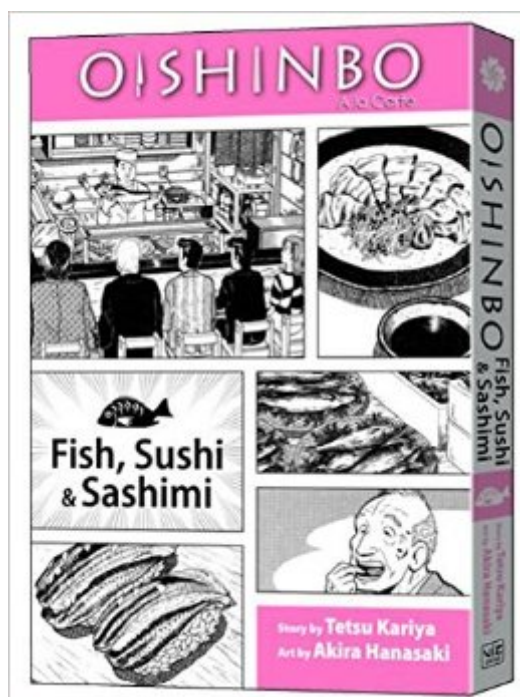


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# Oishinbo: À La Carte, Vol. 4: Fish, Sushi And Sashimi



## Synopsis

Fish, Sushi and Sashimi R to L (Japanese Style). Fish, Sushi and Sashimi Yamaoka and his father, Kaibara Yzan, 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 Battle," 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

The long running manga "Oishinbo" (which means "The Gourmet") is a popular best-selling manga series published by Shogakukan which has been ongoing since 1983. The series have sold 1.2 million copies per volume annually and have sold more than 100 million volumes as of Jan. 2009. Written by Tetsu Kariya and art by Akira Hanasaki, the series has won multiple awards and has had a successful anime TV series run from 1988 through 1992. And now the series is being released in the United States from Viz Media through their Viz Signature. Because there have been so many volumes, Viz has selected chapters from the popular manga and will separate each volume release by cuisine topic. The first volume in the US which was well-done and captured the heart of Japanese cuisine, the last (third) volume focused on ramen and gyoza and now the latest version of "Oishinbo A la Carte" focuses on fish, sushi and sashimi. "Oishinbo" revolves around the employees of the newspaper Tozai News with its employees commissioned to create the "Ultimate

Menu", a model meal that embodies the pinnacle of Japanese cuisine. Both Shiro Yamaoka and Yuko Kurita are in charge of the project and throughout each chapter, the series is broken down to several types of dishes or food related items and how each dish is created. Meanwhile, his father, who Shiro has had an estranged relationship for years after his mother's death, the world renown founder and director of prestigious Gourmet Club and Japanese pottery creator, Kaibara Yuzan heads the "Supreme Menu" for a rival newspaper. So, both Shiro and his father are known to butt heads many times.

Aesop's fables all have important lessons to learn. The Tortoise and the Hare taught us that slow and steady wins the race. The Boy Who Cried Wolf taught us that if you cry for attention, help may not come when you really need it. The Ant and the Grasshopper taught us that hard work will prepare and protect us during hard times while idleness brings suffering. Oishinbo is like a collection of modern-day fables, but instead of telling stories about a pair of animals, the stories center on the culinary arts. Some teach the subtleties of cooking, such as the freshness of fish. Others reach further to show us that labels don't matter; it is who we are that determines our worth. In Oishinbo: Fish, Sushi & Sashimi, the Tozai News is attempting to create an Ultimate Menu in celebration of its 100th anniversary. The menu will be a collection of meals that truly embody Japanese culture. Journalist Yamaoka Shiro is generally lazy and unmotivated, but his refined palate and vast knowledge of food makes him an ideal candidate to find the perfect foods for the menu. He also has the guts to say something to a master chef when he doesn't believe a dish is as prime as it could be. Most of the time, Yamaoka is right and teaches the masters a thing or two. Then again, even he occasionally needs to be the one learning a humbling lesson. While the reader learns about cooking techniques, there is always a subtle moral to enlighten them about life, self-confidence, and appreciating the simple pleasures in life. Who knew a little fish could bring so much joy to an old man? Akira Hanasaki's artwork is very much a classical cartoon style, but the food is portrayed with fine detail, allowing the reader to see it all as Yamaoka does.

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