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Oishinbo: Ramen And Gyoza, Vol. 3: A La Carte



Synopsis

Few foods inspire as much passion and partisanship as the dish of noodles in broth known as "ramen." Hot or cold, plain or miso, from fancy fusion creations to humble roadside takeout, ramen is truly a beloved food, one that can give rise to fierce loyalty or fiercer criticism (not to mention the occasional fistfight). In this volume of Oishinbo, Yamaoka and company inquire into the "soul of ramen," from the flour used in the noodles to the chickens used in the broth. And where there's ramen, there's gyōza: little dumplings made with a variety of fillings and served as a side dish. Will Yamaoka be able to create an "ultimate" gyōza before Kaibara creates a "supreme" one?

Book Information

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Customer Reviews

This series of books was very interesting for me. I wish that they were numbered so that I could have read them in order. This volume covers several different kinds of foods served with noodles or in wrappers, how they were developed and what could be done to change them up a bit. Just because it has noodles and broth, it doesn't mean it's ramen, and the variety of ingredients in Gyoza can be surprising. These books also have an engaging story that goes along with it, giving some meaning behind all the restaurant visits. This is not just a restaurant review or foodie guide. This series

actually follows people's lives, how good food can alter how you think about things, and how different preparations of the same type of food can change what you think is considered good food. I would have given this series 5 stars but for not being able to tell what order to read them in. You do not need to read the entire series of books if you are only interested in a certain title. Each volume has a small intro section to introduce the characters and let you know what is going on.

This is an amazing series. All of the volumes in this series are collections, so the timeline will jump around a bit, but they're centered around the food theme for each one. This is Ramen and Gyoza for example so it's about Ramen and Gyoza. The times in the series they talk about it are not contiguous, so that's the reason for the time skips. But at the same time it makes these a bit individually readable since you're not looking at a continuous storyline.

I started reading the first book. Accurate. Entertaining. Typical Japanese style anime. By the second chapter I wanted to give this to my pseudo sophisticate "associates"! This series is a great guide to understanding different foods, how and why the food should taste and the difference between preparation and presentation for a Japanese perspective. Fun read, a learning experience reading right to left; back to front from western practice. The illustrations are good, the culinary information is PRICELESS. And it's so accessible. I really appreciate a book that is great on so many levels, educational, entertaining and thoroughly fun!!

Excellent series if you want to get to know more about the Japanese cuisine

Fascinating facts about food and customs in Japan. Actually like that it reads right to left.

not the complete story, but it really helps with explaining a lot of Japanese food and culture.

Great story, interesting recipes, good knowledge about Japanese culture. I do recommend!

Such a great series!

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