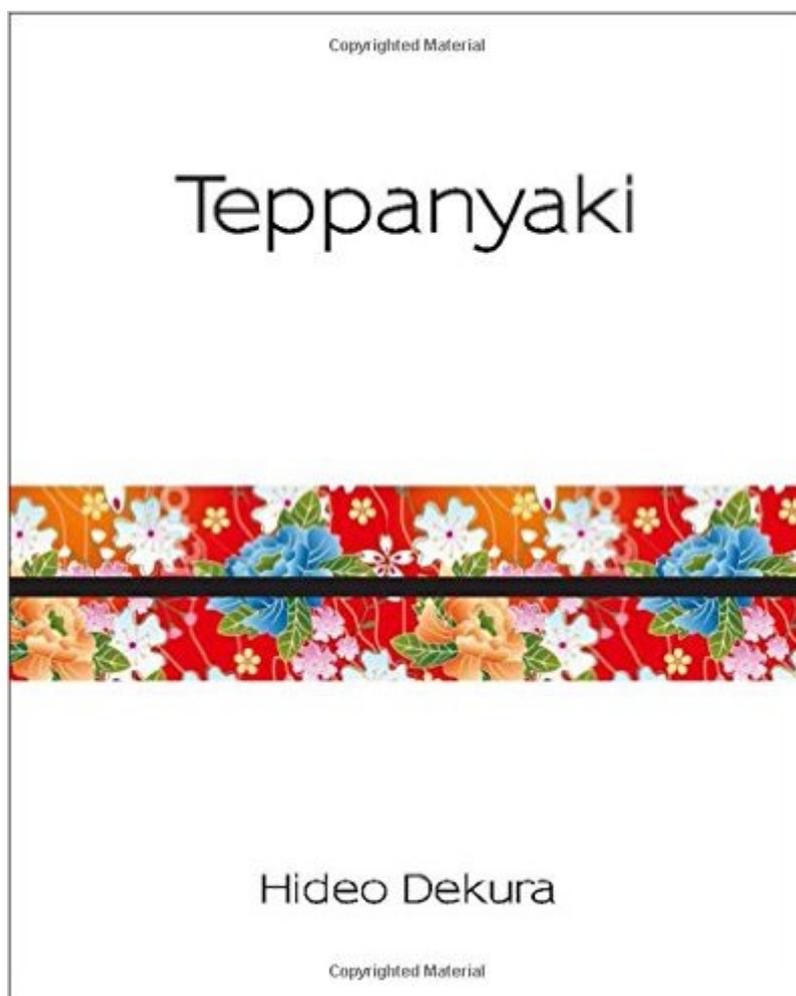


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# Teppanyaki: Modern And Traditional Japanese Cuisine (Silk)



## Synopsis

Hideo was born in Yotsuya, Tokyo. His father was a playwright and owned two Japanese restaurants, Kihei of Tokyo and Misuji, where he commenced his training, whilst still at school at Shinjuku High School and through to Nihon University. Hideo learnt from his parents the principles of sushi and kappo-ryori food preparation, cooking and presentation. These methods have been passed down through generations of his family. At the same time, he learnt the philosophy of Chakaiseki (the tea ceremony cuisine), Teikanryu Shodō (Calligraphy), Ikenobou-Ryuseiha (flower arrangement) and Hōchō Shiki (the cooking knife ceremony) under the tutelage of Shijyoushinryu by Iemoto-Shishikura Soken-Sensei. After years of cooking and demonstrating in Japan, Hideo's interests led him to Europe to study classical French cuisine, England and then the United States, where he was able to combine his skills in Japanese and European cuisine by working as a demonstrator in California. This book has all the basics you need to know to make Teppanyaki at home including tools, ingredients, tips, rice and wok techniques. It includes 60 recipes on beef, pork, lamb, chicken, fish and seafood as well as some vegetarian dishes and a section on rice and noodles. There is also desserts and it includes a section on sauces to prepare as well.

## Book Information

Series: Silk (Book 6)

Hardcover: 192 pages

Publisher: New Holland Australia (September 1, 2014)

Language: English

ISBN-10: 1742575315

ISBN-13: 978-1742575315

Product Dimensions: 6.4 x 0.9 x 7.8 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars See all reviews (3 customer reviews)

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## Customer Reviews

It's a very nice little book that makes you wish for more.



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