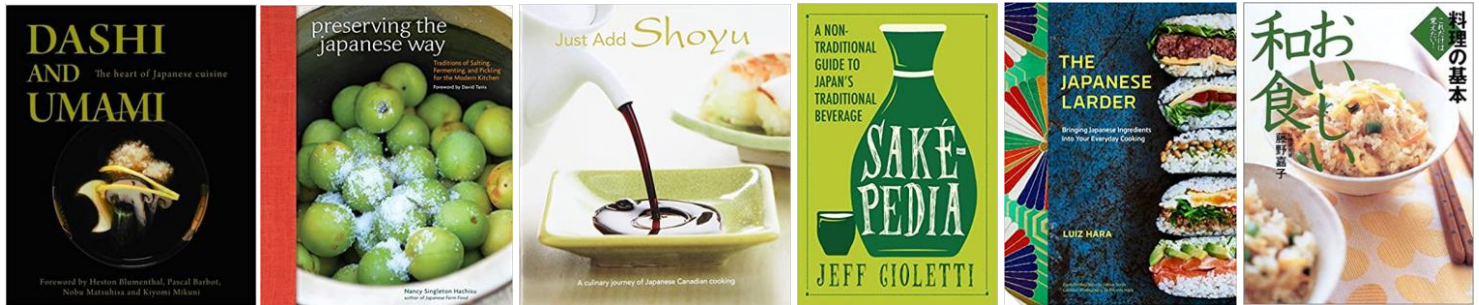


The Japan Foundation, Toronto Library books on the Japanese food and cookbooks.

# Healthy Hakko: The Fermented Culinary Arts of Japan

January 15<sup>th</sup> - January 31<sup>st</sup>, 2020



## Books in English

Title	Author	Call no.	Item no.
Dashi and umami : the heart of Japanese cuisine	Cross Media	641.5952 D37 2009	00020200
Japan : the cookbook	Hachisu, Nancy Singleton	641.5952 H32 2018	00026265
Japanese farm food	Hachisu, Nancy Singleton	641.5952 H33 2012	00023801
Japanese foods that heal : using traditional ingredients to promote health, longevity, and well-being	Belleme, John	641.5 B44 2007	00018104
Just add shoyu : a culinary journey of Japanese Canadian cooking	Japanese Canadian Cultural Centre	641.5952 J87 2010	00022299
Preserving the Japanese way : traditions of salting, fermenting, and pickling for the modern kitchen	Hachisu, Nancy Singleton	641.4 H32 2015	00025408
Sakepedia : a non-traditional guide to Japan's traditional beverage	Cioletti, Jeff	641.2 C56 2019	00026188
The book of miso soup : 110 trouble-free recipes	Joie	641.5 B66 2001	00012123
The Japanese larder : bringing Japanese ingredients into your everyday cooking	Hara, Luiz	641.5952 H37 2018	00026132

## Books in Japanese

Title	Author	Call no.	Item no.
Bishu no sekkei : gokujo no junmaishu o kamosu toji Takahashi Toichi no shigoto 美酒の設計：極上の純米酒を醸す杜氏・高橋藤一の仕事	Fujita, Chieko 藤田 千恵子	641.2 F84 2009	00019382
Chanto tsukureru washoku ちゃんと作れる和食	Yanagihara, Kazunari 柳原 一成	641.5 Y36 2000	00020884
Oryori ichinensei no hajimete kukkingu : wakariyasui puroseshu shashintsuki お料理一年生のはじめてクッキング：わかりやすいプロセス写真つき	Shufu no tomosha 主婦の友社	641.5 O79 2005	00021423
Ryori no kihon oishii washoku : koredake wa oboetai 料理の基本おいしい和食—これだけは覚えたい!	Fujino, Yoshiko 藤野 嘉子	641.5 F84 2005	00014922
Tezukuri shitai miso tofu udon soba 手づくりしたいみそ・豆腐・うどん・そば	Ie no hikari kyokai 家の光協会	641.5 T49 2006	00015383

Please note: this is a selection of titles on Japanese food and cookbooks; the library collection contains many more.