



Recipe Japanese Rice

Amy Kaneko



Recipe Japanese Rice:

Japanese Rice Cooker Recipes Gordon Rock, 2020-04-21 Did you receive a rice cooker as a gift Or see them in a store and purchase one to open doors to new rice treats in your kitchen You can depend on your Japanese rice cooker to create perfect rice each time you use it But the remainder of the time it probably sits on a kitchen shelf looking lonely Why spend the money for a rice cooker and then not use it to make anything else Rice cookers can as you ll see in this cookbook make a lot more than just rice and many recipes that are not Japanese Of course you know it brings rice to a perfect boil reduce it to simmering and lowers the heat to keep it at your preferred temperature for serving without allowing it to burn But it can do much more Would you like to learn to integrate the rice cooker into your recipes at home You ll enjoy experimenting with your rice cooker once you give it a chance It s especially handy if you won t want to use the oven on a hot summer day Just toss the ingredients in and let the rice cooker do the rest You can even use it like a large Dutch oven although the heat doesn t get as high Let your friends feast on your tasty new dinners sides and desserts accomplished with the help of your Japanese rice cooker

Japanese Cooking Made Simple Salinas Press, 2014-04-29 Easier and tastier than ordering out make authentic Japanese recipes at home Cooking a wide variety of Japanese meals doesn t have to require a lot of effort multiple cookbooks and guesswork Here s the key to making delicious Japanese food at home tonight People love Japanese cuisine but very few prepare it themselves Japanese Cooking Made Simple provides the basic techniques and recipes that unlock your ability to prepare delicious authentic Japanese meals to enjoy with friends and family at home without requiring significant investments in time and money to do so Japanese Cooking Made Simple contains more than 100 easy to follow authentic Japanese recipes with ingredients you can find in your local grocery store Sushi and bento boxes will become part of your weeknight meals as will Ramen with Braised Pork Belly Tempura Soba Fried Tofu in Broth California Rolls Pan Broiled Salmon with Scallions Chicken Yakitori and Green Tea Ice Cream Step by step instructions and illustrations will have you preparing sushi including norimaki and temaki with ease Color photos help you put a beautiful Japanese dish on the plate In Japanese Cooking Made Simple Salinas Press has once again created a cookbook that provides home chefs not only with a wide variety of delicious recipes to choose from but also the simple tools to make it easy

The Folk Art of Japanese Country Cooking Gaku Homma, 1993-01-14 Those who love Japanese food know there is more to it than sukiyaki tempura and sushi A variety of miso based soups one pot cooking nabemono and vegetable side dishes with sweet vinegar dressing sunomono are just a few of the traditional dishes that are attracting many interested in Asian cooking Homma presents an intriguing mixture of Japanese country cooking folk tradition and memories of growing up in Japan Cooking methods include techniques for chopping vegetables making udon and soba noodles making tofu and using various tofu products and making rich soup stocks This is a book to use and treasure for its traditional Japanese cooking methods

Let's Cook Japanese Food! Amy Kaneko, 2007-03-08 Yum thought Amy Kaneko when she tasted the Japanese home cooking she d married into

Even better turned out it uses easy to find ingredients and she couldn't believe how simple the techniques are for food this delicious This terrific cookbook showcases 70 of Amy's favorite recipes including Tonkatsu crispy pork cutlets in a tangy sauce and Onigiri cute little rice balls stuffed with salmon A glossary describes the more unusual ingredients and a source list makes it a snap to find and use Japanese specialties such as daikon miso and wasabi It's tasty it's practical it's a wow with family and friends so Let's Cook Japanese Food

Japanese Family-style Recipes Hiroko Urakami, 1992 An illustrated collection of 53 recipes representing the best of Japanese home cooking including wholesome low calorie dishes easily prepared in Western kitchens The book also contains a recipe table with nutrition analysis This beautifully illustrated collection of fifty three recipes represents the best of Japanese home cooking ranging from soups and main dishes to snacks and desserts You'll find mouth watering Chicken and Egg Donburi delicious Yellowtail Teriyaki and simple yet satisfying Salmon Tea Rice Dishes Westerners have come to

