Smiling Sushi Roll

Takayo Kiyota
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#2097568 in Books Kiyota Takayo 2016-03-22 2016-03-22Original language:EnglishPDF # 1 5.50 x .30 x 8.00l, .0 #File Name: 080484667796 pagesSmiling Sushi Roll | File size: 57.Mb

Takayo Kiyota : Smiling Sushi Roll before purchasing it in order to gage whether or not it would be worth my time, and all praised Smiling Sushi Roll:

1 of 1 people found the following review helpful. Love this book!By KirstenWhat an adorable, cute book! I saw it in a store at a very marked-up price, so I looked on and there it was! I love the beautiful art and the inspiring messages, and the how-to instructions are very easy to follow. I can't wait to try!0 of 0 people found the following review helpful. I've bought this book since I love cooking Japanese foodBy CustomerI've bought this book since I love cooking Japanese food, and I always try to give better looks on my food. But this book shows someone can create such artistic sushi, not just cooked food with fancy look. I have tried to do it, and saw other people tried, but it's not an easy job. Well, I simply enjoy looking at pictures and reading comments on each rolls. Very cool!!!

With Smiling Sushi Roll lunch can resemble great works of art, like Munch's "The Scream," and Rodin's "The Thinker."In this unique and humorous sushi book, illustrator and maki artist Tama-chan (Takayo Kiyota) shows how basic ingredients like rice, seaweed, pickles, and cucumber can be used like paint and ink to create maki that is so fun to look at, you almost won't want to eat it. Mostly art book, part cookbook, Smiling Sushi Roll includes a few of the basics of using condiments, herbs and spices to colorize rice as well as of preparing a sushi roll for some artistic strokes. Tama-chan's rolls feature original whimsical cartoons of Japanese culture and social commentary, as well as interpretations of famous works. Some of the cartoons even change with each slice of the roll to form a running narrative. The result is a funny, joyous celebration of food preparation and presentation, and a whole new definition of "culinary art."

"a collection of pictures of Tama-chan's incredible sushi roll creationsSmiling Sushi Roll is a fun book, and it would make a great gift for someone who is into Japanese food and design and who likes things that are a little bit unusual and quirky." Haikugirl's Japan blogAbout the AuthorBorn in Shinjuku, Tokyo "Tama-chan"Takayo Kiyota graduated from Setsu Mode Seminar and worked as an illustrator on various ads and magazines. In 2005 she began designing

maki-sushi, and created her "Smiling Sushi Roll" method of making maki rolls that are fun works of art. Her workshops focus on educating people not only about the maki they cook and eat, but on finding joy in the making of them.