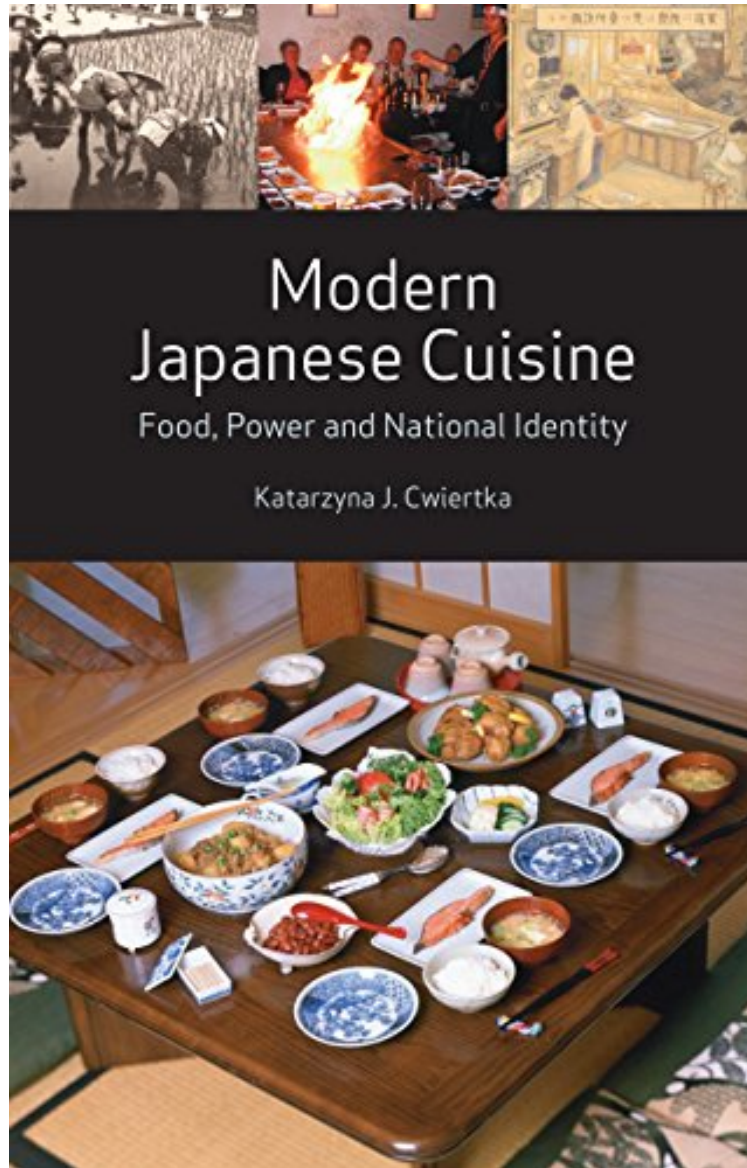


Modern Japanese Cuisine: Food, Power and National Identity

Katarzyna J. Cwiertka

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Katarzyna J. Cwiertka : Modern Japanese Cuisine: Food, Power and National Identity before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Japanese Cuisine: Food, Power and National Identity:

1 of 1 people found the following review helpful. Enlightening and accessible scholarly work.By monkeyroticaHeavily annotated analysis of the evolution of Japanese cuisine from the Meiji restoration to the present.

Broad selection of vintage photographs illustrate how contemporary Japan food styles are the result of the culture's ability to readily embrace foreign influences--from English curry to "hambaaagu" to fast food to sochu and kimchi. Lots of interesting factoids along the way keep this from being a dry, analytical tome, particularly the final chapters on the globalization of Japanese cuisine and its influence on Western cooking and diet trends. Highly recommended for anyone interested in where all that other stuff on the sushi menu came from. 2 of 2 people found the following review helpful. What is and is not Japanese? By Michael Valdivielso Japan has tried to define itself throughout its history, within its culture and within its country. Everything is given a tradition, a history, glued into the structure of society and rooted in the past. But in fact many things we think of as Japanese are from China or Europe or even America. And while many items, like rice and soy, has been linked to the very idea of Japanese food they have, in fact, only been available to most of the populace for a very short period in modern history. The book traces Japanese cuisine, exploring its roots, how it developed and changed and inserted itself into what we think of as Japan, and how it has returned to the rest of the world, delivered to us as special, as Japanese, and how we have embraced it. Lots of information - knowing general Japanese history is a great help - but worth reading no matter what your interests. Good for lovers of Japan, Japanese food, or world cuisine. 0 of 0 people found the following review helpful. great book By Customer i like the book but it didn't come with a cover (what's up with that?) but i bought it from a another party! great read though... but i'd like the cover jacket please!

Over the past two decades, the popularity of Japanese food in the West has increased immeasurably a major contribution to the evolution of Western eating habits. But Japanese cuisine itself has changed significantly since pre-modern times, and the food we eat at trendy Japanese restaurants, from tempura to sashimi, is vastly different from earlier Japanese fare. *Modern Japanese Cuisine* examines the origins of Japanese food from the late nineteenth century to unabashedly adulterated American favorites like today's California roll. Katarzyna J. Cwiertka demonstrates that key shifts in the Japanese diet were, in many cases, a consequence of modern imperialism. Exploring reforms in military catering and home cooking, wartime food management and the rise of urban gastronomy, Cwiertka shows how Japan's numerous regional cuisines were eventually replaced by a set of foods and practices with which the majority of Japanese today ardently identify. The result of over a decade of research, *Modern Japanese Cuisine* is a fascinating look at the historical roots of some of the world's best cooking and will provide appetizing reading for scholars of Japanese culture and foodies alike.

"A welcome addition. . . . This book will find an audience beyond scholars interested in Japanese food. It contains a great deal of historical information about intra-Asian cultural influences. It will thus be of interest to scholars in Asian studies, cultural studies, and popular history. . . . Cwiertka's book is a worthwhile and important addition to the growing corpus of material about Japanese cuisine and its influence worldwide."