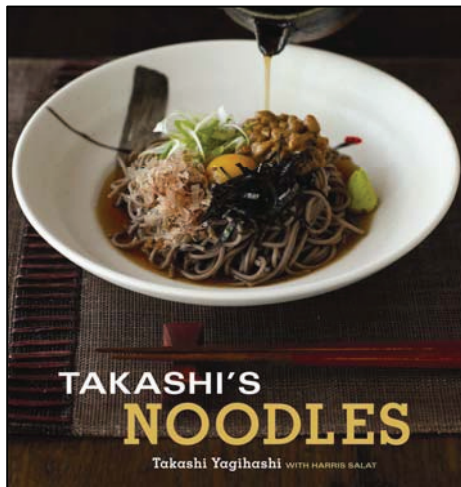


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TAKASHI'S NOODLES

Takashi Yagihashi

WITH HARRIS SALAT

From hand-cut soba to a hearty bowl of ramen, Japanese love their noodles, and James Beard Award-winning chef Takashi Yagihashi is no exception. *Takashi's Noodles* is an introduction to his country's comfort food, from time-honored preparations to modern twists like Italian pasta Japanese-style.

An expert guide, Takashi recalls his youth in the land of the rising sun and takes cooks on a discovery tour of the rich bounty of Japanese noodles, from the traditional soba with hot, crispy tempura he enjoyed during his Tokyo childhood to elegant cross-cultural dishes such as Chilled Inaniwa Udon with Heirloom Tomatoes and Ratatouille. *Takashi's Noodles* also includes many of the chef's own innovations, such as Chilled Penne with Tuna and Japanese Mushrooms and Cassoulet of Crab, Kimchi, and Harusame. In addition to noodle preparations, there is also a helpful chapter on authentic side dishes—staples like gyoza dumplings, grilled squid, and tofu.

Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, Takashi introduces American home cooks to what he calls “Japanese soul food” with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity.



Noodles are a healthy and satisfying comfort food that are a snap to pull together on a school night. Kids love them! Even more appealing in these tough times, noodles are an economical way to stretch a budget and still enjoy quality meals. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing bowl.

TAKASHI YAGIHASHI began his cooking career in mom-and-pop eateries in Japan, and has since been named Best Chef: Midwest by the James Beard Foundation and one of America's Ten Best New Chefs by *Food & Wine*. He opened Takashi's in Chicago in 2008, following successful ventures at Ambria, Tribute, and Okada at the Wynn. He is now in the process of opening Noodle Shops in partnership with Macy's locations around the country. He is a member of the Macy's Culinary Council as well as the Japanese Culinary Cultural Association of America. Takashi lives with his family in Chicago and is available for interviews. Visit www.takashichicago.com for more information.

HARRIS SALAT writes about food and culture for *Gourmet*, the *New York Times*, *Saveur*, and other publications. He lives in New York. Read his blog at www.japanesefoodreport.com.

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