

THE JAPANESE CULINARY ACADEMY'S COMPLETE *in 9 Volumes* JAPANESE CUISINE



A richly illustrated 9-book series dedicated to revealing every aspect of the fine art of traditional Japanese cuisine in glorious detail.

"BY CHEFS FOR CHEFS"

Editorial Supervision

The Japanese Culinary Academy was founded in 2004 under the guidance of 3* Michelin chef MURATA Yoshihiro of restaurant *Kikunoi* fame in Kyoto to support the advancement and spread of Japanese cuisine. JCA is engaged in educational, cultural and technical research as well as in dissemination of the results of its research for people living not only in Japan but other parts of the world. Aimed at contributing to the promotion of understanding of Japanese cuisine and the enhancement of its appeal, the JCA utilises the experience and dedication of many of Japan's finest chefs in promoting the development of food culture, training professionals, supporting nutritional education for upcoming generations, and establishing exchange programmes for chefs around the world. Its publishing arm is *Shuhari Initiative*, founded in 2015 in Ginza, Tokyo.

Each volume in the series is a £50 hardcover, full-colour, with jacket.

There is no doubt that interest in Japanese food has really burgeoned in Europe in recent times. Perhaps the health benefits were an important catalyst in the growth of its popularity, but large numbers of people now appreciate Japanese food for its intrinsic good flavours and textures born of its sensitivity to season, freshness and presentation. The last 20 years have seen a lot of Japanese cookbooks appear from local publishers across Europe, with a noticeable accent on ease of preparation and a contemporary fusion style, interacting with local tastes and ingredients. Yet at the same time professional chefs have become increasingly influenced by Japanese cuisine. It is conspicuous how frequently the TV chefs have been referring to it in their shows. The words 'dashi' and 'umami' have even entered the English language! This has contributed to an increasing demand for a reference source on more 'pure' Japanese cuisine.

This epic project from the Japanese Culinary Academy and its publishing arm Shuhari Initiative is very exciting precisely because it fulfils this need for a definitive publication on traditional Japanese cuisine that will empower both the professional chef and the skilled amateur to master the art. The fact that **The Japanese Culinary Academy's Complete Japanese Cuisine** is a project that is ongoing over nine volumes and is conceived, designed and written by teams of Japan's foremost chefs and culinary experts makes it very special and completely unprecedented in its scope. Furthermore, the sheer beauty of the layout / design and the quality of the photography, writing and book production combine to create a series that will be the standard work on Japanese cuisine for many, many years to come. The first book **Introduction to Japanese Cuisine** came out in Autumn 2015, offering the cultural understanding essential to mastery of the art.

Published in April 2017, the second book **Flavor and Seasoning - Dashi, Umami and Fermented Foods** contains absolutely everything that the chef or serious cook needs to both appreciate and apply the deeply satisfying yet delicate Japanese approach to flavouring dishes. Further, the photography and production quality is superb. The third title was published in August 2017 **Mukoita I: Cutting Techniques - Fish** imparts detailed knowledge on the knife skills needed to prepare fish to Japanese standard, using well over a thousand colour photographs. The fourth book (August 2018) is **Mukoita II: Cutting Techniques - Seafood, Poultry, Vegetables**. It presents the same, but for all the other key ingredients in traditional Japanese cuisine - with a similar number of photographs. It also teaches the intricacies of decorative carving with vegetables.

Anyone with a serious desire to understand the art that is Japanese cuisine will relish the opportunity this series offers. It is without rival.

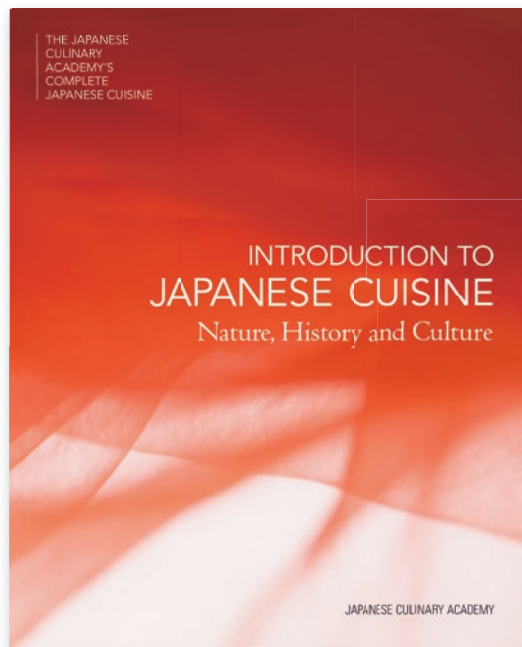


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Agents for Shuhari Initiative in the U.K., Europe, Africa, the Middle East and South and Southeast Asia.

