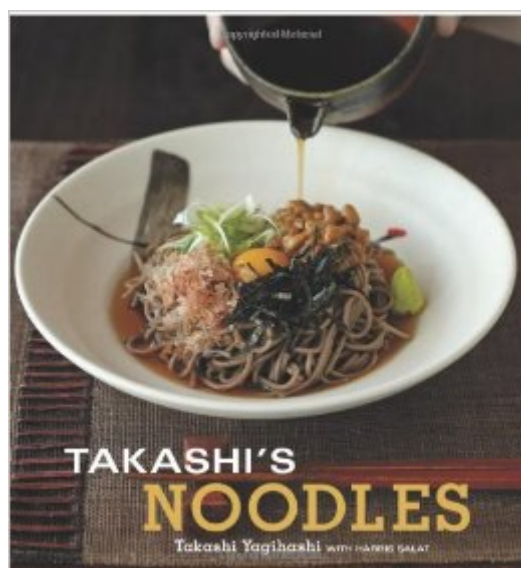


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Takashi's Noodles



Synopsis

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric RipertReviews"Noodle fans with a stocked pantry will find plenty to slurp about."â "Publishers Weekly

Book Information

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Customer Reviews

This wonderful cookbook specializes in Japanese noodles and includes a number of variations for udon, soba, and ramen. It includes detailed descriptions of ingredients and a little bit of background on each style of noodle. Although I haven't made the handmade soba noodles, I have tried the udon recipes and they came out better than most Japanese restaurants. Please do not be put off by the review stating that this is a horrible book because the short ribs are not cooked long enough. The

recipe included in this book is for Japanese style beef short ribs which are a half inch thick cut along the bias, as you would see in shabu-shabu or Korean barbeque recipes, and therefore a minute per side is a reasonable estimate.

Takashi did a great job writing a Japanese noodle cookbook using available ingredients found in the western grocery stores. His recipes are not what I call a fusion style of recipes and he stays true to his background by presenting true Japanese noodle recipes. His Japanese recipes are very solid and traditional recipes with beautiful presentation and photos. Pages 1-94 are Japanese recipes and pages 96-127 delves into other Asian as well as western noodle dishes. The cold noodle dipping sauces are excellent with some innovative ideas such as tomato dipping sauce which I found very interesting. It does go extremely well with chilled somen noodle.

First off, ignore the one star review. The reviewer bought the wrong type of rib cut and is blaming it on the book. You have to get the across the bone Asian style rib cut..not the between the bone American/European style Rib cut. Now..onto the review: This is an excellent book! Takashi (who is a skilled chef in the Chicago area) has put together simple recipes that taste great and can be made in a home kitchen without a monster effort. He also gives you a little background about the noodles and the dishes so you can get a feel on how they are viewed in their native country. There are more than noodle recipes also-he includes recipes for Yakatori, Gyoza/Pot Stickers and many other common Asian Pub/Street food dishes that really fit in with the noodle recipes. Plus, Takashi is not afraid to throw a Professional type recipe at you for a challenge if you so desire: look for the recipe with foam. I am a professional chef and I can appreciate the simplicity and ease of this book. I suggest a large 12+qt pot and a fine strainer or a china cap with cheesecloth to strain the soups as the only real things you need. Also, find where your local well stocked Asian Grocery store is at, as you will need to visit them for a few things that you won't find in a normal grocery store. If you can't find it locally, go online-Asian ingredients can be found online cheaply these days. Just get this book if you are interested in Asian noodle soups/dishes and want a great, simple starting place. Or you don't want to put a full day or three ala Momofuku to make noodle dishes.

I ordered this book back in early fall and by now have made most of the ramen and udon recipes in here. I love this book. Anyone complaining about difficulty making the recipes or preparing elements ahead of time should go back to their instant noodles! The detailed information is probably the most accessible instruction the typical American will receive for making traditional ramen recipes that are

considered highly challenging and prized technique in Japan. I have several friends who I've prepared ramen dishes for and they've said that the recipes I've made were better than the ramen they've had in the city here and in Manhattan. If you want to learn to make an exceptional dish, it takes work. If you understand that from the get go then you'll enjoy this book. PS: most of the packaged items called for in recipes can be found on . As Takashi tells us, it's better to make the dashi from scratch than to use the pre-made powders that are full of MSG.

Nicely written and illustrated book for the Asian hobby chef. The text is easy to understand and you know what your dish is supposed to look like when served. While not always attainable the presentation of the noodles can be your goal. Many Asian cookbooks either require exotic ingredients not readily available or feature presentations only Iron Chef Morimoto could design. Takashi's Noodles provides recipes that the hobby chef can manage, presentations that can be your goal and a nice variety of noodle dishes.

I've had this book for a while, but it took me months to get up the will to try the recipes -- I'm so glad I did. The recipes are far simpler than I initially thought. It's not as daunting to find the right ingredients as I thought it might be, and while some of the recipes seem to have a large number of steps, they are laid out well and very easy to follow. I used to visit Takashi's 'Slurping Turtle' restaurant a couple of times a month, so now that I've moved away from Chicago, I'm thrilled that I can still get my fix! I now make large amounts of the dashi or soup bases to freeze, which means far easier weeknight meals than I would have expected. I love this book. If you're looking for a starting point, my first attempts were with the niku udon, kitsune udon, and miso ramen -- dive into a couple different recipes, and you won't be disappointed.

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