



UMAMI

The best of Japanese fine food directly from
traditional producers

- JAPANESE PRODUCT CATALOG -



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UMAMI, PROVIDER FOR CATERING PROFESSIONALS

We select and import directly from our 110 artisans-partners, the best of Japanese ingredients and fine food. We control the logistics from the artisanal production site in Japan to our warehouse in Paris France. The containers we use are refrigerated to preserve the flavor and quality of the products. Umami offers to you a reactive sales team available to help you, prices adapted to your activity as well as shipping from boxes to pallets or trucks.

ARE YOU A DISTRIBUTOR ?

A selection of quality Japanese products is definitely a plus to your range. We propose to accompany you in the building of this selection from more than 500 references in our catalog.

ARE YOU A RESTAURATEUR ?

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Umami proposes quality ingredients in packaging adapted to professional use. Our direct relationship with Japanese producers allows traceability, flexibility and even the possibility to produce to your brand directly in Japan.

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New products 1/3

<p>NEW</p> 	<p>800 - Fresh Japanese Ginger - 1 piece container : kraft bag - origin : Japan</p> <p>Ingredients : Fresh Ginger 100%. Description : Grown without pesticides or chemical fertilizers, this "Tosa Ichi" variety ginger is produced by Kariya Farm, "surf farmers" based in Kōchi Prefecture, the largest ginger-producing region in Japan. Japanese ginger is known for its more tender fibers, thinner and more aromatic skin, and more intense fragrance. It can be used with the skin on. Flavor : Intense and warming, expressive, both spicy and fresh. Use : A staple in Japanese cuisine, this ginger can be sliced or cut into julienne for broths, simmered dishes or vegetables; finely chopped for stir-fries, rice dishes or marinades; or grated into sauces and meat or fish preparations. It is recommended to use it with the skin. Preservation : Store at room temperature, ideally between 10 and 16°C. For optimal storage, wrap in newspaper and place in a plastic bag. Once cut, keep the piece wrapped in newspaper, or grate and freeze for later use.</p>
<p>NEW</p> 	<p>805 - Fresh Japanese Ginger - 1 kg container : kraft bag - origin : Japan</p> <p>Ingredients : Fresh Ginger 100%. Description : Grown without pesticides or chemical fertilizers, this "Tosa Ichi" variety ginger is produced by Kariya Farm, "surf farmers" based in Kōchi Prefecture, the largest ginger-producing region in Japan. Japanese ginger is known for its more tender fibers, thinner and more aromatic skin, and more intense fragrance. It can be used with the skin on. Flavor : Intense and warming, expressive, both spicy and fresh. Use : A staple in Japanese cuisine, this ginger can be sliced or cut into julienne for broths, simmered dishes or vegetables; finely chopped for stir-fries, rice dishes or marinades; or grated into sauces and meat or fish preparations. It is recommended to use it with the skin. Preservation : Store at room temperature, ideally between 10 and 16°C. For optimal storage, wrap in newspaper and place in a plastic bag. Once cut, keep the piece wrapped in newspaper, or grate and freeze for later use.</p>
<p>NEW</p> 	<p>797 - Vinegar for Sunomono seasonings (seaweed & vegetables) - 180 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Rice vinegar (Water, Rice) (49%), Isomaltooligosaccharide (25%), Sugar (14%), Mirin (Rice, Rice koji, Alcohol, Sugars) (3%), Salt (3%), Kombu extract (Kombu, Maltose syrup, Salt, Sugar, Yeast extract) (2,5%), Trehalose (2,5%), Water (1%). Description : This vinegar for sunomono (Japanese salads made with vegetables and seaweed) is a mild and well-balanced seasoned vinegar. It is made from pure JAS-certified rice vinegar, produced with "Akitakomachi" rice from Akita and natural water, then seasoned with kombu extract, mirin, syrup and salt. Flavor : A gentle, rounded acidity balanced by light sweetness and a subtle umami note from the kombu. Use : Softer than regular vinegar, it works well in both Japanese and Western dishes: marinated vegetables, salads, raw vegetables, fish or homemade pickles. Preservation : Store in a cool place away from light. Refrigerate after opening.</p>
<p>NEW</p> 	<p>796 - Kinzanji Miso - Whole-grain miso with ginger and kombu - 150 g container : plastic box - origin : Japan</p> <p>Ingredients : Barley (49,96%), Starch syrup (18,67%), Soybean (14,99%), Salt (7,49%), Alcohol (3,65%), Sugar (2,99%), Seasoned kombu (Kombu, Brewed vinegar) (1,42%), Ginger (0,83%). Description : Kinzanji Miso is an artisanal miso originating from Wakayama Prefecture. Unlike miso typically used for soups or sauces, it is enjoyed as is, as a side dish. Made from fermented barley and soybeans, it is enriched with vegetables and aromatics. In this version, ginger, kombu and a touch of malt syrup add depth and balance. Flavor : Thick and rustic in texture, with visible pieces, it offers a flavour that is salty, rich in umami and slightly sweet, with deep and refined aromas. Use : Traditionally served alongside rice (plain rice, onigiri or ochazuke), it can also be enjoyed with tofu, vegetables such as cabbage or cucumber, eggs, or even spread on a slice of bread. It may also be used as a condiment to add texture and flavour to simple dishes. Preservation : Store in a cool place, away from light. After opening, keep refrigerated and consume within 3 months.</p>
<p>NEW</p> 	<p>795 - Mame Miso - Traditional miso aged 18 months in cedar barrel - 250 g container : plastic box - origin : Japan</p> <p>Ingredients : Soybean (51,70%), Water (36,91%), Salt (10,86%), Kinako (roasted soybean powder) (0,52%), Koji (0,01%). Description : This miso is a soybean miso matured for over 18 months in Japanese cedar barrels in the Aichi region. Its natural fermentation develops a rich and balanced umami, with the depth and gentle sweetness characteristic of a high-quality miso. It also benefits from a relatively long shelf life. 100% natural, gluten-free, vegan and free from additives, it combines authenticity with simplicity. Flavor : Deep and generous, both mellow and complex, revealing the full richness of fermented soybeans. Its natural umami and roundness make it a refined and comforting miso, perfect for enhancing your recipes. Use : Ideal for preparing miso soups, sauces or marinades. Simply incorporate it directly into your dishes to add depth and umami. Preservation : Store at room temperature, away from sunlight and heat. After opening, keep refrigerated and consume within 6 months.</p>
<p>NEW</p> 	<p>794 - Mame Miso - Aged miso with dashi (Japanese broth) - 200 g container : plastic pack - origin : Japan</p> <p>Ingredients : Miso (Soybean (29,47%), Water (21,04%), Salt (6,19%), Kinako (roasted soybean powder) (0,3%), Koji (0,00057%) (57%), Water (25,85%), Kombu dashi soup stock (Kombu extract, Reduced starch syrup, Salt, Yeast extract, Water, Alcohol, Stabiliser (E415)) (8,15%), Sugar (6%), Alcohol (2%), Salt (1%). Description : This Dashi Mame Miso is a 100% natural miso made from barrel-aged soybean miso and kombu from Hokkaido, renowned for its rich umami content. Flavor : Salty, round and generous, with the depth of fermented soybean balanced by the natural umami of kombu. Use : Simply dissolve 15 g of miso in 150 ml of hot water to prepare a quick and flavourful bowl of miso soup. It can also enhance sauces, marinades and simmered dishes, adding depth and umami to your recipes. Preservation : Store at room temperature, away from sunlight and heat. After opening, keep refrigerated and consume within 6 months.</p>

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NEW**793 - Suji Aonori - Dried aonori seaweed powder - 15 g****container : plastic bag with zip - origin : Japan**

Ingredients : Aonori seaweed 100%. **Description :** Suji aonori is the most aromatic and premium variety of nori seaweed, renowned for its intense, fresh fragrance and often referred to as the "queen of green seaweeds." Grown using a unique land-based cultivation method with underground seawater that is pure and rich in minerals, this suji aonori is harvested fresh and quickly dried to preserve its vibrant aroma. Presented here as a fine powder, it is easy to use in everyday cooking. **Flavor :** An intense yet delicate aroma, with fresh, green and subtly marine notes. Elegant and enveloping on the palate, with a clean, lingering finish and a pronounced natural umami that enhances dishes without overpowering them. **Use :** Used as a finishing seasoning, suji aonori powder can be sprinkled over rice bowls, noodles, vegetables or eggs, as well as fish and seafood. It pairs especially well with oil-based or fried dishes, and also complements buttery or creamy preparations such as pasta, mashed potatoes or risotto. **Preservation :** Keep in a cool place, away from sunlight, heat and humidity.

NEW**339 - Sake Tokubetsu Junmai « Ento » - 720 ml****container : glass bottle - origin : Japan - 15°**

Ingredients : Water, Rice, Rice koji. **Description :** This sake is a *Tokubetsu Junmai*, meaning a pure rice sake with a "special" character. It is made from premium *Yamada Nishiki* rice grown in Arita and polished to 60%, resulting in a more elegant and aromatic profile than a classic Junmai. It stands out for its freshness and liveliness, reminiscent of freshly pressed fruit juice. **Flavor :** Its aroma and flavor subtly evoke pineapple, with a delicate balance between sweetness and acidity. **Use :** Pairs well with seafood dishes that highlight the natural flavors of the ingredients. **Preservation :** Keep in a cool place, away from sunlight. Refrigerate after opening.

NEW**340 - Sake Fukukomachi Junmai Daiginjo « Hyakuden 40 » - 720 ml****container : glass bottle - origin : Japan - 16°**

Ingredients : Water, Rice, Rice koji. **Description :** This Junmai Daiginjo sake is crafted exclusively from Hyakuden rice polished to 40%. Hyakuden is a new premium sake rice variety originating from Akita Prefecture. Carefully brewed, this exceptional sake is designed to embody a new generation of high-performance sake and to proudly represent Akita Prefecture. **Flavor :** Rich and refined aromas, with a pure, clean expression of great elegance. **Use :** Pairs well with dishes made from delicate, subtle-flavored ingredients such as scallop risotto, sashimi, or seafood carpaccio, and also complements fruits like peach. **Preservation :** Keep in a cool place, away from sunlight. Refrigerate after opening.

NEW**341 - Sake Fukukomachi Junmai Ginjo - 720 ml****container : glass bottle - origin : Japan - 15,5°**

Ingredients : Water, Rice, Rice koji. **Description :** Crafted exclusively from sake rice grown in Akita Prefecture, this Junmai Ginjo sake features a rice polishing ratio of 55%. The brewery uses *Kyōkai No. 1801* yeast, known for delivering a clean, elegant, and precise aromatic expression. **Flavor :** A harmonious balance of fruity aromas and gentle sweetness on the palate, resulting in a delicate and appealing profile. **Use :** Perfect with fish carpaccio and other raw preparations with subtle flavors. **Preservation :** Keep in a cool place, away from sunlight. Refrigerate after opening.

NEW**342 - Sake Fukukomachi Junmai Karakuchi - 720 ml****container : glass bottle - origin : Japan - 15,5°**

Ingredients : Water, Rice, Rice koji. **Description :** Polished to 70%, this Junmai sake is clean, straightforward, and easy to drink, designed to accompany meals without overpowering the flavors. **Flavor :** This dry Junmai sake offers light fruity aromas and a perfectly balanced umami flavor. **Use :** Thanks to its balance, it is an excellent food sake, particularly well suited to Japanese cuisine such as vegetable tempura or Japanese omelette (tamagoyaki). **Preservation :** Keep in a cool place, away from sunlight. Refrigerate after opening.

NEW**718 - Yuzu juice from Shimane - 1,8 L****container : glass bottle - origin : Japan**

Ingredients : Yuzu juice 100%. **Description :** This yuzu juice is made exclusively from yuzu sourced from the Mito producers' association, ensuring a local and authentic product. The fruits are harvested at full maturity in November and pressed whole to obtain a pure, full-bodied juice. **Flavor :** This juice offers a gentle, delicate acidity. **Use :** It can be used as a substitute for lemon in both savory and sweet preparations: sorbets, fruit salads, or cocktails. It also works beautifully in sauces to accompany fish and seafood. **Preservation :** Store away from sunlight. After opening, keep refrigerated and consume within one month.

NEW**786 - Katsuo bonito furikake « Nihon Kaisui » - 45 g****container : plastic bag with zip - origin : Japan**

Ingredients : White roasted sesame (36,83%), Black roasted sesame (18,42%), Dried bonito (14,16%), Sugar (12,35%), Salt (6,77%), Flavour enhancers (E621, E631) (4,56%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (3,26%), Grilled nori (2,1%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,51%), Antioxidant (E306) (0,03%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a true staple of everyday Japanese cuisine. This version is flavored with dried bonito flakes, another essential ingredient in Japanese cooking. **Flavor :** Rich umami flavor. **Use :** Traditionally sprinkled over rice, furikake can also be used in pasta dishes, on meat and fish. It works well as a finishing touch on salads or to coat onigiri. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

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New products 2/3

NEW



787 - Katsuo bonito furikake « Nihon Kaisui » - 500 g

container : aluminium bag - origin : Japan

Ingredients : White roasted sesame (36,83%), Black roasted sesame (18,42%), Dried bonito (14,16%), Sugar (12,35%), Salt (6,77%), Flavour enhancers (E621, E631) (4,56%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (3,26%), Grilled nori (2,1%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,51%), Antioxidant (E306) (0,03%).

Description : Furikake is a seaweed- and sesame-based seasoning, a true staple of everyday Japanese cuisine. This version is flavored with dried bonito flakes, another essential ingredient in Japanese cooking. **Flavor :** Rich umami flavor. **Use :** Traditionally sprinkled over rice, furikake can also be used in pasta dishes, on meat and fish. It works well as a finishing touch on salads or to coat onigiri.

Preservation : Store at room temperature, away from sunlight, heat, and humidity.

NEW



788 - Noritama furikake (nori seaweed & egg) « Nihon Kaisui » - 60 g

container : plastic bag with zip - origin : Japan

Ingredients : White roasted sesame (30,96%), Egg flakes (Lactose, Sugar, Egg (2,65%), Salt, Colour (E161b), Palm oil, Antioxidant (E306)) (26,5%), Egg taste granules (Wheat flour, Corn starch, Glucose, Palm oil, Hydrogenated palm oil, Soybean protein (Defatted soybean, Soybean lecithin), Salt, Colour (E160a)) (19,52%), Matcha taste granules (Salt, Lactose, Dextrin, Matcha green tea powder) (10,8%), Exhausteur de goût (E621) (4,73%), Grilled nori (3%), Sugar (2,89%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (1,03%), Aosa seaweed (0,31%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,26%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a staple of everyday Japanese cuisine. This egg and seaweed variety is particularly loved by children in Japan. **Use :** Traditionally sprinkled over rice, furikake can also be added to pasta dishes, used on meat and fish, or as a finishing touch on salads. It is also perfect for coating onigiri.

Preservation : Store at room temperature, away from sunlight, heat, and humidity.

NEW



789 - Yuzu kosho furikake (spicy yuzu paste) « Nihon Kaisui » - 50 g

container : glass jar - origin : Japan

Ingredients : Roasted sesame (42,67%), Lactose (34,37%), Sugar (4,09%), Salt (3,48%), Yuzu kosho powder (Yuzu peel, Green hot pepper, Salt, Dextrin) (2,86%), Fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (2,8%), Corn starch (2,6%), Flavour enhancers (E621, E631) (2,46%), Spinach powder (2,18%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,12%), Flavourings (0,5%), Matcha green tea powder (0,44%), Vitamin C (0,22%), Pumpkin powder (0,22%).

Description : Furikake is a seaweed- and sesame-based seasoning, a staple of everyday Japanese cuisine. This version is flavored with yuzu kosho, a spicy paste made from yuzu citrus and green chili. **Use :** Traditionally sprinkled over rice, furikake can also be added to pasta dishes, used on meat and fish, or as a finishing touch on salads. It is also perfect for coating onigiri.

Preservation : Store at room temperature, away from sunlight, heat, and humidity.

NEW



790 - Five-vegetable furikake « Nihon Kaisui » - 50 g

container : glass jar - origin : Japan

Ingredients : Roasted white sesame (48,1%), Spinach taste granules (Lactose, Salt, Corn starch, Spinach powder (0,75%), Matcha green tea powder, Pumpkin powder (0,08%), Vitamin C) (14,93%), Tomato taste granules (Lactose, Salt, Corn starch, Tomato powder (0,46%), Colours (E120, E150a, E160b, E160c), Vitamin C, Onion powder (Onion, Defatted soybean) (0,07%), Garlic powder (Garlic flakes, Defatted soybean) (0,03%), Celery powder (0,003%), Seasoned radish (Radish leaves (4,74%), Salt, Sugar, Flavour enhancer (E621)) (8,7%), Sugar (4,49%), Carrot flakes (Carrot (1,2%), Lactose, Potato starch, Colours (E160a, E160c)) (2,99%), Pumpkin flakes (Lactose, Potato starch, Pumpkin (0,59%), Carrot (0,31%), Thickener (E415), Colour (E160a)) (2,99%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,2%), Fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (0,8%), Salt (0,4%). **Description :** This furikake is flavored with five vegetables: spinach, tomato, carrot, radish, and kabocha squash. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW



791 - Japanese Curry furikake « Nihon Kaisui » - 45 g

container : aluminium and plastic bag with zip - origin : Japan

Ingredients : Curry taste flakes (Soybean protein, Palm oil, Sugars (Sugar, Fructose), Flavour enhancers (E621, E635), Salt, Onion sauté powder (Dextrin, Onion, Soybean, Palm oil), Vegetable fat (Corn oil, Starch sirop, Pea protein), Colors (E150d, E160c), Spices (Cumin, Garlic, Turmeric) (0,65%), Flavourings, Yeast extract powder (Yeast extract, Dextrin), Mushroom powder (Dextrin, Mushroom), Antioxidant (E306), Ginger extract powder (Dextrin, Ginger extract)) (54%), Roasted white sesame (32,36%), Carrot flakes (Carrot, Lactose, Potato starch, Colours (E160a, E160c)) (4,5%), Pumpkin flakes (Lactose, Potato starch, Pumpkin, Carrot, Thickener (E415), Colour (E160a)) (4,5%), Sugar (3,02%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,81%), Rice fermented seasoning (Starch syrup, Sweet potato starch, Rice, Alcohol, Rice koji, Salt) (0,54%), Salt (0,27%). **Description :** This curry-flavored furikake features Kumamon, the official mascot of Kumamoto Prefecture. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW



792 - Garlic & chili oil Ra-yu furikake « Nihon Kaisui » - 45 g

container : aluminium and plastic bag with zip - origin : Japan

Ingredients : Garlic and chili oil Ra-yu taste flakes (Soybean protein, Palm oil, Dextrin, Flavour enhancers (E621, E635)), Sugar, Roasted garlic powder (3,25%), Rapeseed oil (Rapeseed oil, Garlic, Rosemary extract), Sesame oil, Salt, Miso powder (Soybean, Salt, Rice), Onion sauté powder (Dextrin, Onion, Soybean, Palm oil), Flavourings, Yeast extract powder (Yeast extract, Dextrin), Colors (E150d, E160c), Garlic powder (0,33%), Red hot pepper powder (0,33%), Mushroom powder (Dextrin, Mushroom), Antioxidant (E306), Acid (E330), Ginger extract powder (Dextrin, Ginger extract) (65%), Roasted white sesame (28,86%), Sugar (2,69%), Red hot pepper (2%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,72%), Rice fermented seasoning (Starch syrup, Sweet potato starch, Rice, Alcohol, Rice koji, Salt) (0,48%), Salt (0,24%). **Description :** This garlic and ra-yu chili oil-flavored furikake features Kumamon, the official mascot of Kumamoto Prefecture. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

