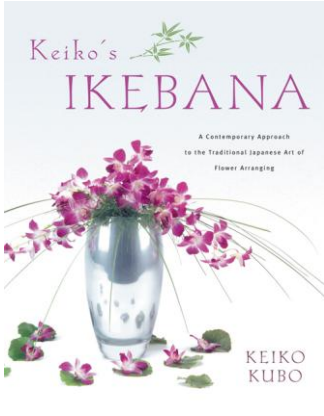
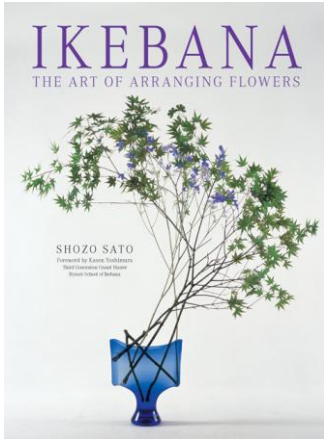



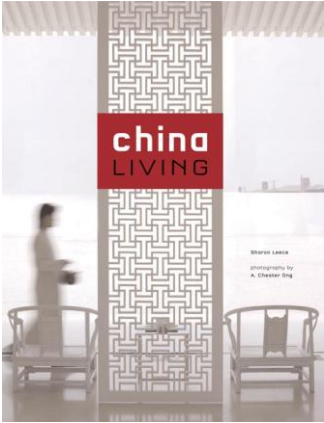
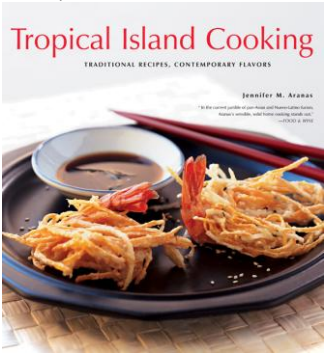
# OUR DESIGN BOOKS LIST

(OUR SELECTION IS RESTRICTED TO:-

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- BASED ON MODERN, MINIMALIST, TROPICAL & OUTDOOR THEMES
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BOOK TITLE	AUTHOR/PUBLISHER	DESCRIPTION	PRICE
<p><b>Keiko's Ikebana</b> (A Contemporary Approach To The Traditional Japanese Art Of Flower Arranging)</p> 	Keiko Kubo	<p><i>Keiko's Ikebana</i> offers an introduction to this international art form that is both practical and contemporary. Keiko's unique approach combines traditional techniques with modern tastes—incorporating influences ranging from sculpture to today's Western styles. The result is a one-of-a-kind look that is authentic, easy to create and attractive.</p> <p>The book includes easy-to-follow instructions for creating 20 stunning ikebana arrangements to help readers bring this traditional Japanese art into their own homes. Readers will also be introduced to the history of ikebana, including its evolution from ancient times into the world of modern design, the basic 'rules' of ikebana design and suggestions for finding and choosing materials and supplies.</p>	\$38.00
<p><b>Ikebana</b> (The Art of Arranging Flowers)</p> 	Shozo Sato	<p><b>(*New Release)</b></p> <p>Ikebana, the Japanese art of flower arranging, is more than simply putting flowers in a container. It is a disciplined art form in which the arrangement is a living thing where nature and humanity are brought together.</p> <p><i>Ikebana: The Art of Arranging Flowers</i>, a classic Ikebana text, has now been completely updated for modern readers. Written by Shozo Sato, a well-respected and renowned Ikebana expert, this book presents a fascinating overview of the history of Ikebana to present day, and introduces classic Ikebana styles such as Rikka, Seika and Moribana to Freestyle. The reader is familiarized with the tools of Ikebana and the basic Ikebana flower-arranging techniques. Simple and detailed instructions guide Ikebana enthusiasts through the process of making dozens of stunning arrangements.</p>	\$75.00

