



Tokyo Cult Recipes

Maori Murota

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With more than 100 recipes from the gastronomic megacity, Tokyo Cult Recipes demystifies Japanese food to make it simple for everyone to enjoy. Maori Murota, a Japanese cook who was born and bred in Tokyo, is passionate about the Japanese cooking she learned from her mother, and wants to share the dishes eaten in homes and local restaurants across the city. From the cult classics of sushi and miso to the perfect rice, gyoza, ramen, donburi, bento, tonkatsu, and mochi, Tokyo Cult Recipes will transport you to the heart of the city and its food culture.

Following on from the best-selling New York Cult Recipes and Venice Cult Recipes, Tokyo Cult Recipes is another beautifully illustrated recipe book and travel guide in one, with bespoke photography of Tokyo food markets, street scenes, kitchens and food producers.

About the author

Maori Murota grew up in Tokyo and is a freelance Japanese cook now based in France, specialising in Japanese family cooking. Maori has worked as a chef at Parisian restaurants D\o and Bento at La Conserverie. She is now an event caterer and private chef, giving classes in Japanese home cooking.

Tokyo Cult Recipes Details

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From Reader Review Tokyo Cult Recipes for online ebook

Kris says

Wow, this book is gorgeous!

I'm super impressed with the lovely but simple layout, easy-looking recipes and fun cultural photos thrown in every now and again. I can't wait to stock up my pantry with some basic ingredients and start cooking my way through this book! The only concern is trying to find some of the ingredients listed so easy access to an Asian supermarket is pretty much a necessity for some of the items listed.

Definitely recommended for anyone who wants a simple Japanese cookbook that shows far more than just sushi or noodles shown from a Tokyo perspective. Comfort food here I come!

Mehsi says

Prachtig boek met mooie fotos en ook leuke recepten en informatie over Japan en eten. Zeker een aanrader!

Chris Williams says

Fantastic cookbook with a great mix of traditional and modern recipes, and a really useful appendix of ingredients and breakdowns of iconic foods and quintessential Japanese foodstuffs. If you like Japanese food this is well worth it.

Rochelle Benoit says

Can't wait to try out all of the delicious recipes.

Matthew Woodcock says

Great book with pretty easy recipes. The pictures and instructions were amazing. I am excited to try more and more of these recipes.

Stephen Simpson says

I really don't see what's "cult" about any of this - these are pretty standard Japanese dishes, and certainly not exclusive to Tokyo.

The recipes are okay-to-good, as are the photos. None of the recipes are rare or in any way special, but I suppose this is a more convenient collection for those who want a relatively thorough overview of major Japanese dishes.

???? says

Made the Strawberry Shortcake (Anime Cake) - <https://www.instagram.com/p/-H-YUobjbS...> - came out rather nicely. Everyone enjoyed it.

Good general view of the simplicity of Japanese cuisine. Good solid techniques, recipes and great looking book!

Elizabeth Judd Taylor says

A very pretty cookbook--I love the cheerful bright cover!--with lots of tasty looking recipes which I am looking forward to trying!

Maud says

Finally found a good Japanese cookbook that is about more than just sushi and noodles. The book itself is gorgeous, drawings and pictures are included on almost every page. The recipes are easy and clear and I can't wait to try some of them out myself. Highly recommending if you want a more traditional cookbook that is also easy to follow if you are not from Japan.

Thomas says

This recipe book is a collection of authentic, simple and easy to follow Japanese dishes, organised by meal type. Each recipe comes with a beautiful photo of well presented food, with additional helpful drawings, shop/restaurant photos and explanation around Japanese food culture that provides some context to people new to Japanese cooking.

Personally I will be trying some recipes from this book, especially if I don't want to invest too much time in cooking, but I may use this more as a reference for what Japanese recipes I could cook before finding more complex versions elsewhere. Additionally, providing a regional context for each of the dishes would have been interesting if included.

Teresa says

Qué bien me lo voy a pasar...

Joséphine says

This book offers a great variety of simple and easy-to-follow recipes for authentic Japanese dishes, including deserts. I'm a lover of Japan's tasty, varied and often times healthy cuisine. However, there are no authentic Japanese restaurants around where I live and I most likely won't be travelling to Japan any time soon, so if I want to enjoy Japanese cuisine, the only option I have is to arm myself with my cooking utensils as well as any Japanese groceries I'm able to get my hands on and try my best to recreate the dishes myself. Having been somewhat disappointed with the Japanese cookbooks I've previously used, finding "Tokyo Cult Recipes" was an extremely pleasant surprise.

Among the many well-known classics such as Curry Udon, Yakisoba, Ramen, Tonkatsu and Gyoza, I also discovered a couple of dishes I hadn't heard of before. You will also find some quick and simple recipes for your bento box. The book itself comes with a stylish design and is beautifully illustrated, featuring stunning shots from Tokyo such as its famous Tsukiji Market as well as some interesting additional information on Japanese cuisine. All of the recipes I've tried so far came out nicely. Highly recommend.

Felicia says

Uncomplicated recipes and background on ingredients. Some of the ingredients may be hard to source like yukari; acceptable substitutions would be great. I look forward to making many of the meals described starting with the fried lamb and cilantro gyoza.
