



A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens

Sarah Marx Feldner, Noboru Murata (Photographs), Elizabeth Andoh (Foreword)

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Cook delicious and authentic Japanese meals in the comfort of your own home with this easy-to-use homestyle Japanese cookbook!

At twenty-eight years of age, Sarah Marx Feldner quit her job, sold her house, and moved to Japan to pursue her passion for Japanese food and cooking. *A Cook's Journey to Japan* is the result of her adventures traveling throughout Japan, sampling home-cooked meals and collecting recipes from Japanese friends and avid cooks she met along the way. *A Cook's Journey to Japan* is a totally unique Japanese cookbook that tells the story of the everyday dishes that Japanese people eat at home; including many popular standards such as:

Salmon Teriyaki

Tonkatsu

Chicken Yakitori

Sushi Hand Rolls

Miso Soup with Baby Clams

Yaki Udon (Stir-Fried Noodles)

The difference is that these homestyle dishes are ones you will never see in any other cookbook. And as we know, foods prepared at home by experienced cooks are far more tasty - and also more healthy - than the restaurant versions found in most Japanese cooking books.

Sarah's fascinating stories about her travels, and her heartfelt and sometimes humorous insights about the people she met who shared their recipes and kitchens with her, will entice you to take up your knife and cutting board to begin your own journey through the kitchens of Japan. Her detailed menu suggestions, clear instructions and reassuring tone make it incredibly easy to prepare delicious Japanese cuisine in your own kitchen at home just the way the Japanese do.

"Making these dishes was fun - they were soulful and totally suited to everyday cooking. I followed every recipe to a T - each worked very well, was precisely written and easy to prepare. Ultimately, the thing I liked about the book is that it worked. It's refreshing. It was to the point and exact." - Food52.com, Tournament of Cookbooks, 16 Most Notable Cookbooks of 2010

A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens Details

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Author : Sarah Marx Feldner , Noboru Murata (Photographs) , Elizabeth Andoh (Foreword)

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From Reader Review A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens for online ebook

Val says

Someone once told me that a cookbook is worth it if it has just one really great recipe and this one does. Page 147. Toasted Sesame Cookies. I made them for our Creative Cooking Group last night, subject, Japanese Cooking, and, even though the recipe made almost 8 dozen and there were only 25 of us, there were only about a dozen cookies left. They are that good. They are also almost transparently thin, so you don't feel that you've eaten much when you've eaten one.

gina says

I liked this book and wrote down a few things I'll google later to see about getting my husband to cook. He lived in Japan for a while in college and enjoys Japanese food immensely. He wasn't happy with my suggestions and actually took the book and wrote down lots of recipes for us to try. He enjoyed the writing and laughed at how perfectly she explained some of the experiences and oddities that a traveler who lives there will come upon in their stay. So if you've lived in Japan or traveled there extensively you'll really enjoy this book. If you're like me and have never been there you'll still enjoy getting exposed to such different possibilities in cooking. Brandon did think that the cooking was not "home cooking" as he knew it and was a little too fru fru (my words, not his, but I think adequate describes his sentiment). It would be like if you gave someone a gourmet, fancy cookbook for American food, and they thought this was reflective of "home cooking" here in America. It's not. It's not what we eat every day. So I'm not sure if she was being treated more to "fancy foods" because she was a guest, or if it's a regional thing, or if she knew she was picking more recipes that don't reflect what you'd get if you were actually eating in a Japanese home every day as my husband did. Either way the recipes are interesting and he liked her stories and writing so you should definitely check this out.

Brenda says

The recipes are good, and it is helpful that in some of the recipes it shows you pictures of how to do it. I like how she tell you all the ingredient and kitchen ware you might need for you to start your cooking! I will try some of the recipes!!

Sandra Lassiter says

Mmmmmmm! Luscious cookbook with luscious food!! This book is a delight to the eye, and I thoroughly enjoyed reading it. Don't just stop with reading, though. Dive in and cook up some fabulous Japanese food! My husband loved the Sesame Seared Beef! Yakitori Chicken Skewers, Chicken and Vegetable Rice Medley, Breaded Pork Cutlets, Five Color Salad, Spicy Pan-Seared Eggplant and Toasted Sesame Cookies--

there's something for everyone!

If you don't have a good Asian market, you might have some trouble getting some of the ingredients, so that dropped the rating a bit. However, there's still plenty in this cookbook to make you go back again and again. I definitely recommend it!

I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

David Ward says

[A Cook's Journey to Japan: Fish Tales and Rice Paddies/100 Recipes from Japanese Kitchens](#) by Sarah Marx Feldner (Tuttle Publishing 2010) (641.5951) is a beautifully photographed volume of sumptuous dishes. My rating: 5/10, finished 2/22/11.

Cat says

This was the first Japanese cookbook I've ever bought and I'm definitely a beginner when it comes to the cuisine. And I LOVED it. It seriously has everything you want in a cookbook and is accessible enough for someone with novice skills to use (but with some recipes that are staples or complicated enough that those who are more advanced will like it too). The pictures are beautiful and it comes with a number of guides in the introductory section. It has tips and tricks, a detailed explanation of some of the basic equipment you'll need, a breakdown of staple ingredients, and suggested menus. Even if I didn't cook a single thing from this cookbook, it would be worth the price just to page through it.

Now - the main scoop. It's broken down into 8 sections - Basics, Snacks & Salads, Soups, Rice & Noodles, Poultry & Meat, Seafood, Vegetables & Tofu, and Desserts & Drinks. Each recipe comes with detailed instructions and any special tips, notes, or required equipment. All in all, it's easy to follow. My dishes didn't look nearly as good as Sarah Marx Feldner's, but then again - I'm new at this.

susie Marie says

I don't think anyone tested these recipes before placing them in cookbook. My food looked nothing like the picture. My buckwheat cookies looked like piles of turds and weren't crispy at all.

Pamela Okano says

Want fairly simple Japanese recipes without too many exotic ingredients? This is for you. The author used to teach English in Japan, and later went back to find recipes by home cooks, mainly in the south islands and the Aomori area. I've only tried one so far--the braised spareribs--but look forward to trying more.

