

# How to Build a Kumizakana

In a kaiseki tasting, *kumizakana* is an appetizer course. Its components are many and its assembly demands skill and patience. In Iwakura's skilled hands, the result can truly claim to qualify as an edible work of art.



(II)

Iwakura uses a sushi knife to finely peel a daikon radish.



(III)

The fish is filleted with a *deba* knife, which is widely used to butcher and fillet whole fish without damaging the flesh.



(I)

A bird's-eye view of all of the ingredients used to make the dish.



(IV)

The chef skewers *ama-ni*, or Cape gooseberry compote.



(V)

*Wabi sabi* informs this playful freestyle plating with a *sazae* snail, in which flowers express a supposedly invisible space.