4 volumes are currently published: the rest scheduled for 2019~2023



INTRODUCTION TO JAPANESE CUISINE

Nature, History and Culture

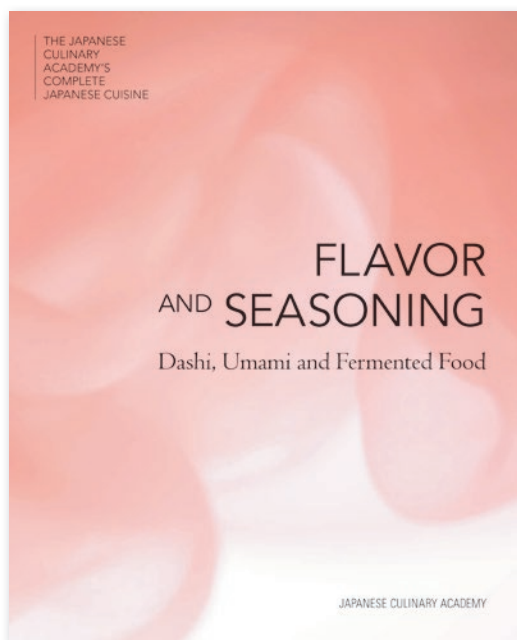
True Japanese cuisine cannot be understood –let alone mastered– without an understanding of the culture from which it evolved. This first volume in the series is therefore dedicated in its entirety to cultivating an appreciation and empathy that will create the essential foundation upon which the chef's skills introduced in subsequent volumes can be built.

English edition: 978-4-908325-00-7

Italian edition: 978-4-908325-01-4

Japanese edition: 978-4-908325-02-1

288 x 218 mm; 216 pages; all in full colour: 210 colour photographs, 5 paintings / drawings; back-matter includes dashi and basic recipes, 62 recipes, glossary, index, conversion tables



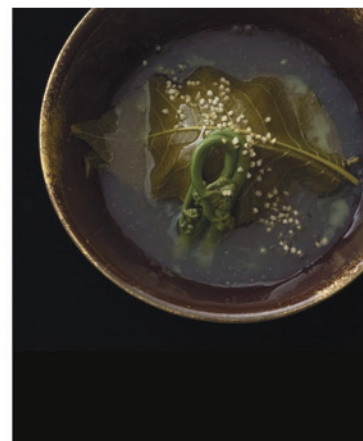
FLAVOR AND SEASONING

Dashi, Umami and Fermented Food

Japanese cuisine is built around flavours and seasonings derived from umami-rich natural ingredients such as miso, dried fish, varieties of seaweed, shiitake mushrooms and many others. Clearly this is a crucial next step to mastering and understanding Japanese cuisine for any chef. This richly illustrated book offers insight, demonstration, instruction and ultimately familiarity with the essence of Japanese food taste and harmony. The book contains recipes for classic dishes which derive from each of the different types of seasoning and flavouring methods introduced.

English edition: 978-4-908325-04-5 / Japanese edition: Spring 2018

288 x 218 mm; 184 pages; all in full colour: 300 colour photographs, 10 paintings / drawings; back-matter includes basic recipes, glossary, index, conversion tables





MUKOITA I

Cutting Techniques

• Fish •



English edition: 978-4-908325-06-9; Japanese edition: 978-4-908325-07-6

288 x 218 mm; 256 pages; all in full colour: over 1,000 colour photographs, includes recipes, 62 recipes, glossary, index, conversion tables

"The sharpness of the knife is an important determining factor in the flavour of sashimi. The cleanness of the cut makes for fine differences in sensation that can be appreciated on the palate."

