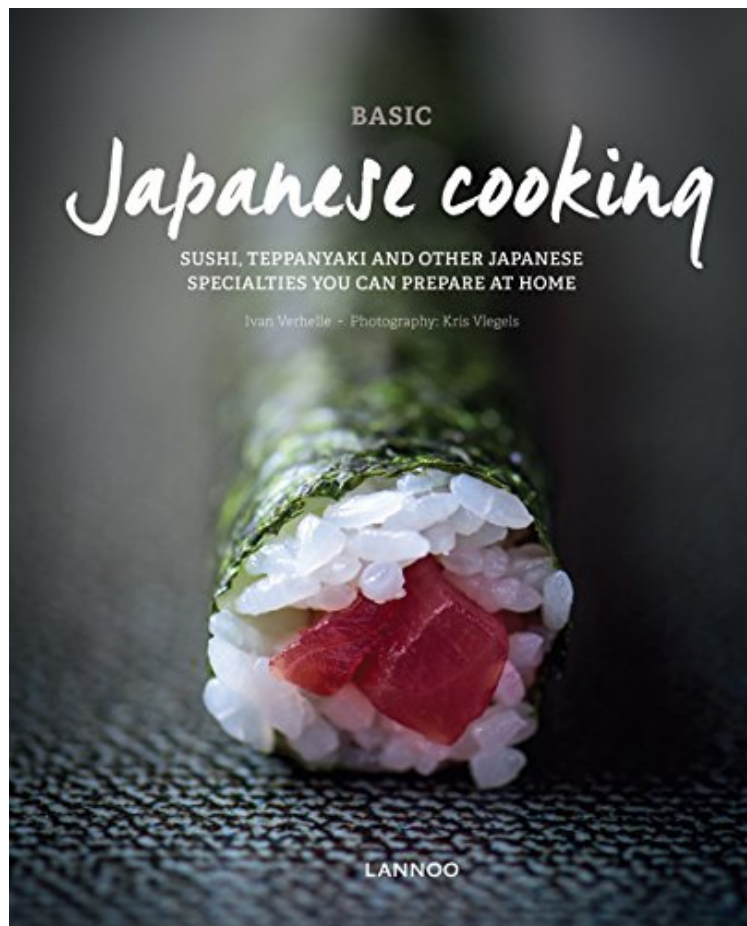


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Basic Japanese Cooking: Sushi, Teppanyaki and Other Japanese Specialties You can Prepare at Home

Ivan Verhelle

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flavour to the layout of the book Tanuki in Bruges is considered to be the best Japanese restaurant in Belgium. Chef Ivan Verhelle and his sous-chef Akihisa Kawakami are specialists in Japanese cuisine and prepare and serve homemade sashimi, sushi, tempura and teppanyaki.

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