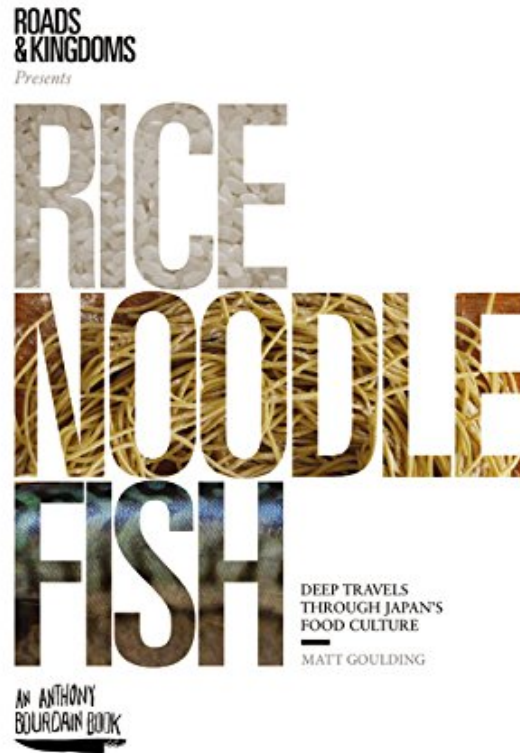


(Mobile ebook) Rice, Noodle, Fish: Deep Travels Through Japan's Food Culture

Rice, Noodle, Fish: Deep Travels Through Japan's Food Culture

Matt Goulding

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Matt Goulding : Rice, Noodle, Fish: Deep Travels Through Japan's Food Culture before purchasing it in order to gage whether or not it would be worth my time, and all praised Rice, Noodle, Fish: Deep Travels Through Japan's Food Culture:

5 of 5 people found the following review helpful. Fantastic read! I only know Japan through the people ...By Dawn TFantastic read! I only know Japan through the people that I have been lucky enough to meet over the years from those islands, but this book convinces me that I must now go! And eat! Every story, every photograph is a triumph. The Roads and Kingdoms team has done an amazing job of giving The Reader insight into the country's culture through the lens of its food and a view of the Japanese mindset through the lens of its craftsmen and their dedication to perfection. Matt Goulding entertains while educating. My favorite thing: have fun while learning and enjoying a truly beautiful book. I agree with Bourdain's back cover comment: The world needs Roads Kingdoms. It needs this book. Thank you for giving it to us.Now I have to go find some uni and plan a trip as soon as possible.0 of 0 people found the following review helpful. The People Behind the FoodBy Patrick Mc CoyI guess Matt Goulding's Rice Noodle

Fish (2015) is essentially a travel book, but it is also a collection of stories about people, known as shokunin, who have devoted themselves to perfecting an aspect of the food culture of Japan. Although some of the people profiled by Goulding are not Japanese by birth. The book starts out with a correspondence with Anthony Bourdain in which Goulding gets his blessing for the project. The book is divided into the different regions that he traveled (Tokyo, Osaka, Kyoto, Fukuoka, Hiroshima, Hokkaido, Noto) followed by Plus-a feature that focuses on some aspect of Japanese culture as well as other mini-essays on Japanese food and other things Japanese. Much of the information was somewhat redundant for me, but I did learn some things about the food culture. I enjoyed the stories. But I enjoyed meeting Ken Yokoyama, former hotel concierge that helped Goulding navigate kaiseki ryori in Kyoto, and Fernando Lopez the Guatemalan Hiroshima style Okonomiyaki grill chef, as well as the Flatts (an Australian / Japanese couple), who run a ryokan on the Noto peninsula and keep the food culture of the region alive. I enjoyed Goulding's food journey and look forward to reading his second book, Grape, Olive, Pig: Deep Travels Through Spain's Food Culture. 0 of 0 people found the following review helpful. A Gourmand's View of Japan. By CustomerA different view of Japan highlighting the cuisine rather than its many temples, shrines and magnificent scenery. He artfully provides views of off-beat places with menus to try and interweaves them with characterizations that add depth to an understanding of why things are the way they are in these back alley places and haunts that the casual visitor would miss. Perhaps not for the faint of heart since he does delve into ingredients not normally found in your California Sushi Bistro or Local Grinds lunch wagon. Vegetarians beware! While some of his narrative would please the palate of even the most dedicated vegans the majority of the book is dedicated to a carnivore diet. All in all a good read.