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NEW**781 - Sanuki Udon - thick wheat noodles - 500 g****container : plastic bag - origin : Japan****Ingredients :** Wheat flour (96,4%), Salt (3,6%).**Description :** In Japan, there are many types of udon, the country's soft wheat noodles, but Sanuki udon are the most widely consumed. Originating over 300 years ago in the Kagawa region (formerly Sanuki), they are especially appreciated for their thicker shape and firmer texture compared to other udon noodles.**Use :** Cook the udon in a large pot of boiling water for about 13 minutes, adjusting to your preferred texture. They are traditionally enjoyed in a hot dashi broth or served cold with mentsuyu dipping sauce.**Preservation :** Store at room temperature, away from sunlight, heat, and humidity.**NEW****780 - Premium soy sauce - Koikuchi Marudaizu Choko Shoyu - 1 L****container : plastic bottle - origin : Japan****Ingredients :** Wheat, Water, Soybeans, Salt, Rice.**Description :** This "Murasaki" soy sauce is made from carefully selected whole soybeans, slowly fermented and matured during 8 months using the hon-jōzō (authentic brewing) method. It reveals a deep, balanced flavor marked by intense umami richness, subtle roasted cereal notes, and the dark amber hue characteristic of koikuchi shoyu.**Flavor :** Rich, balanced, and full of umami with a savory touch.**Use :** Perfect for pairing with sashimi, tofu, and grilled meats, or to enhance marinades and sauces.**Preservation :** Store at room temperature. After opening, keep refrigerated and consume within 3 months.**NEW****778 - Sobako - Whole buckwheat flour - 1 kg****container : plastic bag - origin : Japan****Ingredients :** Buckwheat 100%.**Description :** The secret of this buckwheat flour lies in Naraya's unique whole-grain milling technique, which grinds the entire seed — from the dark outer husk, rich in protein and flavor, to the white core, rich in starch and elasticity. This meticulous process preserves the authentic taste and full aromatic depth of buckwheat.**Flavor :** Soft and rounded with a gentle roasted hazelnut note.**Use :** Ideal for making soba noodles, pastries, or traditional Japanese dishes such as sobagaki (buckwheat dough).**Preservation :** Store in a cool, dry place away from sunlight and humidity. After opening, keep refrigerated and consume within 2 weeks.**NEW****777 - Sobako - Whole buckwheat flour - 200 g****container : plastic bag - origin : Japan****Ingredients :** Buckwheat 100%.**Description :** The secret of this buckwheat flour lies in Naraya's unique whole-grain milling technique, which grinds the entire seed — from the dark outer husk, rich in protein and flavor, to the white core, rich in starch and elasticity. This meticulous process preserves the authentic taste and full aromatic depth of buckwheat.**Flavor :** Soft and rounded with a gentle roasted hazelnut note.**Use :** Ideal for making soba noodles, pastries, or traditional Japanese dishes such as sobagaki (buckwheat dough).**Preservation :** Store in a cool, dry place away from sunlight and humidity. After opening, keep refrigerated and consume within 2 weeks.**NEW****776 - Dattan Sobacha - Crushed and roasted Tartary buckwheat - 120 g****container : plastic bag with zip - origin : Japan****Ingredients :** Tartary buckwheat (origin Japan) 100%.**Description :** In Japanese, "sobacha" means "buckwheat tea", made from roasted buckwheat grains used for infusion. Naturally caffeine-free, it can be enjoyed throughout the day and even before bedtime. Buckwheat is known for its nutritional benefits and high levels of vitamins and proteins.**Tartary buckwheat contains about 100 times more rutin—a type of polyphenol—than common buckwheat.****Flavor :** Dattan Sobacha offers a roasted, malty infusion with notes of hazelnut and light coffee. Stronger and slightly more bitter than classic sobacha, it reveals the full depth of Japanese Tartary buckwheat.**Use :** Brew for a roasted, nutty drink, or sprinkle over dishes and desserts for a crunchy, aromatic touch (salads, yogurt, ice cream, or rice).**Preservation :** Store in a cool, dry place away from direct sunlight and humidity before and after opening.**NEW****775 - Sobacha - Crushed and roasted buckwheat - 120 g****container : plastic bag with zip - origin : Japan****Ingredients :** Buckwheat (100%).**Description :** In Japanese, "sobacha" means "buckwheat tea". It is made from roasted buckwheat grains used for infusion. Naturally caffeine-free, sobacha can be enjoyed throughout the day and even before bedtime. Buckwheat is valued for its nutritional benefits and high content of vitamins and proteins.**Flavor :** Sobacha has a mild, rounded flavor with notes of roasted hazelnut. Its aroma is long-lasting, and the grains offer a pleasant crunchy texture.**Use :** Its fragrant flavor and crisp texture make it perfect for much more than tea: sprinkle it over salads, yogurt, ice cream, or rice for a unique touch.**Preservation :** Store in a cool, dry place away from direct sunlight and humidity before and after opening.**NEW****774 - Okuaizu Soba - Buckwheat noodles - 200 g****container : plastic bag - origin : Japan****Ingredients :** Buckwheat flour (50%), Wheat flour (45%), salt (3%), Wheat protein (2%).**Description :** Soba are buckwheat noodles among the most popular in Japan. These exceptional soba are made from "Aizu no Kaori" buckwheat flour produced in the Okuaizu region, combined with Japanese "Yukichikara" wheat flour.**Flavor :** Okuaizu soba noodles reveal the authentic, rustic flavor of Japanese buckwheat: mild and slightly roasted, balanced by a hint of pleasant bitterness reminiscent of ancient grains.**Use :** Soba are traditionally enjoyed in a warm broth with various toppings such as seafood, egg, shiitake mushrooms, or seaweed. They can also be served cold and dipped in tsuyu sauce.**Preservation :** Store in a cool, dry place away from direct sunlight and humidity before and after opening.






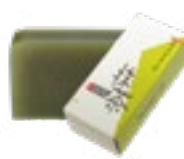
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New products 3/3

<p>NEW</p> 	<p>755 - Traditional Umeboshi Nanko - Japanese salted plums - 150 g container : plastic box - origin : Japan</p> <p>Ingredients : Ume plum (80%), Salt (20%). Description : Umeboshi, also known as salted plums, are a Japanese variety of plum closely related to apricots that have been salted and naturally fermented. Their salty and tangy flavor is highly appreciated in Japan. Umeboshi are also valued for their remarkable health benefits: they help reduce fatigue, stimulate digestion, and eliminate toxins. These Nanko plums from Wakayama Prefecture have been traditionally pickled in coarse salt without any desalting or seasoning process. They are very salty (about 20% salt content). Flavor : Fruity and delicate with a pronounced salty taste. Use : Umeboshi are typically enjoyed with rice, in onigiri, or as a condiment for raw vegetables and fish. They can also be infused into soy sauce or even green tea for a unique twist. Preservation : Before opening, keep at room temperature, away from sunlight and heat. After opening, store in the refrigerator.</p>
<p>NEW</p> 	<p>694 - Organic Genmai whole rice vinegar fermented outside - 720 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (60%), Organic brown rice (33%), Organic brown rice vinegar (7%). Description : This black vinegar is carefully crafted from organic brown rice and koji, then brewed with the pure water of "Aya no Meisui", one of Japan's top one hundred natural springs. The fermentation and maturation take place slowly over more than a year in large earthenware jars placed outdoors, ensuring a gentle and stable fermentation with minimal temperature variation. Flavor : Naturally aromatic and mild on the palate, this vinegar offers a smooth, rounded taste with a delicate hint of brown rice. Use : Use it in your everyday dishes to bring depth and richness of flavor. For wellness, enjoy about one small glass per day, diluted in water (around five parts water to one part vinegar), and add honey or another natural sweetener if desired. Preservation : Keep in a cool place away from direct sunlight. After opening, cover with plastic wrap, store in the refrigerator, and consume within 2 days.</p>
<p>NEW</p> 	<p>761 - Super premium grilled nori (Yakinori) 21x19 cm - 10 sheets container: plastic bag with zip - origin : Japan</p> <p>Ingredients : Dried laver 100%. Description : Naturally rich in vitamins, minerals, and protein, these square roasted nori sheets stand out for their firm texture and excellent hold, an ideal choice for making maki rolls. Grown in one of the most nutrient-rich areas of the Ariake Sea, this nori offers a particularly high umami content. It is produced in Hiroshima by Mikuniya, a family-run company that has been preserving traditional know-how inherited from the Edo period since 1918. Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly. Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).</p>
<p>NEW</p> 	<p>765 - Sesame Yokan - 35 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Water (32,64%), Sugar (32,45%), White bean paste (26,58%) Starch syrup (4,38%), Sesame, (3,26%) Agar (0,66%), Salt (0,02%). Description : Yokan is a traditional Japanese confection made by cooking red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This sesame yokan combines white bean paste with rich sesame for a refined variation. Flavor : A rich, rounded flavor with deep sesame notes that unfold gently on the palate. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>
<p>NEW</p> 	<p>766 - Traditional Honneri Yokan - 35 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Water (34,12%), Sugar (33,82%), Red Azuki bean (27,3%), Starch syrup (4,04%), Agar (0,69%), Salt (0,02%). Description : Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. Honneri yokan stays true to the classic taste of old, highlighting the full richness of azuki beans. Flavor : A deep, authentic azuki bean flavor. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>
<p>NEW</p> 	<p>767 - Matcha Yokan - 35 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Sugar (33,72%), Water (33,67%), White bean paste (27,9%), Starch syrup (3,37%), Agar (0,68%), Matcha green tea powder (0,65%), Salt (0,02%). Description : Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This version blends white bean paste with premium matcha green tea powder. Flavor : A deep, vegetal matcha flavor, whose slight bitterness is balanced by the natural sweetness of white beans. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>

NEW



768 - Chestnut Yokan - 35 g

container: aluminium pack & paper case - **origin :** Japan

Ingredients : Sugar (36,1%), Chestnut (34,2%), Water (21,9%), Trehalose (7%), Agar (0,8%).

Description : Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This regional variation is made exclusively with chestnuts (no beans) offering a comforting, autumn-inspired take on this classic wagashi dessert.

Flavor : Softer in taste than classic yokan, with a slightly grainier texture and a warm, comforting flavor.

Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way.

Preservation : Store at room temperature. After opening, refrigerate and consume within one month.

NEW



769 - Assorted Yokan (6 pieces) - 210 g

container: aluminium pack & paper case - **origin :** Japan

Ingredients : Honneri : Water (34,12%), Sugar (33,82%), Red Azuki bean (27,3%), Starch syrup (4,04%), Agar (0,69%), Salt (0,02%) / Sesame : Water (32,64%), Sugar (32,45%), White bean paste (26,58%) Starch syrup (4,38%), Sesame, (3,26%) Agar (0,66%), Salt (0,02%) / Kuroneri : Water (42,76%), Red Azuki bean (23,62%), Sugar (19,71%), Brown sugar (10,14%), Starch syrup (3,18%), Agar (0,58%), Salt (0,02%) / Walnut : Water (33,69%), Sugar (33,5%), White bean paste (25,99%), Starch syrup (4,53%), Walnut (1,59%), Agar (0,68%), Salt (0,02%) / Salt : Sugar (33,66%), Water (32,73%), Red Azuki bean (28,66%), Starch syrup (3,74%), Agar (0,66%), Salt (0,22%) / Matcha : Sugar (33,72%), Water (33,67%), White bean paste (27,9%), Starch syrup (3,37%), Agar (0,68%), Matcha green tea powder (0,65%), Salt (0,02%). **Description :** An assorted yokan gift box featuring 6 distinct flavors: kuroneri (black cane sugar), salted azuki, walnut, honneri, sesame, and matcha. **Use :** This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. **Preservation :** Store at room temperature. After opening, refrigerate and consume within one month.

NEW



770 - Salt-pickled sakura blossoms (to be soaked before use) - 100 pieces

container: plastic bag - **origin :** Japan

Ingredients : Sakura flower (55%), Salt (37%), Ume vinegar (Ume plum, Salt) (7,8%), Colour retention agent (E330) (0,2%).

Description : These cherry blossoms have been carefully preserved in salt and ume vinegar, then individually presented with trimmed stems for a clean, ready-to-use finish. Simply soak them in water for a few minutes to gently remove the salt and release their delicate floral aroma and visual elegance.

Flavor : A floral sakura note combined with a pronounced salty taste, reminiscent of ume vinegar.

Use : Perfect for decorating both sweet and savory dishes: rice, mochi, panna cotta, cocktails, or even Japanese-style breads. A symbolic seasonal touch, widely appreciated for spring events, ceremonies, or Japan-inspired culinary creations.

Preservation : Store away from heat and direct sunlight.



Yuzu and other Japanese citrus 1/3 (see on pricelist page 1)

	<p>016 - Organic yuzu juice - 150 ml container : glass bottle - origin : Japan</p> <p>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.</p> 
	<p>017 - Organic yuzu juice - 720 ml container : glass bottle - origin : Japan</p> <p>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.</p> 
	<p>168 - Organic yuzu juice - 1800 ml container : glass bottle - origin : Japan</p> <p>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.</p> 
	<p>015 - Organic yuzu juice - 18 L container : aseptic pouch - origin : Japan</p> <p>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.</p> 
	<p>647 - Miyazaki organic yuzu juice - 18 L container : BIB - origin : Japan</p> <p>Ingredient : Organic yuzu juice 100%. Description : This juice is made from 100% hand-picked yuzu fruit. The fruits of Kagura no sato are harvested in the Shiromi Mountains in Kyushu, west of Miyazaki Prefecture. The fog that hovers there, a blessing of the kami, the deities of the region, as well as great differences in temperature contribute to the production of a yuzu of very good quality. Rich in vitamins and citric acid, this yuzu juice might even help fight fatigue. Flavor : The climate of Shiromi results in a particular yuzu, flatter than an ordinary one but also more acidic and sweet. Use : Yuzu juice easily replaces lemon juice in sweet and savory preparations. Its powerful flavors, more acidic and sweet than other ordinary yuzu, bring punch and depth to seasonings, marinades and sweet dishes : tarts, zabaione, sorbets, etc. Preservation : Store in a cool and dry place, away from light, in the refrigerator after opening.</p> 
	<p>655 - Yuzu juice from Miyazaki - 180 ml container : glass bottle - origin : Japan</p> <p>Ingredient : Yuzu juice 100%. Description : Yuzu is a Japanese citrus fruit with a yellow color, used for its subtle aroma and unique flavor. The fruits used in Kagura no Sato are harvested from the Shiromi mountains in Kyushu, west of Miyazaki prefecture. The mist that lingers there, believed to be a blessing from the local kami or deities, as well as the large temperature differences, contribute to the production of a high-quality yuzu that is flatter and more acidic than ordinary yuzus. To ensure its shelf-stability at room temperature, the juice is pasteurized and bottled in a dark glass container, which allows a longer preservation. Flavor : The juice obtained by pressing the entire peel of the fruit has a more intense and refreshing flavor. Use : This yuzu juice is perfect for adding a tangy touch to meat and fish dishes, salads or even as an ingredient in a refreshing drink. Its powerful flavors, sweeter and more acidic than the ordinary, bring punch and depth to marinades, sauces and pastries: pie, sabayon, sorbet, etc. Be sure to shake delicately before use. Preservation : Keep in a cool place, away from sunlight, refrigerate after opening.</p>

**656 - Yuzu juice from Miyazaki - 900 ml****container : glass bottle - origin : Japan**

Ingredient : Yuzu juice 100%. **Description :** Yuzu is a Japanese citrus fruit with a yellow color, used for its subtle aroma and unique flavor. The fruits used in Kagura no Sato are harvested from the Shiromi mountains in Kyushu, west of Miyazaki prefecture. The mist that lingers there, believed to be a blessing from the local kami or deities, as well as the large temperature differences, contribute to the production of a high-quality yuzu that is flatter and more acidic than ordinary yuzus. To ensure its shelf-stability at room temperature, the juice is pasteurized and bottled in a dark glass container, which allows a longer preservation. **Flavor :** The juice obtained by pressing the entire peel of the fruit has a more intense and refreshing flavor. **Use :** This yuzu juice is perfect for adding a tangy touch to meat and fish dishes, salads or even as an ingredient in a refreshing drink. Its powerful flavors, sweeter and more acidic than the ordinary, bring punch and depth to marinades, sauces and pastries: pie, sabayon, sorbet, etc. Be sure to shake delicately before use. **Preservation :** Keep in a cool place, away from sunlight, refrigerate after opening.

**068 - Hand-pressed yuzu juice - 100 ml****container : glass bottle - origin : Japan**

Ingredient : 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 away from sunlight, heat and moisture, in the fridge after opening.

**069 - Hand-pressed yuzu juice - 200 ml****container : glass bottle - origin : Japan**

Ingredient : 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 away from sunlight, heat and moisture, in the fridge after opening.

**070 - 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 - 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 : aseptcic 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.

**306 - Wild yuzu juice - 200 ml****container : glass bottle - origin : Japan**

Ingredients : Wild Yuzu Juice 100%.
Description : Wild yuzu juice comes from wild yuzu trees that have not been grafted. They grow randomly along the Tokushima prefecture tracks. The yuzu fruits produced by these wild trees are very rare because there are only 5000 trees left in the whole prefecture. Wild yuzu give a more intense and sweet juice. **Flavor :** A strong and acid flavor, between tangerine and citron, slightly more sweet than regular yuzu
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 away from sunlight, heat and moisture, in the fridge after opening.



Yuzu and other Japanese citrus 2/3 (see on pricelist page 1)

	<p>718 - Yuzu juice from Shimane - 1,8 L container : glass bottle - origin : Japan</p> <p>Ingredients : Yuzu juice 100%. Description : This yuzu juice is made exclusively from yuzu sourced from the Mito producers' association, ensuring a local and authentic product. The fruits are harvested at full maturity in November and pressed whole to obtain a pure, full-bodied juice. Flavor : This juice offers a gentle, delicate acidity. Use : It can be used as a substitute for lemon in both savory and sweet preparations: sorbets, fruit salads, or cocktails. It also works beautifully in sauces to accompany fish and seafood. Preservation : Store away from sunlight. After opening, keep refrigerated and consume within one month.</p>
	<p>615 - Yuzu juice of JA Higashi Tokushima - 360 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Yuzu juice 100%. Description : Yuzu is a yellow citrus fruit from the rutaceae family, very resistant and mainly grown in Asia. Tokushima is the second producer of yuzu in Japan, after Kochi prefecture. Yuzu is a citrus appreciated by the greatest chefs for its incredible balance between sourness and sweetness. This yuzu juice is obtained from squeezing fruits grown by a cooperative of small farmers. Flavor : A subtle flavor between tangerine and cedar. Use : Its strong flavor and its nice acidity make it the perfect ingredient to enhance the flavor of seasonings such as dressings, marinade, sushi vinegar and more. Make a homemade ponzu by combining yuzu juice to a small amount of soy sauce and vinegar. Yuzu juice can replace lemon juice in savory dishes but also sweet dishes : yuzu cake, mousse, whipped cream, etc. Preservation : Keep in a cool dry place, away from light, in the fridge after opening.</p>
	<p>616 - Yuzu juice of JA Higashi Tokushima - 1800 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Yuzu juice 100%. Description : Yuzu is a yellow citrus fruit from the rutaceae family, very resistant and mainly grown in Asia. Tokushima is the second producer of yuzu in Japan, after Kochi prefecture. Yuzu is a citrus appreciated by the greatest chefs for its incredible balance between sourness and sweetness. This yuzu juice is obtained from squeezing fruits grown by a cooperative of small farmers. Flavor : A subtle flavor between tangerine and cedar. Use : Its strong flavor and its nice acidity make it the perfect ingredient to enhance the flavor of seasonings such as dressings, marinade, sushi vinegar and more. Make a homemade ponzu by combining yuzu juice to a small amount of soy sauce and vinegar. Yuzu juice can replace lemon juice in savory dishes but also sweet dishes : yuzu cake, mousse, whipped cream, etc. Preservation : Keep in a cool dry place, away from light, in the fridge after opening.</p>
	<p>013 - Organic sudachi juice - 150 ml container : glass bottle - origin : Japan</p> <p>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.</p> 
	<p>014 - Organic sudachi juice - 720 ml container : glass bottle - origin : Japan</p> <p>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.</p> 
	<p>680 - Organic sudachi juice - 18 L container : BIB - origin : Japan</p> <p>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.</p> 

**617 - Sudachi juice of JA Higashi Tokushima - 360 ml****container : glass bottle - origin : Japan**

Ingredients : Sudachi Juice 100%. **Description :** Sudachi is the flagship product, typical of Tokushima, where 98% of the national production comes from. Its refreshing and unique sourness has been appreciated for a long time by Japanese people. Speaking of which, Tokushima prefecture is the first consumer of sudachi while the consumption of lemon is the lowest of the country. This pure and additive free sudachi juice comes from squeezed sudachi produced by producer cooperative harvested in late summer. **Flavor :** A complex aroma with a refreshing sourness, reminding lime. **Use :** Rich in vitamin C and citric acid, sudachi is usually used as it is in Japan. Its refreshing taste enhances raw fish sashimi, grilled fishes and grilled mushrooms. Sudachi gives an extra flavor to tofu, sunomono vegetables, nabe sauces and broth made of soy sauce and mirin for example. You can incorporate it to a home-made ponzu ! Sudachi's sourness goes perfectly with alcohols such as sake, shochu or in a cocktail. **Preservation :** Keep in a cool dry place, away from light, in the fridge after opening.

**622 - Yuko Juice of JA Higashi Tokushima - 360 ml****container : glass bottle - origin : Japan**

Ingredient : Yuko juice (100%).
Description : Yuko is yellow Japanese citrus, bigger than a clementine. Rarely cultivated nowadays, it can be found at the heart of the mountains in Kamikatsu and Kamiyama, cities of Tokushima Prefecture.
Flavor : An aroma rounder than sudachi, a mild flavor slightly bitter in between orange and grapefruit. **Use :** Yuko was traditionally used to add sourness instead of vinegar. It can be used instead of lemon in seasonings and sauces to accompany fishes and seafood but also for sherbets, fruit salads or cocktails. **Preservation :** Keep in a cool dry place, away from light, in the fridge after opening.

**245 - Yuzu vinegar - 200 ml****container : glass bottle - origin : Japan**

Ingredients : Yuzu juice (31%), Sugar (30%), Water, Honey (5%), Apple vinegar (Water, Apple), 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.

**665 - Concentrated sudachi and cucumber syrup - 270 ml****container : glass bottle - origin : Japan**

Ingredients : Sugar (60%), sudachi juice (24%), cucumber (13%), apple vinegar (apple juice, alcohol) (3%).
Description : This unexpected fusion between sudachi and cucumber, both from Tokushima, gives a fresh and acidic syrup. It contains more than 20% of sudachi juice, an emblematic citrus of Tokushima region, that reminds of lime. Apple vinegar is also used, combined with the freshness of the sudachi, to balance the sweetness of the syrup.
Flavor : Sweet, with acidic and fresh notes of citrus and a nice taste of cucumber.
Use : Dilute 2 tablespoons of syrup in a glass of water, still or sparkling, to make a fresh and slightly flavored drink. This syrup will be ideal as a cocktail base or in a fruit salad. It can also be incorporated into dessert recipes and serve as a syrup to flavor shaved ice like the Japanese kakigori.
Preservation : Keep at room temperature, away from sunlight, heat and moisture. Refrigerate after opening.

**666 - Concentrated yuzu syrup - 270 ml****container : glass bottle - origin : Japan**

Ingredients : Sugar (60%), yuzu juice (37%), apple vinegar (apple juice, alcohol) (3%).
Description : This natural syrup is prepared with yuzu fruits cultivated in the Tokushima prefecture. Yuzu has a strong and complex fragrance, between mandarin and citron. It is combined with sugar and apple vinegar, which bring sweetness and freshness to the syrup.
Flavor : Sweet, with an intense flavor of yuzu.
Use : Dilute 2 tablespoons of syrup in a glass of water, still or sparkling, to make a fresh and slightly flavored drink. This syrup will be ideal as a cocktail base or in a fruit salad. It can also be incorporated into dessert recipes and serve as a syrup to flavor shaved ice like the Japanese kakigori.
Preservation : Keep at room temperature, away from sunlight, heat and moisture. 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.



