



The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables

Tadashi Ono , Harris Salat

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American grilling, Japanese flavors: That's the irresistible idea behind *The Japanese Grill*. In this bold cookbook, chef Tadashi Ono and writer Harris Salat, avid grillers both, share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso.

Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, *The Japanese Grill* will have you grilling amazing steaks, pork chops, salmon, tomatoes, and whole chicken, as well as traditional favorites like yakitori, yaki onigiri, and whole salt-packed fish. Whether you use charcoal or gas, or are a grilling novice or disciple, you will love dishes like Skirt Steak with Red Miso, Garlic–Soy Sauce Porterhouse, Crispy Chicken Wings, Yuzu Kosho Scallops, and Soy Sauce-and-Lemon Grilled Eggplant. Ono and Salat include menu suggestions for sophisticated entertaining in addition to quick-grilling choices for healthy weekday meals, plus a slew of delectable sides that pair well with anything off the fire.

Grilling has been a centerpiece of Japanese cooking for centuries, and when you taste the incredible dishes in *The Japanese Grill*—both contemporary and authentic—you'll become a believer, too.

The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables Details

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From Reader Review The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables for online ebook

Ken Hilton says

Must have in your cookbook library.

Yuki Shimmyo says

Signed copy!

Chris says

One word. Yakitori. This book is worth it for the Yakitori. Everything else is window dressing. The sumptuous grilled meats. The exquisitely prepared seafood. The unthought-about yaki onigiri (which really are amazing). All of these are just place holders for yakitori. This book is an indispensable resource for anyone cooking authentic Japanese food at home in the US. The ingredients are not hard to find, and the results are delicious. Seriously why are you not making yakitori right now ?(????) ?

Eileen says

What a great combination, Japanese taste and grilling. In Louisiana the grilling season is almost all year and I get tired of slapping the same things over and over on the grill. I got this book because I love Japanese food and grilling and it does not disappoint.

Really, a cookbook is either good with inventive recipes or just plain boring. This book is good, with lots of photos and taste combinations I can't wait to try. I liked the book so much on reading I got a copy for my daughter and husband who also both love Japanese food and grilling.

Jacabaeus says

The rib recipe is worth the price of admission.

Thomas says

Excellent recipes and a few interesting facts about the history of Japanese cooking, and some essential ingredients. The book certainly makes you itch for the next barbecue season.

Dm says

Overall: Great, detailed recipes, scrumptious pictures and a lot of "how am I supposed to get these things" (I'm sure) for people who don't live near an Asian market place. There were some substitutions (like sherry vinegar for rice wine vinegar) but not that many. Worth the look.
