



Shunju: New Japanese Cuisine (Paperback)

By T Sugimoto

Tuttle Publishing, United States, 2006. Paperback. Condition: New. Language: English . Brand New Book. Winner of the 2004 James Beard Award for Best Photography! This innovative Japanese cookbook takes you on a tour of the restaurants and philosophy at the forefront of the Japanese cooking revolution. Just as Alice Waters changed the way Americans thought about food, Takashi Sugimoto has revolutionized the act of dining in Japan. Shunju: New Japanese Cuisine brings you the experience of dining at Tokyo's most innovative and exciting restaurants: Shunju. Everything about these restaurants is unique--their design, decoration, and lighting--but most especially the cuisine. At the Shunju restaurants the menu changes with the seasons and the specials change daily depending on what is available from the market. The chefs choose from hand-picked farmed and wild vegetables that arrive each morning. The food, though quintessentially Japanese, is fresh and innovative, with unexpected touches from other cuisines. The restaurants designs are modern, funky, and often quite bizarre. Sugimoto, the famed interior designer, has incorporated such unusual installations as original sidewalk gratings from the London subway and hand plastered mud walls. In this way, the designs represent the new lifestyle philosophy of Japan's urban, cultivated youth:...



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Reviews

It is great and fantastic. Sure, it is actually perform, nevertheless an amazing and interesting literature. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- **Ivy Hill DDS**

Completely among the finest publication I have got possibly read through. It really is rally exciting through reading through period. You are going to like how the writer compose this publication.

-- **Modesta Stamm PhD**