

Food Network stars dish about ethnic cuisine in American mainstream

2008-03-25

USA TODAY's Jerry Shriver asks top TV chefs....Which ethnic cuisines or ingredients are ready to break into the American mainstream?

Masaharu Morimoto

A native of Hiroshima, Japan, Morimoto built his reputation as executive chef at Nobu in New York. He now competes as an Iron Chef on Iron Chef America (9 p.m. Sundays ET/PT) and owns restaurants in Philadelphia, New York, Tokyo and Mumbai.

"I think Japanese cuisine will continue to increase in popularity. The new thing won't be what everyone is already familiar with - sushi, sashimi, tempura, teriyaki, etc. Instead, foods that are new to most Americans but very popular in Japan should grow. I believe the popularity of izakaya (Japanese taverns) places that serve casual foods like yakitori, grilled fish and Japanese-style curry will start to break out. Also, a Japanese distilled spirit, shochu (similar to vodka but half the strength), will get more popular.

[External Source - For the complete article click here](#)

Source - USATODAY

This article comes from Hotel News Resource

<http://www.hotelnewsresource.com>

The URL for this story is:

<http://www.hotelnewsresource.com/article31756.html>

© 1998 - 2008 Nevistas and the author.

Brought to you by Hotel News Resource

Distribute your news on our Network

See what all the buzz is about at:

http://www.hotelnewsresource.com/Info-news_account_info.html