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Japanese Kitchen Knives: Essential Techniques And Recipes



Synopsis

Sales of Japanese kitchen knives are booming in the U.S. But how many people have the skills to use these superbly-crafted tools to full advantage? Now, internationally renowned chef Hiromitsu Nozaki shares his expertise and insights in a book that will help anyone who owns a Japanese knife to maximize its performance. In *Japanese Kitchen Knives*, Nozaki teaches the reader how to use usuba, deba and yanagiba, the three main traditional Japanese knives. He explains many essential techniques, such as the importance of understanding blade angle and point of force, and illustrates these lessons by working with ingredients familiar to western readers, like carrots and rainbow trout. Color photos and Nozaki's commentary further clarify the process, and the pictures are taken from the chef's perspective for easier understanding (most other books take photos from the reverse perspective). Each technique is accompanied by recipes that require its use, and all recipes are very simple, using easy-to-acquire ingredients. Other sections include a look at artisanal Japanese knife making and information on sharpening, storing and identifying the variety of Japanese knives. Specialty knives are shown on location, from the unique unagi eel knife in an unagi specialty restaurant to the colossal tuna filleting knife in Tsukiji fish market.

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Customer Reviews

"The authors invite you to contemplate the knife as ravishing artifact and instrument for producing edible ravishing artifacts." *The Los Angeles Times* "Inspirational. Tokyo chef Hiromitsu Nozaki's *Japanese Kitchen Knives* exquisitely illustrates techniques like cutting a daikon radish paper-thin and yards long." *Food & Wine* "A love story to sharpened

steel." [The Denver Post](#)"Chef Nozaki describes in detail what each knife is used for, how to use it properly and then provides recipes as examples. The recipes are very easy for home cooks and use ingredients found in most supermarkets. And the photographs are incredible."

[TheReluctantGourmet.com](#)

HIROMITSU NOZAKI was classically trained in several Japanese restaurants before becoming the executive chef of Tokuyama in 1980, and Waketokuyama, in Tokyo in 1989. Known for his culinary skills and deep knowledge of food, he catered for the Japanese athletes of the 2004 Olympics in Athens. He has published over forty cookbooks, ranging from simple home cooking and baby food recipes to textbooks for apprentices, traditional Japanese recipes, and scientific new approaches to Japanese cuisine. Waketokuyama was awarded one star in the Michelin guide Tokyo 2008. KATE KLIPPENSTEEN writes on food, film, and travel as well as comparative culture for Japanese and US publications. She is the author of *Cool Tools: Cooking Utensils from the Japanese Kitchen*, published in 2006 by Kodansha International. Klippensteen has lived in Tokyo since 1986. YASUO KONISHI has journeyed to more than one hundred countries over his career for a wide number of publications, including *Esquire Japan*. His work has appeared in a number of food-related books published in Japan, including *Cool Tools*.

Very interesting book. A little less technical information than I wanted, but otherwise quite interesting. Great information on Japanese techniques. I would recommend.

I tracked this book on for a long time, after hearing so many good reviews of it from various knife forums. But all the copies that could be found (sparse) were at least \$250 or more. I found a hardback copy here new for under \$20 I think. Couldn't be happier. About 6 months ago, I stumbled upon one, in hardback for a cheap price (i think somewhere near \$40) and I added it to my cart and checked out, only to have the purchase refunded, stating the book was indefinitely backordered. My only criticism of the text is it spends more time giving you recipes and methods of cutting seafood that I'll never eat. It would have been nicer if there were more bits of history and the making of the knives. But, I realize, that's not what the title of the book is about. It's about techniques and recipes. Not history. Still a great book. Not worth more than \$45 or so. I was happy getting it for around \$20.

I have been a professional chef for over thirty years and this book had plenty to teach me about knife construction and etiquette especially considering the Japanese perspective on things. The

different types of steel, manufacturing techniques and cutting styles were all explained and it has changed my outlook on buying completely. I can recommend this book to anyone serious about knife skills and manufacturing detail. It's a chef-fing must!!!!

Before investing time and money in a Japanese carbon steel knife, it's a good idea to read this book. (see full review at [...]) The book has lovely pics, being a Kodansha International publication. It's also full of very handy tips on how to wield the blade (p.18, 19), sharpen and take care of it, how to buy, and even some good recipes. It's a little short on detail on the knife making process, which is a most fascinating cycle of "heating, hammering, annealing, quenching, cooling," (p. 8) which makes the blade both durable and hard. But this is a practical book, and has many of the Japanese cutting methods like the Jabara giri (Serpent Belly Cut), Sasagaki (Shaving or Whittling used for burdock root), Chasen giri ("Tea Whisk" cut), Kazari giri (Decorative Cuts), skinning fish and sashimi cuts.

Very authoritative book on the correct use of Japanese kitchen knives. It centers on the main three knives (yanagiba, usuba and deba), but that's about all you need.

I have seen many books on Japanese food that are very beginner, this is not that book. If you are interested in sushi, buy this book. Written very well by a master.

Beautiful book. Looks interesting. Got it for my adult son to go with a knife his brother brought him from Japan.

Great book with knife information, technique information and recipes.

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