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Synopsis

This is the story of Masu, a Japanese restaurant in Auckland which has won many awards, and much acclaim from diners. Nic Watt gives cooks lists of the items needed for a Japanese pantry, the tools to make great Japanese food, and the philosophy behind it. You'll learn how to make sashimi the right way, how to make sushi simply, how to make great salads and soups, and how to wow your family and friends with menus that taste sensational but are actually really easy to make. It also includes delicious desserts and cocktails; try the scrumptious white miso pavlova and you'll be in heaven. Includes dual measures.

Book Information

Hardcover: 240 pages Publisher: Allen & Unwin (June 1, 2016) Language: English ISBN-10: 1877505587 ISBN-13: 978-1877505584 Product Dimensions: 9.5 x 1.1 x 9.5 inches Shipping Weight: 3 pounds (View shipping rates and policies) Average Customer Review: Be the first to review this item Best Sellers Rank: #468,767 in Books (See Top 100 in Books) #138 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #515 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows #4533 in Books > Cookbooks, Food & Wine > Regional & International *Download to continue reading...*

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