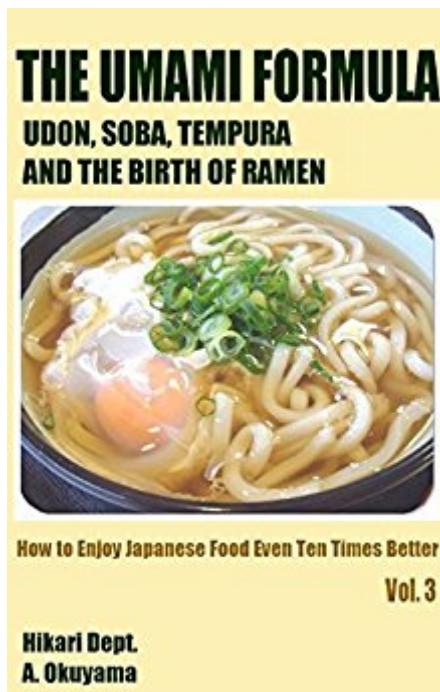


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The Umami Formula: Udon, Soba, Tempura And The Birth Of Ramen (How To Enjoy Japanese Food Even Ten Times Better Book 3)



Synopsis

Hikari Dept., a Japan National Certificated Guide/Interpreter, presents the third volume in the series, How to Enjoy Japanese Food Even Ten Times Better introducing Japanese everyday foods that are not yet known to overseas and only enjoyed by the country's people. The first and second volumes of this series are also available in Kindle store: Yoshoku and Chuka: The Japanized Western and Chinese Dishes (<http://www..com/dp/B006UJWWE2>), and Sushi: Its Unknown Varieties and History (<http://www..com/dp/B00GQFU1NE>). This book explores the history and the essence of udon and soba both of which are Japan's traditional noodle dishes. It is also a useful handbook for you to show how to enjoy udon and soba in details when visiting the country. In order to discussing udon and soba, however, there is one keyword that you cannot miss: umami. The study on umami began with the pursuit of kombu and katsuobushi both of which are ingredients of udon's and soba's broth. Soy sauce, a must seasoning for udon and soba, is also closely related to umami. You would not have the answer to the fundamental question, what udon and soba are, if you do not understand umami. This book discusses what umami is and illustrates its basics, referring to the latest outcomes of researches on umami presented in Japan, the motherland of studies on umami. This book also re-examines ramen, which is first explored in Vol. 1: Yoshoku and Chuka. Before it was called ramen, the noodle dish had been called China soba until the 1960s. As the name indicates, china soba is a dish in which Japan's soba and noodles from Canton Province, China, were unified and adapted. In order to understand the nature and origin of ramen = china soba, soba must be first examined in the first place, which is why this book also discusses ramen despite the introductory book to udon and soba. Umami Formula comprehends the testimonies of the earliest period of ramen and the latest outcomes of sociological researches quoted from the works that are not yet available in countries excluding Japan. These literature reveal the unmissable facts if you are interested in ramen; how ramen was born, how it has been widespread as such, and what ramen is in the first place. This book also presents the history of tempura. Tempura is the indispensable accompaniment for udon and soba. The Japanese eat tempura at udon/soba shops a lot more frequently than tempura specialist restaurants. Perhaps I will not be allowed to complete this book on udon and soba without mentioning tempura.

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Customer Reviews

Despite having lived in Japan for over 9 years and eaten A LOT of bowls of noodles, there's heaps of interesting info to be gleaned from this short but detailed book. Some of the translation work is (endearingly) odd in parts, but it mostly doesn't detract from the book's usefulness. It will certainly be very useful on future trips to Japan I'm sure.

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