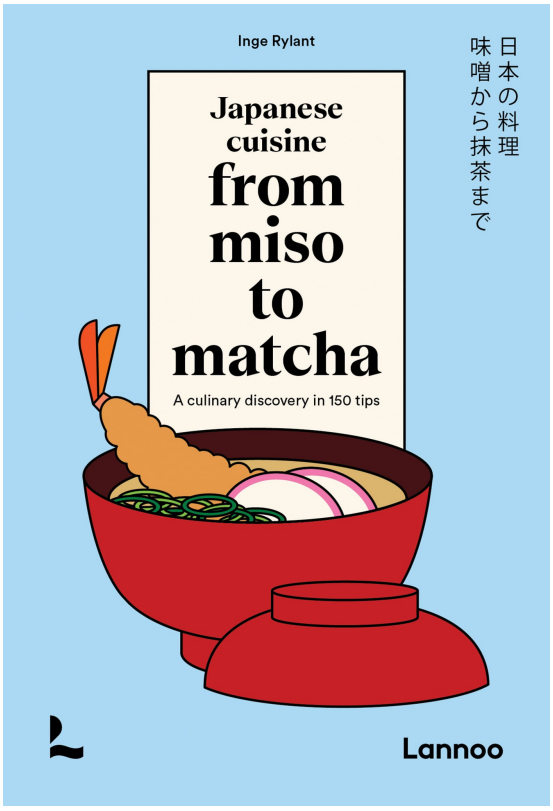
TITLE INFORMATION
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Japanese Cuisine From Miso to Matcha

A Culinary Discovery in 150 Tips

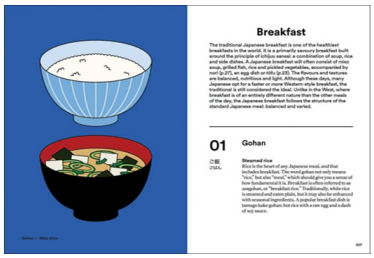
Inge Rylant

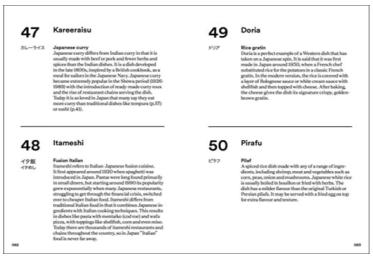
ISBN	9789020978551
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Benelux France, Switzerland & Scandinavia
Size	170 mm x 116 mm
Pages	184 Pages
Illustrations	140 color
Price	£20.00

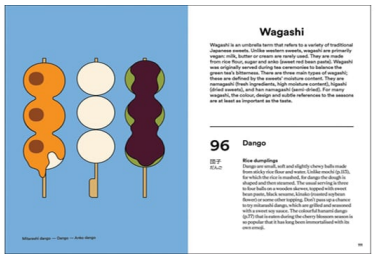
- This guide takes you through Japan's most iconic dishes and ingredients
- Everything you need to know to appreciate the authentic flavours of Japan
- Brought to life with vibrant illustrations and a selection of iconic Japanese recipes
- Perfect for the culinary adventurer, the curious home cook, and 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.







Published 18th Sep 2025