The preparation and serving of fish in the raw—sashimi and (most) sushi—are defining features of Japanese cuisine. Sashimi is essentially a very simple cuisine, but cutting skills of great virtuosity are required to prepare fish for sashimi at its best. In a traditional Japanese restaurant, the work of preparing sashimi is described with the term *mukoita*. The *mukoita* chef is steeped in knowledge of the flavour, aroma, and texture distinctive of each kind of fish and trained to know how to enhance the umami of the flesh while preserving its freshness. This book presents widely used cutting techniques for fish in Japanese cuisine, centring on those practised by the *mukoita* chef, with detailed photographs of the processes. It provides a systematic guide to the preparation of sashimi dishes, from the spiking of freshly caught fish, to filleting or otherwise dividing the fish into its parts, and slicing fillets.



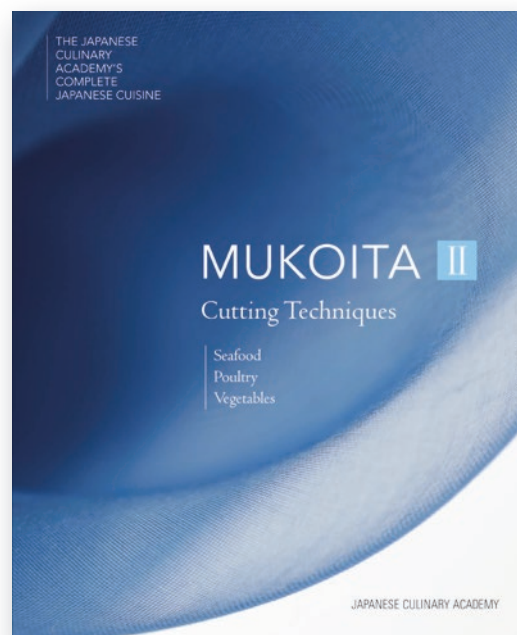
MUKOITA II: Cutting Techniques

Seafood • Poultry • Vegetables

This is the fourth book in the series and the second of two dedicated to mastery of the crucial art of cutting techniques. While the first book (above) looks mainly at fish; this one begins with some remaining fish types, then moves on to eels, lobster, crab, and prawn. The next section is devoted to poultry and finally on to vegetables – the latter section incorporates all the intricate decorative skills Japanese cuisine excels in.

Knife skills are an integral and much-admired part of the armoury of Japanese chefs. Both MUKOITA books are intended to help others to also master this art. Anyone who aspires to create authentic Japanese food at the highest level will only succeed if time is taken to absorb and master all the techniques presented in these books. The systematic and highly illustrated approach taken will prove invaluable to that end.

English edition: 978-4-908325-09-0
Japanese edition: 978-4-908325-10-6



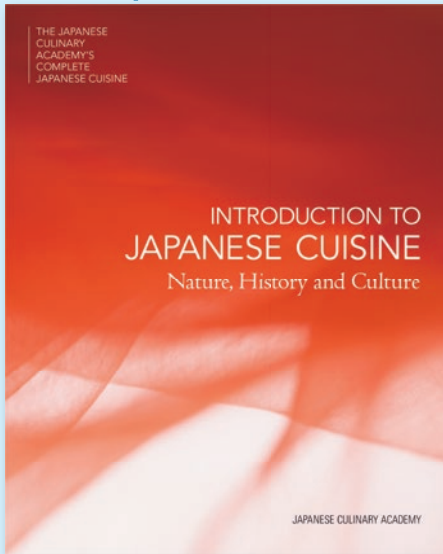
288 x 218 mm;
256 pages; all in full
colour: 1,116 colour photographs,
includes basic knife skills & care; fish, shellfish,
crustaceans, poultry, vegetables; glossary, index;
conversion tables (from metric)



