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Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint. The end-all-be-all guide to ramen from Ivan Orkin, the iconoclastic New York-born owner of Tokyo's top ramen shop. In 2007, Orkin, a middle-aged Jewish guy from Long Island, did something crazy. In the food-zealous, insular megalopolis of Tokyo, Ivan opened a ramen shop.

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Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most ...

Ivan Ramen: Love, Obsession, and Recipes Good advice for most ramen shop chefs, and equally good advice for authors, is to avoid reading reviews on the internet. That said, the minute I picked up Ivan's new cookbook and memoir, I went straight to the 1-star reviews .

Ramen Adventures: Praise for Ivan Ramen: Love, Obsession ...

Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint [Orkin, Ivan, Ying, Chris, Chang, David] on Amazon.com. *FREE* shipping on qualifying offers. Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint

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"Ivan Ramen is a wonderful glimpse into the delicious, inspiring world of Ivan Orkin." □Danny Bowien, James Beard Award□winning chef of Mission Chinese Food "We are all fortunate that a young Ivan Orkin, growing up in 1970s suburban Long Island, fell in love with Japanese food.

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Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint [A Cookbook] Hardcover □ Oct. 29 2013 by Ivan Orkin (Author), Chris Ying (Author), David Chang (Foreword) 4.4 out of 5 stars 248 ratings See all formats and editions

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Orkin moved to New York in 2011, opening Ivan Ramen restaurants in Hell's Kitchen and the Lower East Side in 2013. Media. A book about the restaurant, Ivan Ramen: Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint, was published in 2013. Ivan Ramen was featured on an episode of the Netflix series Chef's Table in 2017.

Ivan Ramen - Wikipedia

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A definitive guide to cooking with ramen noodles by the New York-born owner of Tokyo's Ivan Ramen locations shares the story of the author's successful career while providing master recipes for ramen's fundamental types and variations.

Japanese cooking for the American home from Ivan Orkin, Chef's Table sensation and "ramen genius" (Food & Wine)

A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort 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. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

A comic book cookbook with accessible ramen recipes for the home cook, including simple weeknight

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bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments, with insights and tips from notable ramen luminaries. **LONGLISTED FOR THE ART OF EATING PRIZE** **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE** **ONE OF THE YOUNG ADULT LIBRARY SERVICES ASSOCIATION'S GREAT GRAPHIC NOVELS FOR TEENS** Playful and instructive, this hybrid cookbook/graphic novel introduces the history of ramen and provides more than 40 recipes for everything you need to make the perfect bowl at home including tares, broths, noodles, and toppings. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate the necessary steps and ingredients for delicious homemade ramen. Along the way, they share preparation shortcuts that make weeknight ramen a reality; provide meaty tidbits on Japanese culinary traditions; and feature words of wisdom, personal anecdotes, and cultural insights from eminent ramen figures such as chef Ivan Orkin and Ramen Adventures' Brian MacDuckston. Recipes include broths like Shio, Shoyu, Miso, and Tonkotsu, components such as Onsen Eggs, Chashu, and Menma, and offshoots like Mazemen, Tsukemen, and Yakisoba. Ideal for beginners, seasoned cooks, and armchair chefs alike, this comic book cookbook is an accessible, fun, and inviting introduction to one of Japan's most popular and iconic dishes.

Tove Nilsson is a Swedish chef and food writer who has made it her life's mission to slurp ramen all over the world: New York, London, Los Angeles, Berlin and Tokyo included. From the very first bowl, she became a ramen addict and has since searched ceaselessly for the ultimate broth and the tastiest noodles. She writes regularly for leading European food journals and makes frequent TV and radio appearances.

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A guide to ramen for the home cook, from the chef behind the beloved shop Otaku Ramen. Sarah Gavigan is otaku. Loosely translated, she's a ramen geek. During her twenty years working in film production and as a music executive in L.A., Gavigan ate her way through the local ramen spots, but upon moving back to her native Nashville, she found she missed the steaming bowls of ramen she used to devour. So she dedicated herself to mastering the oft-secretive but always delicious art of ramen-making and opened her own shop within a few years. An Italian American born and raised in the South, Gavigan is an unlikely otaku. While her knowledge of ramen is rooted in tradition, her methods and philosophies are modern. Though ramen is often shrouded in mystery, Gavigan's 40+ recipes are accessible to the home cook who wants to learn about the cuisine but would sometimes rather make a quick stock in a pressure cooker than labor over a vat of liquid for twenty-four hours. Ramen Otaku strips the mystique from ramen while embracing its history, magic, and rightful place in the American home kitchen.

75 recipes for turning a dorm-room staple into scrumptious meals! If necessity is the mother of invention, a college student's food budget certainly led to the invention of some delicious ways with one of the least expensive, most convenient packaged foods of all time. Taste-tempting food photos show that the humble block of ramen noodles can be magically transformed into delicious main dishes as well as sides, soups and salads. There are even a couple of desserts based on the ever-popular ramen noodle. On the ramen menu: Beef & Broccoli Stir-fry, Crab Lo Mein, Baked Stuffed Tomatoes, Fiesta Chicken, Cheesy Bacon Noodles, Ramen Rolled Steak, Tangerine Chicken Salad, and even Thin Mint on a Stick.

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All made with magical, versatile ramen! TONI PATRICK is the culinary creative behind 101 Things to Do with Ramen Noodles, 101 Things to Do with Mac and Cheese, 101 Things to Do with Canned Biscuits, 101 Things to Do with a Blender, 101 More Things to Do with Ramen Noodles, and 101 Things to Do with Eggs. She has been featured on the Food Network. She lives in Greeley, Colorado.

Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups—and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal. Try your hand at: Indonesian Pork Ramen with Coconut Curry Soup Chicken Meatball Ramen Teriyaki Beef-Wrapped Asparagus Ramen California Ramen with crabmeat, avocado, and cucumber Spicy Tofu Ramen Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts With simple step-by-step instructions and mouthwatering photos, Simply Ramen will turn your kitchen into a ramen-ya for family and friends.

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and

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street corner hole-in-the-wall restaurant in Japan. In *Japanese Soul Cooking*, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

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