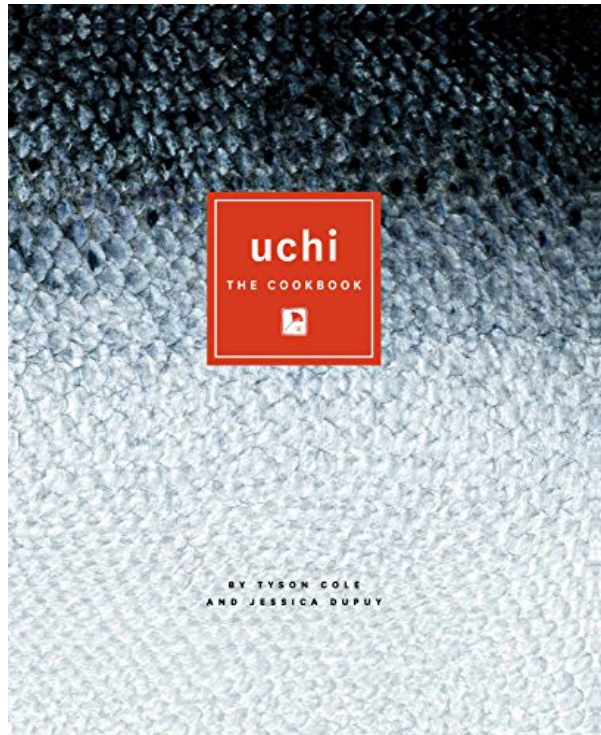
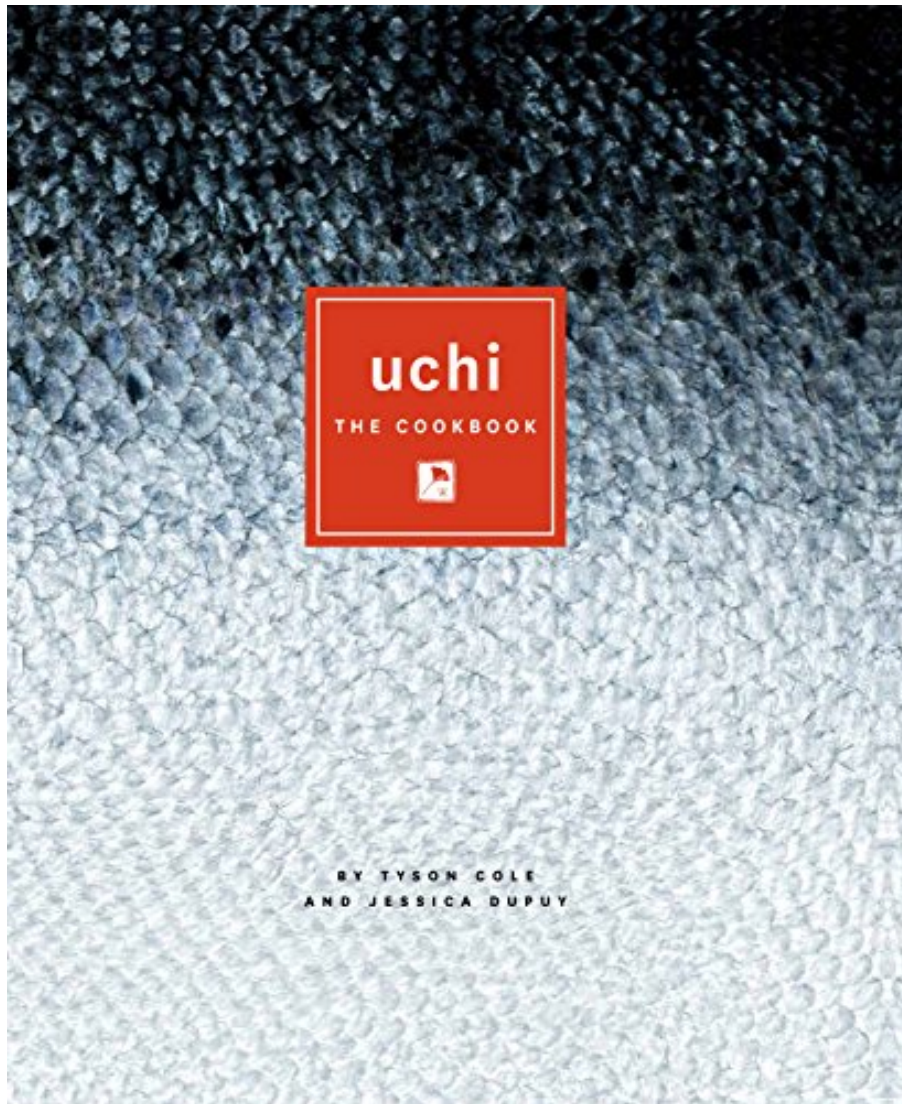


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## About the Author

TYSON COLE cooked in Tokyo, New York, and Austin, Texas, before opening Uchi to great acclaim in 2003. His second restaurant, Uchiko, opened in Austin in 2010.