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p>Korea Style</p>  <p><i>koreastyle</i></p> <p>Marcia Iwatate and Kim Unsoo introduction by Clark E. Llewellyn endorsements by Lee Jongkeun</p>	<p>Marcia Iwatate Kim Unsoo Clark E. Llewellyn Edited By: Lee Jongkeun</p>	<p>(*Bestseller)</p> <p><i>Korea Style</i> reveals the intrinsic elements of Korean design—simplicity, moderation, constraint, and a deep respect for all things natural. Despite the filtering of Japanese and Western design ideas into Korea over the millennia, the peninsula has maintained its own identity and is gaining recognition for its own particular "style." Spatial, spiritual and material qualities are reflected in the simple beauty of its architectural design, while classic objects that immediately distinguish themselves as being uniquely Korean are used with distinctive flair in interior decoration.</p> <p><i>Korea Style</i> is the first book devoted to the country's architecture and interior design—featuring twenty-two exceptional homes, studios and public and heritage buildings. Ranging from vernacular to cutting-edge creations, all are a celebration of the country's natural landscape, arts and crafts and architectural heritage juxtaposed with a drive towards invention, experimentation and individuality.</p>	<p>\$70.00</p>
<p>New China Architecture</p>  <p><i>new china architecture</i></p> <p>by XING RUAN, introduction by PATRICK BINGHAM-HALL</p>	<p>Xing Ruan Patrick Bingham-hall</p>	<p>(*Bestseller)</p> <p>The spectacular transformation of China in the last decade is symbolized by its architecture. The booming cities of China are evolving at a speed which is hard to comprehend, and their skylines have seen a profusion of new architectural styles. An economic metamorphosis and an invasion of Western culture have created a dynamic environment for architecture and construction, both at the public and the domestic scale. This push to prosperity has excited architects from around the globe, who have seen a unique opportunity to produce remarkable and innovative designs.</p> <p><i>New China Architecture</i> seizes this moment in time. It documents both the stunning designs of famed architects and the emergence of a whole new generation of Chinese architects. The selected projects cover a broad range of residential homes, public buildings, office towers and the</p>	<p>\$70.00</p>

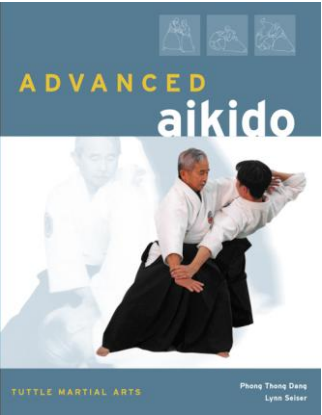

		<p>adaptive reuse of older city precincts. The buildings featured include skyscrapers in Shanghai, the dazzling new designs for the Beijing Olympic Games venues, innovative private houses such as those at the Commune by the Great Wall and the now mandatory gleaming new airports and city landmarks.</p>	
<p><b>China Living</b></p> 	<p><b>Sharon Leece</b> <b>A. Chester Ong</b></p>	<p><b>(*Bestseller)</b></p> <p>Chinese style, long considered staid and traditional, is moving rapidly in a new and innovative direction. The pioneering spirit of a new China is manifesting itself in cutting-edge design and architecture as an insatiable appetite for creative new directions leads designers to infuse their work with a fresh vision. The traditional aesthetic values of elegance, subtlety and proportion are still evident—but modern materials and techniques now form the cornerstones of new design movements.</p> <p><i>China Living</i> presents a fascinating overview of China's diverse design landscape today. From modernist mountain villas to high-rise condominiums, and from artistic retreats in former industrial buildings to refurbished courtyard homes—the array of lifestyle and design options in China is as varied as the country itself. By unveiling the most exciting homes in Beijing, Shanghai and Hong Kong—three of the world's most dynamic cities—<i>China Living</i> exemplifies different facets of an emerging identity that is uniquely Chinese and yet has global appeal.</p>	<p><b>\$68.00</b></p>
<p><b>Tropical Island Cooking</b></p> 	<p><b>Jennifer M. Aranas</b> <b>Brian Briggs</b> <b>Michael Lande</b></p>	<p><b>(*Bestseller)</b></p>	<p><b>\$40.00</b></p>

