# New products 1/3

**302 - Kito yuzu jam - 220 g** — **container :** glass jar **- origin :** France

Ingredients : Yuzu (56%), sugar, lemon juice, fruit pectin. Description : This yuzu jam is made exclusively with Kito yuzu imported directly from Japan by Umami. The recipe of this jam has been developed by Umami in collaboration with Stephan Perrotte, 2015 Jam World Champion. This jam fully respects the delicate flavor and unique fragrance of the citrus fruit, being neither too sweet nor too sour. Yuzu peels also add a bit of consistency to this jam with a soft texture. Flavor : Fruity, with the great and typical complexity of yuzu between tangerine and citron. A soft texture with peels. Use : Delicious on bread or yogurt, this yuzu jam can be used as a traditional one in pastries. Very soft and not too sweet, it will also perfectly accompany duck breast fillets or foie gras. You can use this yuzu jam to season or deglaze poultry for example, as you would do with an orange jam. add a bit of texture to this jam.
Preservation : Store in a cool and dry place, away from light. Refrigerate after opening.

**208 - Mikan Ponzu - 360 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce (contains wheat and soybean), citrus juice (mikan (26%), daidai, yuzu, ogonkan), vinegar, sugar, dried bonito extract, kombu extract, salt, flavour enhancer (E621, E635), flavouring. Description : This ponzu is made with 30% of mikan juice. Mikan is a Japanese mandarin sweet and almost not sour. Mikan juice is associated with soy sauce, vinegar and other Japanese citrus juices (yuzu, daidai, ogonkan). It gives a ponzu well balanced and sweet, where the mikan sweetness balances the citruses sourness and the powerful taste of the soy sauce. Flavor : Sweet and fresh with delicious fruity notes. Use : Very sweet, the mikan ponzu is suitable for children. It is ideal with meat (grilled, Japanese fondue, stew, etc). This ponzu is also perfect to season salads and carpaccio such as jumbo shrimps ones. Preservation : Store in a cool and dry place, away from light.

**609 - Transparent soy sauce - 100 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce distillate (soybean, wheat, seawater), salt, vinegar, flavour enhancer (E363, E621, E635, E640), alcohol, sweetener (E950, E955).
Description : This soy sauce is totally transparent ! It changes the game of seasoning soy sauce. Its is made from distilled soy sauce. With this transparent sauce you can give your preparations the deep and very umami taste, caracteristic of koikuchi soy sauce, while keeping the original color of your ingredients. This soy sauce, made from distilled soy sauce, is perfect to season.
Flavor : Deep, long, round and very rich in umami, typical of koikuchi soy sauce.
Use : Perfect to season sea bream carpaccio, salads but also sushi, pastas or egg creams. Preservation : Store in a cool and dry place, away from light.

**610 - Transparent soy sauce - 1 L** — **container :** plastic bottle **- origin :** Japan

Ingredients : Soy sauce distillate (soybean, wheat, seawater), salt, vinegar, flavour enhancer (E363, E621, E635, E640), alcohol, sweetener (E950, E955).
Description : This soy sauce is totally transparent ! It changes the game of seasoning soy sauce. Its is made from distilled soy sauce. With this transparent sauce you can give your preparations the deep and very umami taste, caracteristic of koikuchi soy sauce, while keeping the original color of your ingredients. This soy sauce, made from distilled soy sauce, is perfect to season.
Flavor : Deep, long, round and very rich in umami, typical of koikuchi soy sauce.
Use : Perfect to season sea bream carpaccio, salads but also sushi, pastas or egg creams. Preservation : Store in a cool and dry place, away from light.

**611 - Mild soy sauce «Heisei» - 100 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Soybean, wheat, salt, wasanboon sugar, akazake (rice, koji, alcohol, sugar).
Description : This soy sauce is an amakuchi one. In other words, a sweeter soy sauce. It is made from whole soy beans, cultivated in Kyushu, and akazake, a traditional sake from Kumamoto. Its sweet taste also comes from the thin sugar called wasanbon that has been added. Flavor : It has a long, umami and sweet flavor, perfect for those who look for a soy sauce closer to the Occidental ones. Use : This sweet taste goes particularly well with meat. For example with a steak or a Japanese fondue like a sukiyaki. Of course, it will also perfectly accompany sashimis or roasted scallops.
Preservation : Store in a cool and dry place, away from light.

**612 - «Fundodai» Soy sauce set - 2 x 100 ml** — **container :** glass bottles **- origin :** Japan

Ingredients : Transparent soy sauce : sauce distillate (soybean, wheat, seawater), salt, vinegar, flavour enhancer (E363, E621, E635, E640), alcohol, sweetener (E950, E955) / Mild soy sauce : soybean, wheat, salt, wasanboon sugar, akazake (rice, koji, alcohol, sugar). Description : In this set discover two flagship products of our soy sauce producer based in Kumamoto : a transparent soy sauce and a mild soy sauce. These two sauces define the évolution of this producer know-how. At first, he was producing akazake, and evolved into soy sauce in 1869. In this set you have a sweet soy sauce made with akazake, and a transparent state of the art seasoning soy sauce. Use : Perfect to offer or to discover the different tastes of Japanese soy sauce. réaliser avec des marinades de poulet ou de thon très gourmandes ou encore des sauces et assaisonnements de salades. Preservation : Store in a cool and dry place, away from light.

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**540 - Rectangular Table Grill - P 235 x L 410 x H 180 + handle** **origin :** Japan

Description : This rectangular barbecue is made from diatomite, which is really light and rich in silicate. It is molded and baked at 850°C. The barbecue is then reinforced. You can use it outside, on a terrace or on a table inside, with the proper precautions and aerations. The use of binchotan will limit the smoke. Really light, it can be transsported easily. You can take it with you for example during camping. Use : Remove the shelf, insert the embers directly inside the set up barbecue. If you use binchotan, which can be tricky to start up, you can use our charcoal chimney to get embers easily. Oil the shelf and set it back. When it is hot, you can place the food to be grilled. It is ideal for grilling fresh or marinated meat, fish or vegetables especially cut in smaller bits or skewers. It can be combined with the handle fournished, in order to move it easily.

**542 - SquareTable Grill «Daimyo» - P 150 x L 150 x H 120** **origin :** Japan

Description : The Daimyo barbecue is made from diatomite by hand. It is then dried and baked at 700°C before being reinforced. It would be adapted for 2 to 4 persons. You can use it on a table inside, with the proper precautions and aerations. The use of binchotan will limit the smoke.
Use : Remove the shelf, insert the embers directly inside the set up barbecue. If you use binchotan, which can be tricky to start up, you can use our charcoal chimney to get embers easily. Oil the shelf and set it back. When it is hot, you can place the food to be grilled. It is ideal for grilling fresh or marinated meat, fish or vegetables especially cut in smaller bits.

**543 - Round Table Grill «Mikawa» - D 210 x H 155** **origin :** Japan

Description : Mikawa barbecue is made from clay with a potter's wheel. When the clay has hardened, the duct is dug by hand, then it is dried and baked at 950°C before being varnished. It would be adapted for 2 to 4 persons. You can use it outside, on a terrace or on a table inside, with the proper precautions and aerations. The use of binchotan will limit the smoke.
Use : Remove the shelf, insert the embers directly inside the set up barbecue. If you use binchotan, which can be tricky to start up, you can use our charcoal chimney to get embers easily. Oil the shelf and set it back. When it is hot, you can place the food to be grilled. It is ideal for grilling fresh or marinated meat, fish or vegetables especially cut in smaller bits.

**544 - Round Table Grill «Genghis» - D 285 x H 170 + grill & bottom grid** **origin :** Japan

Description : It is ideal for charcoal cooking. With a porous structure made from diatomite, infrareds are reflected and then focused. It will be extremely efficient for cooking quickly, especially if combined with binchotan or another high heat charcoal. Because it is porous, this barbecue is also a little fragile. I would be adapted for 2 to 4 persons. You can use it outside, on a terrace or on a table inside, with the proper precautions and aerations. The use of Binchotan will limit the smoke. Use : Remove the shelf, insert the embers directly inside the set up barbecue. If you use binchotan, which can be tricky to start up, you can use our charcoal chimney to get embers easily. Oil the shelf and set it back. When it is hot, you can place the food to be grilled. It is ideal for grilling meat, fish or vegetables especially cut in smaller bits.

**547 - Chimney Starter for Charcoal** **origin :** Japan

Description : Binchotan is a metal look-alike thick vegetal charcoal very useful for barbecue cooking because it has a strong infra-red radiation that allows a cooked through cooking. Binchotan burns really slowly so it can be used during a very long time but it is also difficult to start up. With this chimney starter, you can easily heat up your charcoal and start cooking without waiting too much. Use : Place the binchotan into the chimney then put it on your gaz hotplate or your portable stove for example. The bottom of the chimney must be in contact with the flames. You can also use a welding torch. After 5-10 minutes your binchotan starts burning. Be careful, this chimney does not work with electric or induction hotplate because it needs a direct contact with the flames.

**548 - Tong L300** **origin :** Japan

Description : This stainless steel tong is really strong. It will help you manage the cooking of all your ingredients while using one of our Japanese barbecues.

**234 - Enzo sansho (salted) - 50 g** **container :** doypack **- origin :** Japan

Ingredients : Sansho pepper, salt.
Description : Cousins of Sichuan pepper, Sansho berries are known to be an excellent natural preservative for meat and fish. These whole Sansho berries are salted.
Use : Perfect in terrine, beef tartar or mayonnaise preparations, they accompany fish such as ray very well. They will bring freshness and acidity to your dishes. Rinse well with fresh water during 20 minutes before use in order to get rid of the salt.
Preservation : Store in a cool, dry place, away from light.

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# New products 2/3

**607 - Amazake Matcha - 350 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Rice koji, matcha green tea, antioxidant (vitamin C). Description : Amazake is an alcohol free drink with a naturally sweet taste that results from rice fermentation with koji. The enzymes koji contains transform rice starch in sugar. This amazake is mixed with matcha from Shizuoka. It is a beverage with emblematic Japanese taste that combines the sweetness of amazake and the sourness of matcha. Flavor : A sweet taste with a subtle balance between amazake sweetness and matcha sourness and a creamy texture. Use : You can drink it as it is, hot or cold. Matcha amazake can also be added in smoothies or pastries such as cheese cake or jellies. Its creamy texture is perfect for lactose free and gluten free desserts. Preservation : Store in a cool, dark and dry place. In the fridge, after opening.

**608 - Amazake Black sesame - 350 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Rice koji, black sesame, antioxidant (vitamin C). Description : Amazake is an alcohol free drink with a naturally sweet taste that results from rice fermentation with koji. The enzymes koji contains transform rice starch in sugar. This amazake has a sweet taste combined to black sesame strong flavor. Flavor : A sweet taste enhanced by the strong flavor of black sesame and a creamy texture. Use : You can drink it as it is, hot or cold or mix it into a smoothie. With its sweet taste and its creamy texture, black sesame amazake can be used as a sweetener, especially in lactose free and gluten free desserts such as pudding or chocolate cake. Preservation : Store in a cool, dark and dry place. In the fridge, after opening.

**593 - Amazake - 350 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Rice koji, antioxidant (vitamin C). Description : Amazake literally means «sweet sake» but it is an alcohol free drink with a naturally sweet taste. It results from rice fermentation with koji. The enzymes koji contains transform rice starch in sugar. We then obtain a superfood really rich in nutriments such as vitamin B, kojic acid or dietary fibers. Amazake have good effects on the skin, intestinal flora, even tiredness and it has low calorie content. It is gluten free, lactose free and can be enjoyed in every kind of alimentation. Flavor : A naturally sweet flavor with a creamy texture. Use : You can benefit from amazake while drinking it as it is, hot or cold. You can also mix it with a little bit of water and ginger, add it to an iced coffee, a smoothie or a cocktail. Amazake is also used as an sweetener in pastries. Its creamy texture is perfect for lactose free and gluten free desserts. Preservation : Store in a cool, dark and dry place. In the fridge, after opening.

**704 - Organic Country-Style Miso - 300 g** — **container:** box **- origin :** Japan

Ingredients : Organic rice, organic soybean, salt.
Description : This organic miso is made from organic soybean and rice from Ishikawa. It has the particularity to contain a great quantity of koji. After 9 months of fermentation, the miso gains a beautiful dark gold color and a texture where rice grains remain. Flavor : A very umami flavor, an intense taste slightly sweet. Use : This miso is delicious in meat marinades such as porc, but also to make sauces with vegetables like eggplants and pepper. Of course, you can use it in the well-known miso soup but it will have a more interesting texture with the miso rice grains that will remain.
Preservation : Store in a cool, dark and dry place, in the fridge after opening.

**594 - Creamy miso with koji - 500 g** — **container :** box **- origin :** Japan

Ingredient : Rice, soybeans, salt, alcohol.
Description : It is a white miso, that has beed fermented for a shorter time and contains less salt. Its particularity is that it contains amazake, a sweet drink made from rice fermentation that brings a lot of sweetness and body to the miso. Amazake is made with koji. Its enzymes transform rice starch in sugar. Its color gets darker with time, but this is a natural process and it doesn't have any effect on the taste. Flavor : Sweet, slightly salty and rich in umami taste.
Use : It is perfect for marinades. For example you can coat salmon with it or marinate porc ribs in it before cooking them on BBQ. You can also use it in sauces, in mashed potatoes instead of milk or in soups instead of cream. Preservation : Store in a cool, dark and dry place, in the fridge after opening.

**592 - Soy sauce with koji - 340 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Soy sauce (contains soybeans and wheat), koji.
Description : This soy sauce is made by a producer specialized in koji. The soy sauce mixed with koji and aged in a 100 years old fashion. It becomes a really gourmet, creamy, sweet soy sauce. This soy sauce is kosher.
Flavor : A flavor less salty, sweet, very rich in umami. Use : It goes very well with sashimi and sushi but it will also be delicious simply poured on tofu or rice. Thanks to its creamy texture and its sweet taste you can cook really gourmet tuna or chicken marinades, sauces and salads dressings.
Preservation : Store in a cool, dark and dry place.

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**590 - Sake Koimari Sumiyama ginjo - 720ml** — **container :** glass bottle **- origin :** Japan **- 16°**

Ingredient : Rice, koji.
Description : This is a junmai ginjo made through collaboration between rice growers and sake producers. This sake is locally produced, with the rice cultivated in the montain next to the brewery.
Flavor : It is a sake slightly sparkling and full-bodied, with a good acidity and a thirst-quenching facet.
Use : Sumiyama sake is elegant and versatile. It goes well with spicy beef tartare, a starter with melon and cured ham or cheese platter. It is better to enjoy it cool (15°C). Preservation : Store in a cool, dark and dry place.

**589 - Sake Tokubetsu Honjozo Karakuchi Kinpa - 720 ml** — **container :** glass bottle **- origin :** Japan **- 15°**

Ingredient : Rice, koji, alcohol.
Description : It is a sake easy to drink with a pure taste. It is produced by a brewer established in Saga since 1688. It is a karakuchi sake, in other words a dry sake, which is quite unusual in this region. This sake is perfect to discover Japanese sakes.
Flavor : Dry, almost spiced, pure, with a mushroom nose. Use : Perfect to accompany fried dishes, BBQ or as a base for cocktails such as kir. Enjoy at room temperature or hot (40-50°C).
Preservation : Store in a cool, dark and dry place.

**588 - Sake Munemasa Junmai Ginjo - 720 ml** — **container :** glass bottle **- origin :** Japan **- 15°**

Ingredient : Rice, koji.
Description : A junmai ginjo sake very well balanced. Grains of rice have been polished at 55%. It is produced with a mix of two different rice varieties: the well known sake rice yamadanishiki and an other variety from Saga region. The Munemasa sake is perfect to discover Japanese sake.
Flavor : Full-bodied, fruity, with a sweet taste and a great long finish.
Use : Better when enjoyed very cool (5-10°) as a pre-drink, as a dessert wine, with goat cheese or with a tasty dish like foie gras.
Preservation : Store in a cool, dark and dry place.

**271 - Sake Madonoume Junmai Ginjo - 720 ml** — **container :** glass bottle **- origin :** Japan **- 15°**

Ingredient : Rice, koji.
Description : Sake junmai ginjo brewed from Saga sagano hana rice. The rice grains have been polished at 55%, that gives this sake a subtle taste.
Flavor : Slightly sweet and alcoholic, a subtle flavor with a pronounced rice taste.
Use : You can enjoy this sake cool, at room temperature and even warm until 40°C. It goes well with fine ingredients and delicate dishes. When warmed, its flavor will intensify and it will acompany well richer dishes such as smoked meat, marinated poultry, tempura or fried dishes.
Preservation : Store in a cool, dark and dry place.

**272 - Sake Madonoume Tokubetsu Junmai - 720 ml** — **container :** glass bottle **- origin :** Japan **- 15°**

Ingredient : Rice, koji.
Description : This is the second sake produced by the Madonoume brewery with Saga rice, sagano hana. The rice is a little bit less polished (60%), that gives a sake with a stronger rice flavor.
Flavor : Good long finish with a nice acidity, strong flavor. Use : Thanks to its strong flavor it goes easily with tasty dishes such as fermented, fried or cooked in sauce dishes, and also grilled chicken or butter cooked salmon. You can serve it cold or hot (until 45°C).
Preservation : Store in a cool, dark and dry place.

**162 - Organic yuzu ponzu sauce - 175 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Organic soy sauce, organic rice vinegar, organic yuzu juice, organic sugar, salt, bonito extract, kombu, water.
Description : The ponzu is a popular and widespread sauce in Japan. It combines soy sauce, dashi and a Japanese citrus. It also often includes a little bit of vinegar or mirin. Its taste is very much appreciated; it is both fresh and deep and rich in umami. This organic yuzu ponzu is produced with organic yuzu juice from Shikoku island, organic rice vinegar from de same producer and organic soy sauce made with soy beans and wheat cultivated in Japan.
Use : The ponzu is very easy to use because it goes well with European cuisine. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes... Flavor : Un goût rond aux puissants arômes de yuzu. Preservation : Store in a cool, dry place, away from light.

**595 - Katsuobushi premium bonito flakes - 500 g** — **container :** plastic sachet **- origin :** Spain

Ingredients : Skipjack tuna (Katsuwonus pelamis) 100%.
Description : The katsuobushi consists of dried, fermented and smoked bonito flakes. It is one of the main ingredients in preparation of dashi (Japanese broth). This premium katsuobushi flakes do not contain the darkest part of the fish fillet, along the dorsal fishbone. This part is thick and blood-red. It is the origin of the stronger and sometimes earthy taste of the fish and it is also the part that contains more toxin. Flavor : Rich in natural inosinate, it develops a rich umami flavor, less ferrous than classic katsuobushi. Use : Put to heat 500 ml of water and add 20 gr of bonito flakes just before the water starts boiling, cook for 1 minute. Remove from heat, leave for 2-3 minutes or until the bonito flakes sink to the bottom, then strain out the bonito flakes. You can reuse the bonito flakes within 24 hours for other preparations. Preservation : Store in a cool, dark and dry place.

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# New products 3/3

**418 - Japanese rice Hitomebore - 500 g** **container :** sachet **- origin :** Japan

Ingredients : Japanese rice Hitomebore 100%. Description : «Hitomebore» means love at first sight in Japanese. This name was given to this rice because of its outstanding balance that makes everyone fall in love at first bite. The grains of hitomebore rice have the particularity to be very well balanced between elasticity and softness and that makes it really tasty. It is a rice of hight quality, very appreciated by Japanese people and cultivated all around Japan.
Use : It is your everyday rice. Perfect for a wide range of dishes. You can use it in sushi or as it is in a bowl. Rinse the rice using your hands then drain. Put it in your rice cooker with 1,2 volume of water for each volume of dry rice. Once cooked, keep under heat for 10 minutes then mix smoothly. Allow 75 g of dry rice / pers. Preservation : Store in a cool, dry place, away from light.

**419 - Japanese rice Hitomebore - 1 kg** **container :** sachet **- origin :** Japan

Ingredients : Japanese rice Hitomebore 100%. Description : «Hitomebore» means love at first sight in Japanese. This name was given to this rice because of its outstanding balance that makes everyone fall in love at first bite. The grains of hitomebore rice have the particularity to be very well balanced between elasticity and softness and that makes it really tasty. It is a rice of hight quality, very appreciated by Japanese people and cultivated all around Japan.
Use : It is your everyday rice. Perfect for a wide range of dishes. You can use it in sushi or as it is in a bowl. Rinse the rice using your hands then drain. Put it in your rice cooker with 1,2 volume of water for each volume of dry rice. Once cooked, keep under heat for 10 minutes then mix smoothly. Allow 75 g of dry rice / pers. Preservation : Store in a cool, dry place, away from light.