Real Japanese Cooking Makiko Itoh, 2025-08-05 Maki Itoh has succeeded in creating a treasure trove in her exploration of Japanese recipes and culinary traditions Perfect for the Japanese food loving home cook Elise Bauer Founder SimplyRecipes.com The first comprehensive cookbook to fully cover all aspects of Japanese cuisine with 600 recipes This book is the culmination of a lifetime steeped in two cultures Born in Tokyo and raised in New York Makiko Itoh grew up in the heart of her mother's acclaimed Japanese restaurant a culinary landmark for over twenty years Now a celebrated bilingual food writer and translator she brings a rare perspective uniquely equipped to bridge the gap and share the soul of Japanese cuisine with the world Her book provides answers to all the questions that people usually ask about one of the world's greatest cuisines including Why is Japanese food so unique This book provides a full overview from aesthetics to umami Essential ingredients like miso mirin dashi sake and kombu how and why are they used How to prepare and serve a Japanese meal from cookware to tableware and etiquette Which recipes are right for you the 600 recipes in this book cover everything from sushi to ramen to donburi rice bowls nukazuke pickles and Japanese bread Itoh's mission is to demystify Japanese cuisine for non Japanese home cooks Her book contains 400 beautiful color photos with clearly presented recipes interspersed with fascinating essays and sidebars explaining all aspects of Japan's unique food culture A must read book for every Japanese food lover

An American Taste of Japan Elizabeth Andoh, 1985

Make It Japanese Rie McClenny, 2023-10-24 Learn the building blocks of authentic Japanese home cooking with 85 satisfying soulful everyday recipes from the beloved BuzzFeed Tasty food personality Rie's marvelous recipes taught me new things about familiar ingredients and reconnected me with the wonderful Japanese home cooking that I have always loved Nobu Matsuhisa chef and owner Nobu Restaurant Group A BEST COOKBOOK OF THE YEAR Los Angeles Times NPR Good Housekeeping Make It Japanese reflects Rie McClenny's journey from her birthplace of Japan to the United States and how she learned to cook heartfelt recipes from scratch often using only ingredients from her local supermarket Throughout her culinary career from home cook to star of BuzzFeed Tasty's Make It Fancy video series she has drawn inspiration from the

nourishing food her mother cooked throughout her childhood and her extensive knowledge of Japanese cuisine and ingredients that she brought to life in an American kitchen In her debut cookbook Rie shares just how approachable Japanese home cooking can be no matter where you are She presents a collection of comforting homestyle recipes that use just a handful of easy to find Japanese ingredients such as soy sauce mirin and sake and simple essential cooking techniques like making rice bowls donburi frying the perfect home style tempura and gently simmering vegetables and proteins to delicious effect Each accompanied by bright beautiful photography these delectable recipes include Traditional dishes with a twist Loaded Vegetable Miso Soup with kale and sweet potatoes Roasted Cauliflower Goma ae coated in toasted sesame dressing umami packed Easy Soy Sauce Ramen and Mini Okonomiyaki pancakes Can't miss classics delectable pork Tonkatsu ginger spiked Chicken Tofu Tsukune and Oyako Don rice bowls topped with tender chicken thighs and egg Interactive hands on recipes for festive gatherings Chicken Hot Pot with Ponzu perfect for a winter's night can't stop Gyoza with Crispy Wings and make your own hand rolls for a Temaki Party And of course dessert the iconic Simple Strawberry Shortcake irresistible Matcha Snacking Cake and delightful Citrus Mochi Doughnuts Whether making dinner on a busy weeknight or hosting a multi course banquet Make It Japanese is the ideal resource and perfect introduction to the world of Japanese cuisine ingredients and cooking techniques

The Japanese Larder Luiz Hara, 2018-10-16 The Japanese Larder is a stunning cookery book that demystifies Japanese ingredients and cooking by introducing key ingredients and techniques that are easy to acquire Most of us have heard of ingredients such as miso mirin tofu and matcha but how many of us feel confident using these ingredients in our everyday cooking In this beautifully illustrated cookbook Luiz Hara introduces the ingredients in authentic Japanese recipes and shows you how they can transform all types of non Japanese dish With over 100 delicious and easy to make everyday recipes you can discover how to use leftover miso noodles or soy sauce to elevate any dish into a mouth watering meal From the author of Nikkei Cuisine The Japanese Larder is an inspirational cookbook that celebrates the diversity and versatility of Japanese ingredients from tofu and persimmon to green teas and dashi broth Grab that packet of miso paste from your fridge buy some ponzu or yuzu from the ethnic section of your local supermarket and discover a new world of taste and flavour thanks to Luiz's delicious recipes

