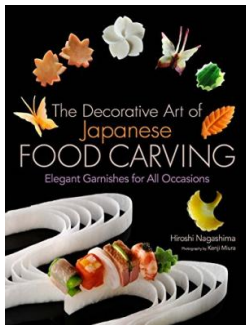


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## THE DECORATIVE ART OF JAPANESE FOOD CARVING: ELEGANT GARNISHES FOR ALL OCCASIONS



Kodansha USA. Hardcover. Condition: New. 112 pages. Dimensions: 9.9in. x 7.7in. x 0.6in. Japanese cuisine is renowned for the beauty of its presentation. Among the key elements in this presentation style are mukimono--the decorative garnishes and carvings that add the final flourish to a dish. It might be a carrot round in the shape of a plum blossom. Or a scattering of cherry blossoms plucked from a radish. Perhaps a swallow, a butterfly, a ginkgo leaf or a cluster of pine...

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