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# Yuzu and other Japanese citrus 1/2

**013 - Organic Sudachi Juice - 150 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Organic Sudachi Juice (100%)
Description : Sudachi is a green Japanese citrus from Tokushima Prefecture. Flavor : Its complex aroma is more acidic than the yuzu. This unpasteurized juice retains all the properties and taste of fresh sudachis.
Use : The sudachi juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**014 - Organic Sudachi Juice - 720 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Organic Sudachi Juice (100%)
Description : Sudachi is a green Japanese citrus from Tokushima Prefecture. Flavor : Its complex aroma is more acidic than the yuzu. This unpasteurized juice retains all the properties and taste of fresh sudachis.
Use : The sudachi juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**016 - Organic Yuzu Juice - 150 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g. This unpasteurized yuzu juice retains all the properties and taste of fresh yuzus.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**017 - Organic Yuzu Juice - 720 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g. This unpasteurized yuzu juice retains all the properties and taste of fresh yuzus.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**168 - Organic Yuzu Juice - 1800 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g. This unpasteurized yuzu juice retains all the properties and taste of fresh yuzus.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**015 - Organic Yuzu Juice - 18 L** — **container :** aseptic pouch **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g. This unpasteurized yuzu juice retains all the properties and taste of fresh yuzus.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

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**049 - Organic Yuko Juice - 150ml** **container :** glass bottle **- origin :** Japan

Ingredients : Organic yuko (100%).
Description : Yuko is a yellow Japanese citrus from Tokushima Prefecture, bigger than a clementine.
Flavor : Yuko has a sweet, slightly bitter flavor, between orange and grapefruit. This unpasteurized juice retains all the properties and taste of fresh yukos.
Use: Yuko juice can be used instead of lemon juice in both savory and sweet preparations: sorbet, fruit salads, and cocktails.
It can also be used in sauces for fish and seafood. Preservation : Keep refrigerated.

**050 - Organic Yuko Juice - 720ml** **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuko (100%).
Description : Yuko is a yellow Japanese citrus from Tokushima Prefecture, bigger than a clementine.
Flavor : Yuko has a sweet, slightly bitter flavor, between orange and grapefruit.
Use: Yuko juice can be used instead of lemon juice in both savory and sweet preparations: sorbet, fruit salads, and cocktails.
It can also be used in sauces for fish and seafood. Preservation : Keep refrigerated.

**068 - Hand-pressed Yuzu Juice - 100 ml** **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**069 - Hand-pressed Yuzu Juice - 200 ml** **container :** glass bottle **- origin :** Japan

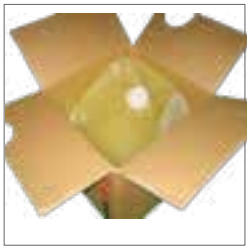
Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**070 - Hand-pressed Yuzu Juice - 720 ml** **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**071 - Hand-pressed Yuzu Juice - 1800 ml** **container :** glass bottle **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.



**027 - Hand-pressed Yuzu Juice - 18 L** **container :** asepctic pouch **- origin :** Japan

Ingredient : Organic Yuzu Juice (100%)
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

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# Yuzu and other Japanese citrus 2/2

**080 - Yuzu Syrup with Honey and Ginger - 185 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Yuzu Juice, Honey (28%), Sugar, Ginger.
Description : This yuzu syrup is 100% natural and artisanal. It skillfully blends the flavor of yuzu and ginger to give a fresh and revitalizing taste.
Use : You can use the yuzu syrup in your drinks and cocktails, in fruit salads, yogurts and even to deglaze a duck.
Preservation : Store in a cool, dry place, away from light.

**089 - Yuzu and Honey Vinegar - 270 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Yuzu Juice, Sugar, Honey (6%), Apple Vinegar, Vitamin C.
Description : In Japan, drinking vinegars are popular for their health benefits. This yuzu vinegar has been softened to be mixed with water and can replace syrups, which are often too sweet.
Use : The yuzu vinegar has a fresh and slightly sour taste, which perfectly highlights the delicate flavor of yuzu. You can use the vinegar in your drinks and cocktails, in fruit salads, yogurts and even in sauces or for deglazing.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**018 - Candied yuzu peel - 30 g** — **container :** doypack **- origin :** Japan

Ingredients : Yuzu, sugar, reduced glucose syrup, C vitamin.
Description : Yuzu is a yellow Japanese citrus of about 100 g. The candied peels lift the subtle fragrance of yuzu and largely remove the bitterness of the peel.
Use : Peels can be used for both savory and sweet dishes. They can also be directly eaten as candy.
Preservation : Store in a cool and dry place, away from light.

**019 - Candied yuzu peel - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Yuzu, sugar, reduced glucose syrup, C vitamin.
Description : Yuzu is a yellow Japanese citrus of about 100 g. The candied peels lift the subtle fragrance of yuzu and largely remove the bitterness of the peel.
Use : Peels can be used for both savory and sweet dishes. They can also be directly eaten as candy.
Preservation : Store in a cool and dry place, away from light.

**011 - Candied Iyokan peel - 30 g** — **container :** doypack **- origin :** Japan

Ingredients : Iyokan (citrus iyo), sugar, reduced glucose syrup, C vitamin.
Description : Iyokan is a Japanese citrus similar to a little orange, matured for 60 days after harvest. The candied peels lift the subtle fragrance of iyokan and largely remove the bitterness of the peel.
Use : Peels can be used for both savory and sweet dishes. They can also be directly eaten as candy.
Preservation : Store in a cool and dry place, away from light.

**012 - Candied Iyokan peel - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Iyokan (citrus iyo), sugar, reduced glucose syrup, C vitamin.
Description : Iyokan is a Japanese citrus similar to a little orange, matured for 60 days after harvest. The candied peels lift the subtle fragrance of iyokan and largely remove the bitterness of the peel.
Use : Peels can be used for both savory and sweet dishes. They can also be directly eaten as candy.
Preservation : Store in a cool and dry place, away from light.

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**066 - Lyophilized Yuzu Powder - 20 g** — **container :** foil pouch **- origin :** Japan

Ingredients : Yuzu, rice flour.
Description : Yuzu is a yellow Japanese citrus of about 100 g. This powder consists of lyophilized yuzu juice to which some rice flour was added.
Use : The yuzu powder is perfect for pastry, cremes, mousse and to make lavoured butter.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron. This powder has the flavor of yuzu without any bitterness.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**067 - Lyophilized Yuzu Powder - 200 g** — **container :** foil pouch **- origin :** Japan

Ingredients : Yuzu, rice flour.
Description : Yuzu is a yellow Japanese citrus of about 100 g. This powder consists of lyophilized yuzu juice to which some rice flour was added.
Use : The yuzu powder is perfect for pastry, cremes, mousse and to make lavoured butter.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron. This powder has the flavor of yuzu without any bitterness.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**300 - Fresh Yuzu - upon request** — **origin :** Japan

Ingredients : Fresh Yuzu
Description : Yuzu is a yellow Japanese citrus of about 100 g.
Flavor : Yuzu has a subtle and complex flavor something between tangerine and citron.
Use : The yuzu juice can be used instead of lemon in both savory and sweet preparations: sorbet, fruit salads, and cocktails. It can also be used in your sauces for fish and seafood.
Preservation : Keep refrigerated.

**058 - Mikan juice 100% - 180 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Mikan. Description : The mikan is a very sweet kind of mandarin. In the past, it was the fruit the most eaten in Japan. This juice is produced with mikan grown in the region of Wakayama which is known all around Japan for its delicious mikan. They have been peeled one by one in order that only the slight peel that keeps the wedges together remains when the fruits are pressed. This special technique makes a juice very smooth with a sweet taste, just like the one of the fresh fruit you could eat. Flavor : Sweet and smooth, not bitter, not acidic. Use : You can drink it just as it is, in cocktails or water down. It can also be used in pastry (mousses, icecreams, jellies,...)
Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

**021 - Mikan juice 100% - 720 ml** — **container :** glass bottle **- origin :** Japan

Ingredient : Mikan. Description : The mikan is a very sweet kind of mandarin. In the past, it was the fruit the most eaten in Japan. This juice is produced with mikan grown in the region of Wakayama which is known all around Japan for its delicious mikan. They have been peeled one by one in order that only the slight peel that keeps the wedges together remains when the fruits are pressed. This special technique makes a juice very smooth with a sweet taste, just like the one of the fresh fruit you could eat. Flavor : Sweet and smooth, not bitter, not acidic. Use : You can drink it just as it is, in cocktails or water down. It can also be used in pastry (mousses, icecreams, jellies,...)
Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

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# Japanese Soy Sauces 1/2

**179 - Premium Ohitachi Soy Sauce - 500 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Soybeans, wheat, salt.
Description : This soy sauce is made with premium whole soybean grains. The Ohitachi soy sauce is fermented for more than a year in wooden barrels over 100 years old. Even the most demanding of connoisseurs will be delighted by the quality of this soy sauce. Flavor : The flavor is deep, long, round and very rich in umami. Use : It can be used in all your preparations often in place of salt, it is preferable to use it as a final touch (for example for sushi, sashimi, or salad dressings) rather than for cooking, considering the high quality of this product.
Preservation : Store in a cool, dry place, away from light.

**180 - Premium Ohitachi Soy Sauce - 100 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Soybeans, wheat, salt.
Description : This soy sauce is made with premium whole soybean grains. The Ohitachi soy sauce is fermented for more than a year in wooden barrels over 100 years old. Even the most demanding of connoisseurs will be delighted by the quality of this soy sauce. Flavor : The flavor is deep, long, round and very rich in umami. Use : It can be used in all your preparations often in place of salt, it is preferable to use it as a final touch (for example for sushi, sashimi, or salad dressings) rather than for cooking, considering the high quality of this product.
Preservation : Store in a cool, dry place, away from light.

**177 - Unpasteurized Shiho no Shizuku Soy Sauce - 300 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Defatted soybean, wheat, salt.
Description : This high quality soy sauce is unpasteurized. Even the most demanding of connoisseurs will be delighted by the quality of this soy sauce.
Flavor : The flavor is deep, long, round and very rich in umami.
Use : It can be used in all your preparations often in place of salt, it is preferable to use it as a final touch (for example for sushi, sashimi, or salad dressings) rather than for cooking, considering the high quality of this product.
Preservation : Store in a cool, dry place, away from light.

**076 - Organic Premium Soy Sauce - 250 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Organic soybean, organic wheat, salt. Description : This koikuchi soy sauce has been made with organic Japanese soybean and wheat and has been matured 2 years. The Morita's house is producing sauces since 1903 usig Japanese ingredients cultivated in the region of Shimane. In this region, winter is long and rude which makes it ideal for the production of qualitative fermented products such as soy sauce, miso or sake. Flavor : It has a koikuchi typical flavor: deep, long, round and very rich in umami. Use : This premium soy sauce is perfect for seasonings. It can be used in all your preparation instead of salt and it is preferable to use it as a final touch rather than for cooking, considering the high quality of this product for example with sushi, sashimi or salad. Preservation : Store in a cool dry place, away from light.

**173 - Yagisawa less salty Soy Sauce - 500 ml** **container :** plastic bottle **- origin :** Japan

Ingredients : Defatted soybean, wheat, salt, glucose-fructose syrup, soybean, alcohol.
Use : This natural and artisanal soy sauce is produced with lesser amount of salt to suit a low-sodium diet. Its balanced.
flavor will fit well in your everyday cooking as well as in seasoning (stews, roast chicken, salad dressing, vegetables, etc.)
Preservation : Store in a cool, dry place, away from light.

**174 - Yagisawa less salty Soy Sauce - 500 ml** **container :** plastic bottle **- origin :** Japan

Ingredients : Defatted soybean, wheat, salt, glucose-fructose syrup, soybean, alcohol.
Use : This natural and artisanal soy sauce is produced with lesser amount of salt to suit a low-sodium diet. Its balanced.
flavor will fit well in your everyday cooking as well as in seasoning (stews, roast chicken, salad dressing, vegetables, etc.)
Preservation : Store in a cool, dry place, away from light.

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**181 - Soy Sauce and Dashi (Japanese broth) Tsuyu - 500 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce, «dashi» Japanese broth (dried bonito, dried mackerel, Auxis dried kombu), sugar, mirin, salt.
Description : Tsuyu sauce is the basis of many dishes in Japan commonly used in soba and ramen.
Flavor : This traditional sauce without additives has a slightly sweet, smoky and deep taste rich in umami.
Use : Tsyu sauce will fit well in your soups, grilled fish and tempura.
Preservation : Store in a cool, dry place, away from light.

**182 - Soy Sauce with Kombu & Dashi- 500 ml** **container :** plastic bottle **- origin :** Japan

Ingredients : Soy sauce, rice fermented seasoning, modified starch syrup, dried bonito extract, bonito extract, kombu extract, dried auxis, hydrolysated proteins, vinegar, alcohol, flavour enhancer (E621, E635), acidifier (E270), liquid smoke.
Description : This sauce combines soy sauce and dashi (Japanese broth).
Flavor : It has a nice salty and smoky taste rich in umami.
Use : This sauce can be used to accompany raw fish, flavor stews and in sauces.
Preservation : Store in a cool, dry place, away from light.

**204 - Shiitake soy sauce - 150 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce, sugar, salt, mirin, dried shiitake mushrooms, dried bonito, dried bonito extract, kombu, alcohol, flavour enhancer (E621, E635), water.
Description : This artisanal sauce is produced by shiitake mushroom producers in Kyushu. It is a subtle mix of soy sauce with the unique taste of shiitake mushrooms. Flavor : Rich and deep shiitake flavor with a slightly sweetened soy sauce.
Use : The shitake soy sauce goes well with rice, noodles, it can be also used in sauces or with grilled fish.
Preservation : Store in dark, dry and cool place.

**127 - Gluten free Tamari soy sauce - 150 ml** **container :** glass bottle **- origin :** Japan

Ingrédients : Soybeans, salt.
Description : The tamari sauce is part of the soy sauce family but it is made from soybeans only, without wheat. This sauce is perfect for gluten free diet. This tamari sauce only contains soybeans and salt so it has a strong soy taste.
Flavor : Salty, rich and deep, drier, with a strong soy taste.
Use : It goes well with sushis and rice of course but you can also use it in your daily food for cooking or seasoning your dishes (stews, roast chiken, salad dressing, crudités, etc.) Preservation : Store in dark, dry and cool place.

**074 - Gluten free Tamari soy sauce - 1800 ml** **container :** plastic bottle **- origin :** Japan

Ingrédients : Soybeans (without GMO), water, salt, alcohol.
Description : The tamari sauce is part of the soy sauce family but it is made from soybeans only, without wheat. Soysbeans used are GMO free. This sauce is perfect for gluten free diet.
Flavor : Salty, rich and deep, drier, with a strong soy taste.
Use : It could be used in your daily food for cooking or seasoning ( stews, roast chiken, salad dressing, crudités, etc.)
Preservation : Store in dark, dry and cool place.

**187 - White soy sauce - 360 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Wheat, salt, defatted soybean, alcohol, vitamin B1.
Description : White soy sauce was created in Aichi, one of the bigger wheat-producing region also known in Japan for its delicious water. Unlike usual soy sauce, the white one is produced with 90% of wheat and 10% of soybean. This quite big utilisation of wheat gives to the sauce its light color, almost transparent, and its smooth taste. Flavor : The flavor is deep, long, round and very rich in umami. Use : Thanks to its light color this soy sauce is very useful to season dishes without colorating them. You can put it in your omelets, salty cakes, broth or other preparations with cream and egg but also use it in your salads dressings or with fish and meat. Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

**195 - White soy sauce - 1,8 L** **container :** glass bottle **- origin :** Japan

Ingredients : Wheat, salt, defatted soybean, alcohol, vitamin B1.
Description : White soy sauce was created in Aichi, one of the bigger wheat-producing region also known in Japan for its delicious water. Unlike usual soy sauce, the white one is produced with 90% of wheat and 10% of soybean. This quite big utilisation of wheat gives to the sauce its light color, almost transparent, and its smooth taste. Flavor : The flavor is deep, long, round and very rich in umami. Use : Thanks to its light color this soy sauce is very useful to season dishes without colorating them. You can put it in your omelets, salty cakes, broth or other preparations with cream and egg but also use it in your salads dressings or with fish and meat. Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Japanese Soy Sauces 2/2

**206 - Concentrated soy sauce with abalone livers - 100 ml** **container :** glass bottle **- origin :** Japan

Ingredients : Fermented abalone (abalone, soybean, wheat), starch, alcohol.
Description : This soy sauce is produced in the region of Iwate. It is quite a rare product because it is made with fermented abalone livers, a very popular ingredient in the local gastronomy with an inimitable taste. The abalone is a shellfish usually difficult to work with because it needs to be tenderized.
Flavor : Strong and iodic, typical of the fresh abalone.
Use : You can use it easily in sauces and stocks, with foie gras or veal or directly with crustacean, fishes and other seafood
Preservation : Store in a cool dry place, away from light.

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# Japanese Ponzu Sauces

**085 - Sennari Yuzu and Sudachi Ponzu Sauce - 360 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce (contains soy and wheat), organic yuzu, sudachi, pure rice vinegar (Akitakomachi organic rice), mirin, salt, kombu, dried bonito (produced in Makurazaki, 4.8%).
Use : The ponzu is a popular and widespread sauce in Japan. It combines soy sauce, dashi and a Japanese citrus. It also often includes a little bit of vinegar or mirin. Its taste is very much appreciated; it is both fresh and deep and rich in umami. The ponzu is very easy to use because it goes well with European cuisine. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**178 - Shibanuma Yuzu Ponzu Sauce - 300 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce, glucose-fructose syrup, vinegar, yuzu juice, dried bonito extract, yeast extract, lemon juice, flavour enhancer (E621, E635) (certain ingredients contain soybean, wheat, and mackerel).
Use : The ponzu is a popular and widespread sauce in Japan. It combines soy sauce, dashi and a Japanese citrus. It also often includes a little bit of vinegar or mirin. Its taste is very much appreciated; it is both fresh and deep and rich in umami. The ponzu is very easy to use because it goes well with European cuisine. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**183 - Shibanuma Yuzu Ponzu Sauce - 1,8 L** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce, glucose-fructose syrup, vinegar, yuzu juice, dried bonito extract, yeast extract, lemon juice, flavour enhancer (E621, E635) (certain ingredients contain soybean, wheat, and mackerel).
Use : The ponzu is a popular and widespread sauce in Japan. It combines soy sauce, dashi and a Japanese citrus. It also often includes a little bit of vinegar or mirin. Its taste is very much appreciated; it is both fresh and deep and rich in umami. The ponzu is very easy to use because it goes well with European cuisine. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**022 - «Michikono» Ponzu Sauce with 3 citrus - 150 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Organic dark soy sauce (organic soy beans, organic wheat), organic vinegar, organic citrus juice (organic yuzu juice, organic sudachi juice, organic yuko juice), organic sugar, organic mirin.
Use : The ponzu is a popular and widespread sauce in Japan. It combines soy sauce, dashi and a Japanese citrus. It also often includes a little bit of vinegar or mirin. Its taste is very much appreciated; it is both fresh and deep and rich in umami. The ponzu is very easy to use because it goes well with European cuisine. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**075 - Tomato & Yuzu Ponzu Sauce - 200 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : White soy sauce (wheat, salt, soy, alcohol), tomato, mirin, yuzu juice, sake, kombu, salt.
Use : This artisanal and natural sauce cleverly combines Ponzu and tomato. This product will perfectly go with your steamed fish, but also with your vegetable soups or gazpachos.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**207 - Shio ponzu - White Ponzu - 360 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Yuzu juice, sudachi juice, rice vinegar, sugar, salt, kombu dashi, mirin, bonito dachi, yeast extract. Description : The ponzu is a popular and widespread sauce in Japan. Its taste is very much appreciated; it is both fresh and deep and rich in umami. Unlike regular ponzu sauces that combines soy sauce, dashi and a Japanese citrus, white ponzu is made with an organic rice vinegar base. It does not contain soy sauce, that is why it has a slight color. There is also bonito and kombu dashi broth, organic yuzu juice and sudachi juice from Tokushima. It is additive and preservative free and have is well balanced between acidity and umami. Use : White ponzu can be used as a regular ponzu with the advantage that it will not color your preparations. It can be used as salad dressing, accompany scallops, white fish, fatty meats, avocados, asparagus or artichokes... It will also give a deeper taste to your broths. The ponzu is very easy to use because it goes well with European cuisine. Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Japanese vinegars 1/2

## 084 - Pure Organic Rice Vinegar - 360 ml

**container :** glass bottle **- origin :** Japan

Ingredient : Organic rice.
Description : Rice vinegar is the most common vinegar in Japan and is used in many dishes. It is made with pure mountain water.
Use : This artisanal and organic product will allow you to marinate the mackerel. It will replace the cider vinegar for daily use.
Preservation : Store in a cool, dry place, away from light.

## 087 - Vinegar for Sunomono Seasoning - 360 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Pure rice vinegar (Akitakomachi organic rice), isomalt oligosaccharide, sugar, salt, mirin, kombu, trehalose.
Description : Sunomono means «pickled dish», which usually consists of a seaweed salad with cucumber and mackerel. This artisanal rice vinegar is mixed with kombu and is sweetened to accompany sunomonos.
Use : This vinegar is perfect for your salad dressings; it can very well replace white balsamic vinegar.
Preservation : Store in a cool, dry place, away from light.

## 088 - Pure brown rice vinegar - 360 ml

**container :** glass bottle **- origin :** Japan

Ingredient : Rice.
Use : This artisanal and natural product of amber color has a sour and slightly toasted taste. It is made with pure mountain water. This vinegar is perfect for your salad dressings; it can very well replace the finest balsamic vinegar.
Preservation : Store in a cool, dry place, away from light.

