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Oishinbo: À La Carte, Vol. 5: Vegetables



Synopsis

R to L (Japanese Style). Weekly Time magazine sets up a series of culinary battles between the T zai News's "Ultimate Menu," represented by Yamaoka, and the Teito Times's "Supreme Menu," represented by Kaibara Y zan, Yamaoka's father and nemesis. The ingredient this time is vegetables, specifically cabbages and turnips. Who will win the Vegetable Showdown? Later, Yamaoka and Kurita help Tomii's son get over his hatred of eggplant, and patch a rift between lovers using the power of asparagus.

Book Information

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Customer Reviews

Manga writer and essayist extraordinaire Tetsu Kariya graduated from prestigious Tokyo University. Kariya was employed with a major advertising agency before making his debut as a manga writer in 1974 when he teamed up with legendary manga artist Ryoichi Ikegami to create Otoko Gumi (Male Gang). The worlds of food and manga were forever changed in 1983 when Kariya, together with artist Akira Hanasaki, created the immensely popular and critically acclaimed Oishinbo.

It was interesting to see the Japanese perspective on some common vegetable. There is a vegetable battle between Shiro and Kaibara Yuuzan. It is Shiro's opinion that all organic vegetable are the only ones that have any flavor and beyond that can heal the sick and cure people's distaste/allergy to vegetables and that non-organic products are a symptom of the downfall of society. I found that message a bit cloying, which made reading a bit less enjoyable than some of the other volumes. The series itself is unique as far as I know and it's rare to see something like this

translated. I recommend getting the first volume or two, especially the 'Sake' one which was my favorite.

Even though this series is written in the manga style, I learn something new about the history of Japanese cuisine with every volume. There are even 1 or 2 recipes included at the end of each book. Even read in order, the back story of the individual characters is still a bit disjointed and hard to follow. The back stories are not that closely interwoven into the culinary stories, so character development comes in second to food. So, if you are looking for a manga story with food thrown in, try elsewhere. If you want to know more about how the Japanese developed their cuisine and a bit of their food culture, this short series may do just fine.

Another in the manga series on Japanese cooking. This time vegetables get the treatment. In addition to following the adventures of the hero, you'll get advice on selecting eggplant, roasting potatoes with salt and other Japanese methods. If you're interested in Japanese culture or Japanese food, this is a good series

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

Great Manga for lovers of Japanese food. The entire series is wonderful. I wish they would translate more stories to English.

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

Such a great series!

I found the series really interesting. I learned a lot about Japanese food. The disjointed story telling was a bit annoying. I would love if they would print the entire series.

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