

# Dekura Hideo's Knife Ceremony



## [ Houchoushiki - Knife Ceremony ]

Houchoushiki is an important traditional Japanese ritual that was performed 1300 years ago as a way to present fish and other produce to the 58th Emperor of Japan, Emperor Koukou, and is now considered to be an extremely valuable, historical part of Japanese food culture.

Myself and my team proudly perform 14th Dec 2024 in Japan expo at historical Sydney town hall, Hope to see you and Japanese foods Lover.

## Hideo Dekura's Profile

Hideo Dekura (1944) was born in Yotsuya Tokyo and arrived in Sydney in 1972 as a consulting chef. He is a culinary instructor who runs the Japanese functions of Sydney as well as Culinary Studio Dekura. He was given the title of Grand master chef from Takahiko Shijyo (the 41st head of the Shiyo family) as well as receiving the role as the Japanese Cuisine Good Will Ambassador and was also recently given the award of the order of the rising sun, gold and silver ray from the Reiwa Emperor and the Japanese government. He has also previously received an award of Agricultural ministry and Foreign ministry from Japan. As well as being a chef, he is also an author of many Japanese cooking books such as Encyclopaedia of Japanese cuisine and more, being published in English, French, Spanish and German.



日本食普及の親善大使  
Japanese Cuisine Goodwill Ambassador

出倉秀男殿  
Mr. Hideo Dekura

貴殿を日本食普及の  
親善大使に任命します。  
You are hereby appointed to serve as  
Goodwill Ambassador for Japanese Cuisine

2016年2月