Japanese Cooking for the Soul Hana Group UK Limited, 2020-08-06 Practice mindful eating with the Japanese art of Itadakimasu Inspired by Japan's delicious and innovative cuisine this cookbook introduces 70 simple yet sumptuous recipes to bring exquisite dishes to everyday life From Veggie Crunch Rolls and Yakatori Chicken Skewers to Crab Tempura and Matcha Cheesecake Japanese Cooking for the Soul caters to every taste bringing hearty lunchtime favourites and indulgent eats to life through easy to follow recipes The energy of this cookbook is inspired by the performance of Itadakimasu an essential part of Japanese culture which allows us to express gratitude before a meal With this mindful practice woven throughout each step of every recipe Japanese Cooking for the Soul celebrates fresh quality Japanese inspired cuisine through simple and accessible creations

Everyday Harumi Harumi

Kurihara,2016-06-02 In Everyday Harumi now reissued as an attractive jacketed paperback Harumi Kurihara Japan's most popular cookery writer selects her favourite foods and presents more than 60 new home style recipes for you to make for family and friends Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores Using many of her favourite ingredients Harumi presents recipes for soups starters snacks party dishes main courses and family feasts that are quick and simple to prepare all presented in her effortless down to earth and unpretentious approach to stylish living and eating Every recipe is photographed and includes beautiful step by step instructions that show key Japanese cooking techniques Texture and flavour are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard Photographed by award winning photographer Jason Lowe this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style *Japanese Cooking with Kids* Debra Samuels,Mayumi Uejima-Carr,2025-08-26 Kid friendly Japanese meals you can make together and get everyone to enjoy eating healthier Japanese Cooking with Kids is the perfect way for you and your kids to learn about Japanese cooking while having fun in the kitchen and to get them excited about eating healthy meals Some of these dishes may even become their new favorites These 50 kid tested recipes for ages 8 to 14 get two thumbs up and empty plates every time They include Ever popular Rice Dishes like Onigiri Rice Balls Sushi Rice in Tofu Pockets and Chicken and Egg Rice Bowls Flavors from the Sea including Japanese Seaweed Sprinkles on Popcorn and Tuna Salad Sushi Rolls Classic Japanese Favorites like steamed Gyoza Potstickers and Miso Ramen Noodle Soup Cute Bento Lunch Boxes with Octopus shaped Hot Dogs and delicious Japanese style Fried Chicken Delicious Desserts and Drinks like Strawberry Soy Milk Glazed Mochi Balls and Green Tea Matcha Tea Cakes And so much more Each chapter in this book contains a fun hands on activity like counting to 10 in Japanese while washing your hands growing your own green onions or making your own chopstick rests In addition to preparing delicious Japanese recipes kids will learn the basic principles of Japanese cuisine eating foods that are in season and only eating until you feel 80% full to help you live a healthier life Japanese Cooking with Kids will give you and your family a whole new perspective on food and eating the Japanese way My Japanese Table Debra Samuels,2012-04-16 Bestselling author and food writer Debra Samuels uses her unique skills and deep love of Japan to make the cuisine of her adopted country attainable in My Japanese Table Bringing a wealth of experience and a great passion for Japanese cooking to the table Debra introduces the aesthetics and quality food that are the hallmarks of Japanese cuisine She learned through her years in Japan that true Japanese homestyle dishes are easy to prepare once you master a few basic techniques And now that authentic Japanese ingredients are available in most supermarkets Japanese food has become far more accessible than ever before The recipes in this Japanese cookbook the result of decades spent teaching and preparing homestyle Japanese dishes include familiar favorites like Hand Rolled Sushi and classic Miso Soup and less familiar but equally welcome dishes such as

Lobster Rolls with Wasabi Mayonnaise and Fried Pork Cutlets There is also a chapter on the increasingly popular bento lunch boxes along with a wonderful selection of desserts including the delectable Mochi Dumplings with Strawberries All of the recipes come with stories and cooking tips to help bring the sights aromas and tastes of Japan into your kitchen at home This Japanese cookbook includes chapters on Basic recipes Sushi Snacks and appetizers Soups and salads Rice and noodles Meat and poultry Fish and seafood Vegetable and tofu dishes Bento Desserts and drinks **The Japanese Kitchen** Hiroko