## 130 - Pure brown rice vinegar - 1,8 L

**container :** plastic bottle **- origin :** Japan

Ingredient : Rice.
Use : This artisanal and natural product of amber color has a sour and slightly toasted taste. It is made with pure mountain water. This vinegar is perfect for your salad dressings; it can very well replace the finest balsamic vinegar.
Preservation : Store in a cool, dry place, away from light.

## 099 - Rice Vinegar for Sushi - 360 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Pure rice vinegar (Akitakomachi organic rice), sugar, salt, mirin, kombu.
Use : This artisanal vinegar is designed to flavor rice that accompanies sushi. It can also be used for salad seasoning or to make pickles.
Flavor : The flavor is sweet, slightly acidic and rich in umami because it contains Kombu.
Preservation : Store in a cool, dry place, away from light.

## 131 - Rice Vinegar for sushi - 1,8 L

**conainer :** plastic bottle **- origin :** Japan

Ingredients : Rice vinegar, sugar, salt, flavour enhancer (E363, E621, E635), sweetener (E960).
Use : This artisanal vinegar is designed to flavor rice that accompanies sushi. It can also be used for salad seasoning or to make pickles.
Flavor : The flavor is sweet, slightly acidic and rich in umami because it contains Kombu.
Preservation : Store in a cool, dry place, away from light.

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**086 - Mirin - 360 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Rice (Akitakomachi organic rice), koji, sweetener, salt.
Description : Mirin is one of the bases of Japanese cuisine and is one of the main ingredients of many sauces and dishes. “Hon mirin” means a mirin, which is done in traditional and natural way. Flavor : The taste is very mild, subtly fruity and long.
Use : It is used to bring the softness and roundness to sauces and break the acidity and bitterness of a dish.
Preservation : Store in a cool, dry place, away from light.

**599 - Hon mirin - 600 ml** — **container :** plastic bottle **- origin :** Japan **- 14°**

Ingredients : Rice, koji, alcohol, shochu, sugar. Description : Mirin is one type of sake, soft and sweet that was originally drunk during celebrations. Nowadays, it is one of the basics of Japanese cuisine and it is one of the main ingredients of many sauces and dishes. This mirin is a Hon mirin which means a mirin done in a traditional and natural way. It has been made with Japanese rice that was fermented 6 months at low temperature. Compared to others, this mirin has a higher umami content. Flavor : In addition of the sweet and roasted taste of shochu it has a very mild and umami flavor with a long finish. Use : It is used to bring softness and roundness to sauces and break the acidity and bitterness of a dish. Smear your fishes with it before cooking them in the oven or deglaze your meats with it. Preservation : Store in a cool dry place, away from light.

**598 - Hon Mirin - 1,8 L** — **container :** plastic bottle **- origin :** Japan **- 14°**

Ingredients : Rice, koji, alcohol, shochu, sugar. Description : Mirin is one type of sake, soft and sweet that was originally drunk during celebrations. Nowadays, it is one of the basics of Japanese cuisine and it is one of the main ingredients of many sauces and dishes. This mirin is a Hon mirin which means a mirin done in a traditional and natural way. It has been made with Japanese rice that was fermented 6 months at low temperature. Compared to others, this mirin has a higher umami content. Flavor : In addition of the sweet and roasted taste of shochu it has a very mild and umami flavor with a long finish. Use : It is used to bring softness and roundness to sauces and break the acidity and bitterness of a dish. Smear your fishes with it before cooking them in the oven or deglaze your meats with it. Preservation : Store in a cool dry place, away from light.

**100 - Ume Vinegar - 720 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Pure rice vinegar, apple vinegar, ume vinegar (Japanese plum), oligosaccharide, trehalose, honey, extracts of ume (Japanese plum).
Description : In Japan, drinking vinegars are really popular because of their virtues. Those vinegars have been sweetened to be mixed with water and can replace syrups, which are often too sweet. Ume is a type of apricot with a plum flavor.
Flavor : The ume vinegar has a very fruity flavor, something between apricot and apple.
Preservation : Store in a cool , dark and dry place. Refrigerate after opening.

**185 - Nuka Zuke for pickled vegetables(tsukemono) - 500 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Salt, ume (plum) vinegar (plum vinegar, vinegar, salt), rice bran fermented seasoning, kombu extract, yeast extract, acidifier (E270).
Use : This liquid nuka zuke allows to make tsukemonos that is to say, marinated crunchy vegetables. Soak your vegetables previously cut about an hour in nuka zuke. Once drained, press your vegetables by hand or in a towel to extract water. You will get delicious crunchy vegetables (cucumbers, carrots, cucumbers, eggplant, peppers ...)
Preservation : Store in a cool, dry place, away from light.

**101 - Sanbaizu, bonito vinegar - 180 ml** — **container :** glass bottle **- origin :** Japan

Ingredients: Rice vinegar, sugar, soy sauce, salt, mirin, kombu extract (Rishiri), bonito extract (Makurazaki) (certain ingredients contain soybean and wheat).
Use: Sanbaizu vinegar is a mix of three specific ingredients: rice vinegar, mirin and soy sauce. Bonito dashi has also been added to this one. Use it as seasoning for a salad or to go with seafood.
Preservation: Store in a cool, dry place, away from light. Keep refrigerated after opening.

**097 - Organic pure apple vinegar - 175 ml** — **container :** glass bottle **- origin :** Japan

Ingredients: 100% organic apples.
Use: This vinegar is an aged vinegar made from organic apples ( 100%) from Aomori Prefecture, and from natural water from the northern part of Hiroshima Prefecture. This organic handcrafted vinegar will replace cider vinegar for daily use.
Preservation: Store in a cool, dry place, away from light.

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# Japanese vinegars 2/2

## 079 - Sakura Vinegar - 300 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Rice vinegar, purple sweet popato vinegar, isomaltooligosaccharide, sakura leaves, sakura flower.
Description : This is a new product of our producer of Japanese vinegars Sennari. Shizuoka leaves macerated in a vinegar produced with rice from Hiroshima, giving it floral fresh notes.
Flavor : Strong and floral with a great balance between the acidity and the sweetness of the rice vinegar.
Use : This vinegar is perfect to give flavour to your dressings and mayonnaises or to deglaze poultry.
Preservation : Store in a cool dry place, away from light.

## 072 - Pure kaki vinegar - 200 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Kaki, water.
Description : It is a vinegar made with kaki from the Fukuoka prefecture exclusively. The whole fruits fermented more than one year in order to develop their umami. Flavor : This vinegar is really sweet, not sour and very rich in umami. Use : You can use it as a drinking vinegar: water it down 5 to 10 times with cold water and add a little bit of honey. Like it is very rich in umami it will enhance the taste of your dishes such as stews, tartares and sushis. It will also be delicious in dressings for salads, coktails and pastries.
Preservation : Store in a cool dry place, away from light.

## 073 - Kaki vinegar for sushi - 200 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Kaki vinegar, sugar, mirin, salt, kombu, water.
Description : To create this sushi vinegar, Hokkaido mirin and kombu have been added to a base of kaki vinegar. It gives an additive free sushi vinegar sweet, fruity and very rich in umami. Flavor : Very sweet and rich in umami, not sour. Use : This vinegar is of course perfect to season your sushi rice but it is also perfect fro your pickles and marinated vegetables. You can use it as it is on your fishes and salads to bring them a slight fruity taste. Mix it with a little bit of oil, some spices and you have a great marinade.
Preservation : Store in a cool dry place, away from light.

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# Japanese Sauces and Seasonings

**092 - Organic Vinegar Sauce with green Shiso - 175 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Organic rice vinegar, organic soy sauce, organic sugar, salt, organic green shiso, organic lemon juice, ume (Japanese plum), bonito extract (1.5%), organic ginger, spices, agar, kombu, (some ingredients include wheat and soybeans).
Use : This artisanal and natural sauce subtly mixes the vinegar, soy sauce and shiso (Japanese basil). This fat-free sauce will replace your usual dressing and will go very well with your fish and rice.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**090 - Organic Vinegar Sauce with Sesame and Yuzu - 175 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Organic rice vinegar, organic sugar, organic sesame paste, grated sesame, salt, organic yuzu juice, yeast extract, agar, spices, organic oil, (some ingredients include wheat and soybeans).
Use : This sauce combines artisanal and organic sesame paste with yuzu and vinegar. Sesame is a very popular product in Japan for its taste and health benefits. This sauce can be used in salad dressing and it also goes very well with thinly sliced meat.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**093 - Organic Tonkatsu Sauce - 175 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Vegetables, fruits (organic tomato, organic onion, organic carrot), organic vinegar (organic rice vinegar, organic apple vinegar), organic sugar, organic soy sauce, salt, spices, malt extract, (some ingredients contain soybeans and wheat).
Use : This artisanal and organic sauce is a kind of « Japanese ketchup». In Japan, it accompanies a widespread dish called “tonkatsu” (breaded pork cutlets). Its texture is creamy and its taste is between ketchup and Worcestershire sauce. It goes perfectly well with grilled and breaded meats but also fries.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**186 - Yakiniku sauce for grilled meat - 360 g** — **container :** glass bottle **- origin :** Japan

Ingredients : Soy sauce, mirin, sugar, onion, vinegar, apple, garlic, chicken extract, salt, Japanese pepper sansho, white pepper, black pepper, red chili pepper, flavour enhancer (E621), thickener (E415)
Use : The term “yakiniku” in Japanese means: grilled meat. You can marinate meat or vegetables in yakiniku sauce before cooking. You can use this sauce for barbecue or griddle.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**096 - Sesame Wasabi Dressing - 130 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Organic rice vinegar, white sesame paste, mirin, sugar, soy sauce, wasabi, vegetable oil (sunflower oil), grated sesame, salt, starch, spices, yeast extract, antioxidant (vitamin E), spices extract (some ingredients contain soy, wheat).
Use : This artisanal seasoning mixes wasabi and sesame. It will bring a spicy touch to salads, meat and fish.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**094 - Oyster Sauce - 130 ml** — **container :** plastic bottle **- origin :** Japan

Ingredients : Organic rice vinegar, vegetable oil (sunflower oil), soy sauce, sugar, oyster extract (7.78%), mirin, salt, spices, garlic, agar, (some ingredients contain soy, wheat).
Use : The oyster taste in sauces and dishes is much appreciated in Asia and in Japan. Its taste is iodized, delicate and rich in umami. You can use it in salad dressing but also with scallops, seafood or rice.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

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**077 - Concentrated oyster sauce - 300 g** **container :** glass bottle **- origin :** Japan

Ingredients : Glucose syrup (corn, potato, sweet potato), oyster, soy sauce (wheat, soybean, seawater), salt, sugar, alcohol, thickener (modified starch), water. Description : To make this sauce, raw oysters have been ground. The Arima sea where they are cultivated is really rich in plankton and produces oysters with a really thick flesh. There is no artificial food coloring or seasoning and no oyster extract. The delicious oyster taste of this sauce comes from the natural oysters ground to make it. Flavor : Really fresh and iodized taste that reminds of natural oyster. Use : This sauce will perfectly match with sauces and dressings. You can also use it in your soups, broths or stews to give them a subtil and characteristic taste of the sea. Preservation : Store in a cool dry place, away from light.

**184 - Gluten free teriyaki sauce - 1,8 L** **container :** plastic bottle **- origin :** Japan

Ingredients : Tamari soy sauce (soybean, salt, alcohol), hight fructose corn syrup, corn syrup, water, rice fermented seasoning, sugar soybean paste, ginger, thickening agent (E1442). Description : In Japan the word «teriyaki» represents a dish with peking fish or meat. The teriyaki sauce is traditionally made with soy sauce in which sugar, mirin, ginger or even garlic are added. This teriyaki sauce has the particularity to be gluten free and does not contain any added monosodium glutamate or animal extract. Flavor: Creamy, slightly sweet, very rich in umami, with ginger notes. Use : Teriyaki sauce is perfect to marinate fish and meat before cooking them on the grill or barbecue. You can for example put some on salmon or use it to season a wok of vegetables. It will also be delicious with duck and chicken. Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Dashi

**172 - Concentrated liquid Yagisawa Dashi - 360 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Fermented wheat seasoning, dried bonito dashi, mirin, salt, sugar, rice vinegar, dried bonito, grilled flying fish, dried matured bonito, kombu.
Description : Dashi is a Japanese broth, which is the essence of umami taste in Japanese food. It is extracted from kombu and dried bonito. This artisanal and natural concentrated liquid dashi is a base for those wishing to explore the Japanese tastes.
Use : The recommended dilution 1/17. It is ideal for making soups, clear broths, sauces, and also for cooking rice.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**450 - Bonito flakes - Katsuobushi - 40 g** — **container :** plastic sachet **- origin :** Spain

Ingredients : Skipjack tuna (100%).
Description : The katsuobushi consists of dried, fermented and smoked bonito flakes. It is one of the main ingredients in preparation of dashi (Japanese broth) Flavor : Rich in natural inosinate, it develops a rich umami flavor. Use : Put to heat 500 ml of water and add 20 gr of bonito flakes just before the water starts boiling, cook for 1 minute. Remove from heat, leave for 2-3 minutes or until the bonito flakes sink to the bottom, then strain out the bonito flakes. You can reuse the bonito flakes within 24 hours for other preparations.
Preservation : Store in a cool, dark and dry place. Refrigerate after opening and consume within 7 days.

**451 - Bonito flakes - Katsuobushi - 500 g** — **container :** plastic sachet **- origin :** Spain

Ingredients : Skipjack tuna (100%).
Description : The katsuobushi consists of dried, fermented and smoked bonito flakes. It is one of the main ingredients in preparation of dashi (Japanese broth) Flavor : Rich in natural inosinate, it develops a rich umami flavor. Use : Put to heat 500 ml of water and add 20 gr of bonito flakes just before the water starts boiling, cook for 1 minute. Remove from heat, leave for 2-3 minutes or until the bonito flakes sink to the bottom, then strain out the bonito flakes. You can reuse the bonito flakes within 24 hours for other preparations.
Preservation : Store in a cool, dark and dry place. Refrigerate after opening and consume within 7 days.

**222 - Black vinegar jelly with dashi - 140 g** — **container :** glass jar **- origin** : Japan

Ingredients : Black rice vinegar, sugar, soy sauce, mirin, dried bonito, kombu, agar agar (contains soy and wheat).
Description : This exceptional dashi jelly is the combination of aged outdoor black rice vinegar and dashi -traditional broth extracted from Kombu and dried bonito produced in Makurazaki, a city renowned for the quality of its bonito.
Flavor : Rich in natural glutamate, it has a unique deep umami taste, long and round on the palate.
Use : Black vinegar jelly can be used in sauce making, in soups... It perfectly accompanies a grilled mackerel and a poached egg, rice or white meat. Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

**223 - Superior Dashi Makurazaki - (10 bags x 8 g)** — **container :** doypack **- origin** : Japan

Ingredient : Matured dried bonito, dried sardine, dried exocet, horse mackerel, kombu, sugar, salt, yeast extract, starch hydrolyzate, bonito extract, soy sauce powder, dried sardine extract, protein hydrolyzate, sugar, fermented seasoning, rapeseed oil, cyclodextrin, (some ingredients contain wheat, soy). Description : Dashi is a Japanese broth, it is the essence of umami taste in Japanese food. This excellent quality dashi, doesn't contain mushroom and has a great bonito taste. It is produced in the town of Makurazaki, well-known for its bonito. Flavor : Rich in natural glutamate, it has a deep umami taste, long and round on the palate. Use : Infuse a sachet of dashi in 0.5L to 1L of hot water for 10 min. Dashi is used in many Japanese dishes: miso soup, ramen soup, donburi, rice, chawanmushi (egg pudding) and in stews such as Nikujaga etc. It can also be used for vegetable soups and risottos.
Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

**226 - Vegetarian dashi - 40 g (8 g x 5)** — **container :** aluminium sachet **- origin :** Japan

Ingredients : Hydrolysate, onion powder, salt, yeast extract, cabbage powder, soy sauce powder, carrot powder, daikon radish powder, garlic powder, leek powder, burdock root powder, celery powder, rapeseed oil. Description : Dashi is a Japanese broth, which is the essence of umami taste in Japanese food. Traditionally, it is extracted from kombu and dried bonito but we selected here a vegetarian dashi made with 8 vegetables from Aomori prefecture (North of Japan). It has no added glutamate. Flavor : It has a strong taste of vegetables but also a nice umami taste. Use : Brew 5 min in hot water or 3h in cold water. You can use it as a traditional dashi to make soups, clear broths, sauces but also cook your vegetables in it or even use it to sprinkle on your pastas and salads. Preservation : Store in a cool dry place, away from light.

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# Miso 1/2

**111 - Soy & Barley Miso (with no additives) - 500 g** — **container :** plastic box **- origin :** Japan

Ingredients : Soybeans, barley, rice, salt.
Description : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This product is a mixture of soybeans, barley and rice. It has a deep, salty and rich in umami flavor.
Use : It can be used to prepare miso soup, marinate meat and vegetables. It can also be added to mashed potatoes or vegetable soups.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**112 - Rice Miso (with no additives) - 500 g** — **container :** plastic box **- origin :** Japan

Ingredients : Rice, soybeans, salt.
Description : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This product is a mixture of soybeans and rice. It has a deep, salty and rich in umami flavor.
Use : It can be used to prepare miso soup, marinate meat and vegetables. It can also be added to mashed potatoes or vegetable soups.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**110 - White miso, shiro miso - 500 g** — **container :** plastic box **- origin :** Japan

Ingredients : Rice, soybeans (non GMO), salt, glucose syrup, alcohol.
Description : White miso has beed fermented for a shorter time and contains less salt than other misos. Its color can get darker with time, but this is a natural process and it doesn't have any effect on the taste.
Flavor : Sweet, slightly salty and rich in umami taste.
Use : It can be used in sauces, marinades, in mashed potatoes instead of milk or in soups instead of cream.
Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

**120 - White miso, shiro miso - 5 Kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Rice, soybeans (non GMO), salt, glucose syrup, alcohol.
Description : White miso has beed fermented for a shorter time and contains less salt than other misos. Its color can get darker with time, but this is a natural process and it doesn't have any effect on the taste.
Flavor : Sweet, slightly salty and rich in umami taste.
Use : It can be used in sauces, marinades, in mashed potatoes instead of milk or in soups instead of cream.
Preservation : Store in a cool, dark and dry place. Refrigerate after opening.

**119 - Red miso - 500 g** — **container :** plastic box **- origin :** Japan

Ingrédients : Soybeans, barley, salt.
Description : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. The red miso went through a longer fermentation process and is made out of soybeans and barley.
Flavor: The red miso has a more pronounced taste than the brown and white miso. It has a deep, salty and rich in umami flavor.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**114 - Miso with Yuzu - 160 g** — **container :** plastic tube **- origin :** Japan

Ingredients : Barley Miso, Sugar, Yuzu, Chirimen (Dried Small Sardines) (2.08%), Soy Sauce, Sesame, Alcohol, Flavour Enhancer (E262, E325, E331, E621, E631, E640), Sweetener (Liquorice), Vitamin B2 (contains Wheat).
Use : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This miso is flavored with yuzu. It can be used in sauce or can accompany meats and marinades ...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

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**115 - Miso with Sesame - 160 g** — **container :** plastic tube **- origin :** Japan

Indrédients : Miso Mix, Sweeteners (Sugar, Glucose-Fructose Syrup), Sesame, Sesame Oil, Soy Sauce, Alcohol, Flavour Enhancer (E262, E325, E331, E621, E631, E640), Sweetener (Liquorice).
Use : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This miso is flavored with sesame. It can be used in sauce or can accompany meats and marinades ...
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**116 - Miso with Garlic- 160 g** — **container :** plastic tube **- origin :** Japan

Ingredient : Miso mix, sweeteners (sugar, glucose-fructose syrup), garlic (5.23%), sesame, flavoured oil, alcohol, flavour enhancer (E262, E325, E331,E621, E631, E640), spice extract, sweetener (liquorice), vitamin B2, antioxidant (vitamin E) (contains barley, soybean, sardine, and chicken).
Use : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This miso is flavored with garlic. It can be used in sauce or can accompany meats and marinades ....
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**117 - Miso mayonnaise with green Shiso & Vinegar - 130 g** — **container :** plastic bottle **- origin :** Japan

Ingredients : Rice miso, sweeteners (sugar, glucose-fructose syrup), vinegar (22,5%), mustard, shiso leaves (0,12%), acidulant (E296), flavour enhancer (E262, E325, E331, E621, E640), thickener (E415), spice Extract, sweetener (Licorice), vitamin B2, coloring agent (turmeric) (some ingredients contain soybeans, sardine and barley)
Use : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This miso flavored with green shiso (Japanese basil) can be used as a mayonnaise.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**113 - Sumo Spicy Miso Sauce - 360 g** — **container :** plastic tube **- origin :** Japan

Ingredients : Miso mix (soybean miso, barley miso), sweeteners (sugar, glucose-fructose syrup), soy sauce (contains wheat), garlic, fermented rice seasoning, salt, red pepper, sesame oil, sesame, yeast extract, ginger, hydrogenated starch hydrolisate, isomaltulose, flavour enhancer (E621, E635), alcohol, thickener (modified starch)
Use : Miso is a fermented salty bean paste, which constitutes the bases of Japanese cuisine. This diluted miso has a dark red color and a tangy garlic flavor. It can be used as mustard or to marinade meat or to make sauces and mayonnaise.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**703 - Hatcho Miso - 400 g** — **container :** doypack sachet **- origin :** Japan

Ingredients : Soy, salt, roasted barley flour, water.
Description : Miso is a fermented salty bean paste which constitutes one of the bases of Japanese cuisine. This Miso originally from Hatcho village is made using a traditional method, unchanged since 1645. Soy beans are selected before being refined for a minimum of 24 months in wooden barrels containing up to 6 tons of soybean koji. Each barrel is held under pressure by several tons of stones. Flavor : Acidulous, slightly bitter. Cocoa notes. Use : Hatcho miso can be used for the preparation of traditional miso soup, as a seasoning for meat and fish dishes, in creamy sauces with butter or cheese. It also marries surprisingly well chocolate and can be used in pastry, for brownies, madeleines, financiers or cakes to spit for example. Preservation : Store in a cool, dry place, away from light. After opening, keep refrigerate.

