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OISHINBO GN VOL 04 FISH SUSHI & SASHIMI (C: 1-0-0) (Oishinbo: a la Carte) Paperback – 6 Aug 2009. by Tetsu Kariya (Author) › Visit Amazon's Tetsu Kariya Page. search results for this author. Tetsu Kariya (Author) 4.6 out of 5 stars 18 ratings. Book 4 of 7 in the Oishinbo Series. See all ...

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As is often the case in the Oishinbo, A la Carte stories that I have so far read, Fish, Sushi & Sashimi emphasizes the importance of locally sourced and sustainable foods, which is particularly true of fish. One of the highlights of Oishinbo, A la Carte is Hanasaki's artwork. The people tend to be stylized but the food is always realistically drawn. The catching and cleaning of the fish, the steps in the various dishes' preparations, and the skilled knife-work employed are all important to ...

Oishinbo à la Carte: Fish, Sushi & Sashimi by Tetsu Kariya ...

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In this volume of Oishinbo the subject of dispute is fish, starting with the question of whether mackerel can ever be truly good sashimi. Later, things come to a head during the "Salmon Match," which pits father against son in an epic contest to develop the best dish before a panel of judges. Will Yamaoka finally defeat Kaibara?

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Oishinbo: à la Carte, Vol. 4: Fish, Sushi and Sashimi ...

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I expected Oishinbo a la Carte 4: Fish, Sushi & Sashimi by Tetsu Kariya and Akira Hanasaki to cover the cuisine most identified with Japan in the Western world: sushi. The subjects of previous books, Sake and Ramen , are familiar to many readers, but they ' re more likely to have experienced authentic Japanese seafood than noodles or alcohol.

Oishinbo a la Carte 4: Fish, Sushi & Sashimi – Comics ...

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