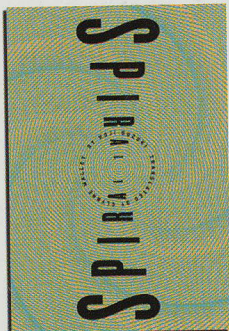


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# manga.novels



SPIRAL courtesy of Vertical, Inc.

**SPIRAL**  
Koji Suzuki  
May 2004  
288 pages, \$24.95  
ISBN 1-932234-06-3

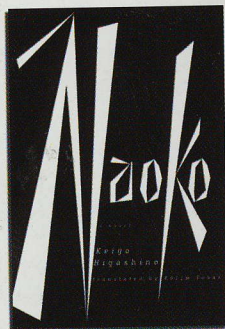
*Spiral* is Koji Suzuki's eagerly awaited follow-up to his smash epoch-making *Ring*. More than just a sequel, *Spiral* is a commentary on *Ring* that recasts the whole story. The Ring virus is mutating now and *Spiral's* action centers around Ando, a medical doctor who must make an unspeakable choice between his species and his son.

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NAOKO courtesy of Vertical, Inc.

**NAOKO**  
Keigo Higashino  
May 2004  
288 pages, \$14.95  
ISBN 1-932234-07-1

*Naoko*, a major bestseller and film in Japan, soon to be a Hollywood remake, is a poignant and wily take on gender relations from a master of the detective story. Expertly and seamlessly interweaving the real and the unreal, *Naoko* involves a regular guy whose world is rocked when his wife dies in a bus accident. His young daughter survives, but seems to be inhabited by her mother's personality.

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Check out page 45 for more news about upcoming manga & novels!

**manga.novels** is a new section in Kokiku intended to inform readers of current and upcoming news about exciting reads, both written and visual.

Apr/2004  
kokiku

Recipes courtesy of Radio K-Japan.



**INGREDIENTS (Serving for 4)**  
1.5 lb. Aku (Bonito)

**Marinade:**  
2 Tsp. Sake  
2 Tsp. Shoyu  
2 Tsp. Ginger Juice  
1/4 Onion

3 Tbs. Potato Starch  
10 oz. Olive Oil

**Nanban Sauce:**  
2 Tbs. Shoyu  
2 Tbs. Mirin  
1 Tbs. Sake  
3 Tbs. Vinegar  
1-2 Pieces Red Chili Pepper  
5 Tbs. Konbu Broth

1. Cut aku into sashimi-like slices and marinate for about 20 minutes in marinade.
2. Combine ingredients for nanban sauce and heat until it comes to a boil. Set it aside and let it cool. Once sauce has cooled, put in red chili peppers.
3. Wipe away excess liquid from aku with a paper towel and coat slices with potato starch. Deep fry coated slices in olive oil at about 180°C.
4. Pour special sauce over deep fried aku and top with onion slices. Cool dish in refrigerator for about an hour before serving.



**Last Month's Recipe:**  
Shrimp & Avocado  
Cocktail Salad

Check out Radio K-Japan's website at [www.kjpn.net](http://www.kjpn.net) or the March 2004 issue of Kokiku for the recipe!



## Raku Raku Cooking

with Nobuka Samejima

*Azuki Beans Mochi*



**INGREDIENTS (Serving for 5):**  
1 lb. Mochi Powder  
0.5 lb. Granulated Sugar  
1 Can Coconut Milk  
0.5 lb. Tsubu An  
1/4 Cup Cornstarch

1. Mix together mochi powder and sugar. Pour in coconut milk a little at a time, and mix well with an electric mixer.
2. When mochi mixture becomes soft, fold in tsubu an.
3. Line a heat-resistant glass pan with parchment paper and pour mochi mixture into pan and fold over edges of parchment paper so that mixture is completely covered. Place in microwave oven and heat mixture at high for about 10 minutes.
4. Cool down mochi and coat with a bit of cornstarch. Cut into desired size and shape, and serve with green tea.

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