**702 - Hatcho Miso Powder - 200 g** — **container :** doypack sachet **- origin :** Japan

Ingredients : Soy, salt, roasted barley flour.
Description : Hatcho Miso powder is dehydrated Hatcho Miso paste. Miso is a fermented salty bean paste which constitutes one of the bases of Japanese cuisine. This Miso originally from Hatcho village is made using a traditional method, unchanged since 1645. Soy beans are selected before being refined for a minimum of 24 months in wooden barrels containing up to 6 tons of soybean koji. Each barrel is held under pressure by several tons of stones.
Flavor : Acidulous, slightly bitter. Cocoa notes.
Use : Hatcho Miso powder can be used as a seasoning on meat and fish dishes. It also goes very well with chocolate and can be sprinkled on desserts.
Preservation : Store in a cool, dry place, away from light.

**118 - Instant miso soup for ochazuke - 5 x 10 g** — **container :** plastic and paper sachets **- origin :** Japan

Ingredients : Miso powder (seasoned miso, flavour enhancer (bonito)), sesame, rice, seasoned wakame (salt, wakame, sugar), dried bonito, nori, sugar, salt, soy sauce, hydrolysated proteins, mirin, flavour enhancer (E331, E621, E635, E640), alcohol, polysaccharide thickener, sweetener (liquorice), vitamin B2 (some ingredients contain barley, chicken, soybean and wheat).
Description: These bags allow to make many different Japanese dishes: you can use it as furikake, ie . sprinkling the bag directly over rice or pasta. You can also drink it with 150 ml of hot water to make instant soup or in ochazuke .
Preservation : Store in a cool, dark and dry place. Use as quickly after opening.

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# Miso 2/2

**124 - Instant miso soup -** 9 g **container :** sachet **- origin :** Japan

Ingredients : Dried miso (miso mix, rapeseed oil), bonito and kombu dashi (dried bonito powder, salt, sugar, yeast extract, kombu powder), dry fried tofu (fried tofu, glucose syrup), dried wakame, dried tofu, dried leek, flavor enhancer (E262, E325, E331, E621, E635, E640), polysaccharide thickener (E412, E415), sweetener (liquorice), torehalose, coagulating agent, antioxidant (Vitamin E), (some ingredients contain soybean, barley, chicken and sardine).
Description : Miso soup is a classic of Japanese cuisine, it is ready to use and easy to prepare. Prepared by our producer, all the ingredients are included: tofu, algae, bonito... Use : Add a sachet of miso soup (9g) to 160ml of boiling water and mix well, miso soup is ready. Its flavor is rich in Umami.
Preservation : Store in a cool, dry place, away from light. Refrigerate after opening.

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# Furikake and Sesame 1/3

**550 - White roasted sesame seeds - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : White sesame.
Description : This white sesame is grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals. It has a sweet and roasted flavor with a taste of peanut.
Use : White sesame can be used to season any type of dishes: mixed salads, stir-fried vegetables, mashed potatoes, meat, and desserts such as mousses or cakes.
Preservation : Store in a cool and dry place, away from direct light.

**557 - Organic white roasted sesame seeds - 50 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Organic white sesame.
Description : This white sesame is grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals. It has a sweet and roasted flavor with a taste of peanut.
Use : White sesame can be used to season any type of dishes: mixed salads, stir-fried vegetables, mashed potatoes, meat, and desserts such as mousses or cakes.
Preservation : Store in a cool and dry place, away from direct light.

**551 - Black roasted sesame seeds - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Black sesame.
Description : This black sesame is grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals. It has a more powerful and astringent taste than white sesame.
Use : Roasted black sesame can be used in many dishes, savory and sweet: mixed salads, poached vegetables, desserts such as mousses, biscuits, cakes...
Preservation : Store in a cool and dry place, away from direct light.

**556 - Organic black roasted sesame seeds - 50 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Organic black sesame.
Description : This black sesame is grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals. It has a more powerful and astringent taste than white sesame.
Use : Roasted black sesame can be used in many dishes, savory and sweet: mixed salads, poached vegetables, desserts such as mousses, biscuits, cakes...
Preservation : Store in a cool and dry place, away from direct light.

**555 - Organic golden roasted sesame seeds - 50 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Organic golden sesame.
Description : This golden sesame is made in a traditional way. This type of seed is called Kingoma, it is the best variety of sesame that exists in terms of taste, smell and flavor.
Use : Roasted golden sesame can be added into mashed potatoes or soups, on meat or fish. It can also be used in marinade preparation.
Preservation : Store in a cool and dry place, away from direct light.

**568 - Golden roasted sesame seeds - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Golden sesame.
Description : This golden sesame is made in a traditional way. This type of seed is called Kingoma, it is the best variety of sesame that exists in terms of taste, smell and flavor.
Use : Roasted golden sesame can be added into mashed potatoes or soups, on meat or fish. It can also be used in marinade preparation.
Preservation : Store in a cool and dry place, away from direct light.

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**552 - White sesame paste - 1 kg** — **container :** zipped plastic sachet **- origin :** Japan

Ingredients: White sesame.
Description: This white sesame paste is made by a Japanese company created in 1883. It is made exclusively from white sesame seeds. In addition to many health benefits, it will bring to your dishes color and intense flavor.
Use: Feel free to incorporate white sesame paste in your savory dishes such as marinades, salad dressings or sauces for meats and vegetables. It can also be diluted in carrot puree, vegetable soups, hummus, etc.
Preservation: Store in a cool and dry place, away from direct light.

**553 - Black sesame paste - 1 kg** — **container :** zipped plastic sachet **- origin :** Japan

Ingredients : Black sesame.
Description : This black sesame paste is made by a Japanese company created in 1883. It is made exclusively from black sesame seeds. This sesame grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals (iron, vitamins, antioxidants). It will add intense flavor and color to your dishes. Use : Feel free to add black sesame paste to your savory dishes such as marinades, salad dressings or sauces for meats or vegetables, it can be diluted in purees and soups. Black sesame paste is also delicious in sweet recipes: pastry cream, cakes, rice pudding, on toast with honey… Preservation : Store in a cool and dry place, away from direct light.

**576 - Organic black sesame paste - 1 kg** — **container :** zipped plastic sachet **- origin :** Japan

Ingredients : Organic black sesame.
Description : This black sesame paste is made by a Japanese company created in 1883. It is made exclusively from black sesame seeds. This sesame grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals (iron, vitamins, antioxidants). It will add intense flavor and color to your dishes. Use : Feel free to add black sesame paste to your savory dishes such as marinades, salad dressings or sauces for meats or vegetables, it can be diluted in purees and soups. Black sesame paste is also delicious in sweet recipes: pastry cream, cakes, rice pudding, on toast with honey… Preservation : Store in a cool and dry place, away from direct light.

**558 - Organic black sesame paste - 80 g** — **container :** glass jar **- origin :** Japan

Ingredients : Organic black sesame.
Description : This black sesame paste is made by a Japanese company created in 1883. It is made exclusively from black sesame seeds. This sesame grown on natural lands and is harvested in an artisanal way. Seeds are an excellent source of fiber and minerals (iron, vitamins, antioxidants). It will add intense flavor and color to your dishes. Use : Feel free to add black sesame paste to your savory dishes such as marinades, salad dressings or sauces for meats or vegetables, it can be diluted in purees and soups. Black sesame paste is also delicious in sweet recipes: pastry cream, cakes, rice pudding, on toast with honey… Preservation : Store in a cool and dry place, away from direct light.

**554 - Organic black sesame salt Gomashio - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Organic black sesame, salt.
Description : Gomashio is formed from goma meaning «sesame» in Japanese and shio «salt». It is a condiment composed of a mixture of grilled black sesame and salt.
Use : Gomashio is used in many recipes: rice, all types of gratins, meat, fish… It's delicious on pumpkin soup.
Preservation : Store in a cool and dry place, away from direct light.

**562 - Organic black sesame salt Gomashio - 50 g** — **container:** plastic sachet **- origin :** Japan

Ingredients : Organic black sesame, salt.
Description : Gomashio is formed from goma meaning «sesame» in Japanese and shio «salt». It is a condiment composed of a mixture of grilled black sesame and salt.
Use : Gomashio is used in many recipes: rice, all types of gratins, meat, fish… It's delicious on pumpkin soup.
Preservation : Store in a cool and dry place, away from direct light.

**190 - Nori Sesame Furikake - 5 sachets** — **container :** sachet **- origin :** Japan

Ingredients : Sesame (40.2%), nori (30.8%), salt, sesame oil (6.1%), sugar, dextrin, mirin, starch, soy sauce, dried bonito powder, dried bonito extract, yeast extract, sake, fermented seasoning, kombu, mackerel powder, spices (red chili pepper, garlic), antioxydant (vitamin E) (certain ingredients contain wheat).
Description : Furikake was invented during the second World War to add more flavor to the rice bowl of japanese sailors. It is a powder condiment, roasted and salted whith dashi, which is really popular in Japan.
Use : Furikake is generally sprinkled on rice to add flavor and color. It can also be used on fish, salads, noodles, or Tofu.
Preservation : Store in dark, dry and cool place.

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# Furikake and sesame 2/3

## 579 - Wasabi furikake - 55 g

**container :** sachet **- origin :** Japan

Ingredients : White sesame, Wasabi taste granule (Salt, Sugar, Lactose, Cornstarch, Matcha), Nori, Starch, Sugar, Lactose, Soy sauce, Salt, Dried bonito and mackerel, Aonori seaweed, Wheat germ, Dextrine, Wasabi stalk flake (Wasabi stalk, Salt, Dextrine), Nozawana flake (Nozawana, Salt, Ginger, Soy sauce, Lactose), Cornstarch, Sliced kombu (Kombu, Vinegar, Kombu extract, Fermented seasoning, Hydrolysated proteins, Yeast extract, Spices, Flavour enhancer (E621, E635, E640 E631, E627, E509, E327), Herbs, Sweetener (Liquorice), Colouring agent (Carotenoid). Description : Furikake is a condiment widely used in Japanese cuisine. It is a mixture of seaweeds and sesame roasted in dashi before being reduced into powder. It is presented in powder form and is sprinkled on food. It was created during World War II to make Japanese sailors' meals tastier. There is a lot of different furikake in Japan, this furikake is one of the top of the range of Futaba company's furikake. Flavor : Crispy, fresh, slightly spicy and rich in umami. Use : Sprinkle it in the end on your fish, salads, pastas, rice or tofu. Preservation : Store in a cool and dry place, away from direct light.

## 580 - Ume furikake - 58 g

**container :** sachet **- origin :** Japan

Ingredients : White sesame, Ume taste granule (Lactose, Salt, Starch, Sugar, Hydrolysated proteins), Ume crisps(Dextrine, Oligosaccharide, Ume, Ume vinegar, Salt, Shiso powder), Dried bonito and mackerel, Shiso with ume vinegar (Red shiso, Ume vinegar, Salt), Sugar, Wheat germ, Soy sauce, Salt, Nori, Aonori seaweed, Fermented seasoning, Ume vinegar, Yeast extract, Spices, Hydrolysated proteins, Flavour enhancer (E621, E640, E635, E509, E327), Acidulant (E330, E296, E334), Colouring agent (Red koji, Anthocyanin, Caramel), Herbs, Sweetener (Liquorice). Description : Furikake is a condiment widely used in Japanese cuisine. It is a mixture of seaweeds and sesame roasted in dashi before being reduced into powder. It is presented in powder form and is sprinkled on food. It was created during World War II to make Japanese sailors' meals tastier. There is a lot of different furikake in Japan, this furikake is one of the top of the range of Futaba company's furikake. Flavor : Crispy, acid, fruity and rich in umami. Use : Sprinkle it in the end on your fish, salads, pastas, rice or tofu. Preservation : Store in a cool and dry place, away from direct light.

## 582 - Bonito furikake - 50 g

**container :** sachet **- origin :** Japan

Ingredients : White sesame, Dried bonito, Sugar, Lactose, Wheat germ, Salt, Soy sauce, Egg yolk powder, Nori, Starch, Aonori seaweed, Fermented seasoning, Yeast extract, Dextrine, Hydrolysated proteins, Spices, Flavour enhancer (E621, E635, E640, E331, E327), Colouring agent (Carotenoid, Vitamin B2) , Sweetener (Liquorice), Antioxidant (Vitamin C). Description : Furikake is a condiment widely used in Japanese cuisine. It is a mixture of seaweeds and sesame roasted in dashi before being reduced into powder. It was created during World War II to make Japanese sailors' meals tastier. There is a lot of different furikake in Japan, this furikake is one of the top of the range of Futaba company's furikake.The sesame and seasweed were roasted in dashi before being reduced in powder.
Flavor : Really profund and umami with smoked notes. Use : Furikake is generally sprinkled on rice to add flavor and color. It can also be used on fish, salads, noodles, or tofu... Preservation : Store in a cool dry place, away from light.

## 587 - Sesame with dashi - 55 g

**container :** plastic sachet **- origin :** Japan

Ingredients : White sesame, Starch, Sugar, Salt, Soy sauce, Dried bonito, Hydrolysated proteins, Flavour enhancer (E621, E635, E640, E509, E327) , Sweetener (Liquorice), Colouring agent (Carotenoid) (certain ingredients contain Wheat). Description : The dashi (Japanese broth) is the essence of the umami in the Japanese gastronomy. It is extracted from kombu and dried bonito. These high quality sesame seeds, combined with dashi and soy sauce have a profund taste full of umami. Flavor : Crispy with hazelnuts notes brought by the sesame and fullness of the bonito. Use : These seeds can be used in a lot of dishes : salads, fried vegetables, rice, pastas, marinades, fish and meat, cheese, coating. They are ideal to bring crispyness and fullness to your preparations. Preservation: Store in a cool dry place, away from light.

## 583 - Bonito furikake - 500 g

**container :** sachet **- origin :** Japan

Ingredients : White sesame, Dried bonito, Sugar, Lactose, Wheat germ, Salt, Soy sauce, Egg yolk powder, Nori, Starch, Aonori seaweed, Fermented seasoning, Yeast extract, Dextrine, Hydrolysated proteins, Spices, Flavour enhancer (E621, E635, E640, E331, E327), Colouring agent (Carotenoid, Vitamin B2) , Sweetener (Liquorice), Antioxidant (Vitamin C). Description : Furikake is a condiment widely used in Japanese cuisine. It is a mixture of seaweeds and sesame roasted in dashi before being reduced into powder. It was created during World War II to make Japanese sailors' meals tastier. There is a lot of different furikake in Japan, this furikake is one of the top of the range of Futaba company's furikake.The sesame and seasweed were roasted in dashi before being reduced in powder.
Flavor : Really profund and umami with smoked notes. Use : Furikake is generally sprinkled on rice to add flavor and color. It can also be used on fish, salads, noodles, or tofu... Preservation : Store in a cool dry place, away from light.

## 584 - Sesame with dashi - 500 g

**container :** plastic sachet **- origin :** Japan

Ingredients : White sesame, Starch, Sugar, Salt, Soy sauce, Dried bonito, Hydrolysated proteins, Flavour enhancer (E621, E635, E640, E509, E327) , Sweetener (Liquorice), Colouring agent (Carotenoid) (certain ingredients contain Wheat). Description : The dashi (Japanese broth) is the essence of the umami in the Japanese gastronomy. It is extracted from kombu and dried bonito. These high quality sesame seeds, combined with dashi and soy sauce have a profund taste full of umami. Flavor : Crispy with hazelnuts notes brought by the sesame and fullness of the bonito. Use : These seeds can be used in a lot of dishes : salads, fried vegetables, rice, pastas, marinades, fish and meat, cheese, coating. They are ideal to bring crispyness and fullness to your preparations. Preservation: Store in a cool dry place, away from light.

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**563 - Roasted sesame seeds with wasabi - 80 g** **container :** plastic bottle **- origin :** Japan

Ingredients : Roasted sesame, salt, sugar, flavor enhancer, wasabi powder (cyclodextrin, aroma), red pepper extract, acidifier.
Description : This sesame with wasabi will bring color, crispness and spice to your dishes.
Use : You can use this sesame with wasabi on your meats and fishes such as salmon, or sprinkle it on your salads and soups. You can also put a few grains on your chocolate icecream or yogurt.
Preservation : Store in a cool and dry place, away from direct light.

**564 - Roasted sesame seeds with wasabi - 1kg** **container :** sachet **- origin :** Japan

Ingredients : Roasted sesame, salt, sugar, flavor enhancer, wasabi powder (cyclodextrin, aroma), red pepper extract, acidifier.
Description : This sesame with wasabi will bring color, crispness and spice to your dishes.
Use : You can use this sesame with wasabi on your meats and fishes such as salmon, or sprinkle it on your salads and soups. You can also put a few grains on your chocolate icecream or yogurt.
Preservation : Store in a cool and dry place, away from direct light.

**565 - Roasted sesame seeds with ume - 80 g** **container :** plastic bottle **- origin :** Japan

Ingredients : Roasted sesame, salt, sugar, bonito extract, fermented seasoning, ume (Japanese plum), flavor enhancer (MSG), acidifier, coloring (monascus, red cabbage), shiso flavor.
Description : Roasted sesame, perfumed with Umeboshi (salted plum). Ume brings acidity, salty flavor and an apricot after-taste to this roasted sesame. It will bring color, crispness and spice to your dishes.
Use : Sprinkled on meat and fish, these sesame seeds with ume will add flavor to your dishes. It can also be used to coat fresh goat cheese or almonds for aperitif. Preservation : Store in a cool and dry place, away from direct light.

**570 - Roasted sesame seeds with ume - 1 kg** **container :** plastic bottle **- origin :** Japan

Ingredients : Roasted sesame, salt, sugar, bonito extract, fermented seasoning, ume (Japanese plum), flavor enhancer (MSG), acidifier, coloring (monascus, red cabbage), shiso flavor.
Description : Roasted sesame, perfumed with Umeboshi (salted plum). Ume brings acidity, salty flavor and an apricot after-taste to this roasted sesame. It will bring color, crispness and spice to your dishes.
Use : Sprinkled on meat and fish, these sesame seeds with ume will add flavor to your dishes. It can also be used to coat fresh goat cheese or almonds for aperitif. Preservation : Store in a cool and dry place, away from direct light.

**566 - Roasted sesame seeds with kimchi - 80 g** **container :** plastic bottle **- origin :** Japan

Ingredients : Roasted sesame, sugar, garlic, salt, soy sauce, liquid amino acid, red pepper, bonito extract, dried bonito oil, flavor enhancer (amino acids), colorant (paprika), sweetener, citric acid, (some ingredients contain wheat, soy, sesame).
Description : Roasted sesame, perfumed with kimchi. Kimchi is a Korean dish made with chili pepper. It will bring color, crispness and spice to your dishes. Use : These sesame seeds with kimchi are a perfect seasoning for sauces. They can accompany poultry and red meat and will bring taste to your vegetables and pasta dishes. You can also use it to perfume stews, with curry for example.
Preservation : Store in a cool and dry place, away from direct light.

**573 - Roasted sesame seeds with kimchi - 1 kg** **container :** sachet **- origin :** Japan

Ingredients : Roasted sesame, sugar, garlic, salt, soy sauce, liquid amino acid, red pepper, bonito extract, dried bonito oil, flavor enhancer (amino acids), colorant (paprika), sweetener, citric acid, (some ingredients contain wheat, soy, sesame).
Description : Roasted sesame, perfumed with kimchi. Kimchi is a Korean dish made with chili pepper. It will bring color, crispness and spice to your dishes. Use : These sesame seeds with kimchi are a perfect seasoning for sauces. They can accompany poultry and red meat and will bring taste to your vegetables and pasta dishes. You can also use it to perfume stews, with curry for example.
Preservation : Store in a cool and dry place, away from direct light.

