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Tetsuya Wakuda

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With two bustling and highly acclaimed restaurants in Sydney andSingapore, award-winning chef Tetsuya Wakuda is

one of the most respected chefs in the culinary field. In this long-awaited follow-up to his bestselling first title *Tetsuya: Recipes from Australia's Most Acclaimed Chef*, Tetsuya tells an inspiring story of his journey in the culinary industry and shares the secrets of his success in becoming one of the world's most influential and recognised chefs today. In a similar open and engaging manner, Tetsuya also reveals recipes for his signature award-winning dishes as well as the processes in which he goes through to create these dishes.

About the Author Tetsuya Wakuda is the owner of award-winning restaurants Tetsuya's (Australia) and WakuGhin (Singapore). Born in the city of Hamamatsu, Japan, Tetsuya Wakuda left for Australia at the age of 22 and cultivated a love for French-Japanese flavours that were inspired by the classic French techniques learnt from Sydney chef Tony Bilson. Receiving both critical and commercial acclaim for his restaurants, Tetsuya Wakuda continues to inspire and impress with his amazing culinary techniques and philosophy to create pure and clean flavours that elevate the taste and wholesomeness of the ingredients to the next level.