

1. Record Nr.	UNINA9910809069503321
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Titolo	Food and fantasy in early modern Japan // Eric C. Rath
Pubbl/distr/stampa	Berkeley, : University of California Press, c2010
ISBN	1-283-27733-6 9786613277336 0-520-94765-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (251 p.)
Disciplina	394.120952
Soggetti	Cooking, Japanese - Social aspects Food habits - Japan Food - Social aspects - Japan Japan Social life and customs
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front matter -- Contents -- Illustrations and Tables -- Acknowledgments -- Introduction -- 1. Japanese Cuisine, a Backward Journey -- 2. Of Knives and Men: Cutting Ceremonies and Cuisine -- 3. Ceremonial Banquets -- 4. The Barbarians' Cookbook -- 5. Food and Fantasy in Culinary Books -- 6. Menus for the Imagination -- 7. Deep Thought Wheat Gluten and Other Fantasy Foods -- Conclusion: After the Fantasies -- Appendix: The Southern Barbarians' Cookbook (Nanban ryōrisho) -- Notes -- Bibliography -- Index
Sommario/riassunto	How did one dine with a shogun? Or make solid gold soup, sculpt with a fish, or turn seaweed into a symbol of happiness? In this fresh look at Japanese culinary history, Eric C. Rath delves into the writings of medieval and early modern Japanese chefs to answer these and other provocative questions, and to trace the development of Japanese cuisine from 1400 to 1868. Rath shows how medieval "fantasy food" rituals-where food was revered as symbol rather than consumed-were continued by early modern writers. The book offers the first extensive introduction to Japanese cookbooks, recipe collections, and gastronomic writings of the period and traces the origins of dishes like tempura, sushi, and sashimi while documenting Japanese cooking

styles and dining customs.
