

Hideo Dekura

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**demystifies Japanese ingredients ...
Izakaya: Dekura, Hideo:
9781742575254: Amazon.com:
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~~Hideo Dekura Cookbooks, Recipes and
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By Hideo Dekura - Izakaya (2015-08-18)
[Hardcover] Jan 1, 1900. by Hideo
Dekura Hardcover. \$894.90. More
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~~Hideo Dekura showcases Kikkoman
Naturally Brewed Soy Sauce~~

TV presented Maeve O'Meara
introducing Hideo Dekura to the
audience Born in Tokyo, Hideo's earliest
cooking lessons were learnt from his
father who was a playwright and
restaurateur. Apart from the principles
of sushi and kappou-ryori food
preparation, cooking and presentation,
Hideo also mastered calligraphy and
flower arranging, which gives his food a

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somewhat simple yet artistic slant.

~~hideo dekura: 7 Books available | chapters.indigo.ca~~

Hideo Dekura is a culinary consultant, food stylist and author, with a focus on recipe development. He also gives demonstrations, lectures and classes in traditional Japanese Cuisine. He is involved in product development for the import/export market and makes significant contributions to cultural events in Australia and overseas.

~~Books by Hideo Dekura (Author of The Complete Book of Sushi)~~

by Hideo Dekura and Brigid Treloar and Ryuichi Yoshii Categories: Fish & seafood; Japanese ISBN: 9780794603168 Hardcover (United States, Singapore) 9/30/2005

~~Hideo Dekura~~

Hideo Dekura travels around the four islands and captures the seasons, including the cherry blossoms of Spring,

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the countryside and the cities as well as the culinary delights of each region and their rec. Hardback. Near new condition. 2008"Essentially Japanese" is all about the beauty, people and cooking of Japan. Hideo ...

~~Essentially Japanese: Cooking & Cuisine - Hideo Dekura ...~~

Sushi and Kaiseki Master Chef, author and Sydney Seafood School teacher Hideo Dekura has written books on sushi, sashimi, teppanyaki and Japanese cookery. Hideo is a keen proponent of Kikkoman Soy ...

~~Hideo Dekura - Guest Presenters | Sydney Seafood School~~

Hideo Dekura is the author of The Complete Book of Sushi (3.87 avg rating, 89 ratings, 6 reviews, published 2004), Sushi Modern (3.44 avg rating, 9 ratin...

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(Hideo Dekura) The Amazon Book Review Book recommendations, author

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~~Hideo Dekura | Washoku Lovers~~

Hideo Dekura has 19 books on Goodreads with 383 ratings. Hideo Dekura's most popular book is The Complete Book of Sushi.

~~Hideo Dekura x Kinokuniya | Washoku Lovers~~

Hideo Dekura is a culinary consultant, food stylist and author, with a focus on recipe development. He also gives demonstrations, lectures and classes in traditional Japanese Cuisine. He is involved in product development for the import/export market and makes...

~~Hideo Dekura (Author of The Complete Book of Sushi)~~

Name: Hideo Dekura Country: Japan

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Restaurant: - In 1972 Hideo visited Australia for the first time and settled in Sydney in 1974. He set up Japanese Functions of Sydney as well as the first Japanese catering company in Sydney, which was highly successful. He has lectured in several places and has now opened Culinary Studio Dekura [...]

~~Hideo Dekura~~

The studio is run by Hideo Dekura, who is an author of Japanese cooking books and instructor of Japanese cooking. The studio allows around 10 people to learn cooking and dining in a cosy environment. We would like to provide you with a variety of Japanese experiences through our cooking classes.

~~Hideo Dekura~~ - IMDb

Follow Hideo Dekura and explore their bibliography from Amazon.com's Hideo Dekura Author Page.

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~~Sake by Hideo Dekura (Hardback, 2015) for sale online | eBay~~

Hideo Dekura, Self: The Art of Japanese Cooking: Vol. 2

~~Sushi Modern : Hideo Dekura : 9780804846523~~

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~~Culinary Studio Dekura - Only Sydney~~
Sake has been designed to introduce information and explanations about matching different Sakes and cuisines. As part of this introduction to the enjoyment of Sakes, the author, Hideo Dekura, begins by highlighting 28 of the most respected Kuramotos (Sake Brewers) in Japan. This book is intended as a beginner's guide with a selection of recipes to best accompany the Sake.

~~Hideo Dekura - amazon.com~~

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Hideo Dekura heads a very successful catering and cooking consulting company and is a lecturer at a renowned seafood school. He is also the author of several Japanese cookbooks, including *The Fine Art of Japanese Cooking*, and has produced several cooking videos.

~~Hideo Dekura demystifies Japanese ingredients ...~~

As the chef and food historian Hideo Dekura has said, 'Appreciation of food forms the foundations of hocho-shiki. Each and every beautiful, meaningful motion of the ritual shows respect towards food; and the detailed, thorough cuts of the knife are symbolic of the mentality to waste nothing.

~~Izakaya: Dekura, Hideo: 9781742575254: Amazon.com: Books~~
- hideo dekura - Originally from Tokyo, Hideo Dekura came to Sydney in 1974. He set up the first ever Japanese catering company in Sydney, lectured in several places, received an award from

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the Japanese government for his significant contribution to promoting Japanese food, and opened Culinary Studio Dekura in Chatswood.

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Hideo Dekura, a Master Sushi Chef, has taught his popular Sushi & Sashimi workshops at Sydney Seafood School since the School's inception in 1989. Hideo-san was born in Yotsuya, Tokyo, in 1944. His father was a playwright and owned restaurants, Kihei of Tokyo and Misuji, where his training commenced while he was still at school.

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