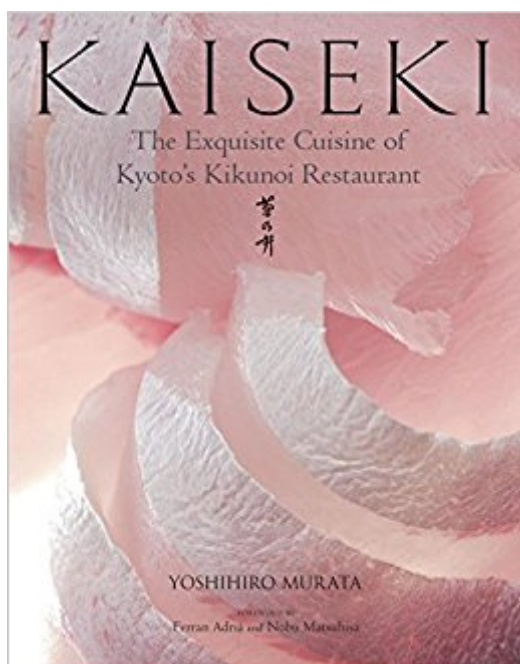


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Kaiseki: The Exquisite Cuisine Of Kyoto's Kikunoi Restaurant



Synopsis

In the same way that kaiseki itself is a feast for the eyes as well as the palate, chef Murata's Kaiseki is at once a cookbook and a work of art. This sumptuously illustrated volume features "in seasonal format" the style of cooking that began as tea ceremony accompaniment and developed into the highest form of Japanese cuisine. Kaiseki celebrates the natural ingredients of each season with a spectacular presentation. After a front section explaining the history and components of kaiseki cuisine, Yoshihiro Murata, the third generation owner/chef of Kyoto's famed Kikunoi restaurant, introduces the establishment's menu. With candidness and insight, he shares his thoughts on ingredients, preparation methods and the philosophy behind his dishes. He explains how the cuisine has changed over the years and continues to do so. He even explains how some dishes evolved as he searched for the proper combination of ingredients. Approximately twenty dishes from each season, chosen by chef Murata, have been lovingly and carefully photographed to convey the experience of being a guest at the Kikunoi restaurant. The book also features a glossary of kaiseki terms and exact recipes from the Kikunoi kitchen.

Book Information

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Customer Reviews

"If it has ever occurred to you, as it has to me lately, how the food of some superstar French and Spanish chefs leads right back to the Japanese tradition of exquisite little plates called kaiseki, this book confirms that idea. Preparing the food beautifully photographed in the lush KAISEKI by Kyoto restaurateur Yoshihiro Murata is almost beside the point; understanding, and salivating, is."

^"Newsweek"Sumptuous photographs." ^"Gourmet" A Striking new book on kaiseki cuisine by

one of Japan's top chefs and restaurateurs |. The recipes give insights into the mechanics of a little-understood culinary world." â "Financial Times" "Visually stunning" |. Each dish is a beautiful example of the Japanese cooking art form, Kaiseki." â "Kirkus Reviews" "It is an art form" |. Full of a collection of carefully formed recipes and photographs of artfully presented dishes." â "The Globalist.com"

A stunning journey in dazzling photos and insightful text through the courses of Japan's most elegant and artistic cuisine. --This text refers to an out of print or unavailable edition of this title.

This book gets my vote for the most beautiful cookbook to come out this year. The photography is amazing and literally takes you on a journey to Japan. The book very well portrays what the Chef and Restaurateur were trying to achieve in design and menu. The dishes served in the Restaurant are Seasonal, and this is reflected throughout the book. At first glance, I was afraid that it was strictly a pictorial but found the coinciding recipes at the back. This was a bit confusing to me but as I read through the book, the layout had such a wonderful unobstructed flow through it. The recipes range from the simple preparation of Dashi to the more complex Yuzu Sansho Cup. This book is definitely not for a beginner, but a well seasoned cook who is looking for challenge and inspiration will definitely find it here.

A lot of kaiseki books only talk about technique and doesn't give me the recipes, but this one does.

Excellent book with a wealth of knowledge. Yoshihiro Murata is truly inspirational. Highly recommend to anyone interested in upping their game in Japanese Cuisine.

Wonderful book, now I need to make up some of the dishes featured.

There is no way anyone outside of Japan will be able to make any of the recipes in this book. Don't even try. Just enjoy the beautiful photos and the charming descriptions of a very exotic cuisine that is inaccessible even to the Japanese!! I rated it high because most people will never get the chance to have a Kaiseki meal so this is the next best thing. Just gorgeous.

I have two sorts of cookbooks in my collection. There are the books that I cook from, in which many pages have food stains, folded-down corners, and bindings that fall open to favorite recipes. I also

have cookbooks that I consider "picture books." Sure, they have recipes, but I look at them primarily for inspiration or entertainment or fantasy ("Yeah, like I'm gonna cook something with two pounds of foie gras!" or "That's over the top, but isn't it beautiful?"). I rarely cook anything from the picture books, but that's okay; I enjoy them nonetheless. Kaiseki is very much in the latter category. If this book isn't nominated for an award on visual merit alone, I shall be appalled. Photographically, it's simply stunning. If you appreciate how beautifully food can be presented... well, it earns its five stars right there. It's also a stunning example of how good Japanese food can be; many of the photos make me yearn to consume them. The cookbook is organized in an unusual manner. The recipes are all in the back of the book, in small type (too small, I think). Most of the book is given over to the delicious photos, menus, and text. The text is largely what you'd expect as a long headnote in a regular cookbook. For example, you get two long paragraphs about the seasonality of fresh bamboo shoots, accompanying a blow-you-away picture of bamboo shoot sushi (it looks like a bird of paradise flower arrangement). These sections are divided into Spring, Summer, Fall, and Winter, reflecting the restaurant's focus on eating whatever is ripe right now. I can't imagine that I'm going to cook anything here, though. The author doesn't try to Americanize anything, or to suggest "if you can't find sea bream, substitute [something else]." It's definitely a Japanese book. Maybe, if you have more Asian markets than I do and you know the cuisine better, you're better able to contemplate the recipes. If so, you'll probably be interested in steamed tilefish with fresh green tea leaves; or abalone in a salt dome; or fresh black soybean skewered on pine needles. But don't worry if your ability to make these recipes is as distant as my own. Kaiseki may spend more time on your coffee table than in your kitchen, and that's okay. This is a gorgeous, gorgeous book, and well worth it for anyone who simply loves to admire food treated well. It would make a superb present for any foodie, too.

This is a beautiful book. It looks at the Kaiseki meal (which comes from the food served during the Chaji, or tea ceremony, and how it has evolved into a seasonal culinary art form. Mr. Murata shows his skill at creating food that evokes the culinary traditions and the seasonal landscape of Japan while transforming this artform into his own unique expression of Kaiseki. It's a beautifully put together book. The recipes are surprisingly easy to follow and offer great results. As a History buff, I would like more background on Kaiseki and its relationship to the tea ceremony as well as the seasonal, traditional foods. Still, this is a great book and a welcome addition to your cookbook collection.

This is a beautifully written book on the Art of Kaiseki. Having visited the restaurant in Kyoto, it was great to see the theory behind all the wonderful food that was served there during my visit. It also gives me the memories of the lovely food.

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