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p><b>Super Potato Design (The Complete Works Of Takashi Sugimoto: Japan's Leading Interior Designer)</b></p> 	<p>Mira Locher Tadao Ando Yoshio Shiratori</p>	<p>Super Potato Design is the first full-length book to present the built work and conceptual ideas of the internationally renowned Japanese design firm Super Potato, founded by Takashi Sugimoto. Super Potato's powerful designs for the interiors of restaurants, shops and hotels, as well as Takashi Sugimoto's designs for tea ceremony spaces and utensils, are richly complex compositions of materials which create simple, strong spaces. By finding contemporary expression for important concepts present in traditional Japan and combining materials in unexpected ways to create exciting spaces, Super Potato's work has had a significant impact on interior design in Japan and around the world.</p>	<p><b>\$75.00</b></p>
<p><b>Tropical Asian Cooking (Exotic Flavors From Equatorial Asia)</b></p> 	<p>Wendy Hutton Nobuyuki Matsuhisa</p>	<p><b>(*Bestseller)</b></p> <p>This book truly represents the contemporary flavors of tropical South and Southeast Asia today. It is unashamedly Asian without being traditional--reflecting the fascinating blend of peoples and cultures found in the region. What is particularly fascinating is the interaction between the cuisines that expand upon, and yet preserve, the distinctive character and strength of the indigenous dishes and ingredients. This modern, fresh approach to Asian cooking is in demand around the world today--honest food that is easy to put together and guaranteed to please. This stunning book has been produced in collaboration with well-known chefs of selected Four Seasons resorts in Asia. These chefs have share here a selection of their best recipes that are absolutely perfect for every occasion--from a simple breakfast for two, to an alfresco picnic or barbeque, to an elegant dinner party with friends at home.</p>	<p><b>\$38.00</b></p>

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p>Spice (Recipes To Delight The Senses)</p> 	<p>Christine Manfield Charlie Trotter Ashley Barber</p>	<p>(*New Release)</p> <p>Many people use the bare minimum when it comes to spicing up their food, sticking with the standards of salt and pepper, cinnamon and nutmeg, oregano and basil. But spices should be a sensual feast that enlivens the palate, seduces the taste buds and tantalizes the mind. <i>Spice</i> is anything but dull, a cookbook love affair with the exotic and under-appreciated, and draws on spices and aromatics from countries such as Sri Lanka, Japan, Singapore, Tunisia, China, Thailand and Mexico. <i>Spice</i> includes a plethora of delicious recipes such as Saffron Prawn Risotto, Asparagus and Fragrant Curry Sauce, Smoked Eggplant and Spicy Masala Sauce, and Tangelo Cardamom Ice Cream. With a comprehensive spice index, a description of the wide variety of spices available today and a huge selection of recipes including everything from appetizers to drinks and desserts, <i>Spice</i> will add zest to everyone's palate. Praise for <i>Spice</i>: "Christine Manfield evokes rich aromas and luscious flavours from the very first page... The recipes, from traditional Thai pastes to Manfield's own exotic inventions, are exceptional." - <i>Marie Claire</i></p>	<p>\$60.00</p>
<p>Japan (The Art of Living)</p> 	<p>Amy Sylvester Katoh Shin Kimura</p>	<p>(*Bestseller)</p> <p><i>Amy Sylvester Katoh</i>, a longtime resident of Japan, is well known for her work with textiles, particularly traditional blue and white fabrics, which are featured in her boutique Blue &amp; White in Azabu Juban, Tokyo. She is dedicated to preserving Japan's craft tradition, traveling throughout the country in search of the finest works of both traditional and modern craftsmen.</p> <p><i>Shin Kimura's</i> photographs have appeared in numerous publications, including <i>AD</i>, <i>Metropolitan Home</i>, and <i>Paris Vogue</i>.</p>	<p>\$55.00 (\$39.90 for Paper- back)</p>

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p>Japan Style (Architecture + Interiors + Design)</p> 	<p>Geeta Mehta Kimie Tada Noboru Murata</p>	<p>Enter the world of the stylish Japanese house, where every object in sight is a work of art. <i>Japan Style</i> introduces 20 special residences. With more than 200 color photographs, this book showcases the stunning beauty of old homes, and reveals how they are cared for by their owners.</p> <p>Traditional Japanese homes, with superbly crafted fine wood, great workmanship and seasonal interior arrangements, have an aesthetic of infinite simplicity. Unlike Japanese inns and historical buildings, the houses featured in this book are private property and are not open to public viewing. <i>Japan Style</i> offers a rare glimpse into the intimate world of the everyday Japanese and fascinating insight into the traditional architecture of Japan.</p>	<p>\$75.00</p>
<p>Infinite Spaces (The Art &amp; Wisdom of the Japanese Garden)</p> 	<p>Julie Moir Messervy Joe Earle Sadao Hibi</p>	<p>(*Best Gardening Book) (BEA Award)</p> <p>Japanese gardens have long been admired for their capacity to improve on nature through impeccable design, detail and composition, properties that elevate them from mere gardens to sacred spaces. <i>Infinite Spaces</i> is a remarkable reflection of the Japanese garden, drawing on extracts from the <i>Sakuteiki</i>—an eleventh-century text that distills centuries of garden design—and pairing them with inspiring images from Sadao Hibi, one of Japan's best-known photographers.</p> <p>Praise for the hardcover edition: "Pairs quotations from an ancient writing, the <i>Sakuteiki</i>, on garden design with exquisite photos that illuminate the words. This book should leave a gardener serene, refreshed and inspired—in other words, in the right frame of mind to contemplate another growing season."—<b>Knight Ridder Newspapers</b></p>	<p>\$38.80 (\$35.00 for paperback)</p>

