

# Edomae Sushi: Art, Tradition, Simplicity By Kikuo Shimizu

By Kikuo Shimizu

Edomae Sushi: Art, Tradition, Simplicity, Sushi: Art Shimizu 4770031459; Edomae Art Kikuo 4770031459;  
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Kikuo Shimizu started making sushi at the age of sixteen and has been creating traditional-style sushi for fifty-six years. After a brief apprenticeship, he began  
Kikuo Shimizu. Books (1) Biography; Bookshelf. Edomae Sushi: Art, Tradition, Simplicity by Kikuo Shimizu. 0; 3;  
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Sushi: Art, Tradition, Simplicity (Color) (Kikuo Shimizu)

Edomae Sushi By Shimizu, Kikuo/ Saito, Akira (PHT) Manufacturer: \*Author: Shimizu, Kikuo/ Saito, Akira (PHT)  
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Now, Kikuo Shimizu, He shares his insights into the attitude and philosophy of Edomae sushi, a tradition based on  
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today's Tokyo, workers in search of quick, nutritious mea

"Edomae" means "in front of Edo," the old name of Japan's capital city. In 19th-century Edo, which was as busy  
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