

Hideo Dekura

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200g chicken breast or thighs, cut into bite-sized cubes 200g chicken livers, trimmed and cut into bite-sized cubes 200g chicken hearts, cut into bite-sized cubes Yakitori is skewered chicken, ...

Hideo Dekura's barbecued chicken yakitori

Sushi master Shinji Tani reveals some of the secrets of his art. and knife expert Hideo Dekura slices sashimi.

Japanese Safari

Marinate kingfish in a teriyaki sauce for 1 hour. Pat kingfish with kitchen paper. Grill kingfish for 2 minutes and brush with teriyaki sauce, repeat a couple of times until cooked. Recipe and image ...

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