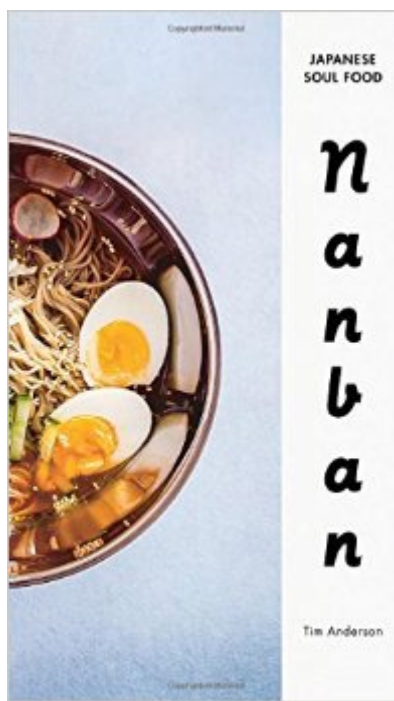


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Nanban: Japanese Soul Food



Synopsis

Ramen, gyoza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

Book Information

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Average Customer Review: 4.3 out of 5 starsÂ Â See all reviewsÂ (6 customer reviews)

Best Sellers Rank: #53,382 in Books (See Top 100 in Books) #24 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #75 inÂ Books > Cookbooks, Food & Wine > Outdoor Cooking > Barbecuing & Grilling #702 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

The photos and recipes in this book are mazing. I bought it for my son that's in college and he swears by it. He has done some of the bowls and is addicted to them. He is not the most eloquent teen, but considering that he actually liked the book it's a testament to how good it is. If you want some great home made Japanese food this is a must.

Nanban: Japanese Soul Food by Tim Anderson is a free Goodreads FirstReads advance reader copy of a beautiful, horizontal, barebound hardcover book that I read in late June during my summer semester at school. Where Nanban got me was in its studied simplicity with matted pages, looking-down-at-my-plate photography, and modern-aligned recipe format. Where it lost me is in its cohesion, easy made complicated instruction, and not-so-beginner-friendly technique. Sure, it was great to learn about accessorizing your ramen with 'flavor bombs' and the concept of Whippy-San,

but even a moderate-level cook like me couldn't quite mete out how to turn Japanese-sourced ingredients that I see everyday into, well, 58% of the finished products featured in the book.

Fantastic Japanese Soul Food cookbook covering the basics and beyond. The author's wit paired with his mastery of the genre and Kyushu culture makes for an enlightening and entertaining (and mouth-watering) read. Highly recommended for anyone who wants to cook authentic Ramen from scratch or for those looking to expand their cultural knowledge of Southern Japanese cuisine.

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