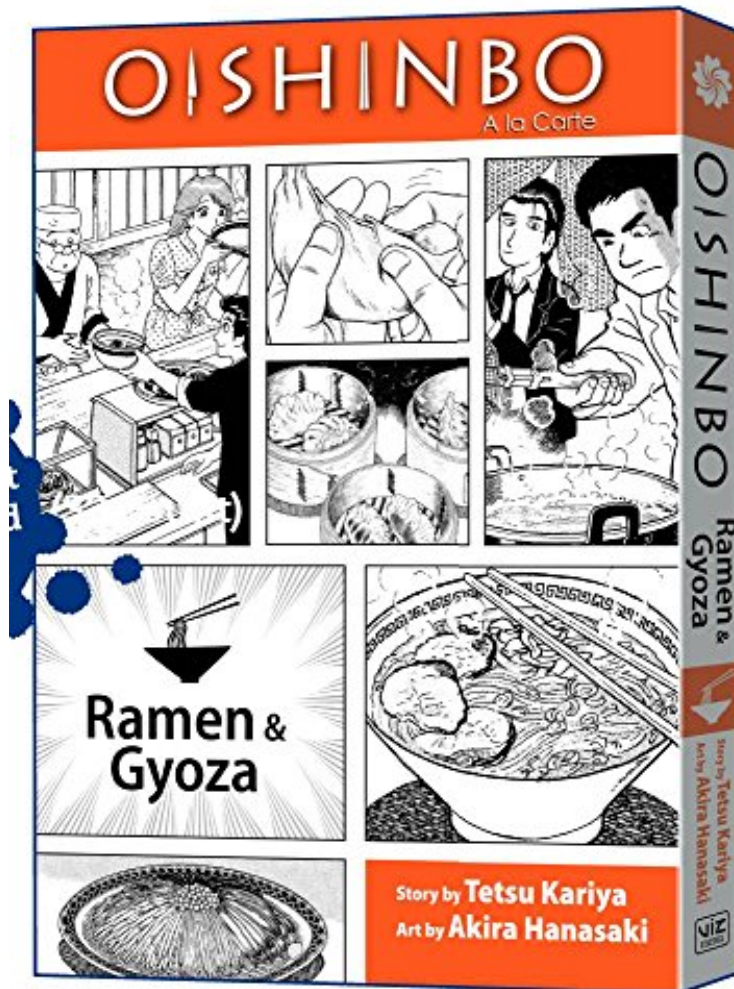


Oishinbo: la Carte, Vol. 3: Ramen and Gyoza

Tetsu Kariya

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#448968 in Books Tetsu Kariya 2009-05-19 2009-05-19 Original language: English PDF # 1 5.75 x .80 x 8.25l, .80 #File Name: 1421521415272 pages Oishinbo Ramen and Gyoza A la Carte | File size: 70.Mb

Tetsu Kariya : Oishinbo: la Carte, Vol. 3: Ramen and Gyoza before purchasing it in order to gage whether or not it would be worth my time, and all praised Oishinbo: la Carte, Vol. 3: Ramen and Gyoza:

1 of 1 people found the following review helpful. Noodles and Appetizers By J. Loo This series of books was ery interesting for me. I wish that they were numbered so that i could have read them in order. This volume covers several different kinds of foods served with noodles or in wrappers, how they were developed and what could be done to change them up a bit. Just because it has noodles and broth, it doesn't mean it's ramen, and the variety of ingredients in Gyoza can be surprising. These books also have an engaging story that goes along with it, giving some meaning behind all the restaurant visits. This is not just a restaurant review or foodie guide. This series actually follows peoples lives, how good food can alter how you think about things, and how different preparations of the same type of food

can change what you think is considered good food. I would have given this series 5 stars but for not being able to tell what order to read them in. You do not need to read the entire series of books if you are only interested in a certain title. Each volume has a small intro section to introduce the characters and let you know what is going on. 0 of 0 people found the following review helpful. This is an amazing series. All of the volumes in this series ...By PentoxThis is an amazing series. All of the volumes in this series are collections, so the timeline will jump around a bit, but they're centered around the food theme for each one. This is Ramen and Gyoza for example so it's about Ramen and Gyoza. The times in the series they talk about it are not contiguous, so that's the reason for the time skips. But at the same time it makes these a bit individually readable since you're not looking at a continuous storyline. 2 of 2 people found the following review helpful. An insidious way to understandBy Robert M. SchnickI started reading the first book. Accurate. Entertaining. Typical Japanese style anime.By the second chapter I wanted to give this to my pseudo sophisticate "associates"! This series is a great guide to understanding different foods, how and why the food should taste and the difference between preparation and presentation for a Japanese perspective. Fun read, a learning experience reading right to left; back to front from western practice. The illustrations are good, the culinary information is PRICELESS. And it's so accessible. I really appreciate a book that is great on so many levels, educational, entertaining and thoroughly fun!!

R to L (Japanese Style)As part of the celebrations for its 100th anniversary, the publishers of the Tozai News have decided to commission the creation of the "Ultimate Menu," a model meal embodying the pinnacle of Japanese cuisine. This all-important task has been entrusted to journalist Shiro Yamaoka, an inveterate cynic who possesses no initiative, but does have an incredibly refined palate and an encyclopedic knowledge of food. Each volume of Oishinbo follows Yamaoka and his colleagues through another adventure on their quest for the Ultimate Menu. Now, the best stories from the hundred-plus volume series have been selected and compiled into A la Carte editions, arranged by subject. Noodles are an integral part of world cuisine, from East (pad thai) to West (lasagna), refined (lobster fettuccine) to humble (mac n cheese). But few noodle dishes evoke as much passion, ignite as much debate, or inspire such loyal devotees as ramen does in Japan. At first it seems like a simple thing: a bowl of noodles in broth with toppings. But as Yamaoka discovers in this volume, sometimes the simplest things are the best and the hardest to perfect. Starting from scratch, with the flour to make the noodles and the meat to make the broth, he embarks a mission to find The Soul of Ramen.

About the AuthorManga writer and essayist extraordinaire Tetsu Kariya graduated from prestigious Tokyo University. Kariya was employed with a major advertising agency before making his debut as a manga writer in 1974 when he teamed up with legendary manga artist Ryoichi Ikegami to create Otoko Gumi (Male Gang). The worlds of food and manga were forever changed in 1983 when Kariya, together with artist Akira Hanasaki, created the immensely popular and critically acclaimed Oishinbo.