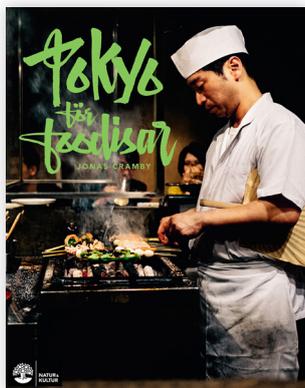


TOKYO FOR FOODIES



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Tokyo för foodisar

Jonas Cramby

160x220, 176 p

“Writing a restaurant guide to Tokyo seems close to an impossible task. Tokyo, as it happens, is not simply the best food city in the world, it is also the largest. The city is thought to contain more than 150 000 restaurants, which makes even the 10 000 catering establishments of New York, by comparison seem like the regional centre of a small and sleepy town. Tokyo not only has the best raw produce, the most brilliant chefs and highest number of Michelin stars in the world, a few years ago it also outstripped the previously apparently peerless Paris, in the number of three-star restaurants.

This book will not, however, be concerned with that type of restaurant. To travel to Tokyo and eat only at starred restaurants would be somewhat similar to wandering about the Louvre with one’s eyes shut, only opening them in front of the Mona Lisa (there is also the small matter of there already being in existence a fairly well-known guide to these establishments).

What really makes Tokyo unique is something different.

Tokyo, quite simply, is a city in which extreme care and concern for detail is not the sole preserve of fine dining - it exists everywhere. The city is packed with simple, fun, cheap and, above all, fabulously good eateries and this book is my highly personal guide to these places. As the terrain is impossibly large in such a food-crazy megacity, I have also sought the advice of a group of experts in areas to which my knowledge does not stretch.

This is a guide to orient us in the narrow alleys, to smoky yakiniku eateries, steaming ramen restaurants, cocktail bars the size of wardrobes and rowdy punkizaya joints with fantastic small plated dishes and spotlessly clean lavatories. It will help you to locate the finest kitchens and food stores on offer, decipher menus and rules of etiquette and advise the traveller on first class dining in the close periphery.”

Jonas Cramby



About the author

Jonas Cramby is a food writer for Café Magazine and Metro. He has written five highly-praised books on cuisine: *Texmex från grunden*, *Texas BBQ*, *Mackor*, *!Taco loco!* and *Japansk grillning*. The books have been published in several countries across the world.



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