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Handbook on Japanese Food: Carving Techniques for Seasonal Vegetables (Japanese-English Bilingual Books)

Munehiro Shimatani

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Handbook on Japanese Food:
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MUNEHIRO SHIMATANI



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before purchasing it in order to gauge whether or not it would be worth my time, and all praised Handbook on Japanese Food: Carving Techniques for Seasonal Vegetables (Japanese-English Bilingual Books):

In this lavishly illustrated book, Shimatani, who won a carving championship in a recent TV show, gives you every step of carving carefully until ordinary vegetable and fruit turn into beautiful creations. His precise techniques can reach outside the cooking domain and convey the delicate Japanese sense of beauty and culture that has been handed down in an unbroken line. Although the techniques are specially aimed at professional cooks of high-class Japanese restaurants, the techniques themselves are not so difficult as you imagine. Learn the basics steadily and practice, and you will acquire enough skills before you even know it. This book covers from basics to applied techniques: *Carve vegetable into such various shapes as cube, Gingko leaf, hexagon, paper-thin peeling, etc.* Change vegetable to such various shapes as cherry blossoms, Chrysanthemum, camelia and other forms of flower, twists, snail, crane, tortoise, etc.* Beautiful ideas of fruits displays

About the Author Munehiro Shimatani has been serving as Head Chef at Miyagawa-cho Suiren, Kyoto, since 2012. He was born in 1972 in Nara, an ancient capital of Japan, and right after graduating high school he began his apprenticeship under Yoshio Kurosaki, one of the top chefs at Kyoto Shinto Hotel Matsuhama. He continued his study in Kyoto restaurants such as Arashiyama Benkei and Kihune Hiroya before he was appointed chef at Miyako-Shun-Zen Tsuki-no-Fune, Nara's traditional restaurant. He won several competitions with his splendid knife techniques. His other publications include "Seasonal Soups for Beginners" and "50 Ultimate Kyoto Dishes You Wanted to Cook at Least Once".