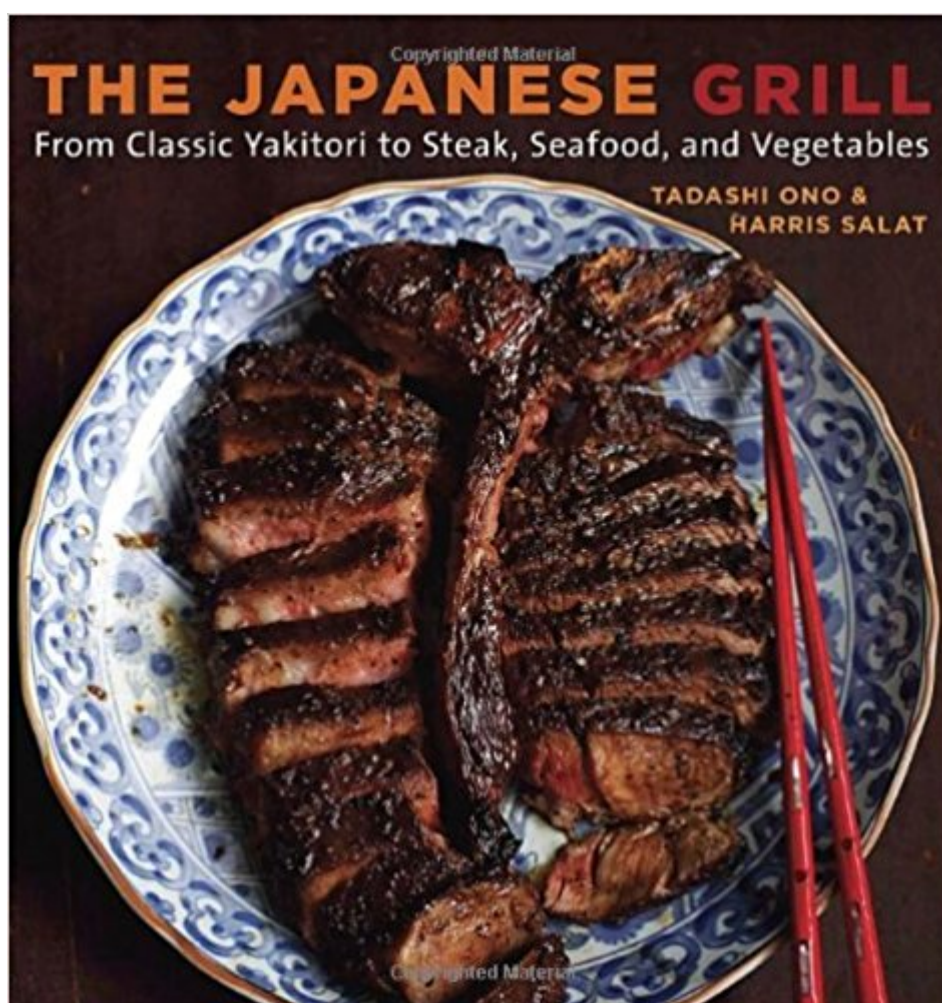


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The Japanese Grill: From Classic Yakitori To Steak, Seafood, And Vegetables



Synopsis

American grilling, Japanese flavors. In this bold cookbook, chef Tadashi Ono of Matsuri and writer Harris Salat 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.

Book Information

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Customer Reviews

"It will blow the lid off your grill."—Seattle Weekly's Voracious Blog, *Cooking the Books*, 6/1/11 "What makes this book a wonderful resource is the authors' conviction that by applying traditional Japanese flavors to untraditional Japanese ingredients, home cooks will end up with something unexpected and delicious. . . . With *The Japanese Grill*, the authors have woven the