Yuzu and other Japanese citrus 3/3 (see on pricelist page 1)

	<p>011 - Candied iyokan peel - 30 g container : doypack - origin : Japan</p> <p>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.</p>
	<p>012 - Candied iyokan peel - 1 kg container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>066 - Yuzu juice powder - 20 g container : foil pouch - origin : Japan</p> <p>Ingredients : Dextrin (76,8%), yuzu juice (23,2%). Description : Yuzu is a flavorful and yellow Japanese citrus of about 100g in between tangerine and citron. This powder was obtained through spray-drying yuzu juice and was made by our citrus grower located in Tokushima, an area well-known for its high quality citrus. Use : Powdered yuzu juice distinctive characteristic is that it is easy to combine to any preparation without altering the texture. It is ideal to add the typical flavor of yuzu to your dry mix when baking, more specifically for macaron shells, choux pastry but also for cremes, mousse or flavored butter. Flavor : Yuzu has a subtle and complex flavor in 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.</p>
	<p>067 - Yuzu juice powder - 200 g container : foil pouch - origin : Japan</p> <p>Ingredients : Dextrin (76,8%), yuzu juice (23,2%). Description : Yuzu is a flavorful and yellow Japanese citrus of about 100g in between tangerine and citron. This powder was obtained through spray-drying yuzu juice and was made by our citrus grower located in Tokushima, an area well-known for its high quality citrus. Use : Powdered yuzu juice distinctive characteristic is that it is easy to combine to any preparation without altering the texture. It is ideal to add the typical flavor of yuzu to your dry mix when baking, more specifically for macaron shells, choux pastry but also for cremes, mousse or flavored butter. Flavor : Yuzu has a subtle and complex flavor in 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.</p>
	<p>308 - Organic yuzu peel powder - 50 g container : alu sachet - origin : Japan</p> <p>Ingredients : Organic yuzu peel 100%. Description : Yuzu is a small Japanese citrus that only produces a small amount of juice and has a very fragrant peel, between mandarin and citron. This organic powder is made from slowly dried organic yuzu peel with hot air that have been grounded into a flavorful powder afterwards. With this organic yuzu peel powder you can enjoy the flavor of yuzu without moistening your mixes. It is made by our organic citrus producer, based in Tokushima, an area well known for its citrus. Flavor : The subtle and complex flavor of yuzu, perfectly balanced between mandarin and citron with a nice sourness in the finish. Use : Organic yuzu peel powder is ideal to give a yuzu flavor to butter, salt and to create delicious blends of spices or tea. It will be perfect in cocktails, marinades and sauces, mixed to breadcrumbs to fry a fish or sprinkled on top of grilled food or salads as a finishing touch. Preservation : Keep in a cool dry place, away from light.</p>
	<p>307 - Organic yuzu peel powder - 100 g container : alu sachet - origin : Japan</p> <p>Ingredients : Organic yuzu peel 100%. Description : Yuzu is a small Japanese citrus that only produces a small amount of juice and has a very fragrant peel, between mandarin and citron. This organic powder is made from slowly dried organic yuzu peel with hot air that have been grounded into a flavorful powder afterwards. With this organic yuzu peel powder you can enjoy the flavor of yuzu without moistening your mixes. It is made by our organic citrus producer, based in Tokushima, an area well known for its citrus. Flavor : The subtle and complex flavor of yuzu, perfectly balanced between mandarin and citron with a nice sourness in the finish. Use : Organic yuzu peel powder is ideal to give a yuzu flavor to butter, salt and to create delicious blends of spices or tea. It will be perfect in cocktails, marinades and sauces, mixed to breadcrumbs to fry a fish or sprinkled on top of grilled food or salads as a finishing touch. Preservation : Keep in a cool dry place, away from light.</p>

**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.**302 - Kito yuzu preparation - 220 g (available in January)**

container : glass jar - origin : France

Ingredients : Yuzu (56%), sugar, lemon juice, fruit pectin. **Description :** This yuzu preparation is made exclusively with Kito yuzu imported directly from Japan by Umami. The recipe has been developed by Umami in collaboration with Stephan Perrotte, 2015 Jam World Champion. It 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 preparation 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 preparation can be used as a traditional jam in pastries. Very soft and not too sweet, it will also perfectly accompany duck breast fillets or foie gras. You can use it 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.**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**

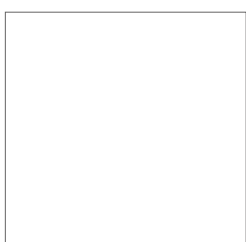
container : glass bottle - origin : Japan

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 1/3 (see on pricelist page 2)

	<p>076 - Organic premium soy sauce - 250 ml container : glass bottle - origin : Japan</p> <p>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 using 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.</p> 
	<p>169 - 3 years old soy sauce - 150 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Soy, wheat, salt. Description : This soy sauce is a Saishikomi soy sauce. It has been fermented naturally, without additive, and matured 3 years in Japanese cypress barrels. This soy sauce is made with Japanese soy and wheat and sun-dried salt. Flavor : A flavor typical of Saishikomi soy sauce: 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. Refrigerate after opening.</p>
	<p>177 - Unpasteurized Shihon Shizuku soy sauce - 300 ml container : glass bottle - origin : Japan</p> <p>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.</p>
	<p>180 - Premium Ohitachi soy sauce - 100 ml container : glass bottle - origin : Japan</p> <p>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.</p>
	<p>179 - Premium Ohitachi soy sauce - 500 ml container : glass bottle - origin : Japan</p> <p>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.</p>
	<p>173 - Yagisawa less salty soy sauce - 500 ml container : plastic bottle - origin : Japan</p> <p>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. It is a saishikomi soy sauce, which means a soy sauce fermented two times. 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.</p>

**174 - Yagisawa less salty soy sauce - 1800 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. It is a saishikomi soy sauce, which means a soy sauce fermented two times. 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.**209 - Smoked soy sauce (gluten free) - 100 ml****container : glass bottle - origin : Japan****Ingredients :** Soy, salt.**Description :** This smoked soy sauce is gluten free. It is a tamari soy sauce, made without wheat nor additive. Once the soy sauce is made, it is smoked between 40 minutes with cherry wood. This process gives the soy sauce strong smoked flavors that highlight its fullness.**Flavor :** Smoked taste, strong and very umami. **Use :** This smoked tamari soy sauce has a great balance between the taste of a typical tamari soy sauce and the smoked strong flavor that goes very well with burrata cheese, with a little bit of olive oil, but also as a seasoning for marinated fish.**Preservation :** Store in a cool, dry place, away from light.**127 - Gluten free tamari soy sauce - 150 ml****container : glass bottle - origin : Japan****Ingredients :** 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 chicken, 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****Ingredients :** Soybeans (43,3%), water (35,4%), salt (18,8%), alcohol (2,5%)**Description :** The tamari sauce is part of the soy sauce family but it is made from soybeans only, without wheat. Soybeans 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 chicken, salad dressing, crudités, etc.)**Preservation :** Store in dark, dry and cool place.**334 - Gluten free tamari soy sauce - 18 L****container : BIB - origin : Japan****Ingredients :** Soybeans (43,3%), water (35,4%), salt (18,8%), alcohol (2,5%)**Description :** The tamari sauce is part of the soy sauce family but it is made from soybeans only, without wheat. Soybeans 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 chicken, salad dressing, crudités, etc.)**Preservation :** Store in dark, dry and cool place.**332 - Gluten free tamari sweet soy sauce - 300 ml****container : glass bottle - origin : Japan****Ingredients :** Tamari soy sauce (soybean, water, salt, alcohol) (64,9%), high fructose corn syrup (14,79%), sugar (8,78%), water (7,24%), fermented rice**seasoning (3,49%), salt (0,8%). Description :** Tamari soy sauce is made by the fermentation of soybeans only. It is a thicker sauce with rich umami flavors thanks to soybean proteins. Obtained through a long maturation process, tamari soy sauce is harder to produce and it is made by only 2% of the producers in Japan. Thought for sweet soy sauce enjoyers and adapted to gluten free diet, this tamari soy sauce contains 25% less salt than a classical soy sauce and it has been sweetened with sugar. **Flavor :** A smooth soy sauce, rich in umami with a long lasting taste and a well-balanced sweetness. **Use :** Besides going well with sushis and raw fish, tamari soy sauce can be used in everyday cooking, for example, in glazed or simmered dishes, as a dressing for salads or pickles. It can also be used in other sauces, such as demi-glace, wine sauce, Chinese stir-fry sauce or yakiniku sauce! **Preservation :** Store in a cool and dry place, away from light. Keep refrigerated after opening.**333 - Gluten free tamari sweet soy sauce - 1,8 L****container : glass bottle - origin : Japan****Ingredients :** Tamari soy sauce (soybean, water, salt, alcohol) (64,9%), high fructose corn syrup (14,79%), sugar (8,78%), water (7,24%), fermented rice**seasoning (3,49%), salt (0,8%). Description :** Tamari soy sauce is made by the fermentation of soybeans only. It is a thicker sauce with rich umami flavors thanks to soybean proteins. Obtained through a long maturation process, tamari soy sauce is harder to produce and it is made by only 2% of the producers in Japan. Thought for sweet soy sauce enjoyers and adapted to gluten free diet, this tamari soy sauce contains 25% less salt than a classical soy sauce and it has been sweetened with sugar. **Flavor :** A smooth soy sauce, rich in umami with a long lasting taste and a well-balanced sweetness. **Use :** Besides going well with sushis and raw fish, tamari soy sauce can be used in everyday cooking, for example, in glazed or simmered dishes, as a dressing for salads or pickles. It can also be used in other sauces, such as demi-glace, wine sauce, Chinese stir-fry sauce or yakiniku sauce! **Preservation :** Store in a cool and dry place, away from light. Keep refrigerated after opening.



Japanese soy sauces 2/3 (see on pricelist page 2)

	<p>707 - Miso tamari - Original soy sauce - 100 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Uwa damari (soybean (32%), water (23%), salt (6,7%), kinako (roasted soybean powder) (0,32%), koji (0,006%), water (37,25%), salt (0,75%).</p> <p>Description : Miso tamari is the liquid accumulated on the surface at the end of the miso making process. It is the precursor of the actual soy sauce. The long maturation process of the soybeans used to make this sauce brings about a thicker texture and an intense flavor, three times richer in umami than ordinary soy sauce. Flavor : The thick texture of the miso tamari sauce holds rich flavors, very umami and less salty than regular soy sauce, with a slight bitterness and notes that remind of coffee and cacao. Use : Miso tamari sauce can be used as it is as a seasoning, but it can also be used to glaze meats or vegetables in the oven and on the barbecue. Cooks can also use it as a secret ingredient to spice up a broth or as a component of a more complex sauce such as demi-glace. Preservation : Store at room temperature and away from the sun. After opening, close tightly and store in the refrigerator (under 10°C). Small grains of white yeast may appear and do not constitute a danger to consumption.</p>
	<p>708 - Miso tamari - Original soy sauce - 1 L container : plastic bottle - origin : Japan</p> <p>Ingredients : Uwa damari (soybean (32%), water (23%), salt (6,7%), kinako (roasted soybean powder) (0,32%), koji (0,006%), water (37,25%), salt (0,75%).</p> <p>Description : Miso tamari is the liquid accumulated on the surface at the end of the miso making process. It is the precursor of the actual soy sauce. The long maturation process of the soybeans used to make this sauce brings about a thicker texture and an intense flavor, three times richer in umami than ordinary soy sauce. Flavor : The thick texture of the miso tamari sauce holds rich flavors, very umami and less salty than regular soy sauce, with a slight bitterness and notes that remind of coffee and cacao. Use : Miso tamari sauce can be used as it is as a seasoning, but it can also be used to glaze meats or vegetables in the oven and on the barbecue. Cooks can also use it as a secret ingredient to spice up a broth or as a component of a more complex sauce such as demi-glace. Preservation : Store at room temperature and away from the sun. After opening, close tightly and store in the refrigerator (under 10°C). Small grains of white yeast may appear and do not constitute a danger to consumption.</p>
	<p>335 - Marudaizu koikuchi soy sauce - 1,8 L container : plastic bottle - origin : Japan</p> <p>Ingredients : Water (32,6%), soybeans (non-GMO) (31,7%), wheat (18,7%), salt (17,0%)</p> <p>Description : Marudaizu soy sauces are a category of soy sauce which are rounder, mellower with a higher umami concentration. They are produced from whole soybeans and require a longer process that results in a sauce with more subtle flavors. This kind of soy sauce is less prone to oxidation and can be stored longer than an ordinary soy sauce. Flavor : An authentic, umami-rich taste with a pronounced roundness and length in the mouth and a beautiful soybean aroma. Use : This soy sauce thick texture makes it perfect as a finishing touch, on raw fish dishes for example. It can be used as a dipping sauce for sushi and sashimi. Its mild and umami taste goes well with sauces destined for red meat for example. Preservation : Store in a cool and dry place, away from light. Keep refrigerated after opening.</p>
<p>NEW</p> 	<p>780 - Premium soy sauce - Koikuchi Marudaizu Choko Shoyu - 1 L container : plastic bottle - origin : Japan</p> <p>Ingredients : Wheat (36,4%), Water (24,1%), Soybeans (16,2%), Salt (15,2%), Rice (8,1%).</p> <p>Description : This "Murasaki" soy sauce is made from carefully selected whole soybeans, slowly fermented and matured using the hon-jōzō (authentic brewing) method. It reveals a deep, balanced flavor marked by intense umami richness, subtle roasted cereal notes, and the dark amber hue characteristic of koikuchi shoyu.</p> <p>Flavor : Rich, balanced, and full of umami with a savory touch.</p> <p>Use : Perfect for pairing with sashimi, tofu, and grilled meats, or to enhance marinades and sauces.</p> <p>Preservation : Store at room temperature. After opening, keep refrigerated and consume within 3 months.</p>
	<p>336 - Marudaizu koikuchi soy sauce - 18L container : BIB - origin : Japan</p> <p>Ingredients : Water (32,6%), soybeans (non-GMO) (31,7%), wheat (18,7%), salt (17,0%)</p> <p>Description : Marudaizu soy sauces are a category of soy sauce which are rounder, mellower with a higher umami concentration. They are produced from whole soybeans and require a longer process that results in a sauce with more subtle flavors. This kind of soy sauce is less prone to oxidation and can be stored longer than an ordinary soy sauce. Flavor : An authentic, umami-rich taste with a pronounced roundness and length in the mouth and a beautiful soybean aroma. Use : This soy sauce thick texture makes it perfect as a finishing touch, on raw fish dishes for example. It can be used as a dipping sauce for sushi and sashimi. Its mild and umami taste goes well with sauces destined for red meat for example. Preservation : Store in a cool and dry place, away from light. Keep refrigerated after opening.</p>
	<p>310 - Koikuchi marudaizu soy sauce Naogen - 120 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (47%), soybean (18%), wheat (18%), salt (17%).</p> <p>Description : Koikuchi marudaizu soy sauce was traditionally made with whole soybeans, in keeping with the soy sauce typical of Kanazawa, which recipe goes back to the 15th century. Halfway between koikuchi and usukuchi, Kanazawa soy sauce is naturally slightly sweet and has a powerful umami flavor, which is why it is known as the "umakuchi", the delicious soy sauce. To produce this exceptional soy sauce, Naogen Shoyu only uses four local ingredients : whole soybeans, wheat, sea salt and pure water from Mount Haku. Soy sauce is then fermented 1 year in cedar barrels. Flavor : An authentic taste, rich in umami that is long and round in the mouth. Compared to sake or wine, this soy sauce is close to genchu, a strong sake or a full-bodied wine. Use : This powerful umami soy sauce goes perfectly well with sashimi and sushi, as well as with tofu or red meat such as grilled steak with a bit of wasabi. Preservation : Keep in a cool dry place, away from light.</p>

**309 - Koikuchi marudaizu soy sauce Naogen - 500 ml****container : glass bottle - origin : Japan**

Ingredients : Water (47%), soybean (18%), wheat (18%), salt (17%). **Description :** Koikuchi marudaizu soy sauce was traditionally made with whole soybeans, in keeping with the soy sauce typical of Kanazawa, which recipe goes back to the 15th century. Halfway between koikuchi and usukuchi, Kanazawa soy sauce is naturally slightly sweet and has a powerful umami flavor, which is why it is known as the "umakuchi", the delicious soy sauce. To produce this exceptional soy sauce, Naogen Shoyu only uses four local ingredients : whole soybeans, wheat, sea salt and pure water from Mount Haku. Soy sauce is then fermented 1 year in cedar barrels. **Flavor :** An authentic taste, rich in umami that is long and round in the mouth. Compared to sake or wine, this soy sauce is close to genchu, a strong sake or a full-bodied wine. **Use :** This powerful umami soy sauce goes perfectly well with sashimi and sushi, as well as with tofu or red meat such as grilled steak with a bit of wasabi. **Preservation :** Keep in a cool dry place, away from light.

**311 - Soy sauce with ginger Naogen - 120 ml****container : glass bottle - origin : Japan**

Ingredients : Soy sauce (76,22%), ginger juice (13,37%), grated ginger (8,92%), alcohol (1,49%). **Description :** This ginger flavored soy sauce is made from Naogen emblematic koikuchi marudaizu soy sauce to which grated ginger from Kochi prefecture, well-known for its ginger production, was mixed. This soy sauce with ginger contains less salt than a classical soy sauce. **Flavor :** The deep and rich umami taste of soy sauce spiced up by the refreshing taste of ginger. **Use :** Perfect to season stir fried noodles or vegetables, fried rice, grilled pork meat or sashimi, especially white fish such as horse mackerel or squid. It will add a refreshing touch to raw vegetables, fried food like karaage and simmered meat. **Preservation :** Keep in a cool dry place, away from light. Refrigerate after opening.

**312 - Thick soy sauce with koji of moromi Naogen - 120 ml****container : glass bottle - origin : Japan**

Ingredients : Soy sauce (50%), shoyu-koji (soy sauce, rice koji, water) (47,62%), water (2,38%). **Description :** This soy sauce with koji of moromi is made of a mix of soy sauce and koji, and it has the creamy texture of the moromi, like an unfiltered soy sauce still fermenting in a barrel. The koji used is cultivated on rice grown in the neighboring prefecture of Toyama. It gives a rather sweet and umami taste to the soy sauce. One of koji's characteristics is to soften up flesh and unveil the umami of ingredients. **Flavor :** The umami-rich taste of koikuchi soy sauce combined with the sweetness of koji. A slightly grainy texture thanks to koji rice grains. **Use :** Very rich in koji and less salted than a classic soy sauce, this soy sauce can be used in marinades to flavour and soften, or to season any dish. Used as is, it is a delicious dip for raw vegetables sticks, it goes perfectly well with tuna chirashi, cold tofu or on top of a raw egg on rice. Koji is also nice to caramelize, therefore this sauce can replace teriyaki sauce on fish, on pasta etc. **Preservation :** Keep in a cool dry place, away from light.

**724 - Soy sauce with sansho Naogen - 120 ml****container : glass bottle - origin : Japan**

Ingredients : Soy sauce (water, soybean, wheat, salt) (70%), water (21,2%), sansho pepper (4%), sichuan pepper (3%), alcohol (1,6%), polysaccharide thickeners (E412, E415, starch hydrolysate, salt) (0,2%). **Description :** This soy sauce is made with the producer's marudaizu soy sauce. Fermented for one year, the marudaizu soy sauce has a slight sweet taste and is very rich in umami. This soy sauce is combined with a mix of Sichuan and sansho pepper that bring it freshness and a touch of spiciness. The sauce is then aged in wooden barrels for one year. **Flavor :** The aroma of the sansho pepper gives this soy sauce a unique spicy and addictive flavor. The fresh notes of sansho pepper lasts long on the palate. **Use :** It can be used to season meat, tofu, gyozas or cooked rice. The sansho soy sauce is perfect to cook Chinese dishes for example but can also be used as a simple condiment, paired with the oil of your choice. Incorporated into a dressing for a salad or for stir-frying vegetables in a pan, this soy sauce enhances the flavor of food. **Preservation :** Keep in a cool place, away from sunlight, heat and moisture. Keep refrigerated after opening and consume within 3 months.

**725 - Soy sauce with yuzu Naogen - 120 ml****container : glass bottle - origin : Japan**

Ingredients : Soy sauce (water, soybean, wheat, salt) (62,67%), sugar (15%), yuzu juice (14,5%), water (4%), kombu extract (kombu extract, reduced starch syrup, salt) (3,33%), brewed vinegar (0,5%). **Description :** This soy sauce is made with the producer's marudaizu soy sauce. Fermented for one year, the marudaizu soy sauce has a slight sweet taste and is very rich in umami. This soy sauce is combined with yuzu juice, locally produced in Shikoku, and kombu to reduce its acidity and give it a milder flavor. **Flavor :** This soy sauce has a well-balanced salty flavor with the refreshing aroma of yuzu and has a slight bitterness in the finish that reminds of yuzu peels. **Use :** The yuzu soy sauce is perfect with raw fish such as sashimi and sushi, as well as shrimp or white meat. It can also be used to prepare vegetables, and it will pair well with fried food like gyoza, fried fish and grilled meats. **Preservation :** Keep in a cool place, away from sunlight, heat and moisture. Keep refrigerated after opening and consume within 3 months.

**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.

**198 - Premium white soy sauce - 360 ml****container : glass bottle - origin : Japan**

Ingredients : Water, Wheat, Salt, Wheat protein, Alcohol, Defatted soybean. **Description :** White soy sauce (shiro shoyu) originates from Aichi, one of Japan's major wheat-producing regions, also renowned for its pure and flavorful water. Unlike traditional soy sauces, it is made with 90% wheat and only 10% soybeans, resulting in a pale, almost transparent color and a mild, subtle flavor. This sauce, rich in umami from the natural breakdown of wheat proteins, is seasoned with sun-dried sea salt from Mexico. **Flavor :** Delicate, round, and perfectly balanced, with a deep umami richness. **Use :** Thanks to its lighter color, it seasons dishes without darkening them. Ideal for omelets, savory custards, broths, and creamy or egg-based preparations. Also perfect in salad dressings, or with simmered fish and meats. **Preservation :** Store at room temperature, away from sunlight. After opening, refrigerate and consume within one month..



