

Hideo Dekura

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Hideo Dekura

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...

Hideo Dekura (Author of The Complete Book of Sushi)

Our studio is located in Chatswood, NSW. 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.

HOME | dcstudio

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.

Japanese: Modern and Traditional Japanese Cuisine by Hideo ...

Sushi Modern takes a quintessential Japanese dish and fuses it with flavors from around the world — with surprising, delicious results. Author and culinary school lecturer Hideo Dekura takes you step-by-step through a tempting array of recipes that will delight...

Sushi Modern by Hideo Dekura, Hardcover | Barnes & Noble®

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 in Chatswood. Washoku Lovers met him in his studio.

Hideo Dekura | Washoku Lovers

Hideo Dekura lives in Australia, where he heads a successful catering and cooking consulting company, and lectures at a culinary school. In 2007, Hideo was presented with an award from the Japanese Government for his significant contributions towards the promotion of Japanese food and cooking.

The Complete Book of Sushi by Hideo Dekura, Brigid Treloar ...

Read Book Hideo Dekura

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 worldwide.

Sushi: Modern and Traditional Japanese Cuisine by Hideo ...

The Complete Book of Sushi is the definitive sushi cookbook. The Japanese say that "You eat with your eyes," and this is undoubtedly true with sushi. An art form in Japan, sushi is not only beautifully presented but healthy and delicious.

The Complete Book of Sushi: Hideo Dekura, Brigid Treloar ...

About the Author Hideo was born in Yotsuya, Tokyo. His cooking training commenced in the family restaurants, where he learnt from his parents the principles of sushi and kappou-ryori food preparation, cooking and presentation that had been passed down through the generations of his family.

Izakaya: Dekura, Hideo: 9781742575254: Amazon.com: Books

Hideo Dekura is renowned for his colourful culinary skills. Japanese chef Hideo Dekura will come to Lane Cove Plaza to demonstrate the basics of sushi-making. With more than 60 years of experience, Mr Dekura spent years studying the art of sushi as an apprentice with his family in Tokyo.

Master chef Hideo Dekura shows the art of making perfect ...

Hideo Dekura 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.

Hideo Dekura - Guest Presenters | Sydney Seafood School

Hideo Dekura runs a very successful catering and cooking consulting company, and is the author of many Japanese cookbooks including The Fine Art of Japanese Cooking.

Sashimi: The Essential Kitchen Series: Dekura, Hideo ...

By Hideo Dekura - Izakaya (2015-08-18) [Hardcover] Jan 1, 1900. by Hideo Dekura Hardcover. \$894.90. More Buying Choices \$894.90 (2 Used & New offers) Paperback. \$894.90. Only 1 left in stock - order soon. ...

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Hideo is a master of Shijoshin-ryu in Sydney. Furthermore he is a member of Food Professional Australia, (formally Food Media Australia), Japan Master Chef Association, and a lecturer at the Sydney Sea Food School. He is the author of several Japanese cooking books and cooking videos.

ABOUT | dcstudio

About the Author 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.

Teppanyaki: Modern and Traditional Japanese Cuisine (Silk ...

Hideo Dekura, Sydney's sushi master chef Having been a restaurant co-judge with Hideo Dekura, I've had the pleasure of dining with him many times. On each occasion, we would exchange banter about food and I never fail to learn something new about Japanese cuisine. Encyclopedia of Japanese Cooking by Hideo Dekura

Hideo Dekura demystifies Japanese ingredients ...

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 the Japanese government for his significant contribution to promoting Japanese food, and opened Culinary Studio Dekura in Chatswood. See his full interview [HERE](#)

Hideo Dekura x Kinokuniya | Washoku Lovers

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Nirvana Books | List of books by author Nirvana

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