

Embark on a Culinary Adventure with Oishinbo Izakaya Pub Food Vol La Carte



Oishinbo: Izakaya--Pub Food, Vol. 7: A la Carte

by Tetsu Kariya

★★★★☆ 4.7 out of 5

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Unveiling the Secrets of Japanese Izakaya Cuisine



Step into the lively ambiance of a Japanese izakaya pub, where the air crackles with friendly chatter and the tantalizing aromas of freshly prepared dishes fill the room. Izakaya pubs are an integral part of Japanese culture, offering a cozy and convivial setting to socialize with friends and colleagues while savoring an array of delectable small plates.

Oishinbo Izakaya Pub Food Vol La Carte is your ultimate guide to this culinary paradise, providing an in-depth exploration of the flavors, techniques, and history behind authentic izakaya dishes. With over 100 meticulously curated recipes, this comprehensive volume will empower you to recreate the magic of izakaya cuisine in your own home.

A Culinary Journey Through Japan

DASHI SOUP NOODLES AND RICE

the word dashi means dashi and is the base of many of our dishes. our dashi made from fish body and bonito contains lots of umami flavor

 <p>NABEYAKI UDON udon noodle in fish broth cooked with nabe pot, topped with egg, fried tofu cooked in dashi, shitake mushroom, shrimp tempura, green onion, chicken meatball, egg, chicken thigh, and shimo mushroom. \$15</p>	 <p>NON-SOUP DANDAN NOODLE no soup dandan noodle topped with spicy sesame pork, cucumber, dried seaweed, and poached egg. \$11</p>	 <p>BUKKAKE UDON cold udon noodle served in bonito broth, topped with Japanese poached egg (free-range) \$2.50 add tempura: shrimp (2pc): \$4 softshell crab (1pc): \$3 shitake(2pc): \$3 eggplant(4pc): \$3 chicken(2pc): \$4</p>	 <p>SHIO RAMEN soft flavored pork and vegetable broth ramen, topped with chashu (sliced pork belly), flavored soft-boiled egg, bamboo shoot, bean sprout, dried seaweed, drip of truffle oil. \$12 *may require long time</p>
 <p>CRAB OJIZA warm dish of rice and egg boiled inside our dashi soup, topped with snow crab, gyoza-omni, dried seaweed, and bonito, served with side of ponzu sauce. \$12</p>	 <p>KITSUNE UDON hot udon noodle served in bonito broth, topped with kitsune (fried tofu marinated in soy sauce flavor) \$8.50 add tempura: shrimp (2pc): \$4 softshell crab (1pc): \$3 shitake(2pc): \$3 eggplant(4pc): \$3 chicken(2pc): \$4</p>	 <p>OYAKO DON jidori (free-range) chicken, egg, onion cooked in dashi broth over rice bowl. \$13</p>	 <p>KATSU DON Tonkatsu (fried breaded pork), egg, onion cooked in dashi broth over rice bowl. \$15</p>
 <p>SEAFOOD BOWLS small rice bowl topped with your choice of fresh seafood: salmon and ikura: \$15 spicy Tuna + Tuna: \$12 *add raw AD wagyu \$8</p>	 <p>KAMAMESHI rice cooked inside a kama (iron pot) with dashi broth topped with your choice of: CHICKEN - \$14 EEL - \$18 SALMON AND IKURA - \$17 *requires at least 30 min</p>	 <p>CHAZUKE rice in dashi broth, the classic way to finish an izakaya experience! SALMON - \$8.50 MENTALIXO - \$7.50 LIME - \$5.50</p>	 <p>TAMAGO KARE GOHAN small rice bowl topped with poached egg, white truffle salt, negima, and ikura mix (it with smoked soy sauce) \$11 Ikura -> add urchin +\$2 add raw AD wagyu \$8</p>
 <p>YAKIUDON (VEGETARIAN AVAILABLE) stir-fried udon noodle, pork, carrot, cabbage, and onion topped with bonito and pickled ginger. \$9.50</p>	 <p>MENTAIKYO BUTTER UDON udon tossed in spicy cod roe and butter, topped with dried seaweed and thistle leaf. \$9.50</p>	 <p>4x ONIGIRI (2PC) rice ball with a choice of sake (grilled salmon), mentaiko (spicy cod roe), takana (mustard green), and lime (pickled plum). \$5.50</p>	 <p>SOBORO DON seasoned ground chicken over rice topped with sprouts, egg, and pickled ginger. \$8.50 *add poached egg +\$2</p>
<p>RICE \$2 WASO SOUP \$3 MISO SOUP W/GLAM \$5.50</p>			

Oishinbo Izakaya Pub Food Vol La Carte takes you on a culinary journey through the diverse regions of Japan, showcasing the unique flavors and culinary traditions that make izakaya cuisine so captivating. From the succulent grilled skewers of yakitori to the delicate tempura and the hearty stews of oden, this book covers the entire spectrum of izakaya offerings.

Each recipe is carefully explained with step-by-step instructions and vibrant photography, ensuring that both novice and experienced cooks can effortlessly recreate these culinary masterpieces. Whether you're seeking to impress your dinner guests or simply indulge in the comforting flavors of Japan, this guide will become your indispensable companion.

Discover the Art of Sushi and Sashimi



No discussion of Japanese cuisine is complete without exploring the art of sushi and sashimi. Oishinbo Izakaya Pub Food Vol La Carte dedicates an entire section to these culinary icons, providing expert guidance on selecting the freshest ingredients, preparing the perfect rice, and showcasing a variety of classic and contemporary sushi and sashimi variations.

With this book as your guide, you'll gain the skills and knowledge to create exquisite sushi and sashimi platters that will delight your family and friends. From the elegant simplicity of nigiri sushi to the vibrant colors and textures of maki rolls, you'll unlock the secrets behind Japan's most beloved culinary traditions.

The Perfect Companion for Izakaya Enthusiasts



Whether you're a seasoned izakaya aficionado or a curious newcomer, Oishinbo Izakaya Pub Food Vol La Carte is the ultimate companion for exploring this vibrant culinary landscape. Its comprehensive recipes, engaging stories, and stunning photography will transport you to the heart of Japan, where you'll discover the true essence of izakaya cuisine.

With this book in hand, you'll become a confident and knowledgeable izakaya enthusiast, ready to impress your friends and family with your culinary prowess. Free Download your copy today and embark on a culinary adventure that will leave your taste buds craving for more.

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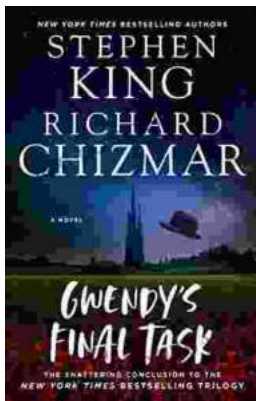
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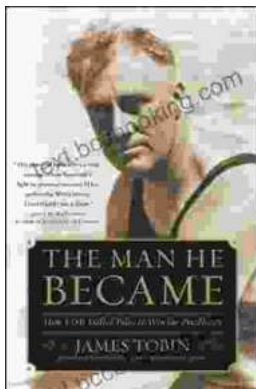
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