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 9-Volume Series



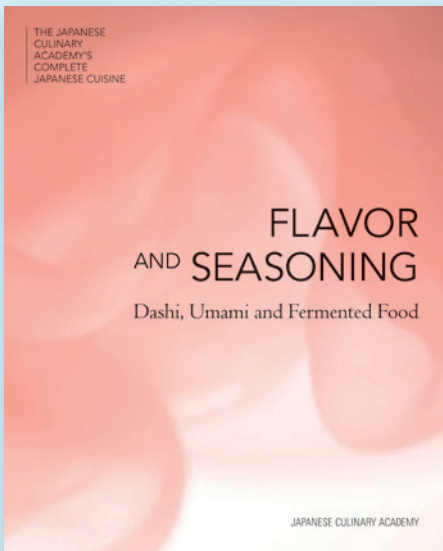
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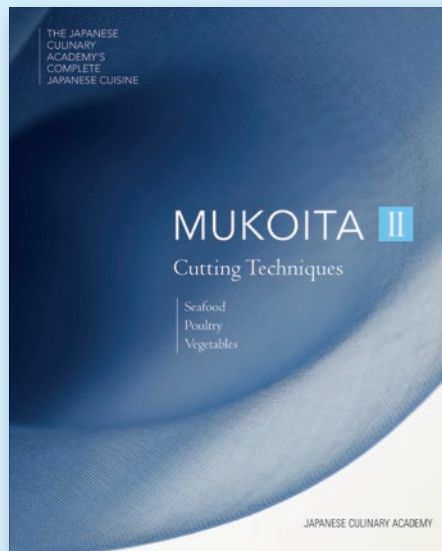
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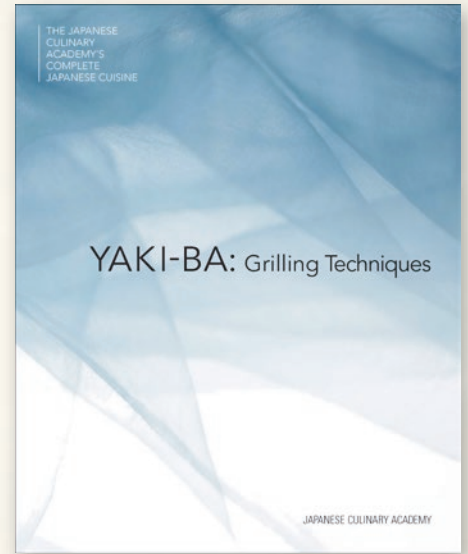


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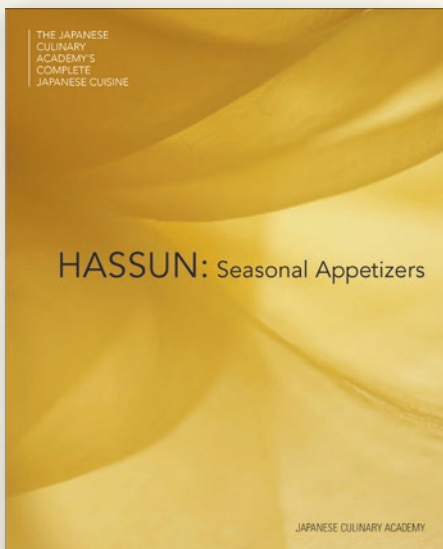
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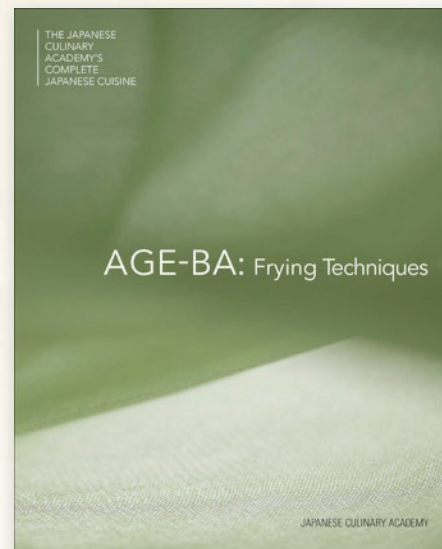
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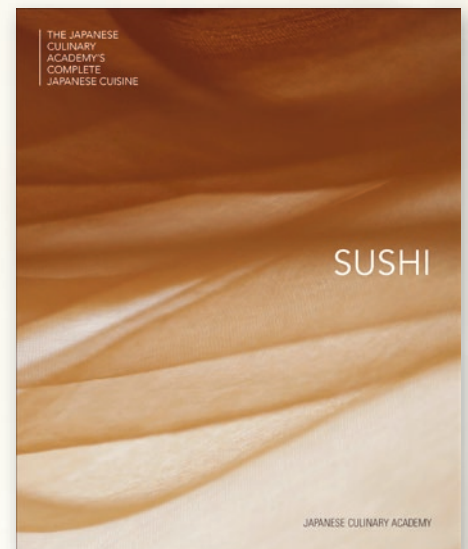
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Autumn/Winter 2021-22



Autumn/Winter 2022-23



Autumn 2023

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