes. Sushi is irresistible for both its simplicity and the hypnotic performance-art aspects that go into its preparation. With clear prose and straightforward instructions, Mouritsen looks at every facet of sushi in a book that is as accessible as it is informative, as useful as it is fun.

Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In *Sushi Secrets*, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find

and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl "Cat"erpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, Sushi Secrets will have you rolling delicious sushi like a pro in no time at all.

Now, anyone can go from sushi novice to sushi samurai--slicing, filleting, and making rolls like a master! Never before have the techniques of this most popular Asian cuisine been as attractively presented, as easy to follow, and as temptingly photographed as 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 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. 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 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.

“Sushi for One? is an entertaining romp into the world of multi-culturalism. I loved learning the idiosyncrasies of Lex’s crazy family—which were completely universal. Enjoy!” —Kristen Billerbeck, author of *What a Girl Wants* “In *Lex Sakai*, Camy Tang gives us a funny, plucky, volleyball-playing heroine with way too many balls in the air. I defy anyone to start reading and not root for Lex all the way to the story’s romantic, super-satisfying end.” —Trish Perry, author of *The Guy I’m Not Dating* Lex Sakai’s family is big, nosy, and marriage-minded. When her cousin Mariko gets married, Lex will become the oldest single cousin in the clan. Lex has used her Bible study class on Ephesians to compile a huge list of traits for the perfect man. But the one man she keeps running into doesn’t seem to have a single quality on her list. It’s only when the always-in-control Lex starts to let God take over that all the pieces of this hilarious romance finally fall into place.

Learn how to become a real sushi pro with this fantastic comic-style cookbook. The step-by-step recipes will have you rolling awesome futomaki, temaki, and more in no time!

Sushi is delicious as a quick snack or as part of a more substantial Japanese dinner and makes perfect fingerfood. The term “sushi” is used for dishes based on “sumeshi”, meaning vinegared rice, the most vital part of sushi-making. This book explains how to cook the rice perfectly. Start with simple rolled sushi using classic ingredients such as cucumber, tuna or salmon. Once you’ve mastered the easy ones you can explore more adventurous variations. The recipes use easy-to-find ingredients, including everything from spinach, asparagus and carrots to shrimp, crab and smoked salmon. If you thought making sushi was strictly for the professionals,

Sushi will amaze you. With these recipes you will never eat ready-made sushi again. There are also recipes for sashimi and the miso soups that traditionally end a sushi meal as well as others for making great accompaniments, like fabulous pickles and three ways with wasabi. You can have parties where you provide the ingredients and guests make up their own hand rolls from their favorite ingredients, or you can do it for them—it takes no time at all! This is really easy party food, healthy snack food, and great food for kids.

From the author of *The Almost Nearly Perfect People* comes *Super Sushi Ramen Express*, a fascinating and funny culinary journey through Japan. Japan is arguably the preeminent food nation on earth; it's a mecca for the world's greatest chefs and has more Michelin stars than any other country. The Japanese go to extraordinary lengths and expense to eat food that is marked both by its exquisite preparation and exotic content. Their creativity, dedication, and courage in the face of dishes such as cod sperm and octopus ice cream are only now beginning to be fully appreciated in the sushi and ramen-saturated West, as are the remarkable health benefits of the traditional Japanese diet. Food and travel writer Michael Booth takes the culinary pulse of contemporary Japan, learning fascinating tips and recipes that few westerners have been privy to before. Accompanied by two fussy eaters under the age of six, he and his wife travel the length of the country, from bear-infested, beer-loving Hokkaido to snake-infested, seaweed-loving Okinawa. Along the way, they dine with—and score a

surprising victory over—sumo wrestlers, pamper the world's most expensive cows with massage and beer, share a seaside lunch with free-diving female abalone hunters, and meet the greatest chefs working in Japan today. Less happily, they witness a mass fugu slaughter, are traumatized by an encounter with giant crabs, and attempt a calamitous cooking demonstration for the lunching ladies of Kyoto.

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

The Vegetable Sushi Cookbook is the brainchild of Izumi Shoji, a hugely popular blogger and widely published home cook in Japan, who shares her expertise in taking a wide variety of vegetables and turning them into delicious and healthy sushi meals. Each recipe has been chosen for its healthy ingredients and delightful taste, and is easy to make with basic cooking skills and no special tools. (Alternatives are included for any ingredients that might be difficult to find in some areas.) Vegetable Sushi is a unique and flavourful way to enjoy a healthy lifestyle.

The highly acclaimed exploration of sushi's surprising history, global business, and international allure One generation ago, sushi's narrow reach ensured that sports fishermen who caught tuna in most of parts of the world sold the meat for pennies as cat food. Today, the fatty cuts of tuna known as toro are among the planet's most coveted luxury foods, worth hundreds of dollars a pound and capable of losing value more quickly than any other product on earth. So how did one of the world's most popular foods go from being practically unknown in the United States to being served in towns all across America, and in such a short span of time? A riveting combination of culinary biography, behind-the-scenes restaurant detail, and a unique exploration of globalization's dynamics, the book traces sushi's journey from Japanese street snack

to global delicacy. After traversing the pages of *The Sushi Economy*, you'll never see the food on your plate—or the world around you—quite the same way again.