Japanese soy sauces 3/3 (see on pricelist page 2)

	<p>199 - Premium white soy sauce - 1,8 L container : glass bottle - origin : Japan</p> <p>Ingredients : Water, Wheat, Salt, Wheat protein, Alcohol, Defatted soybean. Description : White soy sauce (shiro shoyu) originates from Aichi, one of Japan's major wheat-producing regions, also renowned for its pure and flavorful water. Unlike traditional soy sauces, it is made with 90% wheat and only 10% soybeans, resulting in a pale, almost transparent color and a mild, subtle flavor. This sauce, rich in umami from the natural breakdown of wheat proteins, is seasoned with sun-dried sea salt from Mexico. Flavor : Delicate, round, and perfectly balanced, with a deep umami richness. Use : Thanks to its lighter color, it seasons dishes without darkening them. Ideal for omelets, savory custards, broths, and creamy or egg-based preparations. Also perfect in salad dressings, or with simmered fish and meats. Preservation : Store at room temperature, away from sunlight. After opening, refrigerate and consume within one month..</p>
	<p>609 - Transparent soy sauce - 100 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Soy sauce distillate (defatted soybean, wheat, salt), salt, brewed vinegar, flavour enhancer (E621, E635), alcohol, sweetener (E955). Description : This soy sauce is totally transparent ! It changes the game of seasoning soy sauce. It is made from distilled soy sauce. With this transparent sauce you can give your preparations the deep and very umami taste, typical 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.</p>
	<p>610 - Transparent soy sauce - 1 L container : plastic bottle - origin : Japan</p> <p>Ingredients : Soy sauce distillate (Defatted soybean, Wheat, Salt), Salt, Brewed vinegar, Flavour enhancers (E621, E635), Alcohol, Sweetener (E955) Description : This soy sauce is totally transparent ! It changes the game of seasoning soy sauce. It is made from distilled soy sauce. With this transparent sauce you can give your preparations the deep and very umami taste, typical 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.</p>
	<p>663 - Transparent soy sauce with truffle - 100 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Soy sauce distillate (defatted soybean, wheat, salt), salt, olive oil, white truffle oil (olive oil, white truffle extract (0,01%), flavouring), brewed vinegar, black truffle (0,1%), flavour enhancers (E621, E635), alcohol, thickener (E415), sweetener (E955). Description : Transparent soy sauce is made from distilled koikuchi soy sauce. In this version, it has been blended with white truffle oil and black truffle chips. This sophisticated soy sauce combines the deep taste of koikuchi soy sauce with the delicacy of truffle, without coloring your dishes. Flavor : Delicate flavor of white truffle, umami and long lasting taste typical of koikuchi soy sauces. Use : Transparent soy sauce with truffle is the perfect ingredient to enhance your dishes without coloring them. It will pair perfectly with meat based recipes, such as roast beef, but also with cream and egg based dishes such as omelet, baked egg, risotto or pasta dish. It will make your salad dressing even more delicious. Preservation : Keep in a cool place, away from sunlight, refrigerate after opening.</p>
	<p>611 - Mild soy sauce «Heisei» - 100 ml container : glass bottle - origin : Japan</p> <p>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.</p>
	<p>612 - «Fundodai» soy sauce set - 2 x 100 ml container : glass bottles - origin : Japan</p> <p>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.</p>

**181 - Soy sauce and dashi (Japanese broth) tsuyu - 500 ml**

container : glass bottle - origin : Japan

Ingredients : Soy sauce (45,5%), sugar (22%), water (16,9%), flavour enhancers (E621, E627, E631, E635) (5,82%), dried bonito seasoning (skipjack tuna) (3,48%), salt (3%), kombu extract (3%), acidulant (E270)(0,3%).

Description : Tsuyu sauce is the basis of many dishes in Japan commonly used in soba and ramen.

Flavor : This traditional sauce has a slightly sweet, smoky and deep taste rich in umami.

Use : Tsuyu sauce will fit well in your soups, grilled fish and tempura.

Preservation : Store in a cool, dry place, away from light.

**243 - Shiitake soy sauce - 150 ml**

container : glass bottle - origin : Japan

Ingredients : Water (41,07%), Soy sauce (Defatted soybean, Wheat, Salt) (18,04%), Sugar (14,42%), Salt (7,15%), Glucose-fructose syrup (6,44%), Soybean protein hydrolysate (4,12%), Alcohol (3,55%), Shiitake extract (Shiitake extract, Starch hydrolysate, Salt, Sugar) (2,06%), Shiitake extract powder (Dextrin, Shiitake extract) (1,44%), Mushroom extract (Mushroom, Salt, Antioxidant (E300)) (1,14%), Kombu extract (Kombu extract, Hydrogenated starch hydrolysate, Salt, Yeast extract, Alcohol, Thickener (E415)) (0,5%), Enoki mushroom powder (0,07%). **Description :** This is a sauce with a soy sauce base mixed with a shiitake and kombu seaweed soup stock. On top of being suitable for vegetarians, it was made with rare sugar, a natural sugar that is lower in calorie content. This amakuchi soy sauce is ideal to season any dish and add a touch of sweetness combined to the umami flavor of soy sauce and shiitake soup stock. **Flavor :** This light and sweet soy sauce combines the deep and rich flavor of shiitake to the umami flavor of soy sauce and its flavor is softened by sugar. **Use :** This sauce will replace your usual soy sauce and will be perfectly incorporated into marinades, sauces and stews such as pork belly glazed with shiitake soy sauce and honey or paired with grilled fish. It can be used to make a broth base or soup stock such as to make a noodle broth or used to make fried rice or season pasta. **Preservation :** Keep in a cool dry place, away from light.

**319 - Dashi kombu soy sauce - 150 ml**

container : plastic bottle - origin : Japan

Ingredients : Soy sauce (64%), water (19,8%), glucose-fructose syrup (10%), alcohol (3%), sugar (2%), salt (1%), kombu (0,2%).

Description : Dashi kombu soy sauce is a subtle and light colored sauce that combines dashi, a Japanese soup stock made of kombu seaweed, with soy sauce.

Flavor : This soy sauce has a mellow taste, combining the umami flavor of both soy sauce and dashi for a powerful and round taste, long-lasting in mouth.

Use : Dashi kombu soy sauce goes very well with raw fish. It goes perfectly with a bowl of rice topped with an egg and is the perfect seasoning for stewed dishes. You can also use it to make sauces and soups. **Preservation :** Keep in a cool dry place, away from light.

**320 - Dashi kombu soy sauce - 500 ml**

container : plastic bottle - origin : Japan

Ingredients : Soy sauce (64%), water (19,8%), glucose-fructose syrup (10%), alcohol (3%), sugar (2%), salt (1%), kombu (0,2%).

Description : Dashi kombu soy sauce is a subtle and light colored sauce that combines dashi, a Japanese soup stock made of kombu seaweed, with soy sauce.

Flavor : This soy sauce has a mellow taste, combining the umami flavor of both soy sauce and dashi for a powerful and round taste, long-lasting in mouth.

Use : Dashi kombu soy sauce goes very well with raw fish. It goes perfectly with a bowl of rice topped with an egg and is the perfect seasoning for stewed dishes. You can also use it to make sauces and soups. **Preservation :** Keep in a cool dry place, away from light.



Japanese ponzu sauces (see on pricelist page 2)



178 - Shibanuma yuzu ponzu sauce - 300 ml

container : glass bottle - origin : Japan

Ingredients : Soy sauce (48,11%), water (20,98%), glucose-fructose Syrup (11,72%), vinegar (11,71%), yuzu juice (4,65%), flavour enhancers (E621, E635, E631, E627) (1,63%), dried bonito seasoning (skipjack tuna) (0,46%), yeast extract (0,56%), lemon juice (0,19%).

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 (48,11%), water (20,98%), glucose-fructose Syrup (11,72%), vinegar (11,71%), yuzu juice (4,65%), flavour enhancers (E621, E635, E631, E627) (1,63%), dried bonito seasoning (skipjack tuna) (0,46%), yeast extract (0,56%), lemon juice (0,19%).

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.



162 - Organic yuzu ponzu sauce - 175 ml

container : glass bottle - origin : Japan

Ingredients : Organic soy sauce (Water, Organic soybean, Organic wheat, Salt) (35,35%), Organic rice vinegar (Water, Organic rice) (28,2%), Organic yuzu juice (14,25%), Water (11,58%), Organic sugar (8%), Salt (1,95%), Dried bonito (0,45%), Kombu (0,22%). **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 :** A taste round in mouth with the strong flavor of yuzu. **Preservation :** Store in a cool, dry place, away from light.



085 - Sennari yuzu and sudachi ponzu sauce - 360 ml

container : glass bottle - origin : Japan

Ingredients : Soy sauce (40%), pure rice vinegar (28%), mirin (10,2%), glucose syrup, organic yuzu juice (5,3%), sudachi juice (5%), water, salt, yeast extract, shiitake extract, kombu.

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.



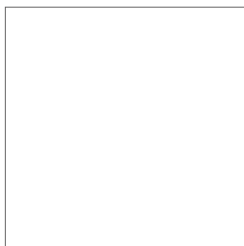
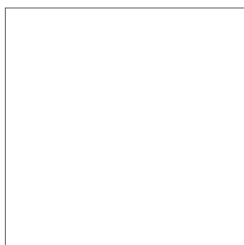
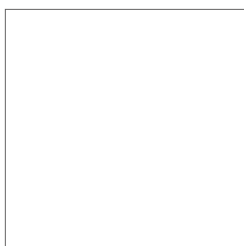
075 - Tomato & yuzu ponzu sauce - 200 ml

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.

**313 - Ponzu sauce with daikon Naogen - 200 ml****container** : glass bottle - **origin** : Japan**Ingredients** : Soy sauce (43,23%), brewed vinegar (14,43%), water (12,84%), grated daikon (11,06%), yuzu juice (4,42%), sugar (3,61%), rice vinegar (3,56%), mirin (3,32%), sudachi juice (2,21%), fermented seasoning (0,74%), kombu extract (0,58%).**Description** : Ponzu sauce is a popular sauce in Japan, traditionally made with soy sauce, dashi stock and citrus juice. This ponzu is made with Naogen' soy sauce mixed with yuzu and sudachi juice as well as grated genseuke daikon, cultivated in Kaga. This Japanese radish has an impressive size and it gives a nice texture to this sweet and fruity seasoning sauce. **Flavor** : A sweet and fruity ponzu sauce associated with the refreshing taste and juicy texture of genseuke radish. **Use** : Perfect to season meat and grilled fish, salads or gyoza, this ponzu sauce can also be used as a dressing sauce.**Preservation** : Keep in a cool dry place, away from light. Refrigerate after opening.**207 - Shio ponzu - White ponzu - 360 ml****container** : glass bottle - **origin** : Japan**Ingredients** : Rice vinegar (Water, Rice) (41%), Water (22,1%), Citrus juice (Yuzu , Sudachi) (13,9%), Kombu dashi soup stock (7,4%), Sugar, Salt, Mirin (Rice, Rice koji, Alcohol, Sugars), Yeast extract (Yeast, Sweet potato, Tapioca). **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 rice vinegar base. It does not contain soy sauce, that is why it has a slight color. There is also kombu dashi broth, yuzu juice and sudachi juice from Shikoku. 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.**208 - Vegan mikan ponzu - 360 ml****container** : glass bottle - **origin** : Japan**Ingredients** : Mikan juice (37,9%), soy sauce (defatted soybean, wheat, salt, soybean, alcohol), brewed vinegar (sake lees, alcohol, sugar, salt), sugar, citrus daidai juice, yuzu juice, kombu extract (kombu, alcohol, sweetener (E964), salt, starch, water), citrus ogonkan juice, yeast extract, salt. **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 citrus 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.



Japanese sauces and seasonings 1/2 (see on pricelist page 2)

	<p>090 - Organic vinegar sauce with sesame and yuzu - 175 ml container : glass bottle - origin : Japan</p> <p>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).</p> <p>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.</p> <p>Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p> 
	<p>322 - Gomadare - Sesame and dashi sauce - 360 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Soy sauce (soybean, wheat, salt) (18%), mirin (rice, rice koji, rice shochu) (17%), sesame paste (15%), rice vinegar (11%), kombu dashi soup stock (10%), water (9,6%), sugar (9%), apple puree (5%), sesame oil (2%), salt (1,5%), sake (1%), ginger paste (0,3%), red chili pepper (0,3%), dried bonito powder (0,3%); Description : Gomadare sauce is traditionally used as a dipping sauce for meat and vegetables when eating a shabu-shabu, a Japanese hot-pot. This slightly sweet and creamy sauce is made with high quality white sesame paste and authentic dashi broth made with bonito and kombu seaweed. You will quickly become hooked to this versatile sauce ! Flavor : Gomadare sauce combines the roasty flavor of sesame to the umami rich flavor of dashi for a creamy and gourmet sauce with a round taste on the palate. Use : Gomadare sauce is ideally paired with boiled meat dishes such as shabu-shabu or yosenade but also with marinated chicken or stir fried vegetables. Season salads, make marinades, sauces and much more with this versatile sauce. Preservation : Keep at room temperature. After opening, keep refrigerated.</p>
	<p>323 - Gomadare - Sesame and dashi sauce - 150 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Soy sauce (soybean, wheat, salt) (18%), mirin (rice, rice koji, rice shochu) (17%), sesame paste (15%), rice vinegar (11%), kombu dashi soup stock (10%), water (9,6%), sugar (9%), apple puree (5%), sesame oil (2%), salt (1,5%), sake (1%), ginger paste (0,3%), red chili pepper (0,3%), dried bonito powder (0,3%); Description : Gomadare sauce is traditionally used as a dipping sauce for meat and vegetables when eating a shabu-shabu, a Japanese hot-pot. This slightly sweet and creamy sauce is made with high quality white sesame paste and authentic dashi broth made with bonito and kombu seaweed. You will quickly become hooked to this versatile sauce ! Flavor : Gomadare sauce combines the roasty flavor of sesame to the umami rich flavor of dashi for a creamy and gourmet sauce with a round taste on the palate. Use : Gomadare sauce is ideally paired with boiled meat dishes such as shabu-shabu or yosenade but also with marinated chicken or stir fried vegetables. Season salads, make marinades, sauces and much more with this versatile sauce. Preservation : Keep at room temperature. After opening, keep refrigerated.</p>
	<p>092 - Organic vinegar sauce with green shiso - 175 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (29,5%), organic rice vinegar (26,1%), organic soy sauce (24,2%), organic sugar (13,9%), salt, organic green shiso (1,7%), organic lemon juice, ume (Japanese plum), organic ginger, agar, kombu.</p> <p>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.</p> <p>Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p> 
	<p>093 - Organic Tonkatsu sauce - 175 ml container : glass bottle - origin : Japan</p> <p>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).</p> <p>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.</p> <p>Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p> 
	<p>186 - Yakiniku sauce for grilled meat - 360 g container : glass bottle - origin : Japan</p> <p>Ingredients : Soy sauce (34,64%), water (21,03%), mirin (14,85%), sugar (13,61%), onion (9,9%), vinegar (2,47%), apple (1,86%), garlic (0,99%), salt (0,25%), thickener (E415) (0,2%), Japanese pepper sansho (0,12%), white pepper (0,04%), black pepper (0,02%), red chili pepper (0,02%).</p> <p>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.</p> <p>Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p>

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

Ingredients : Tamari soy sauce (soybean, salt, alcohol), high 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.

**314 - Grated daikon dressing Naogen - 280 ml****container : plastic bottle - origin : Japan**

Ingredients : Grated daikon (40,03%), soy sauce (15,48%), sugar (10,68%), fermented seasoning (7,87%), water (6,23%), brewed vinegar (5,34%), apple vinegar (5,34%), lemon juice (4,54%), salt (2,4%), kombu extract (1,2%), alcohol (0,54%), polysaccharide thickener (e412, e415) (0,19%), green shiso extract (0,1%), flavouring (0,06%). **Description :** It is a dressing sauce made by mixing soy sauce with 40% of grated daikon, a variety of Japanese radish and a hint of green shiso. Grated daikon adds a juicy texture and a refreshing flavor to this oil-free and easy to use sauce. **Flavor :** A light and refreshing taste with the juicy texture of radish, spiced up with the roundness and umami of soy sauce. **Use :** Grated daikon dressing sauce is perfectly paired with crab meat, sautéed fish, tofu and any type of salad. This sauce goes perfectly well with barbecue grilled food, just as ponzu sauce as well as with tonkatsu pork. **Preservation :** Keep in a cool dry place, away from light. Refrigerate after opening.

**295 - Vegan gluten-free black garlic sauce - 180 g****container : glass bottle - origin : Japan**

Ingredients : Tamari soy sauce (soybean, salt, alcohol), mirin (rice, rice koji, water), brown sugar, black garlic (4,6%), garlic (2,5%), kombu (1,5%), shiitake mushroom (1,5%). **Description :** Vegan black garlic sauce is made of local ingredients of vegetable origin, produced in Miyazaki prefecture. It contains vegetable dashi, made with kombu seaweed and shiitake mushrooms. This soup stock intensifies the umami flavor of the other ingredients of this sauce such as mirin and soy sauce. Furthermore, the soy sauce used is tamari soy sauce, wheat-free, which makes it a gluten-free product! The raw black garlic used to make this sauce was produced by the sauce manufacturer themselves. Black garlic is rich in nutrients and add a delicious light candied flavor to the sauce. **Flavor :** A powerful flavor with notes candied fruit, typical of black garlic, rich in umami and long lasting in mouth. **Use :** Being very versatile, the vegan black garlic sauce is the perfect everyday seasoning that can be finely incorporated to a variety of dishes such as stir fried dishes, sauces and stew, paired with sashimi or used in marinades. For example, this sauce can be used to marinate chicken prior to frying or cooking on the grill, mix it with olive oil to make a dressing sauce or dilute it with water or broth to make a soup stock. **Preservation :** Keep in a cool dry place, away from light.

**330 - Kimchi base spicy sauce - 450 g****container : glass bottle - origin : Japan**

Ingredients : Water (30,4%), glucose-fructose syrup (13%), salt (12%), garlic (9%), apple pulp (8%), flavour enhancers (E621, E631) (7,1%), brewed vinegar (7%), mikan pulp (5%), paprika (2%), pickled vegetables (scallion, chinese cabbage, salt, acidulant (E260)) (1,5%), red pepper (1,5%), dried skipjack tuna (1%), hydrolyzed soy protein (0,7%), vegetable extract (onion, carrot, cabbage, dextrin, salt) (0,6%), acidulant (E330) (0,4%), ginger (0,3%), stabilizer (E415) (0,2%), fish sauce (anchovy, salt, sugar) (0,1%), kombu (0,1%), rapeseed oil (0,05%), colouring agent (E160c) (0,05%). **Description :** Kimchi is a Korean condiment made from hot fermented cabbage. This kimchi base combines the sharp spiciness of red pepper and the sweetness of paprika with the iodine and umami aroma of bonito. Thanks to the antibacterial properties of garlic, it has been made without heating and preservatives to maintain the umami of its various ingredients. Rich in fruits and vegetables (apple, mikan, garlic, ginger, etc.), it has a strong umami, fruity and iodized notes that make it an ideal seasoning sauce. **Flavor :** A subtle and long lasting spicy flavor, nice umami, iodized notes and a great garlic taste. **Use :** For an express kimchi, count one tablespoon for 200g of Chinese cabbage and a little bit of salt. Salt the cabbage and let it rest for about ten minutes. After washing it, mix the sauce with the cabbage and let it rest for fifteen minutes. This kimchi base can be used on its own as a sriracha sauce, combined with mayonnaise to accompany tuna and shrimp, to season a seafood soup or to marinate red tuna for example. **Preservation :** Close the lid tightly and keep in the fridge standing upright, consume quickly.

NEW**758 - Kimchi flavor spicy sauce - 240 g****container: glass bottle - origin : Japan**

Ingredients : Garlic (32,28%), Doubanjiang (Red hot pepper, Salt, Mirin (Rice, Rice koji, Glucose, Alcohol, Salt, Water), Miso (Soybean, Rice, Salt, Alcohol), Powdered broad bean) (11,5%), Hydrolyzed protein (Vegetable protein (Wheat, Corn), Salt, Sea water, Soybean) (11,47%), Sugar (10,22%), Flavour enhancers (E621 (containing soybean), E635, E640) (10%), Brewed vinegar (8,19%), Mirin (Fermented rice seasoning (Rice, Corn, Potato, Sweet potato, Salt, Grape), Glucose, Glucose-fructose syrup, Starch syrup, Sugar, Alcohol, Salt) (4,34%), Water (2,69%), Spices (Paprika, Red hot pepper, Red hot pepper extract (Red hot pepper, Alcohol)) (2,59%), Apple puree (2,09%), Salt (1,25%), Alcohol (Alcohol, Acidity regulators (E330, E350)) (1,02%), Colour (E160c) (0,77%), Tomato puree (0,73%), Acid (E260, E330) (0,43%), Thickener (E415) (0,22%), Potato starch (0,19%), Ginger (0,02%). **Description :** Japanese-style kimchi sauce with a mild acidity and a bold garlic-forward profile. **Use :** Perfect for quick kimchi-style vegetable pickles, or as a seasoning for fried rice, stir-fries, and simmered dishes. **Preservation :** Store at room temperature, away from sunlight and heat. Once opened, keep refrigerated and consume within one month.

**331 - Vegan poke sauce - 230 g****container : glass bottle - origin : Japan**


Ingredients : Water, soy sauce (soybean, water, salt, alcohol), sugar, salt, sesame oil, grain vinegar (sugar cane), thickener (E1422, E415), garlic extract, alcohol, yeast extract, onion extract, ginger. **Description :** In Hawaii, poke means «to slice». By extension, the term designates a dish made of rice with pieces of marinated raw fish, usually tuna, on top. It is served with fresh fruits and vegetables. This sauce made from tamari soy sauce, sesame oil and vinegar is perfect to accompany a tuna or salmon poke. With no additives or preservatives, it is also perfect for a vegan diet. **Flavor :** Slightly sweet with a strong sesame flavor. This sauce also have the saltiness of soybeans fermentation. The tamari soy sauce in it also adds a certain thickness to the poke sauce. **Use :** This sauce is generally used as it is, to season pokes, salads and other bowls. It goes very well with a great deal of raw fish based dishes. **Preservation :** Store in a cool and dry place, away from light. Keep refrigerated after opening.

