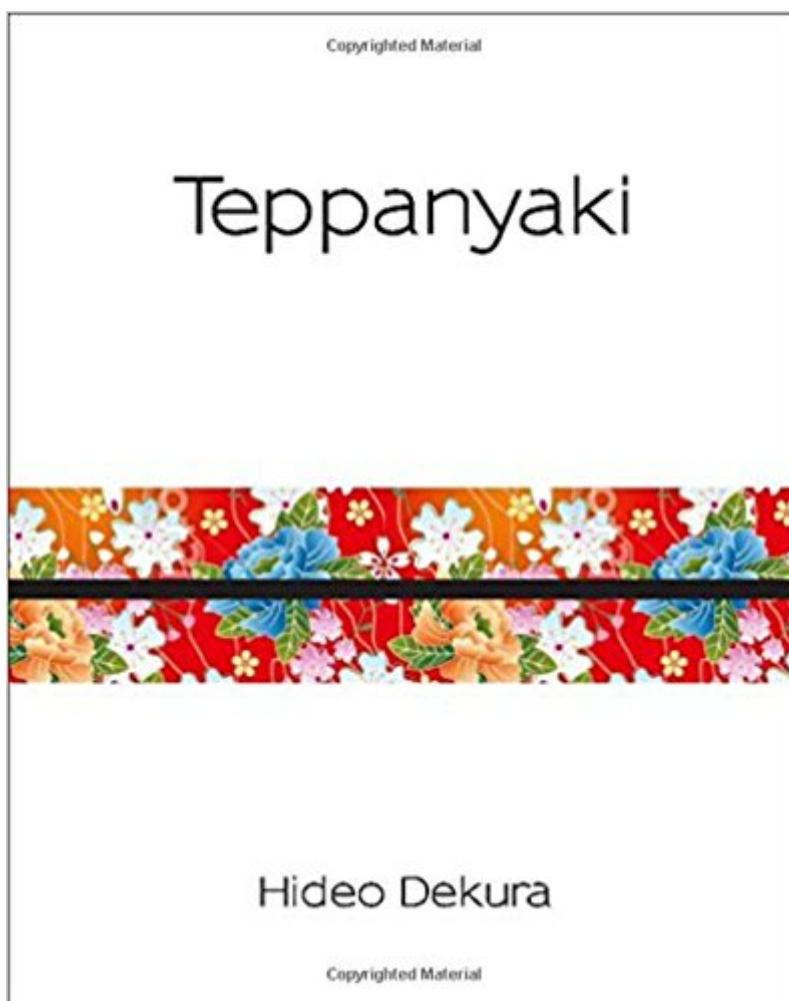


The book was found

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 Publishers (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: 4.3 out of 5 stars 4 customer reviews

Best Sellers Rank: #1,122,103 in Books (See Top 100 in Books) #104 in Books > Cookbooks, Food & Wine > Asian Cooking > Wok Cookery #278 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains #291 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese

Customer Reviews

Hideo was born in Tokyo in 1944. His father owned several restaurants and he began training there,

learning the principles of sushi and kappou-ryori food preparation, cooking and presentation that had been passed down through many generations of his family. In keeping with a classical training, he also learnt the philosophy of the tea ceremony cuisine (Chakaiseki), calligraphy, flower arranging and the cooking knife's ceremony at the Shijyoushinryuu School from Master Teacher Shishikura Soken.

Good book, not what I was looking for recipe wise but all in all an ok book.

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

Thanks!

Love it

[Download to continue reading...](#)

T Teppanyaki: Modern and Traditional Japanese Cuisine (Silk) Welcome to Japanese Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Japanese Recipes (Japanese Cookbook, Japanese Cuisine, Asian Cookbook, Asian Cuisine) (Unlock Cooking, Cookbook [#7]) Japanese Gardens: An Introduction to Japanese Gardens and Their Design Principles (Japanese Gardens, Japanese Garden Designs, DIY Japanese Gardening, Japanese ... Japanese Landscape Design Book 1) I Love My Dad (japanese kids books, japanese children books): kids books in japanese, japanese baby books, children japanese books (Japanese Bedtime Collection) (Japanese Edition) I Love My Mom (japanese kids books, japanese children stories, bilingual japanese books): japanese for kids (English Japanese Bilingual Collection) (Japanese Edition) Children's book: Where is Santa. Santaha dokoda: Children's English-Japanese Picture Book (Bilingual Edition), Japanese kids book, Japanese Baby book, Japanese ... Japanese English books for children 1) The Silk Roads, 2nd: includes routes through Syria, Turkey, Iran, Turkmenistan, Uzbekistan, Kyrgyzstan, Pakistan and China (Silk Roads: A Route & Planning Guide) Japanese Short Stories for Beginners: 8 Thrilling and Captivating Japanese Stories to Expand Your Vocabulary and Learn Japanese While Having Fun Japanese Edition Living Language Japanese Complete Course, Revised & Updated (40 Lessons on 3 Compact Discs * Coursebook * Japanese-English/English-Japanese Dictionary) (English and Japanese Edition) Yokai Museum: The Art of Japanese Supernatural Beings from YUMOTO Koichi Collection (Japanese, Japanese and Japanese Edition) Peekaboo baby. Japanese Baby Book: Children's Picture Book English-Japanese (Bilingual Edition) Bilingual Picture book in

English and Japanese ... for children) (Volume 1) (Japanese Edition) My Daddy is the best!:
(Bilingual Edition) English Japanese Children's Picture Book Bilingual Picture book in English and
Japanese,Japanese kids book ... for children) (Volume 7) (Japanese Edition) I Love to Tell the
Truth: english japanese children's books,japanese baby books,japanese kids books (English
Japanese Bilingual Collection) Applications of Traditional and Semi-Traditional Hypnotism.
Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Japan: History of Japan: The
Most Important People, Places and Events in Japanese History. From Japanese Art to Modern
Manga. From Asian Wars to Modern Superpower. Traditional Clothing of the Native Americans:
With Patterns and Ideas for Making Authentic Traditional Clothing, Making Modern Buckskin
Clothing and a Section on Tanning Buckskins and Furs Classic Hungarian Goulashes: Deliciously
Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook,
hungarian cooking book, hungarian books, hungarian cuisine, hungarian Welcome to Korean Food
World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean
Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8])
Flavors of Korea: Delicious Vegetarian Cuisine (Healthy World Cuisine) Japanese Slanguage: A
Fun Visual Guide to Japanese Terms and Phrases (English and Japanese Edition)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)