JESSICA DUPUY has written for National Geographic Traveler, Texas Monthly, Texas Highways, and Fodor's Travel Publications.

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# UCHI: THE COOKBOOK BY TYSON COLE, JESSICA DUPUY PDF

For chef Tyson Cole, sushi has always been more than just food; it's an expression of his love and respect for Japanese culture. Having now devoted more than a decade of his life to the skill, art, and discipline of being a sushi chef, Cole's sole purpose is simple: to create the perfect bite.

Cole delivers that perfect bite every day at Uchi, his Austin restaurant. Since 2003, Uchi has received national acclaim for stretching beyond the borders of traditional Japanese sushi. "Ingredients and flavors from all over the world are easily accessible now," Cole says. "The cuisine I create is playfully multicultural, mixing the Japanese tradition with tastes that inspire me." Uchi's prominence in the evolution of Japanese cuisine has garnered the restaurant four James Beard Award nominations, as well as a spot for Cole on Food and Wine magazine's list of "Best New Chefs."

With their first cookbook, the team at Uchi invites sushi lovers and novices alike to explore their gastronomic boundaries with some of the restaurant's most celebrated recipes: a crisp melon gazpacho adorned with luscious morsels of poached lobster, for instance, or the polenta custard, corn sorbet, and corn milk dessert—a blissful homage to summer corn. Uchi: The Cookbook also presents the story of Tyson Cole, from dishwasher to restaurant owner; an account of the current state of American sushi; and a primer on the ins and outs of this sophisticated, yet artful cuisine.

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- Used Book in Good Condition

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## Most helpful customer reviews

17 of 18 people found the following review helpful.

Great but needed better editing!

By Ashley N. Mack

This is a really great cookbook, especially for anyone who loves Uchi and wants to learn more about Tyson's philosophy about food, etc. I was a bit disappointed that several of the recipes have left out components entirely (ie, the soil for the polenta custard that has been served at Uchiko and is even in the picture of the dessert in the book, but not included in the recipe) and that often the measurements given for the desserts are messed up (ie, look at the coffee panna cotta with mango yolk, it tells you multiple times for 12 ounces cups of X ingredient). It's especially disheartening in the pastry section--where precise measurement is a necessity. I think they were changing the recipes to account for smaller portions and just screwed up the editing. For some of the other dishes (non-pastry) you can tell the portions were converted smaller but the sauces or other components were not--so you kinda have to find your way after making each recipe a couple of times. So just make sure to pay attention to the amounts, otherwise you'll put 12 cups of water in your sorbet.

7 of 7 people found the following review helpful.

Great restaurant, mediocre cookbook with good photography

By BC

Eating at Uchi or Uchiko is a life changing experience. The flavors are crisp, the quality is incredible, and the service is typically beyond impeccable. Since we don't all have \$200/person to blow every time we want to experience Uchi (non-happy hour), the cookbook would theoretically be the next best thing.

There's a lot of things that are served as Uchi that are simple, and there are many that are quite complicated to reproduce. Unfortunately, this cookbook chooses to focus on many of the most complicated recipes rather than the make-at home ones. If you're looking for the brussels sprouts recipe, for example, you're out of luck. Head to [...] if you're looking. That's the closest I've found...

If this cookbook had been more like Heston Blumenthal at Home, it would have been more approachable to cook from. Additionally, as other reviewers have noted, some of the recipes seem incomplete or that the units are incorrect. If you do a search, for example, on how to make the Uchi brussels sprouts, you'll find that Tyson Cole has given interviews in which he gives basically a completely different recipe for making fish caramel than what's presented in the cookbook. This is true with some of the other recipes as well.

As always with any cookbook focusing on more haute cuisine, the most difficult thing is going to be the same quality of ingredients used by the chefs. Generally, it's just not possible to do as a consumer. However, given that Uchi is at this point, still a very regional restaurant patronized by Texans, it might have been a good addition and quite helpful to have a resource guide in the back on where to at least get some of the produce used by Uchi. If you're in Houston for example, Utility Research Garden is what both Oxheart and Uchi use for a lot of their stuff. So, another reason this cookbook loses stars. Yes, the photography is nice, and you can maybe get the concept of the food from the cookbook, but realistically, there's not too much you can cook out of it.

0 of 0 people found the following review helpful.

Looking forward to visiting Austin!

By AJD3

Great cookbook - best part is how Mr. Cole describes his reasoning behind his techniques and dishes. It was nice to read about his philosophy on how to order and enjoy sushi, rather than treat this remarkable delicacy as 'fast food.' Far too often, diners order sushi in bulk, making other diners have to wait as the chef has to make the large orders before progressing to the next one. I enjoyed his take on many classic Japanese dishes, and really do look forward to the day when I may enjoy his restaurant and experience.

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