**338 - Vegan poke sauce - 1130 g****container : plastic bottle - origin : Japan**

Ingredients : Water (36,26%), soy sauce (defatted soybean, wheat, salt, soybean, alcohol, glucose) (31,88%), sugar (18,87%), salt (4,1%), sesame oil (3,54%), brewed vinegar (2,71%), garlic paste (1,4%), alcohol (0,7%), onion extract (0,18%), thickener (E415) (0,18%), ginger (0,07%), yeast extract (0,06%), fermented seasoning (wheat fermented seasoning, yeast extract, dextrin) (0,05%). **Description :** In Hawaii, poke means «to slice». By extension, the term designates a dish made of rice with pieces of marinated raw fish, usually tuna, on top. It is served with fresh fruits and vegetables. This sauce made from tamari soy sauce, sesame oil and vinegar is perfect to accompany a tuna or salmon poke. With no additives or preservatives, it is also perfect for a vegan diet. **Flavor :** Slightly sweet with a strong sesame flavor. This sauce also have the saltiness of soybeans fermentation. The tamari soy sauce used in it also adds a certain thickness to the poke sauce. **Use :** This sauce is generally used as it is, to season pokes, salads and other bowls. It goes very well with a great deal of raw fish based dishes. **Preservation :** Keep in a cool place, away from sunlight, refrigerate after opening.



Japanese sauces and seasonings 2/2 (see on pricelist page 2)

	<p>676 - Irizake - ancestral sauce with ume - 150 ml container : glass bottle - origin : Japan - 1,76°</p> <p>Ingredients : Water (37,2%), sake (35%), ume vinegar (ume plum, salt) (15%), mirin (rice, rice koji, rice shochu) (8%), salt (2%), dried bonito (1,2%), dried bonito powder (1%), pickled ume plup (ume plum, salt) (0,3%), kombu (0,3%).</p> <p>Description : Irizake is a sauce made from sake, which gained popularity after World War II, when Japan experienced a shortage of soy sauce. Thanks to its combination of dashi and umeboshi plum, irizake is a delicious seasoning that was originally mainly used to remove the smells of meat and fish. It is made with premium cooking sake that has been heated, and still contains traces of alcohol. Flavor : Combining the bonito and kombu dashi with the ume plum vinegar results in a well-balanced, slightly salty, umami and acid flavor. Use : You can dip your slices of sashimi in the irizake or prepare shabu shabu with it by marinating your meat with the irizake before cooking it in hot water. This blended sake is also used to prepare summer vegetables before frying them, and thus give them a light salty flavor without masking their original taste. Preservation : Keep at room temperature, away from sunlight. After opening, keep refrigerated and consume within 2 weeks.</p>
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Japanese vinegars 1/2 (see on pricelist page 3)

	<p>084 - Pure organic rice vinegar - 360 ml container : glass bottle - origin : Japan</p> <p>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 <i>and</i> 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.</p> 
	<p>328 - Pure rice vinegar «Uchibori» - 500 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (77%), rice (23%). Description : This rice vinegar is produced in the same way as junmai sake, only from rice and rice koji. As in the making of sake, a first alcoholic fermentation takes place during which the sugar produced by the rice starch is converted into alcohol. Then, thanks to acetic acid, the solution ferments a second time to increase the acidity, decrease the alcohol and finally reach a rice vinegar with a deep and rich umami taste. Flavor : A golden yellow color and a frank acidity combining with a very rich umami flavor due to the rice koji. Use : Pure rice vinegar replaces cider vinegar in daily use to season raw vegetables in particular but also to marinate fish or vegetables and even to make kombu pickles for example. In a broth or a soup, associated with ginger, it will bring freshness and lightness. Preservation : Store in a cool and dry place, away from light. Keep refrigerated and consume quickly after opening.</p>
	<p>130 - Pure rice vinegar - 1,8 L container : plastic bottle - origin : Japan</p> <p>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.</p>
	<p>088 - Pure brown rice vinegar - 360 ml container : glass bottle - origin : Japan</p> <p>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.</p>
<p>NEW</p> 	<p>694 - Organic Genmai whole rice vinegar fermented outside - 720 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (60%), Organic brown rice (33%), Organic brown rice vinegar (7%). Description : This black vinegar is carefully crafted from organic brown rice and koji, then brewed with the pure water of "Aya no Meisui", one of Japan's top one hundred natural springs. The fermentation and maturation take place slowly over more than a year in large earthenware jars placed outdoors, ensuring a gentle and stable fermentation with minimal temperature variation. Flavor : Naturally aromatic and mild on the palate, this vinegar offers a smooth, rounded taste with a delicate hint of brown rice. Use : Use it in your everyday dishes to bring depth and richness of flavor. For wellness, enjoy about one small glass per day, diluted in water (around five parts water to one part vinegar), and add honey or another natural sweetener if desired. Preservation : Keep in a cool place away from direct sunlight. After opening, cover with plastic wrap, store in the refrigerator, and consume within 2 days.</p> 
	<p>325 - Pure black vinegar of brown rice - 360 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (65%), brown rice (35%). Description : This black vinegar is made from Japanese brown rice according to traditional methods using the very clear water and pure air of the Gifu region. It is very fragrant and sweet. Flavor : It has sweetness and umami provided by the rice, as well as a mild and fruity acidity. There are also some kind of roasted notes and a slight bitterness. Use : It will be delicious on grilled fish, with gyoza, to give roundness to stirred vegetables. This soy sauce is ideal to make other sauces: with a little water and honey, to balance a spicy sauce, with sansho, to marinate, etc. Don't be afraid to try it in drinks: with sugar and banana, in a tea or as an infusion with honey and ginger. Preservation : Store in a cool and dry place, away from light. Keep refrigerated and consume quickly after opening.</p>

**326 - 3 years old premium black vinegar - 250 ml**

container : glass bottle - origin : Japan

Ingredients : Water (43%), rice (39%), rice koji (18%).**Description :** This vinegar, matured for more than three years in wooden barrels, offers mellow aromas and an incomparable umami flavor. It is reminiscent of balsamic vinegar.**Flavor :** This exceptional vinegar combines the sweetness of rice and the umami brought by the koji. The first mouth is soft, almost sweet with barrel aromas, then come the acidity and the roundness which lasts in mouth.**Use :** Like a balsamic vinegar, you can use it to season a tomato and mozzarella salad, add a drizzle on a bresaola pizza or use it to spice up fish dishes and deglaze sauces. Its acid and sweet flavors go well with poultry, duck, strawberries and vanilla ice cream.**Preservation :** Store in a cool and dry place, away from light. Keep refrigerated and consume quickly after opening.**327 - 3 years old red vinegar of sake kasu - 500 ml**

container : glass bottle - origin : Japan

Ingredients : Water (73%), sake lees (30%), rice (3%). **Description :** The red vinegar is a vinegar produced from sake lees and not from rice. It is more fragrant and round in the mouth than a classic rice vinegar. During the fermentation process, the nutrients contained in the sake lees darken the vinegar and give it a brown color. This vinegar has been matured for 3 years in a process passed down from generation to generation within the brewery. The term «aka», red in Japanese, also means brown.**Flavor :** A brown color close to that of soy sauce. A straight acidity associated with a beautiful roundness in mouth and a slightly pungent side which remains until the end of the mouth. **Use :** Red vinegar is used a lot in the making of sushi where it gives a nice brown color to the rice. Its acidity will highlight the grilled fish dishes, nabe dishes (pot au feu or stew like dishes) or cold noodles. Its roundness will perfectly match with grilled pork but it will also season raw vegetables very well.**Preservation :** Store in a cool and dry place, away from light. Keep refrigerated and consume quickly after opening.**246 - Organic vinegar for tsukemono (pickles) - 360 ml**

container : glass bottle - origin : Japan

Ingredients : Organic rice vinegar, organic sugar, salt, water.**Description :** Made with organic rice vinegar, organic sugar, salt and water, this vinegar will help you make tsukemono easily. Tsukemono are Japanese pickles, which are most of the time vegetables steeped in vinegar.**Flavor :** Sweet and sour. **Use :** Soak the vegetables (cucumbers, cabbages, carrots, radishes, zucchini, peppers, etc.) for half a day to one day in the vinegar. Drain and remove excess water by pressing it by hand or using a towel. The vegetables will remain crisp and can be added to salads, giving them some texture and flavor. This vinegar will be delicious to prepare salad dressings and other seasonings.**Preservation :** Keep in a cool place, away from sunlight, refrigerate after opening.

NEW

**797 - Vinegar for Sunomono seasonings (seaweed & vegetables) - 180 ml**

container : glass bottle - origin : Japan

Ingredients : Rice vinegar (Water, Rice) (49%), Isomaltooligosaccharide (25%), Sugar (14%), Mirin (Rice, Rice koji, Alcohol, Sugars) (3%), Salt (3%), Kombu extract (Kombu, Maltose syrup, Salt, Sugar, Yeast extract) (2,5%), Trehalose (2,5%), Water (1%).**Description :** This vinegar for sunomono (Japanese salads made with vegetables and seaweed) is a mild and well-balanced seasoned vinegar. It is made from pure JAS-certified rice vinegar, produced with "Akitakomachi" rice from Akita and natural water, then seasoned with kombu extract, mirin, syrup and salt.**Flavor :** A gentle, rounded acidity balanced by light sweetness and a subtle umami note from the kombu.**Use :** Softer than regular vinegar, it works well in both Japanese and Western dishes: marinated vegetables, salads, raw vegetables, fish or homemade pickles.**Preservation :** Store in a cool place away from light. Refrigerate after opening.**099 - Premium sushi vinegar - 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**

container : 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 and slightly acidic.**Preservation :** Store in a cool, dry place, away from light.**126 - Rice vinegar for sushi - 360ml**

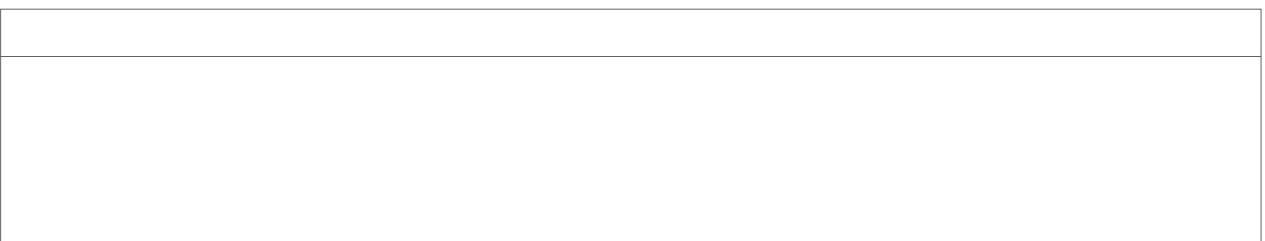
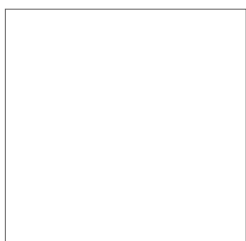
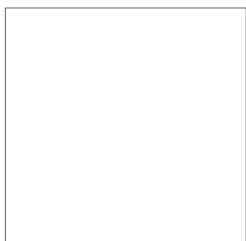
container : glass bottle - origin : Japan

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 and slightly acidic.**Preservation :** Store in a cool, dry place, away from light.




Japanese vinegars 2/2 (see on pricelist page 3)

	<p>086 - Mirin - 360 ml container : glass bottle - origin : Japan - 8,5°</p> <p>Ingredients : Sake (Water, Rice, Rice koji), Starch syrup (Potato, Sweet potato) (49,35%), Salt (1,3%) Description : Mirin is one of the bases of Japanese cuisine and is one of the main ingredients of many sauces and dishes. 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.</p>
	<p>599 - Hon mirin - 500 ml container : glass bottle - origin : Japan - 14°</p> <p>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.</p>
	<p>598 - Hon mirin - 1,8 L container : plastic bottle - origin : Japan - 14°</p> <p>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.</p>
	<p>101 - Vinegar with dashi sanbaizu - 180 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Rice vinegar, sugar, soy sauce, salt, mirin, kombu extract (Rishiri), bonito extract (Makurazaki) (certain ingredients contain soybean and wheat). Description : Sanbaizu vinegar is a mix of three specific ingredients : rice vinegar, mirin and soy sauce. Bonito dashi has also been added to this one. Flavor : Its taste is very sweet with a good taste of bonito. Use : Sanbaizu is traditionally used with sea food : crustaceans (crab, oyster), squid, seaweeds, but it is also perfect with vegetables or to season salads. Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening.</p>
	<p>293 - Tosazu - smoked bonito vinegar - 360 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (44,2%), vinegar (rice, sake lees, alcohol) (22,2%), soy sauce (salt, wheat, defatted soybean, soybean, glucose, wheat protein, rice, alcohol) (10,5%), sugar (10%), mirin (glutinous rice, rice, rice koji, alcohol, sugars) (9,8%), kombu extract (kombu, maltose syrup, salt, sugar, yeast extract) (1,8%), salt (0,6%), dried bonito (0,5%), hickory liquid smoke (hickory smoke, water) (0,4%). Description : Tosazu literally means vinegar from Tosa. Located in Shikoku, the region of Tosa, the actual region of Kochi, was known for its excellent bonito. That is why tosazu vinegar is made mainly from dashi, a Japanese broth made of bonito and kombu seaweed. Tosazu also contains soy sauce and mirin. This vinegar has the characteristic to have strong smoked notes. Flavor : A sweet vinegar, with a deep umami flavor, and delicious smoked notes, that last in the mouth. Use : This vinegar can be used to prepare meat based dishes such as stir-fried chicken and eggplants, as base for salad dressings or to marinate vegetables like sunomono. Preservation : Keep in a cool place, away from sunlight. Shake well before serving. After opening, close well and keep refrigerated. Consume soon.</p>
	<p>294 - Tosazu - smoked bonito vinegar - 900 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water (44,2%), vinegar (rice, sake lees, alcohol) (22,2%), soy sauce (salt, wheat, defatted soybean, soybean, glucose, wheat protein, rice, alcohol) (10,5%), sugar (10%), mirin (glutinous rice, rice, rice koji, alcohol, sugars) (9,8%), kombu extract (kombu, maltose syrup, salt, sugar, yeast extract) (1,8%), salt (0,6%), dried bonito (0,5%), hickory liquid smoke (hickory smoke, water) (0,4%). Description : Tosazu literally means vinegar from Tosa. Located in Shikoku, the region of Tosa, the actual region of Kochi, was known for its excellent bonito. That is why tosazu vinegar is made mainly from dashi, a Japanese broth made of bonito and kombu seaweed. Tosazu also contains soy sauce and mirin. This vinegar has the characteristic to have strong smoked notes. Flavor : A sweet vinegar, with a deep umami flavor, and delicious smoked notes, that last in the mouth. Use : This vinegar can be used to prepare meat based dishes such as stir-fried chicken and eggplants, as base for salad dressings or to marinate vegetables like sunomono. Preservation : Keep in a cool place, away from sunlight. Shake well before serving. After opening, close well and keep refrigerated. Consume soon.</p>


**079 - Sakura vinegar - 300 ml****container :** glass bottle - **origin :** Japan**Ingredients :** Rice vinegar, purple sweet potato 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.**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.**244 - Japanese plum ume vinegar - 200 ml****container :** glass bottle - **origin :** Japan**Ingredients :** Apple vinegar (apple juice, water), sugar, water, honey, apple juice, ume vinegar (5%), shiso extract, flavouring.**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 Japanese apricot with a plum flavor.**Flavor :** The ume vinegar has a very fruity flavor, something between apricot and apple.**Use :** It can be used in your drinks, cocktails or fruits salads. You may for instance use it to make jelly to go with an apple pie.**Preservation :** Store in a cool , dark and dry place. Refrigerate after opening.**100 - Ume vinegar - 720 ml****container :** glass bottle - **origin :** Japan**Ingredients :** Apple vinegar (Apple juice, Water), Sugar, Water, Honey, Apple juice, Ume vinegar (Ume plum, Water) (5%), Shiso extract, Flavouring**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.**194 - Azuki red beans vinegar - 150 ml****container :** glass bottle - **origin :** Japan**Ingredients :** Water (95%), azuki beans (5%).**Description :** This unique vinegar is made from Azuki beans. The producer has patented a production process where he can make vinegar from leguminous plant and water only. This vinegar is produced in Hokkaido using locally grown azuki beans.**Flavor :** This azuki vinegar is rich in amino acids, it has a dark color, a long and round taste and a complex aroma.**Utilisation :** Azuki Beans vinegar is perfect for elaborating delicate seasonings. It can be used as a replacement for balsamic vinegar, to deglaze or in sauces. It is also delicious on top of rice, nothing more, just like that. **Preservation :** Store in a cool and dark place. Refrigerate after opening.





Dashi (see on pricelist page 3)


	<p>172 - Concentrated liquid Yagisawa dashi - 360 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Wheat brewed seasoning (35%), water (33,28%), mirin (10%), salt (7,5%), sugar (7%), dried bonito powder (3,8%), rice vinegar (2,5%), kombu (0,92%).</p> <p>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.</p> <p>Use : The recommended dilution 1/17. It is ideal for making soups, clear broths, sauces, and also for cooking rice.</p> <p>Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p>
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	<p>223 - Superior dried bonito Dashi - (10 bags x 8 g) container : doypack - origin : Japan</p> <p>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. Flavor : Rich in natural glutamate, it has a deep umami taste, long and round on the palate. Use : Infuse a sachet of dashi in 0.4L of hot water and boil for 1 to 2 minutes. 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.</p>
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	<p>226 - Vegetarian dashi - 40 g (8 g x 5) container : aluminium sachet - origin : Japan</p> <p>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.</p>
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	<p>247 - Vegetarian liquid dashi kombu and shiitake - 300 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Water, soy sauce (soybean, salt, wheat, glucose, rice, alcohol, water), sugar, salt, mirin (rice, rice koji, alcohol, sugars), alcohol, kombu extract (kombu, salt) (1,7%), brewed vinegar, kombu (0,4%), dried shiitake mushroom (0,4%), yeast extract (yeast extract, d extrin).</p> <p>Description : Dashi is the emblematic broth of Japanese cuisine, a genuine umami concentrate. This liquid dashi is a vegetarian and concentrated version, prepared from kombu seaweed, dried shiitake mushroom, soy sauce and mirin, all very rich in umami flavor.</p> <p>Flavor : A lot of umami with a nice salinity. Use : This vegetarian liquid dashi will help you prepare soups such as miso soup, broths and sauces as well. It can be used to season the cooking water of rice, risotto or omelette. Add more taste to your vegetables by marinating them in this dashi.</p> <p>Dilution direction : use 1 part of dashi for 8 parts of water, which means 125ml of dashi for 1L of water to make a clear broth.</p> <p>Preservation : Keep at room temperature, away from sunlight.</p>
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	<p>450 - Bonito flakes - Katsuobushi - 40 g container : plastic sachet - origin : Spain</p> <p>Ingredients : Skipjack tuna (100%).</p> <p>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.</p> <p>Preservation : Store in a cool, dark and dry place. Refrigerate after opening and consume within 7 days.</p>
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	<p>451 - Bonito flakes - Katsuobushi - 500 g container : plastic sachet - origin : Spain</p> <p>Ingredients : Skipjack tuna (100%).</p> <p>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.</p> <p>Preservation : Store in a cool, dark and dry place. Refrigerate after opening and consume within 7 days.</p>
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**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.

**452 - Thick bonito flakes - 1 kg****container :** plastic sachet - **origin :** Spain

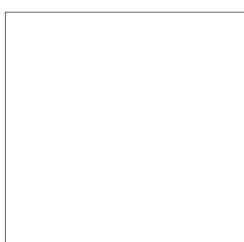
Ingredients : Skipjack Tuna (*Katsuwonus pelamis*) 100%. **Description :** Dried bonito, also known by its Japanese name katsuobushi, is one of the essential ingredients for traditional Japanese cuisine. These "atsu kezuri" flakes are thicker than commonly used bonito flakes. They are used to make an even more umami rich dashi broth. **Flavor :** Bonito flakes are rich in inosinate, which gives them their powerful umami flavor and adds a deep and round flavor to ingredients they are paired with. These thick bonito flakes have a dense, firm and chewy texture. **Use :** Heat up 500ml of water and add 20g 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 also enjoy these thick bonito flakes on their own, as a snack. **Preservation :** Store in a cool, dry place, away from light. After opening, close well and keep refrigerated. Consume within 7 days.

**453 - Niboshi - Dried sardines - 1 kg****container :** plastic sachet - **origin :** Spain

Ingredient : Sardine (*Sardina pilchardus*) 100%. **Description :** The word niboshi refers to small fishes, cooked in salted water and dried. Niboshi are mainly made with sardines or anchovies. Niboshi are very used in Japan to produce niboshi dashi. This broth, very rich in umami, is then used to make miso soup, udon or ramen. **Flavor :** Rich in inosinate, sardine niboshi have an iodine taste, very rich in umami. **Use :** To make a niboshi dashi, let sink 10g of niboshi in 500ml of cold water, that being 2% of the water volume. Let infuse several hours, ideally one night. Filter and use the broth as a base for your ramen, udon, soba, miso soups and more. Niboshi can also be enjoyed as they are, as a pre-dinner with a beer, or on top of rice. You can also simmer them with a little bit of flour, sugar and soy sauce, like a tsukudani, or reduce them to powder to add them to your homemade furikake. **Preservation :** Store in a cool, dry place, away from light. After opening, close well and keep refrigerated. Consume within 7 days.

