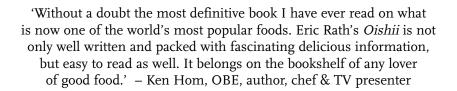
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OISHII The History of Sushi

Eric C. Rath

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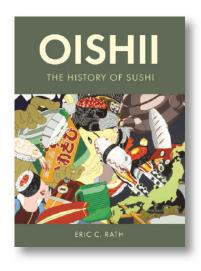
'Deploying gorgeous visual material and exquisite detail from over a millennia of Chinese and Japanese written sources, Eric Rath regionalizes and denationalizes the contested history of the birth and transformation of various kinds of sushi. He also shows how this modest dish went global as it acquired substantial cultural capital in the late twentieth century. A lucid and beautifully produced book.'

– Krishnendu Ray, Chair, Department of Nutrition and Food Studies, NYU Steinhardt

Sushi and sashimi are by now global sensations and have become perhaps the best-known of Japanese foods, but they are also the most widely misunderstood. *Oishii: The History of Sushi* reveals that sushi began as a fermented food with a sour taste, used as a means to preserve fish.

This book, the first history of sushi in English, traces sushi's development from China to Japan and then internationally, and its evolution from street food to high-class cuisine. Included are historical and original recipes that display the diversity of sushi and how to prepare it. An expert on Japanese food history, Eric C. Rath has written a must-read for understanding sushi's past and how it became one of the world's greatest cuisines.

Eric C. Rath is Professor of Premodern Japanese History at the University of Kansas. He is the author of *Japan's Cuisines: Food, Place and Identity* (Reaktion Books, 2016) and *Food and Fantasy in Early Modern Japan* (2010).



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