**567 - Roasted sesame seeds with yuzu - 80 g** **container :** plastic bottle **- origin :** Japan

Ingredients : Roasted sesame, protein hydrolysate, yuzu juice, sugar, salt, flavor enhancer (MSG), seasoning, coloring (safflower).
Description : Roasted sesame, perfumed with yuzu, Japanese citrus with a subtle fragrance of mandarin and lemon. It will bring color and crispness to your dishes.
Use : These sesame seeds with yuzu suit both savory and sweet dishes: sorbets, fruit salads, cakes... They accompany perfectly fish and seafood and can be used in sauces.
Preservation : Store in a cool and dry place, away from direct light.

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# Furikake and sesame 3/3

**571 - Roasted sesame seeds with yuzu - 1 kg** **container :** sachet **- origin :** Japan

Ingredients : Roasted sesame, protein hydrolysate, yuzu juice, sugar, salt, flavor enhancer (MSG), seasoning, coloring (safflower).
Description : Roasted sesame, perfumed with yuzu, Japanese citrus with a subtle fragrance of mandarin and lemon. It will bring color and crispiness to your dishes.
Use : These sesame seeds with yuzu suit both savory and sweet dishes: sorbets, fruit salads, cakes... They accompany perfectly fish and seafood and can be used in sauces.
Preservation : Store in a cool and dry place, away from direct light.

**577 - Roasted black sesame oil - 160 g** **container :** glass bottle **- origin :** Japan

Ingredient : Black sesame.
Description : Rich in fibre, proteins and vitamins, this sesame oil is made with black sesame only. It is produced by a traditional method without heating and without any additive or chimical product. It is very concentrated so only a few drops are enough to add sesame taste to your dishes. The taste of the black sesame oil is stronger than the white sesame oil one. Flavor : Not so bitter, profund, with peanuts notes.
Use : It can be used for frying, as a seaweed salad seasoning, in desserts (cakes, creams). It would be perfect to add flavor at the end of the cooking.
Preservaion : Store in a cool and dry place, away from direct light.

**578 - Roasted white sesame oil - 160 g** **container :** glass bottle **- origin :** Japan

Ingredient : White sesame.
Description : Rich in fibre, proteins and vitamins, this sesame oil is made with black sesame only. It is produced by a traditional method without heating and without any additive or chimical product. It is very concentrated so only a few drops are enough to add sesame taste to your dishes.
Flavor : Not so bitter, profund, with peanuts notes.
Use : It can be used for frying, as a seaweed salad seasoning, in desserts (cakes, creams). It would be perfect to add flavor at the end of the cooking of your preparations. Preservaion : Store in a cool and dry place, away from direct light.

**572 - Sesame tofu powder - 100 g** **container :** plastic sachet **- origin :** Japan

Ingredients : Roasted sesame, kuzu starch, sweet potato starch, gelling agent, maltodextrin.
Description : This sesame powder is a preparation for homemade tofu: 100 g of powder for 400 ml of water. Mix until there is no more lumps.
Keep mixing on high heat. When the mixture becomes sticky and compact lower the heat and continue to stir. Then pour the mixture into a rectangular cake tin and film with plastic. When the mixture cooled and became compact, sesame tofu is ready.
Use : Ideal in desserts such as ice-creams or bites coated in sesame for its soft texture. It is also very tasty with ponzu.
Preservation : Store in a cool and dry place, away from direct light.

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# Cereal and leguminous 1/2

**133 - Purple sweet potato powder Satsuma - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Sweet potato (100%).
Description : This sweet potato powder is violet and has a strong coloring power. You can use it in pastry, it will bring lightness to your preparations. Its flavour is soft and sweet.
Use : Sweet potato powder will sublimate your desserts such as Mont-Blanc, cookies, ice cream, ganache, compote and will bring lightness to your puff pastry, shortcrust pastry, etc.
Preservation : Store in a cool, dry place, away from light.

**142 - Puffed Brown Rice Sprinkle - 300 g** — **container :** aluminium doypack **- origin :** Japan

Ingredients : Brown rice, nigari (magnesium chloride).
Description : This mixture of puffed rice grains can be sprinkled on top of your sweet and savory dishes to give a crunchy texture.
Use : In salads, on your fish, yogurt, cereals, pastry....
Preservation : Store in a cool, dry place, away from light.

**143 - Whole lyophilized «Dadacha» Edamame - 150 g** — **container :** doypack sachet **- origin :** Japan

Ingredient : Green soybeans.
Description : Dadachamame is an origin designation of edamame (green soybeans) in Yamagata Prefecture. They are known to be the best edamame of Japan with a very umami taste.
Use : This dadachamame is presented here in a form of whole lyophilized grains. It can be used in both savory and sweet dishes. They go very well with dairy products, white chocolate and rice.
Preservation : Store in a cool, dry place, away from light.

**145 - Whole lyophilized «Dadacha» Edamame - 30 g** — **container :** doypack sachet **- origin :** Japan

Ingredient : Green soybeans.
Description : Dadachamame is an origin designation of edamame (green soybeans) in Yamagata Prefecture. They are known to be the best edamame of Japan with a very umami taste.
Use : This dadachamame is presented here in a form of whole lyophilized grains. It can be used in both savory and sweet dishes. They go very well with dairy products, white chocolate and rice.
Preservation : Store in a cool, dry place, away from light.

**146 - Panko - Japanese breadcrumbs - 200 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wheat flour, shortening, yeast, salt, glucose, emulsifier (E471), yeast food, vitamin C.
Description : Panko is a type of breadcrumbs of Japanese cuisine, it is made from cooked bread. It is used for fried dishes such as panned pork (tonkatsu). The flakes of panko are bigger, crisper, lighter and retain less oil than European breadcrumbs.
Use : Panko can be used to prepare all kinds of breaded dishes.
Preservation : Store in a cool, dry place, away from light.

**147 - Panko - Japanese breadcrumbs - 1 Kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wheat flour, shortening, yeast, salt, glucose, emulsifier (E471), yeast food, vitamin C.
Description : Panko is a type of breadcrumbs of Japanese cuisine, it is made from cooked bread. It is used for fried dishes such as panned pork (tonkatsu). The flakes of panko are bigger, crisper, lighter and retain less oil than European breadcrumbs.
Use : Panko can be used to prepare all kinds of breaded dishes.
Preservation : Store in a cool, dry place, away from light.

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**149 - Mix special tempura - 600 g** **container :** plastic sachet with zip **- origin :** Japan

Ingredients : Wheat flour, starch, modified starch, baking powder, coloring agent (Annatto), vitamin B2.
Description : Traditionally, the cooking of tempura requires a clear understanding of water temperature and a particular technique for mixing all the ingredients. With this mix you will be able to cook easily at home delicious tempura.
Flavor : Light and crispy. Use : Add 100g of the special mix to 160cl of cold water and mix until almost all of the mix has been absorbed. Fry 3-4 min in hot oil (170-180°C). Use this mix to fry vegetables, shrimps or even mozzarella and add crunchy taste to your dishes.
Preservation: Store in a cool dry place, away from light.

**212 - Red Azuki beans - 225 g** **container :** plastic sachet **- origin :** Japan

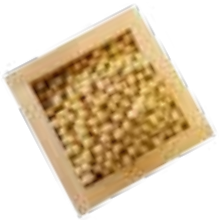
Ingredients : Red azuki beans from Hokkaido.
Description : It is a variety of small red beans, which are very popular in Japan.
Use : It can be used for sweet pastry as well as for savory dishes. They can be used as a side dish (similar to regular beans) or in the form of a paste (in mochi, yokan, etc.)
Instructions : 15 min in a pressure cooker without soaking them beforehand.
Preservation : Store in a cool, dry place, away from light.

**210 - Red Azuki beans - 1 kg** **container :** plastic sachet **- origin :** Japan

Ingredients : Red azuki beans from Hokkaido.
Description : It is a variety of small red beans, which are very popular in Japan.
Use : It can be used for sweet pastry as well as for savory dishes. They can be used as a side dish (similar to regular beans) or in the form of a paste (in mochi, yokan, etc.)
Instructions : 15 min in a pressure cooker without soaking them beforehand.
Preservation : Store in a cool, dry place, away from light.

**213 - White Shiro Azuki beans - 225 g** **container :** plastic sachet **- origin :** Japan

Ingredients : White azuki beans from Hokkaido.
Description : It is a variety of small white beans also called Shiro Azuki. They are rarer and tastier than red azuki beans.
Use: It can be used for sweet pastry as well as for savory dishes. They can be used as a side dish (similar to regular beans) or in the form of a paste (in mochi, yokan, etc.)
Instructions : 15 min in a pressure cooker without soaking them beforehand.
Preservation : Store in a cool, dry place, away from light.



**211 - White Shiro Azuki beans - 1 kg** **container :** plastic sachet **- origin :** Japan

Ingredients : White azuki beans from Hokkaido.
Description : It is a variety of small white beans also called Shiro Azuki. They are rarer and tastier than red azuki beans.
Use: It can be used for sweet pastry as well as for savory dishes. They can be used as a side dish (similar to regular beans) or in the form of a paste (in mochi, yokan, etc.)
Instructions : 15 min in a pressure cooker without soaking them beforehand.
Preservation : Store in a cool, dry place, away from light.

**151 - Kinako - 150 g** **container :** plastic sachet **- origin :** Japan

Ingredients : 100% Soy.
Description : Kinako is a fine powder of roasted soybeans. In Japan, it is mixed with sugar and sprinkled on many desserts such as warabi mochi. It can be used to flavor preparations. Its taste is close to buckwheat and peanut flavor.
Use : Kinako is used in pastry, in ice cream making for example, or mixed with sugar to sprinkle it on a cake, coat pastries... You can also taste it mixed with milk.
Preservation : Store in a cool, dry place, away from light. Properly close the zip after use.

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# Cereal and leguminous 2/2

## 303 - Soy Milk Banrail - 1 L

**container :** carton **- origin :** Japan

Ingredient : Soy (100%).
Description : This high quality soy milk is perfect for tofu making. It contains a minimum of 15% dry material (3 to 4% for a classic drinking soy milk), which coupled with nigari, allows the formation of tofu. To prepare your home-made tofu: mix 125ml of soy milk and a dose of 5ml of nigari, cover and steam cook for 10 minutes, or more depending on the desired texture.
Use : Banrai soy milk can be drunk fresh or lukewarm. You can also use it for an eggless mayonnaise by adding a vegetable oil and a little vinegar or lemon. In tofu, a few drops of ponzu or a few grains of sesame will make it tastier.
Preservation : Store in a cool, dry place, away from light. Refrigerate after opening.

## 257 - Sobacha - Roasted buckwheat grains - 150 g

**container :** transparent doypack **- origin :** Japan

Ingredient : Buckweat.
Description : In Japanese, «Sobacha» means «buckwheat tea», roasted buckwheat grains are consumed in infusion. Buckwheat is known for its health benefits and its high content of vitamins and proteins. Flavor : Nutty notes.
Use : Roasted buckwheat will bring perfume and crunchiness to your desserts and pastries. You can also use it to flavor your rice while cooking.
Water temperature : 95°C - Infusion : 5 minutes.
Preservation : Store in a cool, dark and dry place.

## 258 - Mugicha - Roasted barley infusion (30 sachets x 10 g)

**container :** paper sachet **- origin :** Japan

Ingredient : Barley.
Description : In Japanese, «Mugicha» means «barley tea», roasted barley seeds are consumed in infusion. Barley is known for its high antioxidant content and its benefits for sleep. This excellent quality Mugicha is grounded to keep the best of the barley aroma. You can drink it hot or cold. Flavor : slightly roasted woody aromas.
Use : Cold infusion: 1 sachet of Mugicha for 1L of water. Hot infusion: water temperature 90 ° C, 1 sachet for 1.5L. Infusion: 2 minutes.
Preservation : Store in a cool, dark and dry place.

## 241 - Tanegashima brown sugar Sensoto - 450 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Sugarcane 100%. Description : This sugar is made from sugarcanes cultivated in Tanegashima. It is additive and food coloring free. The juice extracted from the squeezed sugarcanes has been cleaned then heated. It was then condensed until sugar cristals appeared. Unlike white sugar it still have vitamins and minerals and it have a rich nutritive value. The colour may get darker over time. Flavor : Sweet and light taste, typical of the sugarcane.
Use : Tanegashima brown sugar can be used in cooking and pastry. It can be kneaded in a softened butter, it goes very well with chocolate and red berries. You can also sprinkle a bit of brown sugar on your yogurt or use it with in your pastries.
Preservation : Store in a cool, dry place, away from light.

## 240 - Okinawa and Kagoshima black sugar - 300 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Raw sugar, brown sugar, molasses. Description : The Satsunan Sugar company makes products from Okinawa and kagoshima sugarcane since 1964. These black sugar pieces are made by mixing raw sugar, molasses which occurs while refining the sugar, and brown sugar which is a sugar slightly refined. This mix gives to these black sugar pieces a sweet taste very caracteristic of the sugarcane. Flavor : Sweet, light licorice taste. Use : Okinawa black sugar can be used in cooking and pastry. It can be kneaded in a softened butter, it goes very well with chocolate and red berries. You can also sprinkle a bit of black sugar on your yogurt or nibble it like a treat.
Preservation : Store in a cool, dry place, away from light.

## 242 - Okinawa black sugar syrup - 280 g

**container :** glass bottle **- origin :** Japan

Ingredients : Raw sugar, molasses, brown sugar. Description : Black sugar syrup is made from sugar cane only. It does not contain industrial syrup or honey. The black sugar syrup smooth texture is due to the great quantity of molasses used to make it. It also brings a strong taste, balanced in sugar.
Flavor : strong, slightly sweet, that reminds of sugar cane real taste, with notes of liquorice and a bit of bitter taste. Use : This black sugar syrup is perfect for pastries such as rice pudding, crème brulée and panacotta. It will replace maple syrup on pancakes, french toast, ice cream, fresh fruits or mixed with yogurt. You can use its particular taste and texture to put on poultry (such as duck, chicken or capon) or create cocktails (mojito, daiquiri) and sauces.
Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Rice

**002 - Instant sushi rice - 200 g** — **container :** plastic tray **- origin :** Japan

Ingredient : Rice.
Description : 200g tray of rice with rice vinegar for sushi.
Use : Open 2 cm of the cap and place it in microwave for 2 minutes, then pour the rice vinegar and mix.
Preservation : Store in a cool, dry place, away from light.

**004 - Haenuki rice for sushi - 500 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Rice.
Description : The haenuki rice grains have a good elasticity and unparalleled softness. For over 20 years, the haenuki rice gets the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use : It has an ideal texture for making high quality sushi and dishes such as risotto.
Preservation : Store in a cool, dry place, away from light.

**005 - Haenuki rice for sushi - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredient : Rice.
Description : The haenuki rice grains have a good elasticity and unparalleled softness. For over 20 years, the haenuki rice gets the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use : It has an ideal texture for making high quality sushi and dishes such as risotto.
Preservation : Store in a cool, dry place, away from light.

**006 - Haenuki rice for sushi - 5 kg** — **container :** plastic sachet **- origin :** Japan

Ingredient : Rice.
Description : The haenuki rice grains have a good elasticity and unparalleled softness. For over 20 years, the haenuki rice gets the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use : It has an ideal texture for making high quality sushi and dishes such as risotto.
Preservation : Store in a cool, dry place, away from light.

**007 - Tsuyahime Rice - 500 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Rice.
Description : In Japanese « Tsuya « means «shiny» and «hime» means «princess». It got its name because of its shiny grains that are obtained from careful polishing. The grains are uniform, very white and have a naturally sweet taste. This rice has received the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use: It can be used as a side dish or on its own or used for making rice pudding.
Preservation : Store in a cool, dry place, away from light.

**008 - Tsuyahime Rice - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredient : Rice.
Description : In Japanese « Tsuya « means «shiny» and «hime» means «princess». It got its name because of its shiny grains that are obtained from careful polishing. The grains are uniform, very white and have a naturally sweet taste. This rice has received the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use : It can be used as a side dish or on its own or used for making rice pudding.
Preservation : Store in a cool, dry place, away from light.

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## 009 - Tsuyahime Rice - 5 kg

**container :** plastic sachet **- origin :** Japan

Ingredient : Rice
Description : In Japanese « Tsuya « means «shiny» and «hime» means «princess». It got its name because of its shiny grains that are obtained from careful polishing. The grains are uniform, very white and have a naturally sweet taste. This rice has received the highest score in the ranking of Japanese rice, « Toku A» (Japan Grain Inspection Association).
Use : It can be used as a side dish or on its own or used for making rice pudding.
Preservation : Store in a cool, dry place, away from light.

## 141 - Koji rice for Shiokoji paste - 300 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Rice (100%).
Description : Koji rice for the realization of Shiokoji paste.
Use : To prepare Shiokoji paste, put 300g of koji rice in a bowl, add 100g of salt and mix well. Then pour 50 cl of water, mix, cover and put it in the refrigerator. The paste has to be mixed once a day for 1 to 2 weeks. The paste will naturally slightly change color. Once the grains of rice are completely soft, Shiokoji paste is ready. You can then use it to make miso soup or to marinate meats and vegetables – marinate 30 min to 1h before cooking.
Preservation : Store in a cool, dry place, away from light.

## 001 - Koshihikari Organic Japanese rice - 1 kg

**container :** sachet **- origin :** Japan

Ingredient : Organic rice.
Description : The koshihikari rice is a short-grain rice a lot cultivated and really appreciated in Japan because of its bright looks «hikari». The Masakado hikari mai rice was named after a famous shogun Taira Masakado because it is cultivated in the Ibaraki prefecture in the former lands of this shogun
Flavor : Shiny rice, sweet and slight that can be eaten cold as well. Use : You can use this high quality rice in your sushis with our rice vinegars but it doesn't need vinegar to exhalt your dishes cooked in sauce.
Preservation: Store in a cool, dry place, away from light.

## 003 - Fukumaru Japanese rice - 1 kg

**container :** sachet **- origin :** Japan

Ingredient : Rice.
Description : The Fukumaru rice is a new rice type developted in the Ibaraki prefecture. Unlike the other rices cultivated this rice grains are bigger and contain more water.
Flavor : Slight and fine. Use : It can be eaten cold as well. It will match with dishes cooked in sauce like curry or stews but can also be eaten on its own in a bowl or even in sushis.
Preservation : Store in a cool, dry place, away from light.

## 415 - Fukumaru brown rice - 1 kg

**container :** sachet **- origin :** Japan

Ingredients : Brown rice. Description : This high quality brown rice is cultivated in Japan. Brown rice is a rice with whole grain where only the non edible part of the grain is taken off during the milling. The grains still contain bran and germ. That is why the brown rice is more digestible and rich in nutriments such as fibers, vitamin B, iron, magnesium, potassium, etc. Flavor : Fukumaru brown rice has a texture crunchier than white rice that lasts very well.
Use : You can use it instead of white rice in your sushi, curry, stew or mix both to add color and texture to your meals. Rinse the brown rice using your hands then drain. Put it in your rice cooker with 1,2 volume of water for each volume of dry rice. Once cooked, keep under heat for 10 minutes then mix smoothly. Allow 75 g of dry rice / pers. Preservation : Store in a cool, dry place, away from light.

## 416 - Japanese rice Hitomebore - 5 kg

**container :** sachet **- origin :** Japan

Ingredients : Japanese rice Hitomebore 100%. Description : «Hitomebore» means love at first sight in Japanese. This name was given to this rice because of its outstanding balance that makes everyone fall in love at first bite. The grains of hitomebore rice have the particularity to be very well balanced between elasticity and softness and that makes it really tasty. It is a rice of hight quality, very appreciated by Japanese people and cultivated all around Japan.
Use : It is your everyday rice. Perfect for a wide range of dishes. You can use it in sushi or as it is in a bowl. Rinse the rice using your hands then drain. Put it in your rice cooker with 1,2 volume of water for each volume of dry rice. Once cooked, keep under heat for 10 minutes then mix smoothly. Allow 75 g of dry rice / pers. Preservation : Store in a cool, dry place, away from light.

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# Noodles

**402 - Somen - Thin wheat noodles Shimabara Tenobe - 250 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Wheat flour.
Description : The somens are thin, white wheat Japanese noodles usually consumed in a cold soup in summer. These somens are made in a traditional and artisinal manner.
Instructions : Cook for 1 min 30 to 2 minutes in boiling water, then rinse with cold water. We recommend trying the cold somens with mentsuyu sauce, hot vegetables or in miso soup .
Preservation : Store in a cool, dry place, away from light.

**400 - Soba premium, buckwheat noodles - 3 x 150 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Buckwheat flour, wheat flour, Japanese yam, wheat protein, salt.
Description : The soba is buckwheat noodles, which are among the most consumed noodles in Japan.
Instructions : Cook in a large volume of water for 6-7 minutes. Enjoy them with a tsyu sauce at room temperature or in a broth .
Preservation : Store in a cool, dry place, away from light.

**401 - Chasoba - buckwheat noodles with matcha - 3 x 160 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wheat flour, buckwheat flour, matcha green tea, salt.
Description : The chasobas are buckwheat noodles (soba) with matcha green tea.
Use : They are usually consumed in a good broth or cold with tsuyu sauce.
Preservation : Store in a cool, dry place, away from light.