**277 - Salt with dashi - 50 g****container :** sachet - **origin :** Japan**Ingredients :** Salt (50%), dashi (Japanese soup stock) of kombu (50%).

Description : This salt with dashi is made with a premium salt from the Goto Nada sea, around Nagasaki, combined with Ma Kombu dashi stock. This variety of kombu has wide leaves and it is considered one of the best quality. Ma Kombu is appreciated for its sweet and fullbodied taste that makes very delicious clear broths. This salt is made from a strong kombu dashi broth made by our producer, without any additive or artificial flavoring. The umami of the dashi associated with the salt create a wonderful condiment : a natural flavor enhancer. **Flavor :** A salt very rich in umami.

Use : Salt with dashi is perfect to season every dish and it goes especially well with meat and tempura.**Preservation :** Store in a cool, dry place, away from light. Close well after opening.



Japanese miso 1/2 (see on pricelist page 3)



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 been 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.



695 - White miso Yagisawa - 1 kg

container : plastic box - origin : Japan

Ingredients : Water, Soybean, Rice, Salt, Alcohol.

Description : White miso is a mild and low-salt miso. This Yagisawa miso is made from carefully selected soybeans, steamed after removing their husks. This method preserves its natural color without the use of any added colorants.

Flavor : Miso with a strong and salty flavour, with a powerful umami flavour that enhances the aromas. Its texture is smooth and creamy.

Use : Use this miso as a seasoning or in cooking by incorporating it into your dressings, marinades, soups, fish gratins, and even desserts like chocolate or cheesecake. Preservation : Keep in a dry, cool place, away from light. 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 been 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.



111 - Awase miso - Country style miso - 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.



119 - Red miso - 500 g

container : plastic box - origin : Japan

Ingredients : 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.

**594 - Creamy miso with koji - 500 g**

container : box - origin : Japan

Ingredient : Rice, soybeans, salt, alcohol.**Description :** It is a white miso, that has been 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.**591 - Kojiya miso - 300 g**

container : plastic bottle - origin : Japan

Ingredients : Soybeans, rice, salt, alcohol.**Description :** This miso is obtained by fermentation of peeled soybeans with koji. The koji used is cultivated by the producer in accordance with a traditional a 100 years old know-how. **Flavor :** This koji miso has a rich, full and very umami taste.**Use :** The kojiya miso is a very flavorful miso that goes extremely well with vegetables. It is delicious diluted in a potage or mix with olive oil to season an avocado salad. This miso can be used in marinade, with porc for example, or to realize a beansprout and spinach stir-fry.**Preservation :** Keep in a cool dry place, away from light, 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.**706 - Organic country-style barley miso - 500 g**

container : plastic box - origin : Japan

Ingredients : Organic barley (56,6%), organic soy (28,3%), salt (15,1%)**Description :** This organic country-style miso is a barley miso and it has the particularity to contain more koji. This is why it has a deeper umami. It is made in a factory that respects the organic agriculture standards.**Flavor :** This miso has a deep and rich in umami flavor thanks to the fermentation process. It is well balanced in salt which makes it easy to use in cooking.**Use :** In Japan, barley miso is often used as a soup base. Ideal with fish stock or chicken stock, it is the perfect ingredient to make stocks and broths. It can also be used to season soups and stews. This miso is great for marinades of meat and fish : it softens dishes or strong smells and enhance the original flavor of your ingredients ! **Preservation :** Store in a cool, dry place, away from light, refrigerate after opening.**710 - Hatcho miso - 18 month matured traditional miso - 400 g**

container : box - origin : Japan

Ingredients : Soybean (51,7%), water (36,91%), salt (10,86%), roasted barley powder (0,52%), koji (0,01%). **Description :** Hatcho Miso is a rare product that constitutes only 0.2% of the miso production in Japan. Produced from 100% soybeans, these are selected and steamed before being refined for 18 months, pressed under various tons of rocks, to obtain a deep miso very rich in umami. The name of this specific miso comes from the area it was produced in during the 17th century : Hatcho, Aichi. **Flavor :** It has an intense flavor, more bitter than other miso varieties with notes of coffee and cocoa. **Use :** Very thick and with a high umami potential, Hatcho Miso brings a strong depth to long simmered dishes like beef bourguignon or coq au vin. Like other miso, it can be used as a seasoning instead of salt: in a red wine marinade or a vinaigrette for example. Hatcho miso also goes surprisingly well with chocolate and can be used in pastries, for brownies, madeleines, financiers, etc. **Preservation :** Store at room temperature and away from the sun. After opening, close tightly and store in the refrigerator (under 10°C). Small grains of white yeast may appear and do not constitute a danger to consumption.

NEW

794 - Mame Miso - Aged miso with dashi (Japanese broth) - 200 g

container : plastic pack - origin : Japan

Ingredients : Miso (Soybean (29,47%), Water (21,04%), Salt (6,19%), Kinako (roasted soybean powder) (0,3%), Koji (0,00057%) (57%), Water (25,85%), Kombu dashi soup stock (Kombu extract, Reduced starch syrup, Salt, Yeast extract, Water, Alcohol, Stabiliser (E415)) (8,15%), Sugar (6%), Alcohol (2%), Salt (1%).**Description :** This Dashi Mame Miso is a 100% natural miso made from barrel-aged soybean miso and kombu from Hokkaido, renowned for its rich umami content. **Flavor :** Salty, round and generous, with the depth of fermented soybean balanced by the natural umami of kombu.**Use :** Simply dissolve 15 g of miso in 150 ml of hot water to prepare a quick and flavourful bowl of miso soup. It can also enhance sauces, marinades and simmered dishes, adding depth and umami to your recipes.**Preservation :** Store at room temperature, away from sunlight and heat. After opening, keep refrigerated and consume within 6 months.

NEW







795 - Mame Miso - Traditional miso aged 18 months in cedar barrel - 250 g

container : plastic box - origin : Japan

Ingredients : Soybean (51,70%), Water (36,91%), Salt (10,86%), Kinako (roasted soybean powder) (0,52%), Koji (0,01%).**Description :** This miso is a soybean miso matured for over 18 months in Japanese cedar barrels in the Aichi region. Its natural fermentation develops a rich and balanced umami, with the depth and gentle sweetness characteristic of a high-quality miso. It also benefits from a relatively long shelf life. 100% natural, gluten-free, vegan and free from additives, it combines authenticity with simplicity.**Flavor :** Deep and generous, both mellow and complex, revealing the full richness of fermented soybeans. Its natural umami and roundness make it a refined and comforting miso, perfect for enhancing your recipes.**Use :** Ideal for preparing miso soups, sauces or marinades. Simply incorporate it directly into your dishes to add depth and umami.**Preservation :** Store at room temperature, away from sunlight and heat. After opening, keep refrigerated and consume within 6 months.



Japanese miso 2/2 (see on pricelist page 3)

<p>NEW</p> 	<p>796 - Kinzanji Miso - Whole-grain miso with ginger and kombu - 150 g container : plastic box - origin : Japan</p> <p>Ingredients : Barley (49,96%), Starch syrup (18,67%), Soybean (14,99%), Salt (7,49%), Alcohol (3,65%), Sugar (2,99%), Seasoned kombu (Kombu, Brewed vinegar) (1,42%), Ginger (0,83%). Description : Kinzanji Miso is an artisanal miso originating from Wakayama Prefecture. Unlike miso typically used for soups or sauces, it is enjoyed as is, as a side dish. Made from fermented barley and soybeans, it is enriched with vegetables and aromatics. In this version, ginger, kombu and a touch of malt syrup add depth and balance. Flavor : Thick and rustic in texture, with visible pieces, it offers a flavour that is salty, rich in umami and slightly sweet, with deep and refined aromas. Use : Traditionally served alongside rice (plain rice, onigiri or ochazuke), it can also be enjoyed with tofu, vegetables such as cabbage or cucumber, eggs, or even spread on a slice of bread. It may also be used as a condiment to add texture and flavour to simple dishes. Preservation : Store in a cool place, away from light. After opening, keep refrigerated and consume within 3 months.</p>
	<p>114 - Miso with yuzu - 160 g container : plastic tube - origin : Japan</p> <p>Ingredients : Miso mix (38,96%), sugar (31,11%), yuzu (25,07%), alcohol (3,02%), soy sauce (1,54%), sesame (0,3%). 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.</p>
	<p>115 - Miso with sesame - 160 g container : plastic tube - origin : Japan</p> <p>Ingredients : Miso mix (rice miso, barley miso) (53,75%), sweeteners (sugar, glucose-fructose syrup) (33,55%), sesame (4,74%), sesame oil (3,48%), soy sauce (2,3%), alcohol (1,96%), kombu extract (0,15%), hydrolyzed vegetable protein (0,07%). 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.</p>
	<p>705 - Miso with shiso - 150 g container : plastic tube - origin : Japan</p> <p>Ingredients : Rice miso (45,83%), sweeteners (sugar, glucose-fructose syrup) (32,74%), vinegar (16,37%), alcohol (2,05%), water (1,15%), mustard (0,56%), acidulant (E296) (0,46%), flavour enhancer (E621) (0,34%), thickener (E415) (0,28%), shiso leaves (0,11%), spice extract (0,11%), coloring (E100, E101) (0,01%). Description : It is a miso associated with vinegar, green shiso and mustard. Miso is one of the main condiments of Japanese cuisine and it is made from fermented cereals. It is used to make soups but also seasonings and marinades. Green shiso is a plant of the mint family, also known as the Japanese basil. Flavor : The umami flavor of miso paired with the refreshing taste of green shiso. Green shiso has a subtle and distinctive aroma which reminds of mint and coriander. Use : This green shiso flavored miso can be used as a mayonnaise with whelk, octopus, cuttlefish or squid as well as with poultry, red meat or french fries. It goes perfectly well with konjac and boiled food like broccoli. Mixed with a little bit of yoghurt, it makes the perfect dip for raw vegetables. Preservation : Keep in a cool, dark place. After opening, keep refrigerated.</p>
	<p>691 - Black sesame miso paste - 150g container : glass jar - origin : Japan</p> <p>Ingredients : Miso (Soybean, Rice, Salt) (38,4%), Sugar, Black sesame (15,4%), Rice fermented seasoning (Rice, Rice koji, Salt), Soy sauce (Soybean, Salt, Wheat, Sugar, Kombu). Description : This authentic paste is made entirely from locally sourced ingredients from Toyama: black sesame, Enrei soybeans, and Koshihikari rice. It is appreciated for its rich flavor and health benefits (antioxidant properties and high mineral content). Use : Traditionally used with vegetables (lotus root, green beans), tofu, and rice (such as onigiri), this paste can also be added to sauces, marinades, or even soups for a deeper flavor. Flavor : Black sesame miso paste is a rich umami ingredient with a creamy, smooth texture. Its delicate and savory taste is characterized by the natural sweetness of miso combined with the slightly roasted and earthy aroma of black sesame. Conservation : Store away from light. Once opened, keep refrigerated.</p>
	<p>125 - Sumo spicy miso sauce - 150 g container : plastic tube - origin : Japan</p> <p>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 hydrolysis, 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 marinate meat or to make sauces and mayonnaise. Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p>



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 hydrolysis, 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 marinate meat or to make sauces and mayonnaise.

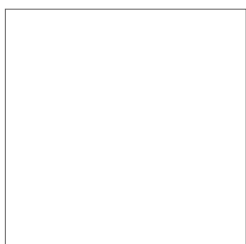
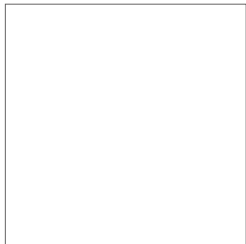
Preservation : Store in a cool, dry place, away from light, refrigerate after opening.



709 - Vegan instant red miso soup - for 4 soups










container : sachet - **origin :** Japan

Ingredients : Wakame seaweed (42%), fried tofu (soybean) (33%), scallion (25%) / Seasoned miso : miso (soybean, water, salt, kinako (roasted soybean powder), koji) (57%), water (25,85%), Japanese soup stock dashi of kombu (kombu, alcohol, modified starch syrup, salt, yeast extract, water, stabilizer (E415)) (8,15%), sugar (6%), alcohol (2%), salt (1%). **Description :** This instant miso soup is made only from vegetable ingredients such as kombu and is suitable for vegetarian and vegan diets. It consists of two bags, one containing a red miso akadashi, brewed from soybeans slowly matured in cedar barrels for more than a year and a half, the other containing freeze-dried ingredients to be added to the soup (spring onions, fried tofu, wakame). **Flavor :** A nice umami from the red miso, tanginess of spring onions and the delicious taste of fried tofu. **Use :** Pour the contents of the miso tube and the dry condiment foil packet into a bowl, add 150ml of hot water and mix well. One sachet of instant miso soup makes 4 miso soups (4 miso tubes and 4 dry condiment packets). **Preservation :** Store at room temperature, away from the sun.





Sesames and furikake 1/5 (see on pricelist page 4)

	<p>557 - Organic white roasted sesame seeds - 50 g container : plastic sachet - origin : Japan</p> <p>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.</p> 
	<p>550 - White roasted sesame seeds - 1 kg container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>555 - Organic golden roasted sesame seeds - 50 g container : plastic sachet - origin : Japan</p> <p>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.</p> 
	<p>568 - Golden roasted sesame seeds - 1 kg container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>556 - Organic black roasted sesame seeds - 50 g container : plastic sachet - origin : Japan</p> <p>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.</p> 
	<p>551 - Black roasted sesame seeds - 1 kg container : plastic sachet - origin : Japan</p> <p>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.</p>

**614 - Organic white sesame paste - 80 g**

container : doypack - origin : Japan

Ingredients : Organic white sesame 100%. **Description :** This white sesame paste is made by a Japanese company created in 1883. Its ancestral savoir faire is the origin of the incredible quality of this sesame paste made exclusively from organic white sesame seeds. In addition to many health benefits (iron, vitamins, antioxidants...), it will bring to your dishes color and an intense peanut flavor. **Flavor :** It has a sweet and roasted flavor with a taste of peanut. **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. The white sesame paste is delicious in sweet recipes such as cakes (chocolate cakes, muffins), strawberry pies, semolina pudding, etc. **Preservation :** Store in a cool and dry place, away from light. In the fridge after opening.

**671 - White sesame paste - 400 g**

container : plastic jar - origin : Japan

Ingredients : Hulled and roasted white sesame 100%. **Description :** This white sesame paste is made from white sesame seeds, carefully selected and prepared according to a precise method. Once washed, the seeds are peeled then roasted and grinded into a paste. **Flavor :** Creamy texture and sweet flavor, roasted with a nice peanut-like taste. **Use :** Before use, mix well. Over time, the oil contained in the sesame paste naturally separates from the solid part. Diluted with soy sauce and dashi, it is ideal for preparing the gomadare sauce used in shabu-shabu. The white sesame paste can also be used to season broths, marinate vegetables or cook Dan dan noodles. It is delicious diluted in a purée, a vegetables velouté, a hummus or a salad dressing. It blends easily into sweet recipes like strawberry tart, semolina puddings and chocolate based desserts. **Preservation :** Keep away from sunlight, heat and moisture.

**670 - White sesame paste - 1 kg**

container : plastic jar - origin : Japan

Ingredients : Hulled and roasted white sesame 100%. **Description :** This white sesame paste is made from white sesame seeds, carefully selected and prepared according to a precise method. Once washed, the seeds are peeled then roasted and grinded into a paste. **Flavor :** Creamy texture and sweet flavor, roasted with a nice peanut-like taste. **Use :** Before use, mix well. Over time, the oil contained in the sesame paste naturally separates from the solid part. Diluted with soy sauce and dashi, it is ideal for preparing the gomadare sauce used in shabu-shabu. The white sesame paste can also be used to season broths, marinate vegetables or cook Dan dan noodles. It is delicious diluted in a purée, a vegetables velouté, a hummus or a salad dressing. It blends easily into sweet recipes like strawberry tart, semolina puddings and chocolate based desserts. **Preservation :** Keep away from sunlight, heat and moisture.

**613 - Organic golden sesame paste - 80 g**

container : doypack - origin : Japan

Ingredients : Organic golden sesame 100%. **Description :** This golden sesame paste is made by a Japanese company created in 1883. It is made exclusively from organic golden sesame seeds. Golden sesame is considered as the best sesame variety in terms of color, taste and scent. Sesame seeds are roasted at very high temperature according to a very specific method in order to enhance their flavor without creating bitterness. Once roasted, they are grounded up to 5 times with a mill until they give a creamy and tasty paste. **Flavor :** It has a refined sweet and roasted flavor with a taste of peanut. **Use :** Golden sesame paste is delicious on bread like spread, with a little bit of honey for example. It also matches nicely with savory dishes such as marinades, salad dressings or sauces for meats and vegetables. For example, it can be diluted with soy sauce and dashi to make a shabu shabu sesame sauce or to season vegetables like spinach, but also in mayonnaise to create a twisted dips sauce, in your vegetable veloute and purée to give them more body. Of course, you can use it in pastry such as cakes, mousses, etc. **Preservation :** Store in a cool and dry place, away from light. In the fridge after opening.

**560 - Golden sesame paste - 1 kg**

container : doypack - origin : Japan

Ingredients : Golden sesame 100%. **Description :** This golden sesame paste is made by a Japanese company created in 1883. It is made exclusively from golden sesame seeds. Golden sesame is considered as the best sesame variety in terms of color, taste and scent. Sesame seeds are roasted at very high temperature according to a very specific method in order to enhance their flavor without creating bitterness. Once roasted, they are grounded up to 5 times with a mill until they give a creamy and tasty paste. **Flavor :** It has a refined sweet and roasted flavor with a taste of peanut. **Use :** Golden sesame paste is delicious on bread like spread, with a little bit of honey for example. It also matches nicely with savory dishes such as marinades, salad dressings or sauces for meats and vegetables. For example, it can be diluted with soy sauce and dashi to make a shabu shabu sesame sauce or to season vegetables like spinach, but also in mayonnaise to create a twisted dips sauce, in your vegetable veloute and purée to give them more body. Of course, you can use it in pastry such as cakes, mousses, etc. **Preservation :** Store in a cool and dry place, away from light. In the fridge after opening.

**674 - Golden sesame paste - 1 kg**

container : plastic jar - origin : Japan

Ingredients : Golden sesame 100%. **Description :** This sesame paste is made from golden sesame seeds. Golden sesame is considered the finest variety of sesame seeds, in terms of taste, scent and flavor. The seeds are carefully selected and prepared using a precise method. Once washed, the seeds are roasted and grinded into a paste. **Flavor :** Creamy texture, refined flavor, roasted with a rich peanut-like taste. **Use :** Before use, mix well. Over time, the oil contained in the sesame paste naturally separates from the solid part. Delicious simply spread on bread, the golden sesame paste will also be ideal for preparing vegetable and meat marinades. Associate the golden sesame paste with dashi and soy sauce to make the shabu-shabu sauce gomadare. You can also use the golden sesame paste to create mousses, puddings, «Basque» style cheesecakes and other cakes. **Preservation :** Keep away from sunlight, heat and moisture.

**558 - Organic black sesame paste - 80 g**










container : doypack - 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.





Sesames and furikake 2/5 (see on pricelist page 4)

	<p>673 - Black sesame paste - 400 g container : plastic jar - origin : Japan</p> <p>Ingredients : Black sesame 100%.</p> <p>Description : This black sesame paste is made from carefully selected sesame seeds prepared using a precise method. Once washed, they are carefully roasted and grinded into a smooth paste.</p> <p>Flavor : Creamy texture, sweet and roasted flavor, with a nice peanut-like taste and no bitterness.</p> <p>Use : Before use, mix well. Over time, the oil contained in the sesame paste naturally separates from the solid part. Black sesame paste can be used in a wide range of savory dishes, especially in noodle dishes, sauces, marinades and dressings. However, its use is quite common in pastry-making as well, to prepare black sesame cookies, cheesecakes, and even ice cream.</p> <p>Preservation : Keep away from sunlight, heat and moisture.</p>
	<p>576 - Organic black sesame paste - 1 kg (available in 8kg upon request) container : zipped plastic sachet - origin : Japan</p> <p>Ingredients : Organic black sesame.</p> <p>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.</p> 
	<p>553 - Black sesame paste - 1 kg (available in 8kg upon request) container : zipped plastic sachet - origin : Japan</p> <p>Ingredients : Black sesame.</p> <p>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.</p>
	<p>672 - Black sesame paste - 1 kg container : plastic jar - origin : Japan</p> <p>Ingredients : Black sesame 100%.</p> <p>Description : This black sesame paste is made from carefully selected sesame seeds prepared using a precise method. Once washed, they are carefully roasted and grinded into a smooth paste.</p> <p>Flavor : Creamy texture, sweet and roasted flavor, with a nice peanut-like taste and no bitterness.</p> <p>Use : Before use, mix well. Over time, the oil contained in the sesame paste naturally separates from the solid part. Black sesame paste can be used in a wide range of savory dishes, especially in noodle dishes, sauces, marinades and dressings. However, its use is quite common in pastry-making as well, to prepare black sesame cookies, cheesecakes, and even ice cream.</p> <p>Preservation : Keep away from sunlight, heat and moisture.</p>
	<p>562 - Organic black sesame salt gomashio - 50 g container : plastic sachet - origin : Japan</p> <p>Ingredients : Organic black sesame, salt.</p> <p>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.</p> <p>Use : Gomashio is used in many recipes: rice, all types of gratins, meat, fish... It's delicious on pumpkin soup.</p> <p>Preservation : Store in a cool and dry place, away from direct light.</p> 
	<p>554 - Organic black sesame salt gomashio - 1 kg container : plastic sachet - origin : Japan</p> <p>Ingredients : Organic black sesame, salt.</p> <p>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.</p> <p>Use : Gomashio is used in many recipes: rice, all types of gratins, meat, fish... It's delicious on pumpkin soup.</p> <p>Preservation : Store in a cool and dry place, away from direct light.</p> 

**630 - Gomashio - Black sesame salt - 46 g****container : sachet - origin : Japan**

Ingredients : Sesame (70%), salt (19,23%), starch (5,67%), flavour enhancers (E331, E621, E635, E640) (3,51%), sugar (1,51%), modified starch syrup (0,08%). **Description :** Gomashio is a mix of black sesame and salt. This gomashio main characteristic is to be made of whole roasted black sesame seeds that are fragrant and crunchy as well as big salt flakes made in the town of Ako, Hyogo prefecture. **Flavor :** The powerful and roasted flavor of black sesame seeds enhanced by salt flakes. **Use :** Used just like regular salt, it will enhance your dishes with a crunchy touch such as sprinkled on fried eggs, pasta and vegetable casseroles. Use gomashio to coat onigiri, make marinades or season white meat and fish. Lastly, it will be deliciously paired with sweets such as ice cream, yoghurt or warabimochi ! **Preservation :** Keep at room temperature. After opening, close well and keep away from heat and moisture.

