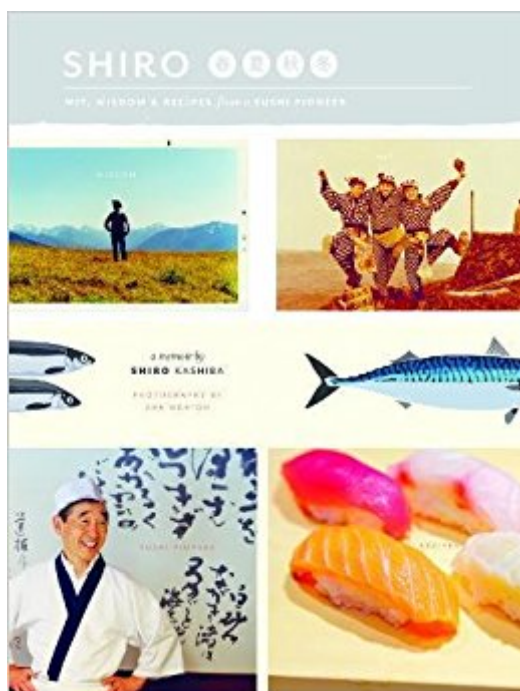


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Shiro: Wit, Wisdom And Recipes From A Sushi Pioneer



Synopsis

"Shiro Kashiba stands atop any list defining Japanese food in Seattle. He's been called many things--culinary master, fisherman, mushroom forager and nature lover--but first and foremost he's the "Sushi King." His eponymous debut cookbook is no chef-vanity affair, though, but a riveting and imaginative blending of East and West in the quest for high gastronomic art." #151;Shelf Awareness"A fabulous read for sushi lovers or anyone who enjoys a simple memoir filled with both inspiration and perseverance." -Library JournalShiro Kashiba used to walk to the fishing piers of Seattle in the 1960s to retrieve buckets of unwanted salmon roe and pesky Puget Sound octopus from the fishermen. He'd hike the beaches of the Pacific Northwest to gather geoduck before there was a market for the shellfish. Chef Shiro saw treasure where others saw trash. And through this sushi chef's eyes, readers discover the amazing bounty of the Pacific Northwest. In this revealing cookbook/memoir, Chef Shiro recounts his early days in Tokyo washing dishes and sleeping in the backroom of a prestigious Ginza sushi shop, his decision to come to the United States with little more than an introductory letter, and his ultimate success in Seattle. But the story doesn't stop there. While Shiro settles into his role as Seattle's premier sushi chef, he develops a deep appreciation for the local delicacies of his new home. Soon he begins to replace expensive Japanese imports with cheaper and more delicious local delicacies. Goodbye bluefin, hello albacore. Shiro tells fascinating and often humorous stories about the region's offerings: his first encounters with geoduck (some say he was the first to serve it raw), the world's tastiest sea urchin, hunting for matsutake mushrooms in the Cascades, a twelve-course meal of silvery ocean smelt, and much more. Ann Norton provides mouthwatering photographs of Shiro's seasonal recipes.

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Customer Reviews

"Three days a week you'll find Seattle's pre-eminent sushi chef right where he wants to be: standing behind his sushi bar, celebrating the fact that at 70, he's doing what he dreamt of doing as a grade-school boy in Kyoto. These days (Kashiba) has something else to celebrate, and so do we: the publication of his memoir, *Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer*. Beautifully photographed and illustrated, filled with memories spanning seven decades and two continents, the book chronicles his years spent as a sushi apprentice in Tokyo's Ginza district and brings us up-to-date with Seattle's contemporary sushi scene" #151;The Seattle Times"(Kashiba's) appreciation of local sea life#151;and his serious concern for its survival#151;permeates the book, which itself is awash in gorgeous illustrations, vintage photos, and recipes and tips from the sushi master. Forty-five years after landing in Seattle, now boasting legions of regular customers (including Bill and Melinda Gates, Ichiro Suzuki and Gerard Schwarz), Shiro tells readers how he got here. It's a lovely immigrant song." #151;Seattle Magazine"Shiro is engrossing and thoughtful#151;plenty of pleas for more sustainable seafood practices#151;and paints a striking picture of the development of Seattle's sushi culture. The friendly tips from the chef, along with his own personal ephemera, make it a personal and personable read, much like the venerable master himself." #151;MSN.com"Sushi lovers will delight in this softbound sensation, filled with artwork and ephemera that traces Shiro-san's footsteps from his native Kyoto to Tokyo's Ginza district to Seattle's International District and beyond." #151;Nancy Leson, The Seattle Times"Together with Kashiba's recollections, the images and illustrations make up a compelling portrait of a chef who crystallized a very specific Seattle food ethos long before the national media had taken note of Pacific Northwesterners' locavore tendencies." #151;Seattle Weekly"Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer has something to appeal to everyone. It is the success story of a plucky, ambitious young immigrant making his way in a city with its own ambitions. It is a manifesto for a sustainable Northwest cuisine. It is a manual for making it in the restaurant business. And it is a cookbook of recipes and tips from one of Seattle's top chefs. All told in the cheerful aw-shucks voice of a friend sitting at the kitchen table with his photo album and scrapbook." #151;The International Examiner"(Shiro) is quite lovely, with many, many beautiful photos#151;the black-and-white ones of (Kashiba) and his hiking buddies in Japan in his youth are especially great." #151;The Stranger"Shiro Kashiba's memoir, *Shiro: Wit, Wisdom and Recipes*