Entertain your friends and family with sushi that looks as fantastic as it tastes! As the world's appetite for Japanese sushi continues to skyrocket, the *Sushi Art Cookbook* introduces readers to the art of creating sushi that looks as fantastic as it tastes! Author Ken Kawasumi—principal lecturer at the Japanese Sushi Institute—is the pioneering chef behind Kazari Maki Sushi. The designs revealed by slicing the sushi logs into delicious morsels can be understated or refined, expressive or playful—whatever suits the occasion! A sushi cookbook like no other, this guide to decorative Kazari Maki Sushi includes: Instructions on how to prepare sushi rice, ingredients, and garnishes Essential sushi rolling and pressing techniques 85 designs from simple to sophisticated Detailed color photographs, documenting step-by-step assembly Anyone can create these simple-to-sophisticated sushi recipes and designs: Chrysanthemum Bunny Clown Smiley-Face Panda Cherry Blossom Guitar Penguin Bonsai Tree Samurai and much more!

Illustrated step-by-step instructions for making sushi-bar staples and including new styles with Western ingredients and decorative creations. Written for beginners and experienced sushi makers with detailed instructions on finding the proper equipment, cooking the rice, choosing the nori, and rolling different types of rolls.

A comprehensive cookbook on sushi by a renowned authority on Japanese cookery

traces the history of sushi, explains how to order it at a sushi bar, and offers step-by-step, illustrated instructions on the proper way of creating sushi rice, fillings, and toppings, accompanied by helpful tips on fish selection, safe handling, and preparation. 25,000 first printing.

Everything you never knew about sushi—its surprising origins, the colorful lives of its chefs, the bizarre behavior of the creatures that compose it—is revealed in this entertaining documentary account by the author of the highly acclaimed *The Secret Life of Lobsters*. When a twenty-year-old woman arrives at America's first sushi-chef training academy in Los Angeles, she is unprepared for the challenges ahead: knives like swords, instructors like samurai, prejudice against female chefs, demanding Hollywood customers—and that's just the first two weeks. In this richly reported story, journalist Trevor Corson shadows several American sushi novices and a master Japanese chef, taking the reader behind the scenes as the students strive to master the elusive art of cooking without cooking. With the same eye for drama and humor that Corson brings to the exploits of the chefs, he delves into the biology and natural history of the creatures of the sea. He illuminates sushi's beginnings as an Indo-Chinese meal akin to cheese, describes its reinvention in bustling nineteenth-century Tokyo as a cheap fast food, and tells the story of the pioneers who brought it to America. He shows how this unlikely meal is now exploding into the American heartland just as the long-term future of sushi may be unraveling. *The Zen of Fish* is a compelling tale of human

determination as well as a delectable smorgasbord of surprising food science, intrepid reporting, and provocative cultural history.

From the New York Times bestselling author of *Mama's Last Hug* and *Are We Smart Enough to Know How Smart Animals Are?*, a provocative argument that apes have created their own distinctive cultures. In *The Ape and the Sushi Master*, eminent primatologist Frans de Waal corrects our arrogant assumption that humans are the only creatures to have made the leap from the natural to the cultural domain. The book's title derives from an analogy de Waal draws between the way behavior is transmitted in ape society and the way sushi-making skills are passed down from sushi master to apprentice. Like the apprentice, young apes watch their group mates at close range, absorbing the methods and lessons of each of their elders' actions. Responses long thought to be instinctive are actually learned behavior, de Waal argues, and constitute ape culture. A delightful mix of intriguing anecdote, rigorous clinical study, adventurous field work, and fascinating speculation, *The Ape and the Sushi Master* shows that apes are not human caricatures but members of our extended family with their own resourcefulness and dignity.

A beautifully designed cookbook that will 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 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 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, delicious and healthy sushi in your own kitchen.

From bestselling author Nancy Rue comes a YA contemporary novel that combines coming-of-age drama with a rom-com series of adventures as one girl deals with her complicated family and first love. Jesse Hatcher is used to keeping everything together—from trying to manage her thoughts amidst her ADHD to helping her mom through bipolar “phases” and keeping the reality of the highs and lows—and their living situation—a secret. But when her supposedly dead father, Lou, appears and her mother becomes suicidal, her taped-together life comes undone. Soon Jesse is placed in Lou’s temporary custody, where she has everything but control. As she works her Dad-mandated job learning to make sushi with a chef intent on torturing her, she concocts a plan to get back to her real home. But then a cute boy named Rocky and the thrill of riding his motorcycle complicate things, and the book she found seems to have all the answers she doesn’t want to hear. Torn between what her mom wants and a life she might actually enjoy, Jesse is forced to make a crazy decision. Motorcycles, Burritos &