**631 - Red shiso furikake «Tanaka» - 22 g****container : sachet - origin : Japan**

Ingredients : Shiso in brine (red shiso, salt) (75,47%), sugar (15,09%), salt (5,66%), flavour enhancers (E621, E635) (2,08%), acidulant (E296) (1,7%). **Description :** On the contrary to a regular furikake, furikake with red shiso does not contain seaweed nor fish but red shiso. Red shiso is a plant of the mint family often used for its crimson color. It has a complex flavor between hibiscus and cinnamon that is enhanced by salt. It is used just like furikake, as a topping on any dish. **Flavor :** The tasty flavor of red shiso, between hibiscus and cinnamon enhanced by salt, pleasantly sour and refreshing. **Use :** It can be used to coat onigiri or add a touch of flavor to white rice but it will be great sprinkled on top of mushroom pasta, fruits salad or potato dish. Use it to make sauces or as a final touch on various dishes like salad or burrata for example. **Preservation :** Keep in a cool warm place, away from light.

**632 - Red shiso furikake «Tanaka» - 250 g****container : sachet - origin : Japan**

Ingredients : Shiso in brine (red shiso, salt) (75,47%), sugar (15,09%), salt (5,66%), flavour enhancers (E621, E635) (2,08%), acidulant (E296) (1,7%). **Description :** On the contrary to a regular furikake, furikake with red shiso does not contain seaweed nor fish but red shiso. Red shiso is a plant of the mint family often used for its crimson color. It has a complex flavor between hibiscus and cinnamon that is enhanced by salt. It is used just like furikake, as a topping on any dish. **Flavor :** The tasty flavor of red shiso, between hibiscus and cinnamon enhanced by salt, pleasantly sour and refreshing. **Use :** It can be used to coat onigiri or add a touch of flavor to white rice but it will be great sprinkled on top of mushroom pasta, fruits salad or potato dish. Use it to make sauces or as a final touch on various dishes like salad or burrata for example. **Preservation :** Keep in a cool warm place, away from light.

**585 - Organic shiso and sesame furikake - 30 g****container : sachet - origin : Japan**

Ingredients : Organic sesame (71,8%), salt (13%), organic shiso (10%), soy sauce (3,2%), aosa seaweed (2%). **Description :** Furikake is a Japanese mix of seaweeds and sesame roasted and seasoned 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 with different flavors. This organic furikake is made with our producer's organic soy sauce roasted sesame, red shiso from Wakayama and sea lettuce for the iodine touch. **Flavor :** Crunchy, iodine, with a great shiso taste and a long finish. **Use :** You can sprinkle it on top of rice but also at the end of cooking on your fishes, salads, pastas, tofu or even pizza. **Preservation :** Store in a cool and dry place, away from direct light.

**586 - Sansho and sesame furikake - 30 g****container : sachet - origin : Japan**

Ingredients : Organic sesame (90,5%), soy sauce (3,5%), sansho pepper (3%), salt (2%), aosa seaweed (1%). **Description :** Furikake is a Japanese mix of seaweeds and sesame roasted and seasoned 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 with different flavors. This furikake is made with our producer's soy sauce roasted sesame, sea lettuce and sansho pepper to bring a very nice acidic freshness, so typical of sansho. This furikake is additive free. **Flavor :** Crunchy, iodine, with a great shiso taste and a long finish. **Use :** You can sprinkle it on top of rice but also at the end of cooking on your fishes, salads, pastas, tofu or even pizza. **Preservation :** Store in a cool and dry place, away from direct light.

**653 - Organic ume and sesame Furikake - 30 g****container : sachet - origin : Japan**

Ingredients : Organic sesame (73%), organic Japanese plum ume (10%), salt, aosa seaweed, organic soy sauce (organic soybean, organic wheat, salt). **Description :** Furikake is a Japanese mix of seaweeds and sesame, roasted and seasoned, 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 with different flavors. This organic furikake is made with our producer's soy sauce roasted sesame, sea lettuce and Japanese ume plum that brings a fruity and sour flavor. This furikake is additive free. **Flavor :** Fruity, with a long finish and a touch of acidity as well as a great balance between umami and iodine. **Use :** Furikake is commonly sprinkled over rice or rice balls, as a seasoning, but it can also be added to salads, pasta, fish and meat dishes for extra flavor. Finish your fish carpaccio seasoning with this fruity ume plum furikake. **Preservation :** Keep in a cool place, away from sunlight.

**654 - Organic yuzu and sesame Furikake - 25 g****container : sachet - origin : Japan**

Ingredients : Organic sesame (84%), organic yuzu peel (6%), salt, organic soy sauce (organic soybean, organic wheat, salt), aosa seaweed. **Description :** Furikake is a Japanese mix of seaweeds and sesame, roasted and seasoned, 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 with different flavors. This furikake is made with our producer's soy sauce roasted sesame, sea lettuce and yuzu that brings refreshing notes. This furikake is additive free. **Flavor :** This furikake has a sweet sesame flavor and sour notes of yuzu. The soy sauce gives a little touch of salt and umami, creating great balance with all the flavors. **Use :** Furikake brings texture and flavor to many dishes. It is commonly sprinkled over rice or rice balls, as a seasoning, but it will be delicious on top of salads or fish and meat dishes for extra flavor. You can also use it to prepare a tuna tataki by covering the fish with furikake to make a thin and flavorful crust. **Preservation :** Keep in a cool place, away from sunlight.



Sesames and furikake 3/5 (see on pricelist page 4)



628 - Furikake wasabi «Nihon Kaisui» - 50 g

container : glass jar - origin : Japan

Ingredients : White sesame (37,66%), black sesame (28%), wasabi taste granule (salt, sugar, wasabi powder (0,3%), matcha) (10,34%), flavour enhancers (E621, E635) (6,21%), nori (5%), arare (starch) (5%), sugar (3,51%), freeze-dried wasabi stalk (wasabi stalk (1,04%), salt, dextrine) (1,47%), fermented seasoning (1,26%), flavouring (0,87%), aosa seaweed (0,38%), soy sauce (0,31%). **Description :** Furikake is a Japanese condiment made with seaweed and sesame traditionally sprinkled on top of rice. Used to garnish rice bowls of Japanese marines during war time, it is nowadays a staple of everyday Japanese cuisine. Discover furikake flavored with wasabi, another Japanese condiment highly popular in Japan. **Flavor :** Wasabi furikake has the iodine taste of nori seaweed, enhanced by the spiciness of wasabi as well as slight roasted notes of sesame. **Use :** This furikake can be sprinkled on rice but also on pasta, noodles, meat or even fish. Use it as a finishing touch on salads or to coat onigiri. **Preservation :** Keep in a cool warm place, away from light.



635 - Furikake wasabi «Nihon Kaisui» - 500 g

container : sachet - origin : Japan

Ingredients : White sesame (37,66%), black sesame (28%), wasabi taste granule (salt, sugar, wasabi powder (0,3%), matcha) (10,34%), flavour enhancers (E621, E635) (6,21%), nori (5%), arare (starch) (5%), sugar (3,51%), freeze-dried wasabi stalk (wasabi stalk (1,04%), salt, dextrine) (1,47%), fermented seasoning (1,26%), flavouring (0,87%), aosa seaweed (0,38%), soy sauce (0,31%). **Description :** Furikake is a Japanese condiment made with seaweed and sesame traditionally sprinkled on top of rice. Used to garnish rice bowls of Japanese marines during war time, it is nowadays a staple of everyday Japanese cuisine. Discover furikake flavored with wasabi, another Japanese condiment highly popular in Japan. **Flavor :** Wasabi furikake has the iodine taste of nori seaweed, enhanced by the spiciness of wasabi as well as slight roasted notes of sesame. **Use :** This furikake can be sprinkled on rice but also on pasta, noodles, meat or even fish. Use it as a finishing touch on salads or to coat onigiri. **Preservation :** Keep in a cool warm place, away from light.



629 - Furikake nori «Nihon Kaisui» - 50 g

container : glass jar - origin : Japan

Ingredients : White sesame (55,76%), black sesame (17,88%), nori (11,07%), sugar (4,29%), aonori seaweed (3%), salt (2,86%), flavour enhancer (E621) (2,14%), fermented seasoning (1,79%), soy sauce (1,19%). **Description :** Furikake is a very popular condiment that was invented at the beginning of the 20th century in Japan. Made of nutritional ingredients, it was made to complete nutrient intake of the population. Nowadays, there are various flavor of furikake, including nori flavored furikake, by Nihon Kaisui. **Flavor :** The soft and iodine flavor of nori seaweed, slightly salty and rich in umami. **Use :** This furikake can be sprinkled on various dishes as a final touch such as rice, pasta, meat, fish or even tofu. It can also be used as a coating for onigiri. **Preservation :** Keep in a cool warm place, away from light.



636 - Furikake nori «Nihon Kaisui» - 500 g

container : sachet - origin : Japan

Ingredients : White sesame (55,76%), black sesame (17,88%), nori (11,07%), sugar (4,29%), aonori seaweed (3%), salt (2,86%), flavour enhancer (E621) (2,14%), fermented seasoning (1,79%), soy sauce (1,19%). **Description :** Furikake is a very popular condiment that was invented at the beginning of the 20th century in Japan. Made of nutritional ingredients, it was made to complete nutrient intake of the population. Nowadays, there are various flavor of furikake, including nori flavored furikake, by Nihon Kaisui. **Flavor :** The soft and iodine flavor of nori seaweed, slightly salty and rich in umami. **Use :** This furikake can be sprinkled on various dishes as a final touch such as rice, pasta, meat, fish or even tofu. It can also be used as a coating for onigiri. **Preservation :** Keep in a cool warm place, away from light.



789 - Yuzu kosho furikake (spicy yuzu paste) «Nihon Kaisui» - 50 g

container : glass jar - origin : Japan

Ingredients : Roasted sesame (42,67%), Lactose (34,37%), Sugar (4,09%), Salt (3,48%), Yuzu kosho powder (Yuzu peel, Green hot pepper, Salt, Dextrin) (2,86%), Fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (2,8%), Corn starch (2,6%), Flavour enhancers (E621, E631) (2,46%), Spinach powder (2,18%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,12%), Flavourings (0,5%), Matcha green tea powder (0,44%), Vitamin C (0,22%), Pumpkin powder (0,22%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a staple of everyday Japanese cuisine. This version is flavored with yuzu kosho, a spicy paste made from yuzu citrus and green chili. **Use :** Traditionally sprinkled over rice, furikake can also be added to pasta dishes, used on meat and fish, or as a finishing touch on salads. It is also perfect for coating onigiri. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.



790 - Five-vegetable furikake «Nihon Kaisui» - 50 g

container : glass jar - origin : Japan

Ingredients : Roasted white sesame (48,1%), Spinach taste granules (Lactose, Salt, Corn starch, Spinach powder (0,75%), Matcha green tea powder, Pumpkin powder (0,08%), Vitamin C) (14,93%), Tomato taste granules (Lactose, Salt, Corn starch, Tomato powder (0,46%), Colours (E120, E150a, E160b, E160c), Vitamin C, Onion powder (Onion, Defatted soybean) (0,07%), Garlic powder (Garlic flakes, Defatted soybean) (0,03%), Cereals powder (0,003%), Seasoned radish (Radish leaves (4,74%), Salt, Sugar, Flavour enhancer (E621)) (8,7%), Sugar (4,49%), Carrot flakes (Carrot (1,2%), Lactose, Potato starch, Colours (E160a, E160c)) (2,99%), Pumpkin flakes (Lactose, Potato starch, Pumpkin (0,59%), Carrot (0,31%), Thickener (E415), Colour (E160a)) (2,99%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,2%), Fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (0,8%), Salt (0,4%). **Description :** This furikake is flavored with five vegetables: spinach, tomato, carrot, radish, and kabocha squash. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

**791 - Japanese Curry furikake « Nihon Kaisui » - 45 g****container :** aluminium and plastic bag with zip - **origin :** Japan

Ingredients : Curry taste flakes (Soybean protein, Palm oil, Sugars (Sugar, Fructose), Flavour enhancers (E621, E635), Salt, Onion sauté powder (Dextrin, Onion, Soybean, Palm oil), Vegetable fat (Corn oil, Starch sirop, Pea protein), Colors (E150d, E160c), Spices (Cumin, Garlic, Turmeric) (0,65%), Flavourings, Yeast extract powder (Yeast extract, Dextrin), Mushroom powder (Dextrin, Mushroom), Antioxidant (E306), Ginger extract powder (Dextrin, Ginger extract)) (54%), Roasted white sesame (32,36%), Carrot flakes (Carrot, Lactose, Potato starch, Colours (E160a, E160c)) (4,5%), Pumpkin flakes (Lactose, Potato starch, Pumpkin, Carrot, Thickener (E415), Colour (E160a)) (4,5%), Sugar (3,02%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,81%), Rice fermented seasoning (Starch syrup, Sweet potato starch, Rice, Alcohol, Rice koji, Salt) (0,54%), Salt (0,27%). **Description :** This curry-flavored furikake features Kumamon, the official mascot of Kumamoto Prefecture. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

**792 - Garlic & chili oil Ra-yu furikake « Nihon Kaisui » - 45 g****container :** aluminium and plastic bag with zip - **origin :** Japan

Ingredients : Garlic and chili oil Ra-yu taste flakes (Soybean protein, Palm oil, Dextrin, Flavour enhancers (E621, E635)), Sugar, Roasted garlic powder (3,25%), Rapeseed oil (Rapeseed oil, Garlic, Rosemary extract), Sesame oil, Salt, Miso powder (Soybean, Salt, Rice), Onion sauté powder (Dextrin, Onion, Soybean, Palm oil), Flavourings, Yeast extract powder (Yeast extract, Dextrin), Colors (E150d, E160c), Garlic powder (0,33%), Red hot pepper powder (0,33%), Mushroom powder (Dextrin, Mushroom), Antioxidant (E306), Acid (E330), Ginger extract powder (Dextrin, Ginger extract)) (65%), Roasted white sesame (28,86%), Sugar (2,69%), Red hot pepper (2%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,72%), Rice fermented seasoning (Starch syrup, Sweet potato starch, Rice, Alcohol, Rice koji, Salt) (0,48%), Salt (0,24%). **Description :** This garlic and ra-yu chili oil-flavored furikake features Kumamon, the official mascot of Kumamoto Prefecture. **Use :** Sprinkle over rice or onigiri, pasta, meat, fish, or salads. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

**788 - Noritama furikake (nori seaweed & egg) « Nihon Kaisui » - 60 g****container :** plastic bag with zip - **origin :** Japan

Ingredients : White roasted sesame (30,96%), Egg flakes (Lactose, Sugar, Egg (2,65%), Salt, Colour (E161b), Palm oil, Antioxidant (E306)) (26,5%), Egg taste granules (Wheat flour, Corn starch, Glucose, Palm oil, Hydrogenated palm oil, Soybean protein (Defatted soybean, Soybean lecithin), Salt, Colour (E160a)) (19,52%), Matcha taste granules (Salt, Lactose, Dextrin, Matcha green tea powder) (10,8%), Exhauteur de goût (E621) (4,73%), Grilled nori (3%), Sugar (2,89%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (1,03%), Aosa seaweed (0,31%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (0,26%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a staple of everyday Japanese cuisine. This egg and seaweed variety is particularly loved by children in Japan. **Use :** Traditionally sprinkled over rice, furikake can also be added to pasta dishes, used on meat and fish, or as a finishing touch on salads. It is also perfect for coating onigiri. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

**786 - Katsuo bonito furikake « Nihon Kaisui » - 45 g****container :** plastic bag with zip - **origin :** Japan

Ingredients : White roasted sesame (36,83%), Black roasted sesame (18,42%), Dried bonito (14,16%), Sugar (12,35%), Salt (6,77%), Flavour enhancers (E621, E631) (4,56%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (3,26%), Grilled nori (2,1%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,51%), Antioxidant (E306) (0,03%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a true staple of everyday Japanese cuisine. This version is flavored with dried bonito flakes, another essential ingredient in Japanese cooking. **Flavor :** Rich umami flavor. **Use :** Traditionally sprinkled over rice, furikake can also be used in pasta dishes, on meat and fish. It works well as a finishing touch on salads or to coat onigiri. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

**787 - Katsuo bonito furikake « Nihon Kaisui » - 500 g****container :** aluminium bag - **origin :** Japan

Ingredients : White roasted sesame (36,83%), Black roasted sesame (18,42%), Dried bonito (14,16%), Sugar (12,35%), Salt (6,77%), Flavour enhancers (E621, E631) (4,56%), Rice fermented seasoning (Starch syrup, Rice, Alcohol, Rice koji, Salt, Water) (3,26%), Grilled nori (2,1%), Soy sauce (Defatted soybean, Wheat, Salt, Sugar, Alcohol, Water) (1,51%), Antioxidant (E306) (0,03%). **Description :** Furikake is a seaweed- and sesame-based seasoning, a true staple of everyday Japanese cuisine. This version is flavored with dried bonito flakes, another essential ingredient in Japanese cooking. **Flavor :** Rich umami flavor. **Use :** Traditionally sprinkled over rice, furikake can also be used in pasta dishes, on meat and fish. It works well as a finishing touch on salads or to coat onigiri. **Preservation :** Store at room temperature, away from sunlight, heat, and humidity.

NEW

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

Ingredients : Roasted sesame (81,02%), flavor enhancers (E621, E635) (5,94%), salt (4,5%), sugar (4,05%), flavoring (2,16%), spice extract (1,08%), acidulant (E260) (0,81%), chlorella powder (0,42%), wasabi powder (0,02%) (dextrin, flavouring, wasabi leaves (0,002%), spice extract). **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.

NEW

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

Ingredients : Roasted sesame (81,02%), flavor enhancers (E621, E635) (5,94%), salt (4,5%), sugar (4,05%), flavoring (2,16%), spice extract (1,08%), acidulant (E260) (0,81%), chlorella powder (0,42%), wasabi powder (0,02%) (dextrin, flavouring, wasabi leaves (0,002%), spice extract). **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.



Sesame and furikake 4/5 (see on pricelist page 4)



565 - Roasted sesame with ume - 80 g

container : plastic bottle - origin : Japan

Ingredients : Roasted sesame (84,92%), salt (4,91%), flavor enhancers (E621, E635) (2,57%), sugar (2,27%), acidulant (E330) (1,66%), coloring agent (E163) (1,32%), fermented seasoning (0,94%), fish sauce (Japanese anchovy) (0,94%), ume (Japanese plum) (0,38%), shiso flavor (0,09%).

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 with ume - 1 kg

container : plastic bottle - origin : Japan

Ingredients : Roasted sesame (84,92%), salt (4,91%), flavor enhancers (E621, E635) (2,57%), sugar (2,27%), acidulant (E330) (1,66%), coloring agent (E163) (1,32%), fermented seasoning (0,94%), fish sauce (Japanese anchovy) (0,94%), ume (Japanese plum) (0,38%), shiso flavor (0,09%).

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 kimchi flavor - 80 g

container : plastic bottle - origin : Japan

Ingredients : Roasted sesame (76,24%), sugar (6,1%), garlic (4,42%), salt (3,59%), soy sauce (3,05%), protein hydrolysate (1,53%), kombu dashi (Japanese soup stock) (1,49%), yeast extract (1,47%), red hot pepper powder (1,24%), colouring agent (E160c) (0,48%), flavor enhancer (E635) (0,17%), fish sauce (Japanese anchovy) (0,12%), acidulant (E330) (0,09%), sweetener (E960) (0,02%).

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 kimchi flavor - 1 kg

container : sachet - origin : Japan

Ingredients : Roasted sesame (76,24%), sugar (6,1%), garlic (4,42%), salt (3,59%), soy sauce (3,05%), protein hydrolysate (1,53%), kombu dashi (Japanese soup stock) (1,49%), yeast extract (1,47%), red hot pepper powder (1,24%), colouring agent (E160c) (0,48%), flavor enhancer (E635) (0,17%), fish sauce (Japanese anchovy) (0,12%), acidulant (E330) (0,09%), sweetener (E960) (0,02%).

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 with yuzu - 80 g

container : plastic bottle - origin : Japan

Ingredients : Roasted sesame (75,15%), protein hydrolysate (6,35%), yuzu juice (4,34%), sugar (4,34%), flavour enhancer (E621) (4,18%), salt (3,84%), flavouring (1,47%), coloring agent (E161b) (0,33%).

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.



571 - Roasted sesame with yuzu - 1 kg

container : sachet - origin : Japan

Ingredients : Roasted sesame (75,15%), protein hydrolysate (6,35%), yuzu juice (4,34%), sugar (4,34%), flavour enhancer (E621) (4,18%), salt (3,84%), flavouring (1,47%), coloring agent (E161b) (0,33%).

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.

