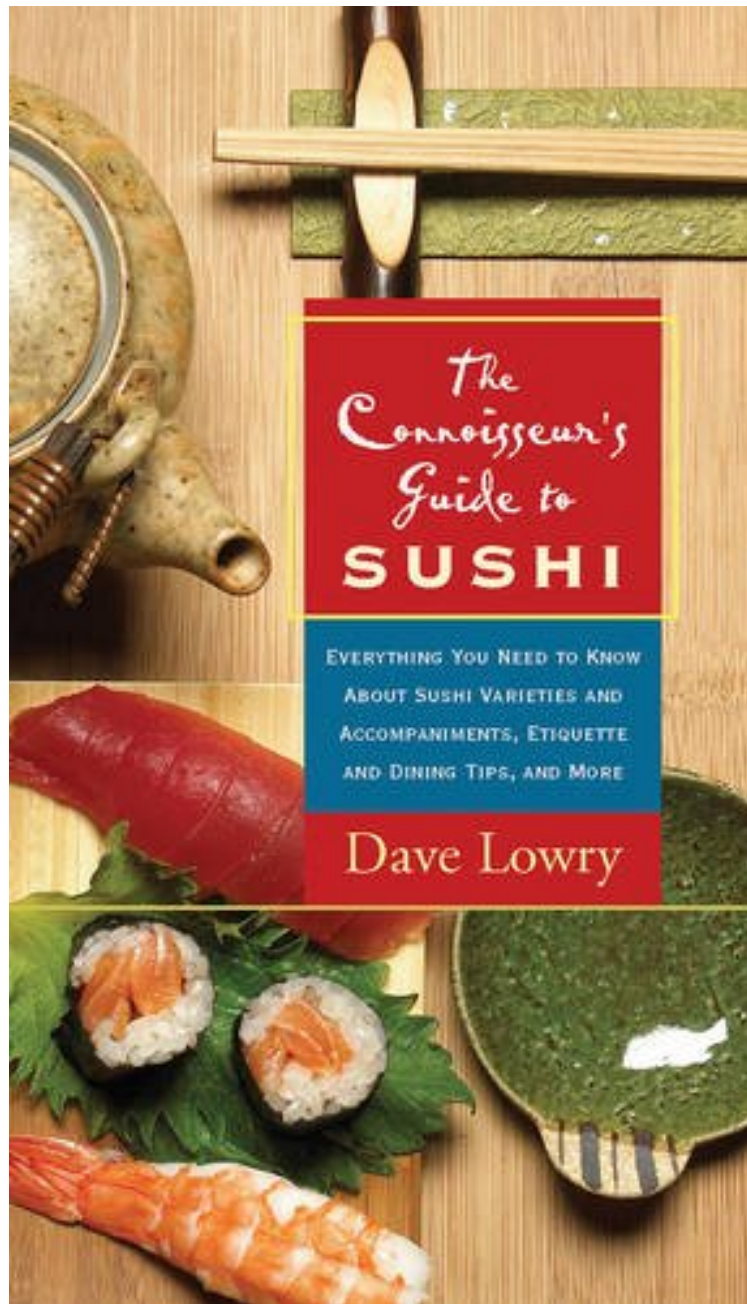


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The Connoisseur's Guide to Sushi: Everything You Need to Know About Sushi Varieties And Accompaniments, Etiquette And Dining Tips And More

Dave Lowry

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#1614174 in Books Harvard Common Press 2005-09-16 2005-10-05 Original language: English PDF # 1 8.25 x .69 x 4.751, .75 #File Name: 1558323074320 pages | File size: 67.Mb

Dave Lowry : The Connoisseur's Guide to Sushi: Everything You Need to Know About Sushi Varieties And Accompaniments, Etiquette And Dining Tips And More before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Connoisseur's Guide to Sushi: Everything You Need to Know About Sushi Varieties And Accompaniments, Etiquette And Dining Tips And More*:

17 of 18 people found the following review helpful. Outstanding and comprehensive
By L. A. Kane
Dave Lowry is an incredibly knowledgeable martial artist and prolific author who also happens to be a food critic. This is outstanding book is the logical concatenation of his numerous talents, a true A-to-Z guide to everything you need to know about sushi including what to eat, how to eat it, and what to drink with what you eat. It covers the rice, types of sushi you can obtain, toppings, fillings, condiments, utensils, accompaniments, etiquette, and more. The 300+ pages are packed with interesting and useful information to keep you from embarrassing yourself and make your dining experience more enjoyable. The "watch for," "trivia," and "ask the itamae" call-outs are really neat features. The book is broken into three parts. Part one covers everything about the sushi itself including rice, nigiri sushi (hand-pressed), maki sushi (wrapped or rolled), chirashi sushi (scattered), oshi sushi (pressed), tane (toppings), gu (fillings), and nori (seaweed). Part two is an in-depth primer of the various types of fish used for sushi. Part three explains the practice and etiquette of eating sushi, including condiments, drinks, utensils, accoutrements and furnishings, the itamae (sushi chef), and sushi ritual. The only bad thing about this otherwise outstanding book is that it has no pictures. I'm still giving it five stars because the content is so good, but it would have been even better with color photos of the various types of fish and pictures or drawings of the other items he refers to that many readers will not be familiar with. Regardless, as with all of Lowry's books it is comprehensive, easy to read, filled with interesting vignettes, and very useful. I was first introduced to sushi (and sashimi) at a judo tournament in 1972, yet I learned a lot I did not already know in this fine tome. If you are into sushi you've got to buy this book!
Lawrence Kane
Author of *Surviving Armed Assaults*, *The Way of Kata*, and *Martial Arts Instruction*
0 of 0 people found the following review helpful. The author likes to hear himself talk
By ryan b
As a previous reviewer mentioned, these 300 pages could be condensed down to about 20 of actual useful information. The rest is just the authors extremely annoying commentary. I cannot even read this.
0 of 0 people found the following review helpful. While entertaining, Lowry uses indexes and chapter headings that ...
By Brian Kennedy
While entertaining, Lowry uses indexes and chapter headings that make the book appear (on at least...) to be a usable reference text. It is not.

Everything you need to know about sushi varieties and accompaniments, etiquette and dining tips, and more.

From *Publishers Weekly*
Lowry, restaurant critic for *St. Louis Magazine*, offers an amenable guide to the little-known (to Westerners) world of sushi. A sort of sushi appreciation course, the book covers everything from the cuisine's history (it wasn't until 1834 that people started eating the kind of sushi we're used to) to the various kinds of sushi (hand-pressed, wrapped and rolled, etc.) and a reasonably comprehensive explanation of ingredients like aji (horse mackerel), kajiki (swordfish) and uni (sea urchin). Lowry's easygoing style can get a little grating as he sidetracks into his umpteenth foray, some readers may want to scream "get to the point already!" but you can't fault him for being approachable. Among his lessons: adding wasabe to a dish of soy sauce for dipping is a big no-no, as is dipping a piece of nigiri sushi (rice with a slice of fish on top) into a bowl of soy sauce rice-side-down (flip the piece upside down just long enough so the fish side is touched with soy sauce). For many people, sushi restaurants are intimidating places, and Lowry's handbook will serve them well as a friendly lifeline. (Oct.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. This handy guidebook . . . will turn a sushi lover into a sushi expert in no time. -- *Washington County Retail*
[Lowry] deftly defines the many sushi terms . . . those seeking to maximize their sushi dining experiences will be delighted. -- *Library Journal*
About the Author
Dave Lowry has traveled extensively in Japan and written several books on the traditional martial arts of Japan. He is also the restaurant critic for *St. Louis Magazine*.