**404 - Somen - Thin wheat noodles Handa - 300 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Wheat flour, salt, rice oil, starch (Tapioca).
Description : The somens are thin, white wheat Japanese noodles usually consumed in a cold soup in summer. These somens are made in a traditional and artisinal manner.
Instructions : Cook for 1 min 30 to 2 minutes in boiling water, then rinse with cold water. We recommend trying the cold somens with mentsuyu sauce, hot vegetables or in miso soup .
Preservation : Store in a cool, dry place, away from light.

**408 - Thin udon - Wheat noodles Goto tenobe - 200 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Wheat flour  salt, camellia oil.
Description : Udons are among the most consumed noodles in Japan. They are large Japanese noodles made from soft wheat.
Instructions : Cook the udons in a big quantity of boiling water for 6-7 minutes. Udons are usually consumed in a good dashi broth, or cold with mentsuyu sauce.
Preservation : Store in a cool, dry place, away from light.

**409 - Wide Sanuki udon - 10 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wheat, salt.
Description : In Japan there is a lot of different types of udon and sanuki udon are the most eaten ones. Created in the Kagawa prefecture (before Sanuki) more than 300 years ago the sanuki udon are particularly liked by Japanese because they are thicker and firmer than the other udon types.
Instructions : Cook the udons in a big quantity of boiling water for 6-7 minutes. Udons are usually consumed in a good dashi broth, or cold with mentsuyu sauce.
Preservation : Store in a cool, dry place, away from light.

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**160 - Organic konjac noodles - 500 g** **container :** plastic sachet **- origin :** Japan

Ingredients : Organic konjac, organic konjac powder, calcium hydroxyde. Description : Konjac noodles are made from konjac powder. This powder is obtained from the konjac tuber. The konjac tuber is really rich in fibers and very low in calories (3kcal for 100g). It fills up the stomach and lower the hunger feeling. It also helps blood sugar and cholesterol regulation. Flavor : Gelatinous texture, very rich in water, with a neutral taste. Use: Rinse well the konjac noodles before use. They must be seasoned with broths or sauces rich in taste because they have a neutral flavor. Konjac noodles are really resistant to heat so you can eat them cold or hot and even add them into a boiling hot soup for example. They will be delicious in a kimchi flavored broth or cooked with vegetables and soy sauce or even with salmon and a creamy sauce, lemon and dill.
Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Spices and condiments 1/2

**574 - Shichimi - Osaka spice blend - 15 g** — **container :** doypack **- origin :** Japan

Ingredients : Japanese red pepper, white Sesame, Sansho, Nori, green Shiso, Hempseed.
Description : In Japanese, Shichimi means "7 flavors", it is a mix made of high quality Japanese spices. Considered as very good for health, it is a typical seasoning in Japanese cooking.
Use : This very spicy mix adds flavor to any dish. It is often used in soups, noodles or to season salads or rice based dishes. It is also used to marinate white and red meats.
Preservation : Store in a cool, dry place, away from light.

**216 - Budo Sansho - 250 g** — **container :** doypack **- origin :** Japan

Ingredients : 100% sansho pepper.
Description : Cousins of Sichuan pepper, Sansho berries are known to be excellent natural preservative for meat and fish. These berries are dried in the same way as pepper.
Use : The whole berries can be used in soups, chicken stuffing, sauce base, or in a pepper mill to give freshness and acidity to your dishes and desserts such as fruit salad, fish, etc.
Preservation : Store in a cool, dry place, away from light. Properly close the zip after use.

**215 - Budo Sansho - 13 g** — **container :** doypack **- origin :** Japan

Ingredients : 100% Sansho Pepper (Green pepper).
Description : Cousins of Sichuan pepper, Sansho berries are known to be excellent natural preservative for meat and fish. These berries are dried in the same way as pepper.
Use : The whole berries can be used in soups, chicken stuffing, sauce base, or in a pepper mill to give freshness and acidity to your dishes and desserts such as fruit salad, fish, etc.
Preservation : Store in a cool, dry place, away from light.

**219 - Red Sansho berries whole - 100 g** — **container :** doypack **- origin :** Japan

Ingredients : Red Sansho pepper.
Description : Cousins of Sichuan pepper, Sansho berries are known to be excellent natural preservative for meat and fish. The berries are red because of the harvest period which is in October, and not during spring when the berries are still green.
Use : Red berries can be used in a pepper mill, they will bring freshness and acidity to your dishes and dessert such as fruit salad, fish, etc. and go perfectly with fatty dishes such as foie gras.
Preservation : Store in a cool, dry place, away from light.

**604 - Sansho pepper - millstone ground - 4 g** — **container :** glass jar **- origin :** Japan

Ingredients : Sansho pepper.
Description : Cousins of Sichuan pepper, Sansho berries are known to be excellent natural preservative for meat and fish. These berries are dried then powdered (budo type).
Use : This Sansho powder can be used in soups, sauce base, chocolate dessert or pear ganache.
Preservation : Store in a cool, dry place, away from light.

**191 - Umeboshi paste - 100 g** — **container :** plastic box **- origin :** Japan

Ingredients : Plum, brine (modified starch syrup, salt, honey, vinegar), alcohol, flavour enhancer (E621, E631), sweetener (E955).
Description : Umeboshi paste is a Ume fruit based condiment (a type of apricot) really popular in Japan.
Flavor : Sour and salty with a slight apricot taste.
Utse : This paste can be used to bring a fruity taste in salty preparations. It is delicious in vinaigrette, in sauces, with raw fish or rice.
Preservation : Store in a cool , dark and dry place. Refrigerate after opening.

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## 192 - Whole umeboshis - 150 g

**container :** plastic box **- origin :** Japan

Ingredients : Plum, brine (modified starch syrup, salt, honey, vinegar), alcohol, flavour enhancer (E621, E631), sweetener (E955).
Description : Umeboshi, also called « salt plum », is a type of apricot, pickled to give it a salty taste. This fruit is really popular in Japan. It has noticeable medicinal virtues such as counteraction of fatigue, stimulation of digestion and it helps eliminate toxins.
Use : Umeboshi is usually associated with rice in onigiris but it is also used in dressings, with meat or pasta and can even be infused in soy sauce or green tea.
Flavor : Umeboshi has a fruity and delicate taste, with a strong salty flavor.
Preservation : Store in a cool , dark and dry place. Refrigerate after opening.

## 202 - Whole shiitakes donko - 80 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Shiitake mushroom.
Description : Shiitakes are mushrooms, which grow on the stump of the asian oak-tree called « shii». These shiitakes, produced with a traditional savoir-faire, have a unique and intense taste that can not be compared to shiitakes grown in Europe. Use : They are mainly used to prepare «dashi» stock. You will also be able to use them to prepare omelettes, soups or as a side with poultry and meat... Flavor: Deep and woody aroma very rich in umami.
Instructions : Rehydrate for 6 hours in cold water before cooking. Do not forget to use the water as a cooking stock afterwards.
Preservation : Store in dark, dry and cool place.

## 203 - Sliced shiitakes Kizami - 50 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Shiitake mushroom.
Description : Shiitakes are mushrooms, which grow on the stump of the asian oak-tree called « shii». These shiitakes, produced with a traditional savoir-faire, have a unique and intense taste that can not be compared to shiitakes grown in Europe. Use : They are mainly used to prepare «dashi» stock. You will also be able to use them to prepare omelettes, soups or as a side with poultry and meat... Flavor: Deep and woody aroma very rich in umami.
Instructions : Rehydrate for 3 hours in cold water before cooking. Do not forget to use the water as a cooking stock afterwards.
Preservation : Store in dark, dry and cool place.

## 189 - Black garlic from Aomori - 1 head

**container :** plastic sachet **- origin :** Japan

Ingredients : Garlic. Black garlic is a natural product with no additives or preservatives.
Description : Garlic heads are matured 30 to 40 days in a closed room heated to 50-60°C with a humidity level between 80% and 90%. This process, called « slow caramelization », changes the color of cloves. It also eliminates the strong taste of garlic and gives it a soft texture, similar to candied fruits.
Use : Minced, it will go well with meat, poultry and fish. It will also give aroma to omelettes, rice and fried noodles.
Flavor : Fruity and sweet, it reminds of liquorice and candied prunes.
Preservation : Store in a cool, dark and dry place.

## 188 - Black garlic from Aomori - 150 g

**container :** plastic sachet **- origin :** Japan

Ingredients : Garlic. Black garlic is a natural product with no additives or preservatives.
Description : Garlic heads are matured 30 to 40 days in a closed room heated to 50-60°C with a humidity level between 80% and 90%. This process, called « slow caramelization », changes the color of cloves. It also eliminates the strong taste of garlic and gives it a soft texture, similar to candied fruits.
Use : Minced, it will go well with meat, poultry and fish. It will also give aroma to omelettes, rice and fried noodles.
Flavor : Fruity and sweet, it reminds of liquorice and candied prunes.
Preservation : Store in a cool, dark and dry place.

## 214 - Aomori black garlic purée - 80 g

**container :** plastic doypack **- origin :** Japan

Ingredients : Garlic.
Description : The black garlic is a natural product without additives nor preservatives. The cloves undergo a slow caramelization in a controlled hot and moist atmosphere. This process makes it perfectly digest, eliminates the unpleasant smell and gives a soft silky texture like a preserved fruits. Black garlic is very popular for its health benefits. Use : It can be used in preparations with meats, poultry and fishes. It flavors omelettes, rice, sauces and stir fried noodles.
Flavor : Fruity and sweet, it reminds of liquorice and candied prunes.
Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening.

## 227 - Yuzu salt - 38 g

**container : glass bottle - origin :** Japan

Ingredients : Halite (rock salt), roasted yuzu peel powder.
Description : This yuzu salt is made from salty water extracted at more than 700m underground. This water comes from a rock salt quarry that is several milions years old. The salt is then really sweet and completes perfectly with the slight sourness of the yuzu peels. Flavor : subtil floral yuzu flavor with a slight sourness from the peels and saltyness from the salt. Use : Traditionaly this yuzu salt is used with tempura and other fried dishes and also sashimis. It will slightly spice up your steam cooked dishes and broths such as steamed cod but also a wok of vegetables. Grilled dishes will not be left aside : chicken or beef kebabs, grilled king prawns or red mullet would be delicious with yuzu salt. You can also put some on fruit salads or vanilla ice cream. Yuzu salt goes also really well with tequila. Preservation : Store in a cool, dry place, away from light.

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# Spices and condiments 2/2

**061 - Green yuzu Kosho - 50 g** — **container :** glass jar **- origin :** Japan

Ingredients : Yuzu peel, pepper, salt.
Description : Yuzu kosho is a chili and yuzu (Japanese citrus) paste. Japanese people like to have it in miso soup or sashimi. It's an excellent seasoning, it can be used in sauces and marinades, and it perfectly accompanies fish, grilled meat, vegetables, beef tartar.
Use : Chili paste, ready to use as seasoning, can be cooked.
Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening.

**062 - Green yuzu Kosho - 200 g** — **container :** plastic sachet **- origin :** Japan

Ingredients: Yuzu peel, pepper, salt.
Description: Yuzu kosho is a chili and yuzu (Japanese citrus) paste. Japanese people like to have it in miso soup or sashimi. It's an excellent seasoning, it can be used in sauces and marinades, and it perfectly accompanies fish, grilled meat, vegetables, beef tartar.
Use: Chili paste, ready to use as seasoning, can be cooked.
Preservation: Store in a cool, dry place, away from light. Keep refrigerated after opening.

**063 - Black yuzu Kosho - 50 g** — **container :** glass jar **- origin :** Japan

Ingredients : Pepper, salt, yuzu peel, bamboo charcoal.
Description : Black yuzu kosho is a chili and yuzu (Japanese citrus) paste, it has a beautiful black colour thanks to bamboo charcoal. It's an excellent seasoning, it can be used in sauces and marinades, and it perfectly accompanies fish, grilled meat, vegetables, beef tartar.
Use : Chili paste, ready to use as seasoning, can be cooked.
Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening.

**064 - Red kabosu Kosho - 50 g** — **container :** glass jar **- origin :** Japan

Ingredients : Kabosu peel,pepper, salt.
Description : Yuzu kosho is a chili and kabosu (Japanese citrus) paste. Japanese people like to have it in miso soup or with sashimi. It's an excellent seasoning, you can use it in sauces and marinades and it perfectly accompanies fish, grilled meat, vegetables, beef tartar.
Use : Chili paste, ready to use as seasoning, can be cooked.
Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening.

**220 - Umeboshi Crystals with Shiso - 11 g** — **container :** doypack **- origin :** Japan

Ingredient : Ume (Japanese plum), Shiso Ume vinegar, salt.
Description : These Umeboshi crystals with Shiso are obtained through an artisanal process. Nankô ume (white plums), are macerated in Shiso vinegar (Japanese basil), reduced to paste and then dried.
Flavor : Salty and tangy taste.
Use : Sprinkled on rice, raw vegetables or fish, Umeboshi crystals with Shiso will bring a crunchy touch and acidity to your dishes.
Preservation : Keep refrigerated.

**221 - Young Ume plum puree - 200 g** — **container :** plastic bottle **- origin :** Japan

Ingrédient : Ume (Japanes plum).
Description : This Ume puree is made of not ripe yet plums, which gives it its green color.
Flavor : Very fruity flavour with a nice acidity.
Use : This puree brings a fruity taste to both sweet and savory preparations. Delicious in vinaigrette and sauces, you can also use it in desserts, it perfectly accompanies chocolate.
Preservation : Keep refrigerated.

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## 166 - Soy Sauce Crystals - 20 g

**container :** flask **- origin :** Japan

Ingredients : Soy, wheat, salt, thickener (xanthan gum).
Description : These innovative soy sauce crystals are a lyophilized concentrated soy sauce. They bring both taste and texture to savory preparations.
Flavor : Smoky and salty taste.
Use : Soy sauce crystals can be sprinkled on salads or vegetables, on fish or meat tartars and grills. It is delicious as seasoning on a beef carpaccio, or on fried egg. It can also be sprinkled on vanilla ice-cream.
Preservation : Store in a cool, dry place, away from light.

## 230 - Shredded genuine wasabi paste - 42 g

**container :** tube **- origin :** Japan

Ingredients : Wasabi (approx. 45%), dietary fiber, starch, salt, vegetable oil, sorbitol, cyclodextrin, spice, acidulant (E330), coloring agents (E102, E133) (certain ingredients contain soybean). Description : Wasabi paste is often called «Japanese mustard», it is a condiment used in Japanese cuisine. Our wasabi paste contains genuine wasabi only, no horseradish at all. The wasabi used in this paste grows at the foot of the Amagi Mount, a rainy region with a rich land in the Izu peninsula, well-known for the quality of its wasabi. Flavor : Strong, slightly pungent. Use : Wasabi paste goes very well with raw fish, it is used to season sashimis and sushis, it also goes very well with «Soba» noodles, red meat, grilled eel, «Hiyayakko» cold tofu or with «Ochazuke», bowl of rice on which hot water or green tea is poured. Preservation : Store in a cool, dry place, away from light. After opening, keep refrigerated.

## 201 - Concentrated shiso syrup - 300 ml

**container :** glass bottle **- origin :** Japan

Ingredients : Sugar, shiso, citric acid (E330)
Description : The shiso is a Japanese herb from the same species than mint. It is often known as Japanese basil. In Japan, shiso is used in cooking for example with sashimi but also as a natural medecine because it has a lot of medicinal properties. Flavor : Sweet and spicy, with notes of cinnamon and coriander. Use : You can drink this syrup water down with 4-5 volume of fresh water. It goes also very well with alcohol such as beer, shochu or cider. You can add it to your smoothies and pastries (jellys, ganache, granita, bavaroise, cream), put some on top of yogurt or icecream. Mix it with a little bit of olive oil to create a dressing perfect to go with octopus carpaccio. Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

## 163 - Gluten free Japanese curry - 150 g

**container :** sachet **- origin :** Japan

Ingredients : Potato, palm oil, oignon, tomato, carrot, garlic, ginger, siitake, rice flour, potato starch, sugar, salt, curry powder, yeast extract, turmeric, kombu.
Description : It is one of the most popular dishes in Japan. The Japanese curry is different from the Indian one because it is thicker and more creamy but also because it is sweeter. Flavor : Slightly spicy and sweet.
Use : In Japan, curry is cooked in a lot of ways and has a great variety. It is ideal with rice and others side dishes like meat, fish or vegetables. You can also thicken your vegetables soups with it and add spicy taste to them.
Preservation : Store in a cool, dry place, away from light.

## 165 - Gluten free Japanese curry - 1 kg

**container :** sachet **- origin :** Japan

Ingredients : Potato, palm oil, oignon, tomato, carrot, garlic, ginger, siitake, rice flour, potato starch, sugar, salt, curry powder, yeast extract, turmeric, kombu.
Description : It is one of the most popular dishes in Japan. The Japanese curry is different from the Indian one because it is thicker and more creamy but also because it is sweeter. Flavor : Slightly spicy and sweet.
Use : In Japan, curry is cooked in a lot of ways and has a great variety. It is ideal with rice and others side dishes like meat, fish or vegetables. You can also thicken your vegetables soups with it and add spicy taste to them.
Preservation : Store in a cool, dry place, away from light.

## 601 - Concentrated non salty sakura paste - 1 kg

**container :** plastic sachet **- origin :** Japan

Ingredients : Sugar, glucose-fructose sirup, sakura flowers, malic acid.
Description : Traditionnally sakura based products are salted but this paste has the particularity to be sweet. Indeed the fresh sakura flowers were comfit before being reduced in paste. Flavor : Sweet and floral, typical of the sakura flower.
Use : It is really concentrated: a small amount is enough to sublimate your dishes! It will mix easily in all your creams, mousses and bavaroises but also in your cakes and pancakes batters and bread doughs. Its freshness also goes very well with foie gras.
Preservation : Store in refrigerator.

## 602 - Salted sakura leaves - 50 leaves

**container :** plastic sachet **- origin :** Japan

Ingredients : Sakura leaves, salt, aluminium potassium sulfate, water.
Description : Young sakura leaves are blanched and then pickled to preserve their cherry flavor.
Flavor : Slightly salty subtil flavor with cherry notes that strengthen.
Use : In Japan, they are used to perfume the rice, wrap sakuramochis (rice cakes) or sushis. We advise you to use it to wrap up fishes and fromages frais or to stuff them like the Middle East Dolmas (stuffed vine leaf). You can also add them in your cooking juices.
Preservation: Store in a cool dry place, away from light. When opened, use rapidly.

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# Culinary Aids

**132 - Bamboo charcoal powder (15 microns) - 50 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Bamboo charcoal powder.
Description : Active plant charcoal powder is known for its benefits for the stomach and its coloring power without taste or odor.
Use : It is used in cooking mainly for its rich black coloring power in both savory and sweet dishes: bread, macaroons, creams, sauces, cakes etc.) while helping to digest more easily.
Flavor : Neutral taste.
Preservation : Store in a cool dry place, away from light.

**134 - Bamboo charcoal powder - 500 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Bamboo charcoal powder.
Description : Active plant charcoal powder is known for its benefits for the stomach and its coloring power without taste or odor.
Use : It is used in cooking mainly for its rich black coloring power in both savory and sweet dishes (bread, macaroons, creams, sauces, cakes etc) while helping to digest more easily.
Flavor : Neutral taste.
Preservation : Store in a cool dry place, away from light.

**139 - Hon kuzu - 150 g** — **container :** sachet **- origin :** Japan

Ingredients : Kuzu starch.
Description : It comes from the roots of a plant, it is the best of all starches and is well-known for its many benefits.
Use : Kuzu is used, thanks to its texture, to thicken sauces or soups and to give them a smooth appearance. It can also be used in fruit spread making or sprinkled on vegetables before cooking to make them more crispy.
Flavor : Extremely soft and smooth texture with a neutral taste.
Preservation : Store in a cool dry place, away from light.

**304 - Nigari - coagulant for tofu - 5 ml** — **container :** plastic sachet **- origin :** Japan

Ingredients : Magnesium chloride, magnesium sulfate, potassium chloride.
Description : Jun-nigari sachet is a natural coagulant for tofu. It reacts to the proteins present in soy milk, so the soymilk used in tofu making has to be particularly rich in dry material, such as Banrai milk.
Use : Add 1 sachet of 5ml to 125ml of Banrai soy milk.
Preservation : Store at room temperature, do not refrigerate.

**140 - Sake kasu paste (sake lees) Hakuko - 250 g** — **container :** doypack **- origin :** Japan **- 8°**

Ingredients : Rice, koji.
Description : This product is new on the Japanese market also because it is the first long preservation sake lees. The sake lees has been used for centuries in Japan as a secret ingredient because it is a flavour enhancer that brings umami to all dishes. It is additive free. It is produced by the Morikawa sake house of Hiroshima. Flavor : Rich, slightly liquor-like with a long finish. Use : The enzyme contained tenderize meats. This lees is mainly used to marinate vegetables, fish or meat but also in pastry. Indeed, Japanese people use it in cakes and bread to give them a special taste. According to your the thickeness of your products marinate them from 2 hours to one night. You can mellow it with a little bit of sake. Preservation : Store in refrigerator.

