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By Hiroshi Nagashima

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Pris 215 kr. K p The Decorative Art of Japanese Food Carving Food Carving Elegant Garnishes for All Occasions. HIROSHI NAGASHIMA is the Head Chef

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The Decorative Art of Japanese Food Carving: Elegant Garnishes for All Occasions (Hardcover) By: Hiroshi Nagashima (Author) and Kenji Miura (Photography)

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Hiroshi Nagashima (Author of The Decorative Art -

Hiroshi Nagashima is the author of The Decorative Art of Japanese Food Carving (4.13 avg rating, 15 ratings, 0 reviews, Hiroshi Nagashima s Followers.

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