2016 Travel Book of the Year by the Society of American Travel Writers Finalist for the 2016 IACP Awards: Literary Food Writing Named one of the Financial Times' "Best Books of 2016" An innovative new take on the travel guide, Rice, Noodle, Fish decodes Japan's extraordinary food culture through a mix of in-depth narrative and insider advice, along with 195 color photographs. In this 5000-mile journey through the noodle shops, tempura temples, and teahouses of Japan, Matt Goulding, co-creator of the enormously popular Eat This, Not That! book series, navigates the intersection between food, history, and culture, creating one of the most ambitious and complete books ever written about Japanese culinary culture from the Western perspective. Written in the same evocative voice that drives the award-winning magazine Roads Kingdoms, Rice, Noodle, Fish explores Japan's most intriguing culinary disciplines in seven key regions, from the kaiseki tradition of Kyoto and the sushi masters of Tokyo to the street food of Osaka and the ramen culture of Fukuoka. You won't find hotel recommendations or bus schedules; you will find a brilliant narrative that interweaves immersive food journalism with intimate portraits of the cities and the people who shape Japan's food culture. This is not your typical guidebook. Rice, Noodle, Fish is a rare blend of inspiration and information, perfect for the intrepid and armchair traveler alike. Combining literary storytelling, indispensable insider information, and world-class design and photography, the end result is the first ever guidebook for the new age of culinary tourism.

[Goulding] manages to be entertaining, informative and inspirational as he recounts his many meals in one of the world's most popular food destinations. [his] gift for phrasing and razor-sharp prose elevate what could have been yet another rote travelogue into something much better. (Publishers Weekly (starred review)) Rice, Noodle, Fish isn't just a travel document it's a literary exploration of just what makes Japan the place that food lovers lay awake at night and dream of. (Mens Journal) Whether you're the sort of person who braves for a new ramen-ya or a neophyte who still thinks that a California roll is an acceptable sushi bar order, you'll have fun, learn some things and probably start looking up flights to Narita on Kayak after reading a few pages. (Los Angeles Times) The world needs Roads Kingdoms. It needs this book. (Anthony Bourdain) A food connoisseur expertly unravels the intricate dance surrounding food in Japan (Kirkus s) Goulding successfully illuminates the vast and deep yet acute and precise palatal scale that is Japanese cuisine using words. Encompassing Japan's seven key regions, the author peels back the layers of access and entry, tradition, and history through the lens of food [in] this new breed of travel book. (Library Journal (starred review)) Refusing to claim either expert or insider status makes Goulding both a fantastic and relatable narrator, ... and his unique, impeccably observed meals make the book a page turner. (Eater.com Eater.com) The book reads like more of a travelogue than a true travel guide. And that's what makes it so refreshing. Goulding leaves you not just thoroughly informed about Japan's culinary culture, but craving it. The result is enjoyable to read whether or not you have any travel planned. (Associated Press) If this is the future of food writing, I love it. (Tim Hayward, Financial Times) From the Back Cover The world needs Roads Kingdoms. It needs this book. Anthony Bourdain An innovative new take on the travel guide, Rice, Noodle, Fish decodes Japan's extraordinary food culture through a mix of in-depth narrative and insider advice, along with 195 color photographs. In this five-thousand-mile journey through the noodle shops, tempura temples, and teahouses of Japan, Matt Goulding, co-creator of the enormously popular Eat This, Not That! book series, navigates the intersection of food, history, and culture, creating one of the most ambitious and complete books ever compiled from the Western perspective about the Japanese culinary landscape. Written in the

same evocative voice that drives the award-winning magazine *Roads Kingdoms*, *Rice, Noodle, Fish* explores Japan's most intriguing culinary disciplines in seven key regions, from the kaiseki tradition of Kyoto and the sushi masters of Tokyo to the street food of Osaka and the ramen culture of Fukuoka. You won't find hotel recommendations or bus schedules; you will find a brilliant narrative that interweaves immersive food journalism with intimate portraits of the cities and the people who shape Japan's food world. This is not your typical travel guide. *Rice, Noodle, Fish* is a rare blend of inspiration and information, perfect for the intrepid journeyman and armchair traveler alike. Combining literary storytelling, indispensable insider information, and world-class design and photography, the result is the first-ever guidebook for the new age of culinary tourism.

About the Author: Matt Goulding is editor and cofounder of *Roads Kingdoms*, the former food editor of *Mens Health*, and the coauthor of the *New York Times* bestselling series *Eat This, Not That!* He is a James Beard Award winner and has also written for *Harpers Magazine*, *the Wall Street Journal*, *the New York Times*, *Food Wine Magazine*, and *Time* magazine. He divides his time between the tapas bars of Barcelona and the barbecue pits of North Carolina.