from Sushi Pioneer (Chin Music Press), takes us from the Ginza district of Tokyo to the shores of Puget Sound, where in 1966, the author says, "there wasn't a sushi bar anywhere." Shiro changed that with a series of restaurants --culminating with his namesake Belltown eatery-- and helped put both raw fish and Seattle on the American culinary map. Though he considered moving elsewhere, the Pacific Northwest's bounty (salmon, tuna, oft-overlooked smelt, and the otherworldly geoduck) was too rich to pass up. You could say the same for the book's final 90 pages: recipes and tips that have made Shiro's sushi some of the best in the land." #151;Seattle Metropolitan Magazine"Three days a week you'll find Seattle's pre-eminent sushi chef right where he wants to be: standing behind his sushi bar, celebrating the fact that at 70, he's doing what he dreamt of doing as a grade-school boy in Kyoto. These days (Kashiba) has something else to celebrate, and so do we: the publication of his memoir, Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer. Beautifully photographed and illustrated, filled with memories spanning seven decades and two continents, the book chronicles his years spent as a sushi apprentice in Tokyo's Ginza district and brings us up-to-date with Seattle's contemporary sushi scene" #151;The Seattle Times"(Kashiba's) appreciation of local sea life#151;and his serious concern for its survival#151;permeates the book, which itself is awash in gorgeous illustrations, vintage photos, and recipes and tips from the sushi master. Forty-five years after landing in Seattle, now boasting legions of regular customers (including Bill and Melinda Gates, Ichiro Suzuki and Gerard Schwarz), Shiro tells readers how he got here. It's a lovely immigrant song." #151;Seattle Magazine"Shiro is engrossing and thoughtful#151;plenty of pleas for more sustainable seafood practices#151;and paints a striking picture of the development of Seattle's sushi culture. The friendly tips from the chef, along with his own personal ephemera, make it a personal and personable read, much like the venerable master himself." #151;MSN.com"Sushi lovers will delight in this softbound sensation, filled with artwork and ephemera that traces Shiro-san's footsteps from his native Kyoto to Tokyo's Ginza district to Seattle's International District and beyond." #151;Nancy Leson, The Seattle Times"Together with Kashiba's recollections, the images and illustrations make up a compelling portrait of a chef who crystallized a very specific Seattle food ethos long before the national media had taken note of Pacific Northwesterners' locavore tendencies." #151;Seattle Weekly"Shiro: Wit, Wisdom and Recipes from a Sushi Pioneer has something to appeal to everyone. It is the success story of a plucky, ambitious young immigrant making his way in a city with its own ambitions. It is a manifesto for a sustainable Northwest cuisine. It is a manual for making it in the restaurant business. And it is a cookbook of recipes and tips from one of Seattle's top chefs. All told in the cheerful aw-shucks voice of a friend sitting at the kitchen table with his photo

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Shiro Kashiba is an award-winning sushi chef trained in Tokyo's Ginza district at one of Japan's elite sushi restaurants. He opened the first sushi bar in Seattle, WA, in 1966 and pioneered a sushi boom in the Pacific Northwest, opening several restaurants and training future sushi chefs in his kitchen. He is a staunch advocate of using local ingredients and serves locally sourced sushi and Japanese cuisine at his popular Seattle sushi bar, Shiro's. Ann Norton is a Seattle-based fine artist specializing in photography.

A beautiful small coffee table book and a nice quick read, it's nicely designed with beautiful graphics. Shiro tells the story of his apprenticeship in Tokyo, immigration to Seattle, and success as a sushi pioneer in friendly but spare terms befitting of his heritage and trade. Tips and 25 recipes, organized by season, enhance the value and utility of this gem.

A wonderful story about a true passionate craftsman making his adventure from beautiful Kyoto to the beloved Seattle.

Wonderful story

Shiro's quasi-homemade book is one that belongs on the lap and then the shelf of any devotee of Japanese food culture. I look forward to gifting it to my like-minded family and friends.

A must for anybody interested in sushi and the tradition around it. The recipes and the tips are

very good.

Gave the book to a friend as a gift...when we visit him I will be able to review it....not yet..

Best sushi restaurant, by far, in the Seattle area. Have eaten there many times and never disappointed. negi toro, which is toro, wrapped in seaweed is one of the best things I have ever eaten. Be sure to try to sit at the counter, so Shiro can serve you what is best that day. I lived in Japan for four years and this place is just as good as anything in that country

I was gifted this book and once I had picked it up in the morning I could not put it down until I was done with it in the evening. It is not a long book, but it is wonderfully fascinating. Shiro describes sushi and the Pacific Northwest with such passion and conviction that it really makes you fall in love with it all, all over again. This is not a book that is only about sushi, it encompasses everything around sushi and what it means for Shiro. He talks about why he fell in love with sushi, how it was to immigrate to Seattle, the struggles of being a business owner, and what sushi means to him. Shiro is very conscious about sustainability and he explains what that means for sushi and what it should mean for all of us. He includes a few recipes for what he makes in his restaurant as a bit of a bonus to the rest of the book. I live in Seattle and have been to Shiro's many times. This book so wonderfully captures the heart and soul of Shiro. The words and photos in this book are so beautiful that it is impossible for me not to recommend the book. This book is a lot more than sushi, so I think it would be a great read for a lot of people. I have finished the book 3 days ago and have already started lending it out so that more people can read it. I recommend it for the sushi lovers, the Pacific Northwest lovers, the sustainably minded, and the American dreamers.

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