**499 - Binchotan Charcoal Binmaru 12cm - 1 piece** — **container :** sachet **- origin :** Japan

Ingredient : Binchotan.
Description : The binchotan is a metal look-alike very thick vegetal charcoal made from ubamegashi oak. The use of vegetal charcoal dates back to Antiquity where it was already known for its properties against stomach pains. It was for example used in Japan as firewood because it does not release carbon dioxide and then does not cause poisoning. Use : This binchotan is perfect for water filtration. Rinse it then boil it 10 min and let it dry at fresh air before first use. Then, you can put it in your teapots and water jugs, your cooking water or even your fridge to prevent bad smells. It can be used several times. Clean it once every two month by boiling it. Preservation : Store in a cool dry place, away from light.

**506 - Binmaru Binchotan Charcoal - 12 kg** — **container :** sachet **- origin :** Japan

Ingredient : Binchotan.
Description : The binchotan is a metal look-alike very thick vegetal charcoal made from ubamegashi oak. The use of vegetal charcoal dates back to Antiquity where it was already known for its properties against stomach pains. It was for example used in Japan as firewood because it does not release carbon dioxide and then does not cause poisoning. Use : This binchotan is perfect for water filtration. Rinse it then boil it 10 min and let it dry at fresh air before first use. Then, you can put it in your teapots and water jugs, your cooking water or even your fridge to prevent bad smells. It can be used several times. Clean it once every two month by boiling it. Preservation : Store in a cool dry place, away from light.

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**507 - Ikkyu Binchotan Charcoal for BBQ - 12 kg** **container :** sachet **- origin :** Japan

Ingredient : Binchotan.
Description : The binchotan is a metal look-alike very thick vegetal charcoal made from ubamegashi oak. The use of vegetal charcoal dates back to Antiquity where it was already known for its properties against stomach pains. It was for example used in Japan as firewood because it does not release carbon dioxide and then does not cause poisoning. Use : Thanks to its thickness it has an infra-red radiation very strong that makes a cooked through cooking without burning the exterior of your ingredients. After using, put it in cold water for cleaning. By doing so, it could be used several times.
Preservation : Store in a cool dry place, away from light.

**150 - Liquid Shiokoji - 500 ml** **container :** plastic bottle **- origin :** Japan

Ingredients : Rice, water, salt, ethyl alcohol.
Description : The shiokoji is a Japanese paste made with koji, rice and salt. This unpasteurized product is the first shiokoji in a liquid form. It is easier to use and keep longer. Thanks to the enzymes it contains shiokoji brings out the umami of your ingredients and acts as a real natural flavour enhancer. Shiokoji also tenderize meat by breaking connective tissue, retain water and increase the juices viscosity which makes it a real good tool for marinades. Use : Use it to marinate your meats and fishes such as sea bream, trout, pigeon, beef or pork to bring them umami. You can also use it in the preparation of your sauces and jellys. Allow 10% of your ingredient volume in shiokoji. It can be mix with soy sauce or vinegar for example.
Preservation : Store at room temperature and keep it refrigerated when opened.

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# Japanese Seaweeds 1/2

**054 - Premium grilled Nori (Yakinori) - 50 sheets** **container :** plastic sachet **- origin :** Japan

Ingredient : Dried Nori 100%.
Description : Square sheets of Nori 21x19cm.
Use : Very rich in vitamins, minerals and proteins, toasted Nori sheets of a premium quality are specially designed to wrap in temaki-sushi and maki sushi. Use scissors to adjust them to the right size. Place your ingredients (rice, fish, vegetables) on the mat and rough side of Nori sheet. An ideal package for professionals or people preparing sushi regularly.
Preservation : Store in a cool, dry place, away from light.

**128 - Premium grilled Nori (Yakinori)- 10 sheets** **container :** plastic sachet **- origin :** Japan

Ingredient : Dried Nori 100%.
Description : Square sheets of Nori 21x19cm
Use : Very rich in vitamins, minerals and proteins, toasted Nori sheets of a premium quality are specially designed to wrap in temaki-sushi and maki sushi. Use scissors to adjust them to the right size. Place your ingredients (rice, fish, vegetables) on the mat and rough side of Nori sheet. An ideal package for professionals or people preparing sushi regularly.
Preservation : Store in a cool, dry place, away from light.

**055 - Wakame & Nori Chips with Ume (Plum) taste - 6 g** **container :** plastic sachet **- origin :** Japan

Ingredients: Dried laver, wakame, roasted sesame, sugar, salt, soy sauce (soy sauce, fish sauce), fermented seasoning, Japanese plum powder, flavouring ingredients (shrimp, kombu, dried bonito), starch hydrolysate, red pepper, yeast extract, sesame minerals, flavour enhancer (E621, E635), acidulant (E260), coloring (red Koji), spice, (some ingredients contain wheat).
Use : Low in fat and calories, these seaweed chips can be consumed as an appetizer or can be used to decorate a dish.
Preservation : Store in a cool, dry place, away from light.

**056 - Wakame & Nori Chips with Wasabi taste - 6 g** **container :** plastic sachet **- origin :** Japan

Ingredients : Dried laver, wakame, roasted sesame, sugar, salt, soy sauce (soy Sauce, fish sauce), fermented seasoning, flavouring ingredients (shrimp, kombu, dried bonito), starch hydrolysate, wasabi, red pepper, yeast extract, flavour enhancer (E621), cyclodextrin, spice, acidulant (E260), spice extract, coloring (gardenia), sesame minerals, (some ingredients contain wheat).
Use : Low in fat and calories, these seaweed chips can be consumed as an appetizer or can be used to decorate a dish.
Preservation : Store in a cool, dry place, away from light.

**052 - Wakame & Nori Chips with Wasabi taste - 250 g** **container :** plastic sachet **- origin :** Japan

Ingredients : Dried laver, wakame, roasted sesame, sugar, salt, soy sauce (soy Sauce, fish sauce), fermented seasoning, flavouring ingredients (shrimp, kombu, dried bonito), starch hydrolysate, wasabi, red pepper, yeast extract, flavour enhancer (E621), cyclodextrin, spice, acidulant (E260), spice extract, coloring (gardenia), sesame minerals, (some ingredients contain wheat).
Use : Low in fat and calories, these seaweed chips can be consumed as an appetizer or can be used to decorate a dish.
Preservation : Store in a cool, dry place, away from light.

**153 - Premium dried wakame pieces - 15 g** **container :** plastic sachet **- origin :** Japan

Ingredient : Boiled and salted wakame (from Iwate).
Description : In addition to being rich in trace elements, vitamins and fiber, wakame helps to detoxify the digestive system from heavy metals and toxins.
Use :This wakame of a high quality can be used for salads, soups or sunomono. Soak the wakame in a large volume of cold water for 3-5 minutes; they will double in volume once rehydrated. Drain well and season to your own taste. The Umami Vinegar for Sunomono Seasoning goes perfectly well with this seaweed.
Preservation : Store in a cool, dry place, away from light.

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**225 - Cut dried wakame - 500 g** — **container :** plastic sachet **- origin :** Japan

Ingredient : Boiled and salted wakame (from Iwate).
Description : In addition to being rich in trace elements, vitamins and fiber, wakame helps to detoxify the digestive system from heavy metals and toxins.
Use : This wakame of a high quality can be used for salads, soups or sunomono. Soak the wakame in a large volume of cold water for 3-5 minutes; they will double in volume once rehydrated. Drain well and season to your own taste. The Umami Vinegar for Sunomono Seasoning goes perfectly well with this seaweed.
Preservation : Store in a cool, dry place, away from light.

**155 - Premium Japanese seaweed salad - 18 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wakame stem, wakame, kombu, tosaka, red nori, funori.
Use : Low in calories but rich in vitamins and minerals, this salad of wakame seaweed, kombu, tosaka, red nori and funori is a very good and original replacement of green salad and can go well with different vegetables (cucumbers, tomatoes, carrots). Soak the seaweeds in a large volume of cold water for 3-5 minutes; they will double in volume once rehydrated. Drain well and season to your own taste. The Umami Vinegar for Sunomono Seasoning goes perfectly well with this seaweed salad.
Preservation : Store in a cool, dry place, away from light.

**224 - Japanese seaweed salad - 1 kg** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wakame, shiro kikurage, strip agar, wakame stems, red sakuranori.
Description: Low in calories but rich in vitamins and minerals, this salad of wakame seaweed is a very good and original replacement of green salad and can go well with different vegetables (cucumbers, tomatoes, carrots). It also brings colors to your dishes.
Use : Soak the seaweeds in a large volume of cold water for 3-5 minutes; they will double in volume once rehydrated. Drain well and season to your own taste. The Umami Vinegar for Sunomono Seasoning goes perfectly well with this seaweed salad.
Preservation : Store in a cool, dry place, away from light.

**129 - Crispy Nori sheets with oyster taste - 48 pieces** — **container :** plastic box **- origin :** Japan

Ingredients : Dried laver, sugar, soy sauce, flavouring ingredients (oyster extract, shrimp, kombu, kombu extract, niboshi (dried small fish), salt, hydrolysed proteins (pork), yeast extract, flavour enhancer (E621, E635), sweeteners (licorice, E960), spices, emulsifier (lecithin), (some ingredients contain wheat, soybean, milk, pork, fish and shellfish).
Use : Very rich in vitamins, minerals and proteins, these sheets of Nori with oyster taste can be consumed as an appetizer or with rice.
Preservation : Store in a cool, dry place, away from light.

**148 - Kizami Nori - sliced Nori extra thin 0.5 mm - 50 g** — **container :** plastic sachet **- origin :** Japan

Ingredient: Dried nori (100%).
Description: These Nori filaments can be used to decorate dishes while giving a good taste of nori alga.
Preservation: Store in a cool, dry place, away from light.

**122 - Rausu Kombu - 150 g** — **container :** plastic sachet **- origin :** Japan

Description : Rausu kombu is a rare type of kombu. Due to its high amount of glutamic acid (the umami component, its leaves are broad rather long and rounded). They are easily recognized among all sort of kombu. Its leaves oscillate between black brown and dark red, fragrant and perfect to make a subtle broth rich in aroma.
Use : It is considered a natural Umami seasoning, that gives a strong delicious taste to a dish, found mainly in the preparation of dashi broth, Japanese fondues, in soups but also consumed fresh in sashimi...
Preservation : Store at room temperature, away from light, heat and moisture.

**161 - Kuki wakame - Shredded wakame - 15 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Wakame stem.
Description : In addition to being rich in trace elements, vitamins and fiber, wakame helps to detoxify the digestive system from heavy metals and toxins.
Use : This wakame of a high quality can be used for salads, soups or sunomono. Soak the wakame in a large volume of cold water for 8-10 minutes; they will double in volume once rehydrated. Drain well and season to your own taste. The Umami Vinegar for Sunomono Seasoning goes perfectly well with this seaweed. Kuki wakame are delicious in salads, pastas, rice, pies or soups.
Preservation : Store in a cool, dry place, away from light, in the fridge after opening.

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# Japanese Seaweeds 2/2

**157 - Umi budo seaweed in brine - 40 g** **container :** sachet **- origin :** Japan

Ingredients : Caulerpa lentillifera, salt. Description : Called «sea grappes», umi budo are seaweed cultivated in the sunny islands of Okinawa. They are also known as the « green caviar» because they have the particularity to burst when chewed like the caviar. Flavor : Fresh and iodic. Use : You can enjoy umi budo like it is with just a little bit of vinegar or soy sauce, as an appetizer with a beer for example. You can add them to your sauces to bring them a iodic fresh taste. They are delicious on top of rice or with bread and butter. They also match very well with seafood and enhance their taste. Instructions : Rinse carefully the grappes befor eating them and put it few minutes in a bowl of water. If the grains have lost their firmness put them 2-3min in freshwater in order to give them back their consistence, then consume within three days. Preservation : Between 20 et 23°C to preserve the firmness of the umi budo.

**158 - Mozuku seaweed in brine - 500 g** **container :** sachet **- origin :** Japan

Ingredients : Cladosiphon okamuranus, salt.
Description : Mozuku are brown seaweeds typical of the islands of Okinawa, in the South of Japan. 90% of the mozuku production occurs there. Mozuku are long filaments and the Okinawa's ones have the particularity to be thicker and crunchier than the others. Use : In Okinawa, mozuku are enjoyed in tempura. They will be delicious with a touch of ponzu or sanbaizu vinegar or in soups and salads. Instructions : Take the quantity of mozuku you want and rinse it with water. Put it 10min in a large amount of water. To speed up the process you can add one big spoon of salt. Once, the salt is removed consume within three days. Preservation : Keep refrigerated.

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# Japanese Snacks

**107 - Snack with nori & wasabi - 90 g** — **container :** sachet **- origin :** Japan

Ingredients : Peanut, wheat flour, sugar, starch, powdered glutinous rice, starch hydrolysate, salt, soy sauce, vegetable oil (palm oil), cut laver (0.58%), wasabi stem (0.23%), seasoning, chlorella, red pepper, modified starch, spices, leavning agent (E500(ii), E503), coloring agent (E153).
Use : These snacks of exceptional quality are perfect for creating an original, delicious and healthy appetizer. Wasabi gives them a slightly spicy flavor that goes well with nori and a slightly sweet peanut taste in the middle.
Preservation :Store in a cool dry place, away from light and after opening in an airtight container with their desiccant pack.

**108 - Snack with charcoal - 130 g** — **container :** sachet **- origin :** Japan

Ingredients : Peanut, pumpkin seed, wheat flour, sugar, soybean, starch, powdered glutinous Rice, hydrogenated starch hydrolysate, starch hydrolysate, salt, soy sauce, vegetable oil, seasoning, red pepper, modified starch, coloring agent (vegetable carbon (E153)) (1.69%), leavning agent (E500(ii), E503), emulsifier (soybean), antioxidant (vitamin E, vitamin C). Use : This high quality snack is ideal for creating an original beautiful black appetizer. This charcoal coated snack is very crispy with a delicious slightly sweet taste. The activated charcoal is very good for health because of its ability to remove toxins from our body.
Preservation : Store in a cool dry place, away from light and after opening in an airtight container with their desiccant pack.

**109 - Mix of beans for snacking - 130 g** — **container :** sachet **- origin :** Japan

Ingredients : Broad beans, wheat flour, sugar, vegetable oil (palm oil), powdered glutinous rice, starch, powdered dried green soybean, salt, reduced starch syrup, squid, dried Ume (Japanese plum), soy sauce, shichimi (red pepper, black sesame, mikan peel, sansho powder, poppy seeds), starch hydrolysate, black pepper, red shiso, lactose, glucose, chicken seasoning, hydrolysated proteins, turmeric, seasoning, red pepper, stabilizers (modified starch), leavning agent (E500(ii), E503), flavour enhancer (sugarcane, tapioca, beetroot, corn, E635), spices extracts, herbs, spices, coloring agent (chlorella powder), emulsifier (soybean), antioxidant (vitamin E, vitamin C), acidulant (E296). Use : This mixture of very crunchy beans offers 4 different flavors, that will please all your guests. Preservation : Store in a cool dry place, away from light and after opening in an airtight container with their desiccant pack.

**106 - Umeboshi coated peanuts - 75 g** — **container :** plastic sachet **- origin :** Japan

Ingredients : Peanut, rice flour, wheat flour, sugar, ume (Japanese plum), shiso, vegetable oil (palm oil), salt, coloring (red koji)
Description **:** Peanuts roasted and baked in a delicious dressing seasoned with plum.
Use : These biscuits are perfect to propose as an original healthy aperitif. The light taste of umeboshi gives them a delicious and unique aroma, thanks to the perfect mixture of salty, sweet and sour.
Preservation : Keep away from light, heat and moisture.

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# Japanese teas 1/2

**031 - Organic Imperial Matcha - 30 g** — **container :** metal box **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Matcha is a finely milled green tea rich in vitamins, minerals, antioxidants, and amino acids. Use : This matcha of an exceptional quality is ideal for tea ceremony or can simply be enjoyed in a matcha bowl. It is advised to drink matcha in the morning or in the early afternoon since it contains a high amount of caffeine. Sift 2 g of matcha tea in a bowl, pour 7cl of water at 70 ° C, then quickly whisk the tea for 30 seconds with a bamboo whisk (chasen).
Flavor : Smooth, slightly bitter and rich in umami.
Preservation : Store in a cool, dry place, away from light.

**032 - Organic Premium Matcha - 50 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Matcha is a finely milled green tea rich in vitamins, minerals, antioxidants, and amino acids.
Use : This matcha can be drunk both hot, in latte, in frappe or iced. It is advised to drink matcha in the morning or in the early afternoon since it contains a high amount of caffeine. Sift 2 g of matcha tea in a bowl, pour 7cl of water at 70 ° C, then quickly whisk the tea for 2 minutes with a bamboo whisk (chasen).
Flavor : Herbal flavor rich in umami and caffeine.
Preservation : Store in a cool, dry place, away from light.

**041 - Organic Premium Matcha - 500 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Matcha is a finely milled green tea rich in vitamins, minerals, antioxidants, and amino acids.
Use : This matcha can be drunk both hot, in latte, in frappe or iced. It is advised to drink matcha in the morning or in the early afternoon since it contains a high amount of caffeine. Sift 2 g of matcha tea in a bowl, pour 7cl of water at 70 ° C, then quickly whisk the tea for 2 minutes with a bamboo whisk (chasen).
Flavor : Herbal flavor rich in umami and caffeine.
Preservation : Store in a cool, dry place, away from light.

**033 - Organic Superior Matcha - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Matcha is a finely milled green tea rich in vitamins, minerals, antioxidants, and amino acids.
Use : This matcha is ideal for cooking, pastries (cakes, macaroons), ice cream, chocolate... Matcha always prefer a low temperature cooking to keep all its flavors, colors and health benefits. Sift 2 g of matcha, pour 7cl of water at 80 ° C, then quickly whisk the tea with a bamboo whisk (chasen).
Flavor : Herbal flavor rich in umami and caffeine.
Preservation : Store in a cool, dry place, away from light.

**042 - Organic Superior Matcha - 500 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Matcha is a finely milled green tea rich in vitamins, minerals, antioxidants, and amino acids.
Use : This matcha is ideal for cooking, pastries (cakes, macaroons), ice cream, chocolate... Matcha always prefer a low temperature cooking to keep all its flavors, colors and health benefits. Sift 2 g of matcha, pour 7cl of water at 80 ° C, then quickly whisk the tea with a bamboo whisk (chasen).
Flavor : Herbal flavor rich in umami and caffeine.
Preservation : Store in a cool, dry place, away from light.

**034 - Organic Hojicha Tea Powder - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea powder.
Description : Hojicha powder is a milled roasted green tea, which can be used in pastry.
Use : Hojicha powder is ideal to be used in pastries, chocolate, ice cream, sauces, rice pudding or beverages: latte, cocktails ...
Flavor : Wooden and slightly toasted flavor. It contains a low amount of caffeine and tannin.
Preservation : Store in a cool, dry place, away from light.

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**039 - Organic Kukicha Tea - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea.
Description : The kukicha is a blend of green tea leaves and stems.
Use : It can be drunk in the afternoon or in the evening because of its low caffeine content. Water temperature: 90°C - Infusion : 2-3 minutes - 3 g of tea for 15cl of water .
Flavor : Herbal and sweet taste with a slightly nutty taste.
Preservation : Store in a cool, dry place, away from light.

**035 - Organic Sencha Superior Tea - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea.
Description : Sencha is a green leaf tea known for its soothing virtues and vitamins.
Use : It is advised to drink sencha in the morning. It also ideal for use in cooking, cocktails , sauces, desserts ...Water temperature: 70°C - Infusion : 2 minutes. - 8 g for 25 cl of water.
Flavor : Vegetal flavor.
Preservation : Store in a cool, dry place, away from light.

**036 - Organic Sencha Premium Tea - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea.
Description : This premium sencha has been covered for a few days from sunlight before harvest to obtain a softer and more subtle taste. This green tea of an exceptional quality is very rich in vitamins and antioxidants.
Use : It is advised to drink sencha in the morning. Water temperature: 60°C - Infusion : 1 minute - 10 g for 25cl of water.
Flavor : Vegetal and soft flavor, rich in umami.
Preservation : Store in a cool, dry place, away from light.

**040 - Organic Okumidori Premium Tea - 50 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea.
Description : The okumidori is the finest sencha, which is similar to gyukuro, which has been covered for a few days from sunlight before harvest to obtain a softer and more subtle taste. This green tea of an exceptional quality is very rich in vitamins and antioxidants.
Use : It is advised to drink okumidori in the morning. Water temperature: 60°C - Infusion : 1 minute - 10 g for 25 cl of water.
Flavor : Vegetal and soft flavor, slightly sweet, rich in umami.
Preservation : Store in a cool, dry place, away from light.

**037 - Organic Genmaicha Tea - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredients : Organic green tea and organic rice.
Description : Genmaicha is sencha blended with puffed rice.
Use : This tea can be drunk hot or iced in the morning and in the afternoon. Water temperature: 95°C - Infusion : 2 minutes - 3 g of tea for 15cl of water.
Flavor : Sweet, slightly toasted taste.
Preservation : Store in a cool, dry place, away from light.