Shimbo,2000-11-08 In the first comprehensive introduction to Japanese cooking for the U S market in two decades Shimbo gently and authoritatively demystifies for Western cooks this elegant and tasty cuisine A master teacher gives a clear complete and delicious introduction to a world class cuisine 80 two color illustrations **Delicious Japanese Street Eats**

Laure Kie,2025-10-14 60 easy recipes for crave worthy Japanese street foods to make at home and share with friends Vibrant Yatai street stalls in Japan serve up all kinds of delicious dishes from steaming bowls of ramen with all your favorite fixings to crispy gyoza dumplings and perfectly seasoned onigiri rice balls This book brings the flavor and fun of those lively streets right into your kitchen This new cookbook by Laure Kie Europe s leading Japanese cookbook author takes you on a colorful culinary journey through the back lanes of Tokyo Osaka and Kyoto where the best street food can be found and shows you how to recreate these easy crowd pleasing dishes at home including Yakitori Soy glazed chicken skewers grilled to juicy perfection momo thigh meat and tebasaki wings are the most popular Katsu Sando Thin pork cutlets breaded and fried until crispy on the outside and tender inside then tucked into a sandwich with mayo and lettuce Okonomiyaki This savory stuffed pancake is loaded with cabbage meat and egg then drizzled with a sweet soy based sauce and plenty of toppings Karaage These mouthwatering Japanese style chicken nuggets are marinated in mirin garlic and soy then coated in potato starch for an irresistible crunch Onigiri The new sushi and a simple kawaii treat these versatile rice balls can be filled with anything from seafood and seaweed to herbs and seasonal veggies All the recipes use easy to find ingredients and simple step by step instructions you can follow at home Each dish is beautifully photographed in full color to inspire your cooking **Japanese Cookbook: Japanese EBook, How to Cook Your Favourite Japanese Dishes at Home. Grab Yours Today! 60+**

Recipes. Matt Kingsley, Discover the art and soul of Japanese cuisine with Japanese Food Cookbook Mastering the Art of Balanced Authentic Japanese Cuisine Whether you re a seasoned chef or a passionate home cook this book provides everything you need to create authentic and delicious Japanese meals Unlock the secrets behind the delicate balance of flavors textures and seasonal ingredients that define Japanese cuisine From the intricate preparations of sushi and sashimi to the comforting warmth of miso soup and the savory delights of yakitori each chapter is a deep dive into the techniques and traditions that make Japanese cooking unique Learn how to Perfect the art of sushi and sashimi with detailed instructions and expert tips Master the techniques of grilling and simmering to create dishes like teriyaki salmon and nimono Explore the vibrant world of Japanese street food from takoyaki to okonomiyaki Appreciate the subtleties of Japanese beverages including

sake shochu and refreshing teas Embrace the philosophy of seasonality to cook with the freshest ingredients year round With beautifully photographed recipes and step by step guides Japanese Food Cookbook is not just a cookbook it s a celebration of the culinary heritage of Japan Each recipe is thoughtfully crafted to help you recreate the magic of Japanese cooking in your own kitchen Elevate your culinary skills impress your guests and embark on a flavorful adventure with Japanese Food Cookbook Mastering the Art of Balanced Authentic Japanese Cuisine Your journey to mastering the essence of Japanese cooking starts here

Japanese Cooking Shizuo Tsuji, 2021-05-19 When it was first published Japanese Cooking A Simple Art changed the way the culinary world viewed Japanese cooking moving it from obscure ethnic food to haute cuisine Twenty five years later much has changed Japanese food is a favorite of diners around the world Not only is sushi as much a part of the Western culinary scene as burgers bagels and burritos but some Japanese chefs have become household names Japanese flavors ingredients and textures have been fused into dishes from a wide variety of other cuisines What hasn t changed over the years however are the foundations of Japanese cooking When he originally wrote Japanese Cooking A Simple Art Shizuo Tsuji a scholar who trained under famous European chefs was so careful and precise in his descriptions of the cuisine and its vital philosophies and so thoughtful in his choice of dishes and recipes that his words and the dishes they help produce are as fresh today as when they were first written The 25th Anniversary edition celebrates Tsuji s classic work Building on M F K Fisher s eloquent introduction the volume now includes a thought provoking new Foreword by Gourmet Editor in Chief Ruth Reichl and a new Preface by the author s son and Tsuji Culinary Institute Director Yoshiki Tsuji Beautifully illustrated with eight pages of new color photos and over 500 drawings and containing 230 traditional recipes as well as detailed explanations of ingredients kitchen utensils techniques and cultural aspects of Japanese cuisine this edition continues the Tsuji legacy of bringing the Japanese kitchen within the reach of Western cooks

