OISHINBO: JAPANESE CUISINE: A La Carte
Follow journalist Yamaoka Shiro on a rich cullinary adventure as he hunts for the "ultimate menu". To commemorate its 100th anniversary the heads of newspaper Tozai Shimbun come up with a plan to publish the à œUltimate Menu à •. The assignment is given to journalist Yamaoka Shiro, the protagonist of the series. With the help of a female coworker, Kurita Yuko, Yamaoka starts off on what can only be termed an epic saga to find the dishes that will go into the à œUltimate Menu à •. The subject of volume 1 is Nishon ryori, or Japanese cuisine, featuring stories on subjects like how to prepare a proper dashi (broth that is one of the building blocks of Japanese cooking), or matcha (the powdered green tea used in the tea ceremony), or red snapper sashimi. The subjects of the later volumes are: 2) sake, 3) fish, 4) vegetables, 5) rice dishes, 6) udon, and 7) izakaya or à œpub à • food. To commemorate its 100th anniversary the heads of newspaper Tozai Shimbun come up with a plan to publish the à œUltimate Menu à •. The assignment is given to journalist Yamaoka Shiro, the protagonist of the series. With the help of a female coworker, Kurita Yuko, Yamaoka starts off on what can only be termed an epic saga to find the dishes that will go into the à œUltimate Menu à •.

**Book Information**

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**Customer Reviews**

"It's not very common in other countries to eat fish raw. And since it's raw, people might think it doesn't take a lot of skill. But for fish or meat to be eaten raw, a great deal of technique is required. We should be proud that Japanese cuisine has developed such delicious ways to prepare sashimi."This is a very "meaty" manga. All puns aside, it has a definite message and carries a
fascinating look at the Japanese culture and cuisine - which are very closely intertwined. We follow the story of a father and son who have had a feud with one another. Both are Japanese chefs in their own right, the son being more of an amateur learning and the father one of the finest in the country. They repeatedly run into one another causing much drama, which is hilarious and perfect and really gives the story a lot more character. The artwork for the characters is fairly typical, from my limited experience in manga. It's not quite as beautiful as some others that I've seen but the drawing of the food is so precise and delicate, I could almost taste it. If this is your first Manga, be prepared to read it a little differently. You being at the end of the book and read from right to left, rather from left to right. It took me a few pages of getting used to, but I adapted well and enjoyed reading the story so much I forgot how I was reading it. Through this first volume I've learned the correct method of cutting fish to several ways of serving seabream, learned how the food should be enjoyed, how chopsticks are made and why they are such a valued cultured item. I've learned how rice should be made and that it is a delicate, difficult task to make it well. There were a few moments in this volume that really spoke to me.

Dmca