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p><i>Aikido And The Dynamic Sphere</i> <i>(An Illustrated Introduction)</i></p> 	<p>Adele Westbrook Oscar Ratti</p>	<p>(*<b>Bestseller</b>)</p> <p>Aikido neutralizes aggression and renders attackers harmless. By controlling body position and harmonizing their vital physical and mental powers, anyone (regardless of size, strength or weight) can fend off attacks using this sophisticated martial art. This classic text reveals the secrets which enable the stunning control practiced in Aikido.</p>	<p>\$32.90</p>
<p><i>Aikido Basics</i></p> 	<p>Phong Thong Dang Lynn Seiser</p>	<p>In <i>Aikido Basics</i>, the beginning student will find invaluable advice and information for the study of this popular form of martial arts. Martial Arts Hall of Fame inductee, Dang Phong, shares his secrets to building a successful training program, testing for belt promotion, and understanding and developing Ki, the energy used in aikido. The author incorporates a discussion of aikido's origin, its history and philosophical underpinnings, and an explanation of the different branches of aikido.</p> <p>(Phong Thong Dang holds a sixth degree black belt in Aikido, a sixth degree black belt in Tae Kwon Do, a fifth degree black belt in Judo, and an eighth degree black belt in Vietnamese Shaolin Kung Fu. The World Martial Arts Hall of Fame inducted Phong twice: once for his expertise in Aikido and again for his lifelong dedication to the martial arts. He has been featured in Karate Illustrated, Aikido Journal, Aikido Today, Martial Arts and Combat Sports, and Black Belt. He has practiced the martial arts for over fifty years and currently teaches in southern California.</p> <p>Lynn Seiser is an internationally respected psychotherapist, consultant and trainer. Seiser has over three decades of martial arts training and experience. He currently holds the rank of Sandan (third degree black belt) in Tenshinkai Aikido under Sensei Phong Thong Dang).</p>	<p>\$19.00</p>

BOOK TITLE	AUTHOR/ PUBLISHER	DESCRIPTION	PRICE
<p><i>Advanced Aikido</i></p> 	<p>Phong Thong Dang Lynn Seiser</p>	<p>Aikido, while uniquely beautiful among the martial arts, is also deceptively powerful, effective, and efficient. Dedicated practitioners know that advanced training means not only striving to master techniques, but also developing a deeper understanding of the history, philosophy and concepts at the core of this martial art.</p> <p>In <i>Advanced Aikido</i>, Phong Thong Dang and Lynn Seiser present an in-depth look at the complete art of Aikido—from the underlying theories that drive the techniques and strategies to advice on mastering the throws and locks fundamental to the art. With over 400 illustrations and detailed instructions from one of the leading teachers in the field, even the most experienced practitioners can benefit from the lessons in this book.</p>	<p><b>\$42.00</b></p>
<p><i>Complete Aikido</i></p> 	<p>Roy Suenaka Christopher Watson</p>	<p>Aikido is excellent exercise, a well developed self-defense system which does not rely on physical strength or size, and—because of its fundamental philosophy of non-violence—it nourishes spiritual growth. <i>Complete Aikido</i> is the authoritative text on this enlightening martial art and self-defense system. With 400 photographs, Roy Yukio Suenaka Sensei describes clearly the execution of aikido techniques, and illuminates the history and philosophy of this martial art. Both a fascinating martial biography and a comprehensive instructional manual, <i>Complete Aikido</i> is a must for all practitioners seeking the way of harmony.</p> <p>(Roy Suenaka has devoted his life to martial arts study, learning at the feet of some of the world's most celebrated masters. His extensive experience makes him uniquely qualified to comment on what aikido is—and is not—and to dispel the many misconceptions that plague its history, philosophy, and martial technique. Co-author Christopher Watson has been studying aikido for eight years under the tutelage of Suenaka Sensei).</p>	<p><b>\$29.03</b></p>