Popular Culture Co-Productions and Collaborations in East and Southeast Asia Eyal Ben-Ari, Nissim Otmazgin, 2012-10-01 This wide ranging volume is the first to examine the characteristics dynamics and wider implications of recently emerging regional production dissemination marketing and consumption systems of popular culture in East and Southeast Asia Using tools based in a variety of disciplines organizational analysis and sociology cultural and media studies and political science and history it elucidates the underlying cultural economics and the processes of region wide appropriation of cultural formulas and styles Through discussions of Japanese Chinese Korean Philippine and Indonesian culture industries the authors in the book describe a major shift in Asia s popular culture markets toward arrangements that transcend autonomous national economies by organizing and locating production distribution and consumption of cultural goods on a regional scale Specifically the authors deal with patterns of co production and collaboration in the making and marketing of cultural commodities such as movies music comics and animation The book uses case studies to explore the production and exploitation of cultural imaginaries within the context of intensive regional circulation of cultural commodities and images Drawing on empirically

based accounts of co production and collaboration in East and Southeast Asia s popular culture it adopts a regional framework to analyze the complex interrelationships among cultural industries This focus on a regional economy of transcultural production provides an important corrective to the limitations of previous studies that consider cultural products as text and use them to investigate the meaning of popular culture

Cooking with Japanese Pickles Takako Yokoyama,2022-03-22 Enjoy healthy and delicious Japanese pickles with the help of a leading Japanese food expert Homemade Japanese pickles are incredibly tasty and easy to make and have numerous gut health and digestion benefits This amazing book shows you how to make your own Japanese style pickles at home using fresh vegetables from your garden or local farmers market and how to incorporate them into delicious Japanese homestyle meals Author Takako Yokoyama provides 76 pickling recipes grouped into three chapters Chapter One Quick pickles that are ready to eat immediately like Spicy Eggplant Pickles Cabbage and Garlic Pickled in Soy Sauce and Tomatoes Seasoned in Sake Rice Wine Chapter Two Classic Japanese pickling recipes such as Umeboshi Preserved Plums Napa Cabbage Kimchi and Daikon Radish Pickled in Miso Chapter Three Seasonal pickles including Spring Parsley and Butterbur Pickles Mixed Summer Vegetable Pickles and Winter Beets Pickled in Honey Yokoyama also presents 21 enticing recipes for meals that incorporate the pickles you make like Sushi Rolls with Pickled Cabbage and Tofu Hotpot and Onion Salad with Fermented Soybean Dressing With commonly asked questions clear step by step instructions beautiful color photos and information about the health benefits of pickles this is an ideal resource for home cooks who want to try their hand at pickling plant based eating or expanding their go to recipe list

[Japan](#) Yuto Omura,2025-05-13 This masterfully curated collection of authentic recipes will transport you straight to the heart of Japan Experience the rich tapestry of flavors textures and techniques that define Japanese cuisine This comprehensive culinary guide is an essential addition to any home cook s library From the delicate art of sushi and sashimi to the comforting warmth of ramen and udon Japan The Ultimate Cookbook covers a wide range of dishes that cater to every palate Whether you re a seasoned chef or just beginning to explore the world of Japanese cooking this cookbook offers step by step instructions and expert tips to ensure success in the kitchen It also showcases the importance of presentation in Japanese cuisine offering guidance on the artful arrangement of dishes and serving techniques that elevate the dining experience Inside you ll find 300 easy to follow recipes to immerse you in this vibrant culture Stunning original photography and illustrations that will inspire you to make these mouthwatering meals Insights and recipes from industry insiders A fascinating history of Japanese cuisine and its most beloved dishes Explore the regional variations seasonal ingredients and time honored traditions that have shaped the country s culinary landscape Embrace the spirit of Japanese hospitality and embark on a culinary adventure under the Rising Sun with Japan The Ultimate Cookbook

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