



Japanese Cuisine From Miso to Matcha

A Culinary Discovery in 150 Tips

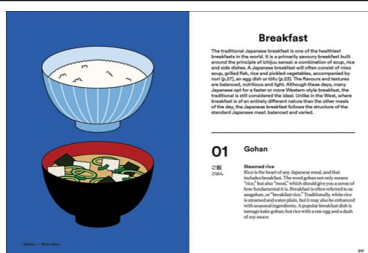
Inge Rylant

ISBN	9789020978551
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	170 mm x 116 mm
Pages	184 Pages
Illustrations	140 color
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- This guide takes you through Japan's most iconic dishes and ingredients
- Everything you need to know to appreciate the authentic flavours of Japan
- Brought to life with vibrant illustrations and a selection of iconic Japanese recipes
- Perfect for the culinary adventurer, the curious home cook, and the traveller
- With useful word lists explaining the typical Japanese terminology and vocabulary used in restaurants and supermarkets
- As an illustrator who spends a lot of time in Japan, the author has a unique visual approach towards explaining the Japanese culinary scene

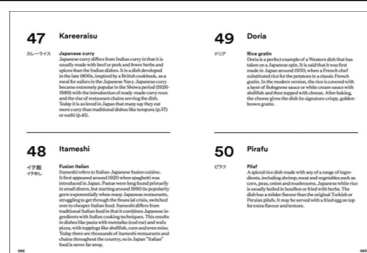
Dive into the rich flavours of Japanese cuisine with this illustrated guide that takes you on a culinary journey. This compact book is a treasure trove of information on iconic Japanese dishes and ingredients, from miso to mochi, tofu to tempura. Perfect for adventurous home cooks, curious travellers, and anyone eager to explore the Japanese kitchen beyond sushi and ramen. With vibrant illustrations and captivating chapters, this guide helps you to uncover the authentic tastes of Japan, whether you're dining in an izakaya—a Japanese eatery—or browsing the aisles of a Japanese supermarket. A visual feast and a flavourful journey in one!

Inge Rylant is an illustrator from Antwerp who splits her time between Belgium and Japan. Her work can be found on clothing, in (children's) books, and on design items. She is the illustrator behind the *Wijze Weetjes* series, designs prints for various interior and design brands, and creates illustrations for articles on design, food, and fashion.



Breakfast
The traditional Japanese breakfast is one of the healthiest breakfasts in the world. It is a carefully chosen breakfast with around the principle of balance: a combination of soft, hot and cold, a variety of textures and colours, and a mix of sweet, salty, bitter, and spicy flavours. The traditional breakfast consists of a bowl of miso soup, a bowl of rice, a bowl of steamed fish, a bowl of pickled vegetables, and a bowl of soy sauce. The author explains the structure of the traditional Japanese breakfast and the ingredients used.

01 Gohan
Gohan is the heart of any Japanese meal, and the staple of the Japanese diet. It is a simple, yet essential, part of the Japanese diet. The author explains the structure of the traditional Japanese breakfast and the ingredients used.



47 Karezusu
Karezusu is a traditional Japanese sweet made from rice flour, sugar, and water. It is a simple, yet delicious, treat that is often served during festivals and celebrations. The author explains the structure of the traditional Japanese breakfast and the ingredients used.

49 Doris
Doris is a traditional Japanese sweet made from rice flour, sugar, and water. It is a simple, yet delicious, treat that is often served during festivals and celebrations. The author explains the structure of the traditional Japanese breakfast and the ingredients used.

48 Itameshi
Itameshi is a traditional Japanese sweet made from rice flour, sugar, and water. It is a simple, yet delicious, treat that is often served during festivals and celebrations. The author explains the structure of the traditional Japanese breakfast and the ingredients used.

50 Pisifu
Pisifu is a traditional Japanese sweet made from rice flour, sugar, and water. It is a simple, yet delicious, treat that is often served during festivals and celebrations. The author explains the structure of the traditional Japanese breakfast and the ingredients used.



Wagashi
Wagashi is an umbrella term that refers to a variety of traditional Japanese sweets. These sweets are often served during festivals and celebrations, and they are a popular treat for many people. The author explains the structure of the traditional Japanese breakfast and the ingredients used.

96 Dango
Dango is a traditional Japanese sweet made from rice flour, sugar, and water. It is a simple, yet delicious, treat that is often served during festivals and celebrations. The author explains the structure of the traditional Japanese breakfast and the ingredients used.