**045 - Organic Genmaicha Tea Powder - 100 g** — **container :** sachet doypack **- origin :** Japan

Ingredients : Organic green tea powder and Organic rice.
Description : Genmaicha powder is a sencha mixed with puffed rice grains which is then reduced into very fine powder with a grindstone, such as a matcha tea, for use in the kitchen. Its color is tender green.
Flavor : Sweet, slightly toasted taste. Use : The Genmaicha tea powder is ideal for cooking, pastry. It can be used, for example, in tiramisu, crème brûlée or in a shortcrust pastry, in the preparation of chocolate, ice cream, sauces, rice pudding... It is also used in drinks: latte, cocktails.
Preservation : Keep refrigerated.

**038 - Organic Hojicha Tea - 100 g** — **container :** foil pouch **- origin :** Japan

Ingredient : Organic green tea.
Description : Hojicha is a roasted green tea, which contains a low amount of tannin.
Use : This tea can be drunk throughout the day due to its low caffeine content. It goes well with meals. In Japan it is often served with sushi or after a meal to help digestion. Water temperature: 90°C - Infusion : 2 minutes. - 3 g of tea for 15cl of water .
Flavor : Wooden and slightly toasted flavor.
Preservation : Store in a cool, dry place, away from light.

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# Japanese teas 2/2

**026 - Organic Gyokuro okumidori tea - 50 g** — **container :** sachet **- origin :** Japan

Ingredient : Organic green tea. Description : The gyokuro is a tea that been covered for a few days from sunlight before harvest to obtain a softer and more subtle taste. Indeed, covering the tea limits its photosynthesis and the leaves become richer in theine, amino acids, vitamins, minerals and antioxidants. The leaves gain in chlorophyll and give its soft and umami taste to the gyokuro tea.
Flavor : Rich and iodic, sweet, very rich in umami. Use : It is advised to drink gyokuro in the morning because of its high amount of theine.
Water temperature: 70°C. Infusion : 1 minute - 4g for 100 ml of water.
Preservation : Store in a cool, dry place, away from light.

**251 - 6 sachets of sencha green tea with actor figures** — **container :** paper sachet **- origin :** Japan

Ingredient : Green tea.
Description : These sencha tea bags have pretty finely cut paper figures that will decorate the side of your mug or teapot. Sencha is a green leaf tea known for its soothing virtues and vitamins.
Flavor : Soft and vegetable flavors.
Use : Water temperature: 70°C - Infusion : 2 minutes.
Preservation : Store in a cool, dry place, away from light.

**252 - 7 sachets of sencha green tea - 21 g** — **container :** paper sachet **- origin :** Japan

Ingredient : Green tea.
Description : Sencha is a green leaf tea known for its soothing virtues and vitamins.
Flavor : Soft and vegetable flavors.
Use : Water temperature: 70°C - Infusion : 2 minutes.
Preservation : Store in a cool, dry place, away from light

**253 - 7 sachets tea with roasted sesame - 21 g** — **container :** washi sachet **- origin :** Japan

Ingredient : Green tea, sesame.
Description : This sesame tea can be drunk at any time, grilled teas are poor in caffeine and tannin.
Flavor : Sweet roasted flavor, taste of peanut.
Use : Water temperature: 90°C - Infusion : 2 minutes.
Preservation : Store in a cool, dry place, away from light.

**254 - 7 sachets of genmaicha green tea - puffed rice + matcha - 21g** — **container :** paper sachet **- origin :** Japan

Ingredients : Green tea, brown rice.
Description : Genmaicha is sencha blended with puffed rice.
Flavor : Sweet, slightly toasted taste.
Use : Water temperature: 90 ° C - Infusion : 2 minutes.
Preservation : Store in a cool, dry place, away from light.

**256 - Matcha Kotobuki - 30 g** — **container :** box **- origin :** Japan

Ingredient : Green tea.
Description : This matcha is ideal for tea ceremony, you can also enjoy it in a traditional way in a matcha bowl. It is advised to drink matcha in the morning or in the early afternoon since it contains a high amount of caffeine.
Use : Sift 2 g of matcha tea in a bowl, pour 7cl of water at 70 ° C, then quickly whisk the tea for 30 seconds with a bamboo whisk (chasen).
Flavor : Smooth, slightly bitter and rich in umami
Preservation : Store in a cool, dry place, away from light.

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**259 - Sakura Sencha – Green tea with cherry blossom - 40 g** **container :** aluminium sachet **- origin :** Japan

Ingredients : Organic green tea, candied sakura leaves, sakura flowers.
Description : This tea with sakura flowers (Japanese cherry) is a delicacy, sakura leaves are candied before being mixed with sencha tea. Sencha is a green leaf tea known for its soothing virtues and vitamins.
Flavor : Sweat and floral.
Use: 3 teaspoons of tea for 180cl of water. Water temperature: 70 ° C - Infusion: 2 minutes.
Preservation : Store in a cool, dark and dry place.

**250 - Tea assortment (8 sachets) - 24 g** **container :** aluminium sachet **- origin :** Japan

Ingredients: Green tea, brown rice, sesame.
Description : This assortment includes 4 traditional green teas from the Shizuoka region, recognized for its teas: a premium sencha tea, a sesame toasted tea, a superior sencha tea and a genmaicha tea, mixed with puffed rice grains.
Flavor : Roasted teas have woody flavors, they are poor in caffeine and tannin. Sencha tea has a vegetable flavor.
Use : Water temperature: 70°C for a Sencha, 90°C for a toasted tea. Infusion: 2 minutes.
Preservation : Store in a cool, dry place, away from light.

**268 - Matcha refill for Matcha Premium Set - 2 g** **container :** aluminium sachet **- origin :** Japan

Ingredient : Green tea.
Description : Matcha refill sachet for matcha premium set. This premium matcha has a really profund and rich in umami taste. It was obtained from Kagoshima tencha tea reduced in powder with a millstone. Flavor : Onctueuse, légèrement amère et riche en umami. Use : Perfect for the traditional tea ceremony. Put 1 sachet (2g) of matcha in the bowl. Add 120-130 ml of hot water 70-80°C. Whisk slightly the matcha in order to scatter the powder at the bottom of the bowl. Then whisk more rapidly by moving your wrist back and forth. When foam appears your matcha is ready.
Preservation : Store in a cool, dry place, away from light. Keep away from other product that may alterate the taste.

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# Accessories

## 500 - Kyusu Japanese Teapot - 200 ml

**container :** clay **- origin :** Japan

Description : Kyusu is a traditional Japanese teapot designed for the preparation of sencha. It has a built in filter, which allows to infuse the green tea several times.
Preservation : Ideally, you should not mix different types of tea in a teapot so that the clay does not impregnate different scents. It is best to rinse with warm water immediately after use, but it can also be washed in a dishwasher.

## 501 - Chasen Matcha Whisk 80 tines

Description : The chasen is a small bamboo whisk essential in the preparation of matcha powdered tea.
Use : It allows diluting matcha with water by whisking it energetically up and down.
Preservation : Never put wet chasen in its plastic box, it is best to let it dry upside down so that the water drains well.

## 504 - Special Tofu Nabe - Banrai nabe (size S)

Description : In Japanese, «nabe» refers to a low saucepan, intended for water and steam cooking. Thanks to this nabe, Banrai soymilk and a dose of Jun-Nigari, you can prepare a delicious tofu in 10min.
Use : Pour 50ml of water into the outer pot which is the base of the saucepan. Then insert the saucepan into the pot and pour 125ml of Banrai soy milk in it. Add a dose of Jun-nigari, mix and cover. Set fire to the solid firelighter placed under the pot in the stove. Your tofu is ready in 10min, when the solid firelighter has burned.
The tofu made can be used for various dishes such as stew made with soy milk, soy desserts or smoothies.

## 255 - Chasen Matcha Whisk for mugs

Description : The chasen is a small bamboo whisk essential in the preparation of matcha powdered tea.
Use : It allows diluting matcha with water by whisking it energetically up and down.
Preservation : Never put wet chasen in its plastic box, it is best to let it dry upside down so that the water drains well.

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# Drinks, sake and Japanese liqueurs 1/2

**081 - Fizzy Yuzu Lemonade - 340 ml** — **container :** glass bottle **- origin :** Japan

Ingredients : Glucose Syrup, Fructose, Yuzu Juice, Honey (1%), Carbon Dioxide, Water.
Use : This 100% natural and artisanal yuzu lemonade enhances the delicate flavor of yuzu. It is very refreshing and will please all your guests, young and old.
Preservation : Store in a cool, dry place, away from light.

**023 - Yuzu (4%) and Honey (1%) - 180 ml** — **container:** glass bottle **- origin :** Japan

Ingredients: Yuzu juice (4%), glucose-fructose syrup, honey (1%), water.
Description: Yuzu is a yellow Japanese citrus of about 100 g.
Flavor: Yuzu is a Japanese yellow citrus of around one hundred grams. In this drink, its taste is softened by honey.
Use: This drink can be directly drunk very fresh or be used in cocktails.
Preservation: Keep refrigerated

**352 - Sake Hanato Kijoshu 8 years old - 500 ml** — **container :** glass bottle **- origin :** Japan **- 16°**

Ingredients : Rice, koji, sake.
Description : Kijoshu is a sake made with sake instead of water and aged during 8 years. The aging process provides a nice amber color and a thicker texture. This sake obtained several medals, including the gold medal, at the IWC (International Wine Challenge) .
Flavor : Complex and long taste with sweet and alcoholic aftertastes.
Use : It goes well with foie gras, cheese, tempuras, and generally with spicy dishes, chocolate desserts or ice creams.
Preservation : Keep refrigerated.

**353 - Sake Kiyomori Heian Nigori Kijoshu - 500 ml** — **container :** glass bottle **- origin :** Japan **- 14°**

Ingredients : Rice, koji, sake.
Description : This Sake is a «kijoshu», meaning that the rice grains ferment in Sake and not in water, making it more syrupy. The term «nigori» refers to a sake with a cloudy aspect and a milky texture because of the yeast and rice particles remaining inside the sake after fermentation.
Flavor : Kiyomori Heian Sake has a strong rice taste, a syrupy flavor, very rich in umami, with a long-finish.
Use : It is better to enjoy it fresh, ideally as an aperitif or accompanying a dessert.
Preservation : Store in a cool, dry place, away from light.

**350 - Sake ryusei junmai daiginjo black label - 720 ml** — **container :** glass bottle **- origin :** Japan **- 17°**

Ingredients : Rice (Yamada-nishiki), koji.
Description : It is a high quality « junmai » sake, which means the acohol was only produced using fermentation. Moreover, it is a « Daiginjo »: grains of rice have been polished to the point that only 50% of the grain is left. Flavor : This sake has a strong rice flavor. It is slightly acid with a rich taste.
Use : Ideal with raw fish (sashimi, tartare), sushis, and even some types of cheese.
Preservation : Store in a cool, dark and dry place.

**351 - Sake ryusei junmai daiginjo bekkakuhin - 720 ml** — **container :** glass bottle **- origin :** Japan **- 17°**

Ingredients : Rice (Yamada-nishiki), koji.
Description : It is a high quality « junmai » sake, which means the acohol was only produced using fermentation. Moreover it is a « Daiginjo »: grains of rice have been polished to the point that only 40% of the grain is left, the heart of the grain, richest in starch part. Flavor : This junmai daiginjo has a really subtle flavor.
Use : It can be enjoyed cold or at room temerature. We recommend this sake with lobster, caviar or raw fish.
Preservation : Store in a cool, dark and dry place.

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**355 - Sake Hakuko Junmai Yodanjikomi red label - 720 ml** **container :** glass bottle **- origin :** Japan **- 15,5°**

Ingredients : Rice, koji.
Description : This sake comes from Hiroshima prefecture. It is a « junmai » sake, which means the acohol was only produced using fermentation. The polishing of rice grains (70% left ) makes it a high quality sake. It can be enjoyed at any temperature : cold, room temperature or warm. It received the gold medal from IWC (International Wine Challenge) 2014. Flavor : It has a well balanced taste between sweetness and acidity.
Use : This sake goes specially well with fish and seafood.
Preservation : Store in a cool, dark and dry place.

**371 - Sake Hakuko Junmai Yodanjikomi red label - 1800 ml** **container :** glass bottle **- origin :** Japan **- 15,5°**

Ingredients : Rice, koji.
Description : This sake comes from Hiroshima prefecture. It is a « junmai » sake, which means the acohol was only produced using fermentation. The polishing of rice grains (70% left ) makes it a high quality sake. It can be enjoyed at any temperature : cold, room temperature or warm. It received the gold medal from IWC (International Wine Challenge) 2014. Flavor : It has a well balanced taste between sweetness and acidity.
Use : This sake goes specially well with fish and seafood.
Preservation : Store in a cool, dark and dry place.

**356 - Sake Hakuko Junmai Ginjo blue bottle - 300 ml** **container :** glass bottle **- origin :** Japan **- 15,5°**

Ingredients : Rice, koji.
Description : This sake, with a polishing of 60% is made with really pure water extracted from a dug by the brewery. It is a « junmai » sake, which means the acohol was only produced using fermentation. It can be enjoyed at any temperature : cold, room temperature or warm. It received the gold medal from IWC (International Wine Challenge) 2014. Flavor : It has a well slightly iodic taste that can be enhanced by adding the Yoshino cedar included.
Use : This sake goes specially well with fish and seafood.
Preservation : Store in a cool, dark and dry place.

**365 - Sake Kamotsuru Daiginjo Tokusei Gold - 180 ml** **container :** glass bottle **- origin :** Japan **- 16,4°**

Ingredients : Rice, koji, alcohol, gold leaves.
Description : This sake is a Daiginjo : rice has been polished at 50%. It gives the sake a really good subtlety. Instead of water, alcohol has been used with rice and koji. This Daiginjo was first sold in 1958. It contains two gold leaves. When President Obama came to Japan in 2014, this sake had been served during his diner with Japanese Prime minister Abe.
Flavor : Fruity and dry. Use : This sake has a slight alcoholic touch that makes it the perfect match for high quality dishes such as caviar or fishes (like turbot or john-dory). Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**357 - Umeshu Plum Liqueur Hakuko Tsuyahada black label - 500 ml** **container :** glass bottle **- origin :** Japan **- 10°**

Ingredients : Sake (junmai ginjo), ume (Japanese plum), fructose.
Description : In contrast to conventional umeshu or plum liqueurs, plums used in this umeshu are locally grown and they are soaked in Japanese sake (Junmai Ginjo) made from extremely soft water. This umeshu will be appreciated even by people who do not like sake. It contains fewer calories since it uses frcutose instead of sugar.
Flavor : It has a sweet and at the same time round apricot taste Use : Ideal with ice for an aperitif.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**358 - Clear Umeshu Plum Liqueur «Shakujo no Ume» - 720 ml** **container :** glass bottle **- origin :** Japan **- 10,4°**

Ingredients : Ume (Japanese plum), sugar, alcohol.
Description : This umeshu has a pronounced fruit flavor, which makes it very refeshing and it can go very well with different types of dishes.
Flavor : It has a soft and very fruity taste.
Use : Ideal with ice for an aperitif.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**359 - Unclear Umeshu Plum Liqueur Nigori «Shakujo no Ume» - 720 ml** **container :** glass bottle **- origin :** Japan **- 10,4°**

Ingredients : Ume (Japanese plum), sugar, alcohol, Junmai sake, white peach.
Description : This umeshu comes from a combination of umegenshu green plums of one year old and ripe umegenshu plums of two years old. It is distinguished by its rich aroma of ripe fruit, combined with the freshness of green plums. Mashed ripe plums and white peaches are also added to the umeshu . Plums come from Wakayama and peaches are from Yamanashi.
Flavor : It has a well balanced fruity taste. Use: Ideal with ice for an aperitif.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

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# Drinks, sake and Japanese liqueurs 2/2

**360 - Hijiri Yuzushu - 500ml** — **container :** glass bottle **- origin :** Japan **- 8°**

Ingredient: Yuzu juice, sugar, alcohol.
Description: This yuzushu is the subtle blend of yuzu and sake juice.
Flavor: It has a well balanced flavor, between yuzu sweetness and acidity.
Use: Ideal as an aperitif with ice cubes.
Preservation: Store in a cool, dry place, away from light.

**362 - Sake Kamotsuru Junmai Ginjo Itteki Nyukon - 300 ml** — **container :** glass bottle **- origin :** Japan **- 15,3°**

Ingredients : Rice, koji.
Description : The ginjo is a delicate sake with a subtle flavor thanks to its high percentage of rice polishing. This sake is thicker and has a polishing of 60%.
Flavor : Smooth and light, it is not acidic.
Use : It is better to enjoy it fresh or at room temperature and it would be perfect with sashimis, tartares, sushis or cheeses.
Preservation: Store in a cool, dry place, away from light.

**366 - Sake Kamotsuru Junmai Ginjo Itteki Nyukon - 720 ml** — **container :** glass bottle **- origin :** Japan **- 15,3°**

Ingredients : Rice, koji.
Description : The ginjo is a delicate sake with a subtle flavor thanks to its high percentage of rice polishing. This sake is thicker and has a polishing of 60%.
Flavor : Smooth and light, it is not acidic.
Use : It is better to enjoy it fresh or at room temperature and it would be perfect with sashimis, tartares, sushis or cheeses.
Preservation: Store in a cool, dry place, away from light.

**361 - Sake Kamotsuru Junmai Ginjo Itteki Nyukon - 1800 ml** — **container :** glass bottle **- origin :** Japan **- 15,3°**

Ingredients : Rice, koji.
Description : The ginjo is a delicate sake with a subtle flavor thanks to its high percentage of rice polishing. This sake is thicker and has a polishing of 60%.
Flavor : Smooth and light, it is not acidic.
Use : It is better to enjoy it fresh or at room temperature and it would be perfect with sashimis, tartares, sushis or cheeses.
Preservation: Store in a cool, dry place, away from light.

**364 - Sake Kamotsuru Junmai - 300 ml** — **container :** glass bottle **- origin :** Japan **- 14,7°**

Ingredients : Rice, koji.
Description : The sake Kamotsuru Junmai is a dry and fresh sake with fullness. It is made with rice cultivated in Hiroshima only. The rice has been polished at 70%, meaning that 70% of the rice grains remain.
Flavor : Dry with fullness.
Use : It is a classic and light Junmai perfect as an aperitif, as it or in cocktail.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**367 - Sake Kamotsuru Junmai - 720 ml** — **container :** glass bottle **- origin :** Japan **- 14,7°**

Ingredients : Rice, koji.
Description : The sake Kamotsuru Junmai is a dry and fresh sake with fullness. It is made with rice cultivated in Hiroshima only. The rice has been polished at 70%, meaning that 70% of the rice grains remain.
Flavor : Dry with fullness.
Use : It is a classic and light Junmai perfect as an aperitif, as it or in cocktail.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

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**363 - Sake Kamotsuru Junmai - 1800 ml** **container :** glass bottle **- origin :** Japan **- 14,7°**

Ingredients : Rice, koji.
Description : The sake Kamotsuru Junmai is a dry and fresh sake with fullness. It is made with rice cultivated in Hiroshima only. The rice has been polished at 70%, meaning that 70% of the rice grains remain.
Flavor : Dry with fullness.
Use : It is a classic and light Junmai perfect as an aperitif, as it or in cocktail.
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.

**098 - Sake Hakushika Junmai for cooking - 900 ml** **container :** carton **- origin :** Japan **- 14,5°**

Ingredients : Rice, koji, water.
Description : Sake is also one of the main ingredients of the Japanese cuisine.
Flavor : The umami naturally contained in this sake will be absorbed by your ingredients, making them more tasty and softer.
Use : Must have ingredient to cook stew with fish, seafood or even chicken.
Preservation : Tightly close after use and store the carton in a cool, dry place, away from light.

**369 - Sake Ii Kaze Hana junmai ginjo - 720 ml** **container :** glass bottle **- origin :** Japan **- 15,8°**

Ingredients : Rice, koji, water.
Description : This sake is produced with Omachi rice. It is a rice that have been cultivated by the brewer in Hiroshima prefecture. It is a «junmai» sake, which means the acohol was only produced using fermentation. Moreover, «ginjo»: grains of rice have been polished to the point that only under 60% of the grain is left. Flavor : This sake is dry and ripe with a strong rice flavor.
Use : Ideal with shellfish and fishes such as tuna, salmon, oyster or shcrimp. It can be enjoyed between 10 and 45°C, throughout the meal.
Preservation : Store in a cool, dark and dry place.

**370 - Sake Zuikan junmai ginjo - 720 ml** **container :** glass bottle **- origin :** Japan **- 16°**

Ingredients : Rice, koji, water. Description : It is a un sake made with a traditionnal barrel fermentation process called «kimoto». In this ancestral process the lactic acid needed to ferment the sake comes from bacterias that developted naturally in the shubo which is the mix of rice, water, koji and yeast. The kimoto process gives the sake more complex flavors. It is a «junmai» sake, which means the acohol was only produced using fermentation. Moreover, «ginjo»: grains of rice have been polished to the point that only under 60% of the grain is left. Flavor : Sweet, with a nice acidic taste.
Use : This sake goes specially well with fermented products such as cheese or with fish and shellfish rich in taste like seriola or oysters. It can be enjoyed between 10 and 45°C, throughout the meal. Preservation : Store in a cool, dark and dry place.

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