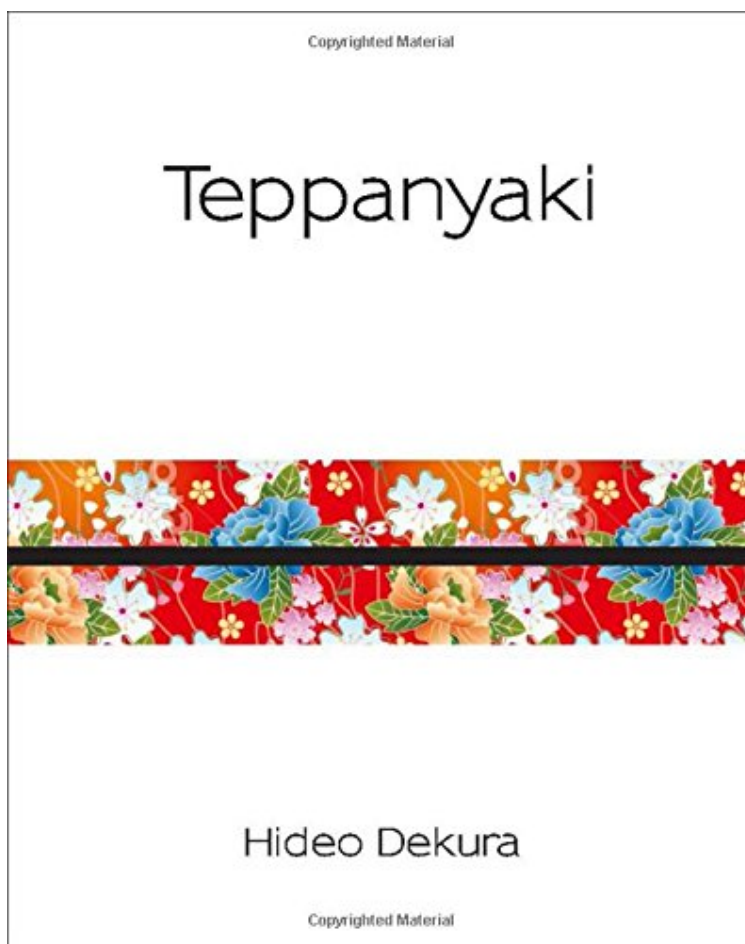


(Pdf free) Teppanyaki: Modern and Traditional Japanese Cuisine (Silk)

## Teppanyaki: Modern and Traditional Japanese Cuisine (Silk)

*Hideo Dekura*

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**Hideo Dekura : Teppanyaki: Modern and Traditional Japanese Cuisine (Silk)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Teppanyaki: Modern and Traditional Japanese Cuisine (Silk):

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 Shodocirc; (Calligraphy), Ikenobou-Ryuseiha (flower arrangement) and Hocirc;chocirc; 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. 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.