seemingly disparate cultures and grilling styles to create a cookbook that respects and enriches both." [The Epi-Log, Epicurious.com, 5/20/11](#) "The Japanese Grill takes grilling to a new, unexpected level, mixing infinitely familiar grilled fare with a bit of the exotic." [Devour Recipe & Food Blog, Cooking Channel, 5/12/11](#) "The land of the rising sun shares its border with barbecue country in this simple and salty collection." [Publishers Weekly, 3/7/11](#) "From the simple (foil-baked green beans) to the sublime (chashu pork), this book boasts some of the most fabulous grilling recipes ever assembled in one volume. If you consider yourself to be a grill aficionado, you must—and I mean must—own it. Your grill library won't be complete without it." [James Oseland, editor in chief of Saveur and author of Cradle of Flavor](#) "A stunning book about one of my favorite grill cultures. You can see how the Japanese have elevated live-fire cooking to the level of art." [Steven Raichlen, author of Planet Barbecue and host of Primal Grill on PBS](#) "Demystifying the seemingly inapproachable is something that Ono and Salat believe in as much as I do. With The Japanese Grill they have taken on a genre of cooking that every home cook wants to become intimate with but thinks they can't execute. This book should get a serious workout on kitchen counters around the country. I love it!" [Andrew Zimmern, host of The Travel Channel's Bizarre Foods with Andrew Zimmern and author of The Bizarre Truth](#)

TADASHI ONO is executive chef at Matsuri in New York City. He has been featured in The New York Times, Gourmet, and Food & Wine. Visit www.matsurinyc.com HARRIS SALAT's stories about food and culture have appeared in The New York Times, Saveur, and Gourmet, and he writes the blog, The Japanese Food Report (www.japanesefoodreport.com). He is the author, with Takashi Yagihashi, of Takashi's Noodles. Together, Ono and Salat are the authors of Japanese Hot Pots. Visit The Japanese Grill online: www.thejapanesegrill.com.

Again, another book from Ono/Salat that I love. Their soul cooking book covers everything good that you find everywhere, but this cookbook focuses on grill cooking which is awesome. I love the subtle flavors of chicken grilled with just salt, and this book goes through all the different types of chicken skewers you'd get at a yakitori restaurant (which literally means grilled bird). But in it, also has grilled beef, and grilled veggies that you also find in popular Japanese restaurants and izakaya (Japanese pubs). Also a very popular thing amongst Japanese is the grilled rice ball, which they go over the 2 popular styles of shoyu and miso. Overall, a great way to impress your friends and have some

delicious yakitori at home as this book shows you how to cut the chicken as well as season them and setting up the grill correctly using binchotan (japanese charcoal from real hardwood). A must for any Japanese food enthusiast. One thing though, which is surprisingly absent is grilled awabi (abalone), which is very popular at Japanese Onsen Inn's throughout Japan. There are fish and clam, shrimp and lobster, scallop recipes but I was surprised that it didn't have awabi.

I purchased this book based on some discussion on the Big Green Egg forum, and am glad I did. I have been doing cooks from the book, and so far really enjoying the results. Recipes are fairly easy to follow, and the background sections on Japanese grilling and ingredients were very helpful (you can now find most ingredients on , though they helpfully list other sources in an appendix). I wish the book had more photos, but those they have are well done. The Yaki Onigiri has become one of my wife's favorites.

Lots of great recipes in here. I've turned my condo into a genuine yakitori joint. This book could've used an editor though, or at least someone who isn't familiar to proofread and actually execute the recipes. More recipes than I'd expect leave direction unclear or skip details altogether. Overall though, this is a fantastic introduction to Japanese barbeque.

This book is clearly written for Americans who enjoy grilling and want to broaden their horizon. The national trend is toward smaller portions of meat, shorter cooking times and fantastic flavors, this book is a road map in that direction. Some of the ingredients may be difficult to find in some areas BUT - there is always . They carry everything you will need or want. I have retired my huge propane fueled "Sunshine" barbie from Australia and work with a Lodge cast iron Hibachi and lump charcoal now. (However, this book will teach you how to configure the grill you have in your backyard to grill all the Japanese delicacies). It is a lot of fun to cook meat fish and vegetables in a matter of minutes for me and my friends.

Great cookbook. While we think of Japanese food as sushi in this country...the grill is an important part of home and restaurant cooking in Japan. Cooking in this style requires some skill, some tools and a trip to your nearest Asian market...but this book is well written, easy to follow and so far....everything i've cooked has been spot on. I highly recommend to any Japanese food enthusiast or grill cook who wants to expand his or her repertoire with some tasty dishes.

Great cookbook! Some history and a lot of delicious recipes.

We have used several recipes from the book and they have turned out great. I really like the author's explanations of the different flavors and different ingredients. The only reason I don't give it five stars is because there is too much salt. We have reduced the amount of salt in every recipe and they still turn out great.

great alternative to typical grilling

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