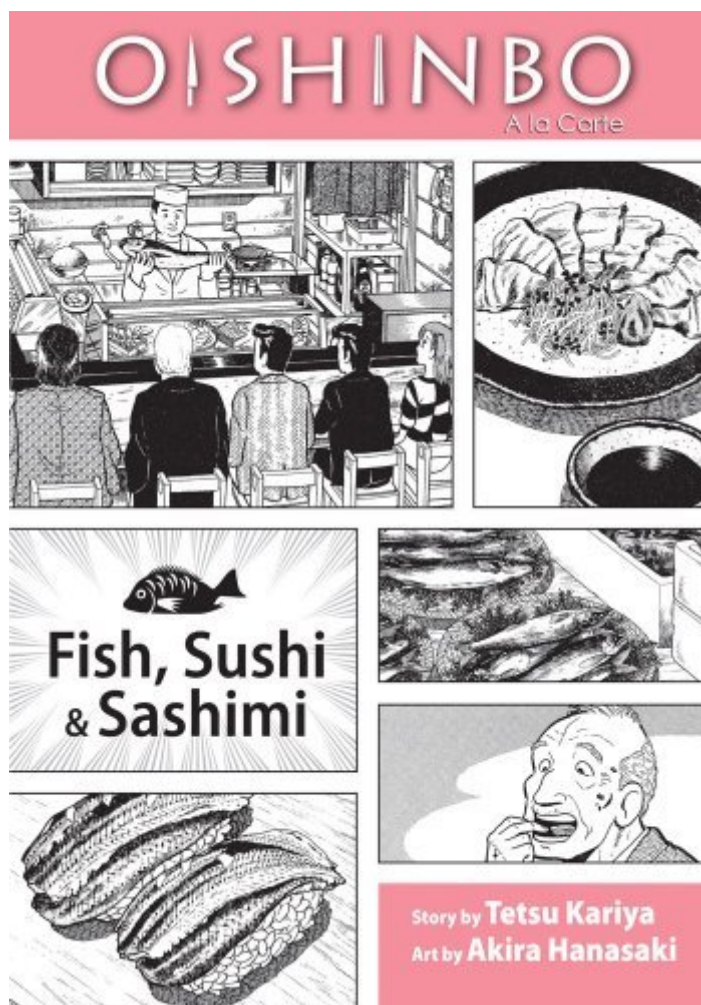


The book was found

Oishinbo: Fish, Sushi And Sashimi, Vol. 4: A La Carte



Synopsis

Yamaoka and his father, Kaibara Y    zan, have never enjoyed an ideal father-son relationship. In fact, it's about as far from ideal as possible, and when they start arguing about food--which they inevitably do--the sparks really fly. In this volume of Oishinbo the subject of dispute is fish, starting with the question of whether mackerel can ever be truly good sashimi. Later, things come to a head during the "Salmon Match," which pits father against son in an epic contest to develop the best dish before a panel of judges. Will Yamaoka finally defeat Kaibara? Or will he once again be left in his father's shadow?

Book Information

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Customer Reviews

Even though this series is written in the manga style, I learn something new about the history of Japanese cuisine with every volume. There are even 1 or 2 recipes included at the end of each book. Even read in order, the back story of the individual characters is still a bit disjointed and hard to follow. The back stories are not that closely interwoven into the culinary stories, so character development comes in second to food. So, if you are looking for a manga story with food thrown in, try elsewhere. If you want to know more about how the Japanese developed their cuisine and a bit of their food culture, this short series may do just fine.

I love the Oishinbo series and this is no exception. As a compilation, it jumps around the series a lot to find episodes that match the theme of fish, but that doesn't detract from the lovingly presented food (and in a way breaks up what would have been a plodding and typical romance plotline).

Fascinating facts about food and customs in Japan. Actually like that it reads right to left.

All about fish - not sure how much of the information is exaggerated but it had me convinced and craving for sashimi.

Great Manga for lovers of Japanese food. The entire series is wonderful. I wish they would translate more stories to English.

not the complete story, but it really helps with explaining a lot of Japanese food and culture.

Great story, interesting recipes, good knowledge about Japanese culture. I do recommend!

Lovely detail on how the biology of fish is an important consideration of how it performs as an ingredient. Loved it!

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