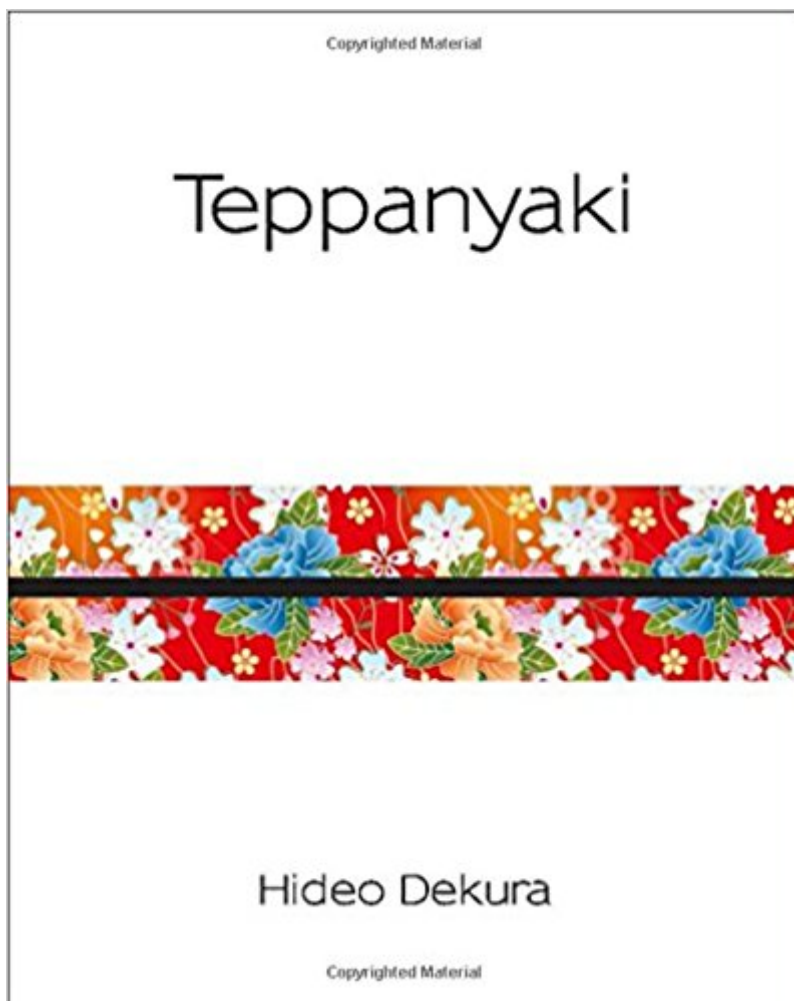


The book was found

# 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

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## 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

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