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Giant Opah Fish Fillet Cutting Techniques

*Page 4/42*

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Tuna Cutting Japanese Street Food - LIVE  
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~~Mukoita Ii, Cutting Techniques: Seafood,~~

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~~The Japanese Culinary Academy's~~

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Interest in Japanese food in North America has grown exponentially in the last fifteen years, moving well beyond sushi and sashimi. More and more people now appreciate the variety and complex tastes and textures of Japanese food, as well as



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its emphasis on fresh, seasonal ingredients, and presentation. Words like "dashi" and "umami" are part of our vocabulary. Along with this interest has come...

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Understanding the cuisine and its cultural context. The book covers filleting, with sections on how to fillet many different kinds of small and long fish as well as shellfish: horse mackerel, sardines, eel, tiger prawns, lobster, crabs, clams and octopus, and more.

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Japanese cuisine throughout the world, the series is authoritative, comprehensive, and wide-ranging in scope.

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Vegetables. It presents the same, but for all the other key ingredients in traditional Japanese cuisine – with a similar number of photographs. It also teaches the intricacies of decorative carving with vegetables.

~~THE JAPANESE CULINARY~~

*Page 23/42*

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Mukoita Ii, Cutting Techniques: Seafood, Poultry, and Vegetables. by Japanese

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Culinary Academy, Akira Saito, et al. | The

Oct 30 2018. 4.8 out of 5 stars 44.

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Books

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**MUKOITA I, CUTTING TECHNIQUES** covers all the fundamentals of the subject, providing information that's necessary to understanding the cuisine and its cultural context. The book features an introduction to Japanese cutting techniques including its importance to preparing and serving sashimi, its history, hygiene and

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regulations for using raw ...

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Mukoita II - Cutting Techniques: Seafood,  
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Szerz?k: Isao Kumakura, Toru Fushiki,  
Japanese Culinary Academy. 2018.

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Author: Kodansha America, Incorporated

Publisher: ISBN: 9784908325076 Size:

79.17 MB Format: PDF Category :

Languages : en Pages : View: 5388 Book

Description: Following publication of

Introduction to Japanese Cuisine, as well as a volume on Flavour and Seasoning, the Japanese Culinary Academy is pleased to

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present the third book in the Complete  
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Basically, I've never found such a  
comprehensive book on Chinese regional

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cookery. Dunlop explains everything from cutting techniques (very, very, very important, and often overlooked in Western cookery books), ingredients and acceptable substitutes, cooking techniques and flavour/texture combinations.

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steaks are aged on the premises and  
individually cut into various sizes of



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ribeye, sirloin and filet mignon like its  
signature 14-ounce, four-inch hunk of  
filet.

## Academys Complete Japanese Cuisine Series

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*Page 41/42*

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