**623 - Roasted sesame with curry - 80 g****container** : plastic bottle - **origin** : Japan**Ingredients** : Roasted sesame (78,21%), curry powder (5,09%), soy sauce (4,17%), salt (3,48%), sugar (3,13%), flavour enhancer (E621) (2,61%), garlic (1,11%), yeast extract (1,04%), garam masala (0,99%), red hot pepper powder (0,09%), black pepper powder (0,09%).**Description** : This sesame is curry flavored. Curry is a popular dish in Japan, rich in flavor and spices. To obtain this typical curry flavor, sesame seeds were mixed with garam masala, a mix of roasted and powdered spices from India. These curry flavored sesame seeds will add flavor, color and texture to your preparation. **Flavor** : Rich toasted flavor of curry and slightly spicy, that lasts in mouth. **Use** : This flavored sesame will be perfect with curry flavored dishes such as kare udon. Besides garnishing white rice, it will spice up noodle dishes like ramen as well as fried food and stir fried vegetables. **Preservation** : Keep in a cool dry place, away from light.**606 - Roasted sesame with curry - 1 kg****container** : plastic sachet - **origin** : Japan**Ingredients** : Roasted sesame (78,21%), curry powder (5,09%), soy sauce (4,17%), salt (3,48%), sugar (3,13%), flavour enhancer (E621) (2,61%), garlic (1,11%), yeast extract (1,04%), garam masala (0,99%), red hot pepper powder (0,09%), black pepper powder (0,09%).**Description** : This sesame is curry flavored. Curry is a popular dish in Japan, rich in flavor and spices. To obtain this typical curry flavor, sesame seeds were mixed with garam masala, a mix of roasted and powdered spices from India. These curry flavored sesame seeds will add flavor, color and texture to your preparation. **Flavor** : Rich toasted flavor of curry and slightly spicy, that lasts in mouth. **Use** : This flavored sesame will be perfect with curry flavored dishes such as kare udon. Besides garnishing white rice, it will spice up noodle dishes like ramen as well as fried food and stir fried vegetables. **Preservation** : Keep in a cool dry place, away from light.**624 - Roasted sesame with gluten-free soy sauce - 80 g****container** : plastic bottle - **origin** : Japan**Ingredients** : Roasted sesame (76,59%), gluten-free soy sauce (8,14%), sugar (3,83%), flavour enhancers (E621, E627, E631) (4,13%), salt (3,57%), water (3,23%), coloring (E150a) (0,51%). **Description** : Soy sauce is one of the main condiments in Japanese cuisine and is used to season many dishes. Thanks to the combination between the umami flavor of soy sauce and the strong flavor of roasted sesame, this condiment will enhance many dishes. It is a gluten-free sesame !**Flavor** : Combination between the powerful flavor of roasted sesame and the umami of soy sauce, with a beautiful roundness in mouth. A slightly sweet touch on the finish. **Use** : Sprinkle it on rice based dishes or use it to coat onigiri or california rolls. It will also be delicious paired with eggs, meat dishes and simmered or stir fried vegetables dishes and will be the perfect substitute to salt or gomashio on salads and fishes. Sprinkle a bit of sesame seeds on vanilla ice cream for an unusual yet tasty dessert. **Preservation** : Keep in a cool dry place, away from light.**625 - Roasted sesame with gluten-free soy sauce - 1 kg****container** : plastic sachet - **origin** : Japan**Ingredients** : Roasted sesame (76,59%), gluten-free soy sauce (8,14%), sugar (3,83%), flavour enhancers (E621, E627, E631) (4,13%), salt (3,57%), water (3,23%), coloring (E150a) (0,51%). **Description** : Soy sauce is one of the main condiments in Japanese cuisine and is used to season many dishes. Thanks to the combination between the umami flavor of soy sauce and the strong flavor of roasted sesame, this condiment will enhance many dishes. It is a gluten-free sesame !**Flavor** : Combination between the powerful flavor of roasted sesame and the umami of soy sauce, with a beautiful roundness in mouth. A slightly sweet touch on the finish. **Use** : Sprinkle it on rice based dishes or use it to coat onigiri or california rolls. It will also be delicious paired with eggs, meat dishes and simmered or stir fried vegetables dishes and will be the perfect substitute to salt or gomashio on salads and fishes. Sprinkle a bit of sesame seeds on vanilla ice cream for an unusual yet tasty dessert. **Preservation** : Keep in a cool dry place, away from light.**626 - Roasted sesame with garlic - 80 g****container** : plastic bottle - **origin** : Japan**Ingredients** : Roasted sesame (65,46%), garlic (17,46%), sugars (5,24%), salt (4,42%), hydrolysed proteins (3,27%), flavour enhancers (E621, E635) (2,74%), black pepper (1,41%).**Description** : This locally roasted sesame was coated with garlic and black pepper to create the perfect crunchy and spicy condiment to spice up your dishes, especially meats.**Flavor** : The toasty flavor of sesame spiced up with garlic and black pepper. **Use** : This sesame will be perfect to season fish and meat, used in a marinade or sprinkled on raw vegetables, bruschetta etc. as a finishing touch. It will add a spicy touch to omelets and pizza.**Preservation** : Keep in a cool dry place, away from light.**627 - Roasted sesame with garlic - 1 kg****container** : plastic sachet - **origin** : Japan**Ingredients** : Roasted sesame (65,46%), garlic (17,46%), sugars (5,24%), salt (4,42%), hydrolysed proteins (3,27%), flavour enhancers (E621, E635) (2,74%), black pepper (1,41%).**Description** : This locally roasted sesame was coated with garlic and black pepper to create the perfect crunchy and spicy condiment to spice up your dishes, especially meats.**Flavor** : The toasty flavor of sesame spiced up with garlic and black pepper. **Use** : This sesame will be perfect to season fish and meat, used in a marinade or sprinkled on raw vegetables, bruschetta etc. as a finishing touch. It will add a spicy touch to omelets and pizza.**Preservation** : Keep in a cool dry place, away from light.**575 - Golden sesame oil - 180 g****container** : glass bottle - **origin** : Japan**Ingredients** : Golden sesame 100%.**Description** : Sesame seed oil has a beautiful golden amber color. This oil is produced through a traditional process with no heating. A few drops of this concentrated oil are enough to bring flavors to your dishes. **Flavor** : Toasted, sweet and intense, without bitterness. **Use** : In cold seasoning of seaweed or cucumber salads, lotus kinpira, tofu. It can also be used to perfume desserts such as cakes, creams, sesame praline. Warm, the golden sesame oil develops even more flavor and will be delicious with grilled fish, meat or Chinese inspired dishes.**Preservation** : Store in a cool and dry place, away from direct light.



Sesame and furikake 5/5 (see on pricelist page 4)

	<p>642 - Sesame oil «Kuki» (medium intensity) - 170 g container : glass bottle - origin : Japan</p> <p>Ingredient : Sesame 100%. Description : Kuki sesame oil is made using high quality black, golden and white sesame seeds that were processed following the producer's own traditional method : The seeds are pressed and the extracted oil is left to stand for two weeks to a month before being filtered several times to remove any residue formed during the pressing process. This method gives the Kuki sesame oil its beautiful amber color and unique flavor. With its medium intensity, this slightly bitter oil will go well with plenty of dishes. Flavor : This is a subtle sesame oil with a soft and round flavor, paired with subtle roasted notes on the finish. Use : The subtle flavor of Kuki sesame oil goes well with Chinese and Japanese traditional cuisine. This oil will enhance the flavor of stir fried dishes, simmered dishes or broth. It is the perfect ingredient for seasoning marinated vegetables or a tuna tartar. Mixed with a bit of salt, this sesame oil will turn into the perfect dressing sauce for your salad. Preservation : Keep away from light.</p>
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	<p>641 - Sesame oil «Kuki» (medium intensity) - 340 g container : glass bottle - origin : Japan</p> <p>Ingredient : Sesame 100%. Description : Kuki sesame oil is made using high quality black, golden and white sesame seeds that were processed following the producer's own traditional method : The seeds are pressed and the extracted oil is left to stand for two weeks to a month before being filtered several times to remove any residue formed during the pressing process. This method gives the Kuki sesame oil its beautiful amber color and unique flavor. With its medium intensity, this slightly bitter oil will go well with plenty of dishes. Flavor : This is a subtle sesame oil with a soft and round flavor, paired with subtle roasted notes on the finish. Use : The subtle flavor of Kuki sesame oil goes well with Chinese and Japanese traditional cuisine. This oil will enhance the flavor of stir fried dishes, simmered dishes or broth. It is the perfect ingredient for seasoning marinated vegetables or a tuna tartar. Mixed with a bit of salt, this sesame oil will turn into the perfect dressing sauce for your salad. Preservation : Keep away from light.</p>
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	<p>667 - Sesame Oil intense «Kuki» first pressed - 340 g container : glass bottle - origin : Japan</p> <p>Ingredients : Sesame 100%. Description : «Kuki» sesame oil is made using high quality black, golden and white sesame seeds. This oil is produced according to a traditional pressing process, in which only the precious oil extracted during the first press is used. After the press, the extracted oil is left to stand for two weeks to a month. Then it is filtered several times to remove any residue formed during the pressing process. This method gives the «Kuki» sesame oil its beautiful amber color and unique flavor. Flavor : A round and intense flavor of roasted sesame, that will enhance your dishes. Use : The fragrance of «Kuki» sesame oil pairs perfectly with traditional Japanese and Chinese cuisines. It beautifully lifts stir-fries, stews, and broths and it will be ideal to season marinated vegetables, noodles, rice, and bibimbaps. Mixed with a bit of salt, this sesame oil will be perfect for seasoning a salad. Preservation : Keep in a dark place, away from fire sources.</p>
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	<p>668 - Sesame Oil intense «Kuki» first pressed - 170 g container : glass bottle - origin : Japan</p> <p>Ingredients : Sesame 100%. Description : «Kuki» sesame oil is made using high quality black, golden and white sesame seeds. This oil is produced according to a traditional pressing process, in which only the precious oil extracted during the first press is used. After the press, the extracted oil is left to stand for two weeks to a month. Then it is filtered several times to remove any residue formed during the pressing process. This method gives the «Kuki» sesame oil its beautiful amber color and unique flavor. Flavor : A round and intense flavor of roasted sesame, that will enhance your dishes. Use : The fragrance of «Kuki» sesame oil pairs perfectly with traditional Japanese and Chinese cuisines. It beautifully lifts stir-fries, stews, and broths and it will be ideal to season marinated vegetables, noodles, rice, and bibimbaps. Mixed with a bit of salt, this sesame oil will be perfect for seasoning a salad. Preservation : Keep in a dark place, away from fire sources.</p>
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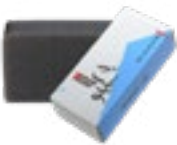
	<p>669 - Ra-yu - chili sesame oil with 6 spices - 45 g container : glass bottle - origin : Japan</p> <p>Ingredients : Sesame oil, red hot pepper, sichuan pepper, garlic, black pepper, leek, star anise. Description : Ra-yu is a spicy Japanese sesame oil. This Japanese condiment is very used, especially with ramen and gyoza. The sesame oil is obtained by carefully roasting raw sesame seeds and pressing them. It is then combined and boiled with six different types of spices, such as Sichuan pepper, red-hot pepper or star anise. Flavor : The oil has a characteristic dark red color. It has a great flavor of roasted sesame, with a fresh spiciness typical of Sichuan pepper and a long-lasting taste. Use : Add a few drops of ra-yu to flavor your ramen, soups, and broths. Ra-yu is perfect for seasoning gyoza, stir-fried meats, salads but also tofu, cold or stir-fried, as well as vegetables such as soybean sprouts coated with slices of pork belly. Preservation : Keep in a dark place, away from fire sources.</p>
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	<p>642 - Sesame oil «Kuki» (medium intensity) - 170 g container : glass bottle - origin : Japan</p> <p>Ingredient : Sesame 100%. Description : Kuki sesame oil is made using high quality black, golden and white sesame seeds that were processed following the producer's own traditional method : The seeds are pressed and the extracted oil is left to stand for two weeks to a month before being filtered several times to remove any residue formed during the pressing process. This method gives the Kuki sesame oil its beautiful amber color and unique flavor. With its medium intensity, this slightly bitter oil will go well with plenty of dishes. Flavor : This is a subtle sesame oil with a soft and round flavor, paired with subtle roasted notes on the finish. Use : The subtle flavor of Kuki sesame oil goes well with Chinese and Japanese traditional cuisine. This oil will enhance the flavor of stir fried dishes, simmered dishes or broth. It is the perfect ingredient for seasoning marinated vegetables or a tuna tartar. Mixed with a bit of salt, this sesame oil will turn into the perfect dressing sauce for your salad. Preservation : Keep away from light.</p>
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Cereal and leguminous 1/4 (see on pricelist page 5)

	<p>421 - Masago arare - Fine rice crackers - 300 g container : foil pouch - origin : Japan</p> <p>Ingredients : Rice powder 100%.</p> <p>Description : Arare are crispy rice crackers. These ones are made without GMO and they are gluten free. These arare were made to be as tiny and crispy as possible. That is why they are called «masago» which means «thin sand» in Japanese. Flavor : The tiny rice crackers are very crunchy.</p> <p>Use : Arare are used to bring texture. In Japan they are added to tempura coating or in ochazuke and miso soup. Arare will bring crunchy to your breaded fried chicken or salmon but also to your california rolls ! You can sparkle them on salad, broth, pasta, etc. Arare will also beautify and add crunch to chocolate, fruit skewers, cakes and mousses. Preservation : Keep away from sunlight, heat and moisture. Consume soon after opening.</p>
<p style="background-color: red; color: white; padding: 2px;">NEW</p> 	<p>434 - Panko - Japanese breadcrumbs (additive-free) - 200 g container : plastic sachet - origin : Japan</p> <p>Ingredients : Wheat flour (97,9%), Yeast (1,3%), Salt (0,8%).</p> <p>Description : Panko is a Japanese-style breadcrumb made from baked bread. It is commonly used for fried dishes such as tonkatsu (breaded pork cutlet) or tempura. Its larger, crispier flakes are lighter and absorb less oil than traditional Western breadcrumbs. This panko is made with just three natural ingredients: Japanese wheat flour, local yeast, and natural salt sourced from Okinawa or Hyogo.</p> <p>Use : Panko can be used to prepare all kinds of breaded dishes. Preservation : Store in a cool, dry place away from heat, sunlight, and humidity. After opening, reseal the bag tightly and refrigerate. Consume within one week.</p>
<p style="background-color: red; color: white; padding: 2px;">NEW</p> 	<p>435 - Panko - Japanese breadcrumbs (additive-free) - 1 kg container : plastic sachet - origin : Japan</p> <p>Ingredients : Wheat flour (97,9%), Yeast (1,3%), Salt (0,8%).</p> <p>Description : Panko is a Japanese-style breadcrumb made from baked bread. It is commonly used for fried dishes such as tonkatsu (breaded pork cutlet) or tempura. Its larger, crispier flakes are lighter and absorb less oil than traditional Western breadcrumbs. This panko is made with just three natural ingredients: Japanese wheat flour, local yeast, and natural salt sourced from Okinawa or Hyogo.</p> <p>Use : Panko can be used to prepare all kinds of breaded dishes. Preservation : Store in a cool, dry place away from heat, sunlight, and humidity. After opening, reseal the bag tightly and refrigerate. Consume within one week.</p>
	<p>149 - Mix special tempura - 600 g container : plastic sachet with zip - origin : Japan</p> <p>Ingredients : Wheat flour, starch, modified starch, baking powder, coloring agent (Annatto), vitamin B2.</p> <p>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.</p> <p>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.</p> <p>Preservation : Store in a cool dry place, away from light.</p>
	<p>212 - Red Azuki beans - 225 g container : plastic sachet - origin : Japan</p> <p>Ingredients : Red azuki beans from Hokkaido.</p> <p>Description : It is a variety of small red beans, which are very popular in Japan.</p> <p>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.)</p> <p>Instructions : 15 min in a pressure cooker without soaking them beforehand.</p> <p>Preservation : Store in a cool, dry place, away from light.</p>
	<p>210 - Red Azuki beans - 1 kg container : plastic sachet - origin : Japan</p> <p>Ingredients : Red azuki beans from Hokkaido.</p> <p>Description : It is a variety of small red beans, which are very popular in Japan.</p> <p>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.)</p> <p>Instructions : 15 min in a pressure cooker without soaking them beforehand.</p> <p>Preservation : Store in a cool, dry place, away from light.</p>

NEW**734 - Anko Koshian - Azuki red bean paste - 300 g****container : plastic bag - origin : Japan****Ingredient :** Sugar (50,34%), Red Azuki bean (33,56%), Water (15,96%), Agar (0,09%), Salt (0,05%).**Description :** Anko is a traditional Japanese sweet paste made from red azuki beans, featured in a wide variety of traditional desserts, from mochi to dorayaki. There are several types of anko, including koshian, which is known for its smooth and uniform texture, achieved by removing the bean skins after cooking. **Flavor :** Lightly sweet with a smooth, melt-in-the-mouth texture.**Use :** Perfect for filling Japanese pastries such as dorayaki, mochi, or taiyaki. It can also be used as a spread on bread or crepes, or served alongside ice cream and yogurt.**Preservation:** Store away from sunlight, heat, and humidity. Once opened, keep refrigerated and consume within 3 days.**NEW****735 - Anko Tsubuan - chunky Azuki red bean paste - 300 g****container : plastic bag - origin : Japan****Ingredient :** Sugar (48,82%), Red Azuki bean (28,15%), Water (22,90%), Agar (0,09%), Salt (0,04%).**Description :** Anko is a traditional Japanese sweet paste made from red azuki beans. It features in a wide variety of traditional desserts, from mochi to dorayaki. There are several types of anko, including tsubuan, which intentionally retains pieces of whole beans for a more rustic and authentic texture.**Flavor :** Lightly sweet with a coarse texture thanks to the chunks of beans.**Use :** Perfect for filling Japanese pastries such as dorayaki, mochi, or taiyaki, it also serves as a base for classic desserts like oshiruko or anmitsu. In more modern uses, enjoy it on a slice of bread, with vanilla ice cream, or mixed into plain yogurt.**Preservation:** Store away from sunlight, heat, and humidity. Once opened, keep refrigerated and consume within 3 days.**NEW****736 - Anko Koshian - Azuki red bean paste - 1 kg****container : plastic bag - origin : Japan****Ingredient :** Sugar (41,04%), Red Azuki bean (38,46%), Water (12,03%), Sweetener (E420) (8,41%), Agar (0,06%).**Description :** Anko is a traditional Japanese sweet paste made from red azuki beans, featured in a wide variety of traditional desserts, from mochi to dorayaki. There are several types of anko, including koshian, which is known for its smooth and uniform texture, achieved by removing the bean skins after cooking. **Flavor :** Lightly sweet with a smooth, melt-in-the-mouth texture.**Use :** Perfect for filling Japanese pastries such as dorayaki, mochi, or taiyaki. It can also be used as a spread on bread or crepes, or served alongside ice cream and yogurt.**Preservation:** Store away from sunlight, heat, and humidity. Once opened, keep refrigerated and consume within 3 days.**NEW****737 - Anko Tsubuan - chunky Azuki red bean paste - 1 kg****container : plastic bag - origin : Japan****Ingredient :** Sugar (40,13%), Red Azuki bean (31,98%), Water (19,61%), Sweetener (E420) (8,22%), Agar (0,06%)**Description :** Anko is a traditional Japanese sweet paste made from red azuki beans. It features in a wide variety of traditional desserts, from mochi to dorayaki. There are several types of anko, including tsubuan, which intentionally retains pieces of whole beans for a more rustic and authentic texture.**Flavor :** Lightly sweet with a coarse texture thanks to the chunks of beans.**Use :** Perfect for filling Japanese pastries such as dorayaki, mochi, or taiyaki, it also serves as a base for classic desserts like oshiruko or anmitsu. In more modern uses, enjoy it on a slice of bread, with vanilla ice cream, or mixed into plain yogurt.**Preservation:** Store away from sunlight, heat, and humidity. Once opened, keep refrigerated and consume within 3 days.**NEW****738 - Yude Azuki - cooked Azuki beans from Hokkaido - 300 g****container : plastic bag - origin : Japan****Ingredient :** Water (51,89%), Red Azuki bean (22,33%), Sugar (20,92%), Sweetener (E420), (4,28%), Thickener (E1412) (0,36%), Salt (0,22%)**Description :** These steamed azuki red beans have been delicately seasoned after cooking. Grown on the island of Hokkaido, renowned for the exceptional quality of its azuki, they are ready to use in both sweet and savory dishes.**Flavor :** Whole bean pods, slightly sweet and tender.**Use :** Cooked azuki beans can be used in both sweet and savory recipes. Enjoy them on a slice of bread, with yogurt or ice cream, in a sweet soup like zenzai, in a potato salad, in porridge, or simply on their own as a side dish.**Preservation:** Store away from sunlight, heat, and humidity. Once opened, keep refrigerated and consume within 3 days.**NEW****765 - Sesame Yokan - 35 g****container: aluminium pack & paper case - origin : Japan****Ingredients :** Water (32,64%), Sugar (32,45%), White bean paste (26,58%) Starch syrup (4,38%), Sesame, (3,26%) Agar (0,66%), Salt (0,02%).**Description :** Yokan is a traditional Japanese confection made by cooking red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This sesame yokan combines white bean paste with rich sesame for a refined variation.**Flavor :** A rich, rounded flavor with deep sesame notes that unfold gently on the palate.**Use :** This individually sized treat is best enjoyed with a cup of green tea, the Japanese way.**Preservation :** Store at room temperature. After opening, refrigerate and consume within one month.**NEW****766 - Traditional Honneri Yokan - 35 g****container: aluminium pack & paper case - origin : Japan****Ingredients :** Water (34,12%), Sugar (33,82%), Red Azuki bean (27,3%), Starch syrup (4,04%), Agar (0,69%), Salt (0,02%).**Description :** Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. Honneri yokan stays true to the classic taste of old, highlighting the full richness of azuki beans.**Flavor :** A deep, authentic azuki bean flavor.**Use :** This individually sized treat is best enjoyed with a cup of green tea, the Japanese way.**Preservation :** Store at room temperature. After opening, refrigerate and consume within one month.



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<p>NEW</p> 	<p>767 - Matcha Yokan - 35 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Sugar (33,72%), Water (33,67%), White bean paste (27,9%), Starch syrup (3,37%), Agar (0,68%), Matcha green tea powder (0,65%), Salt (0,02%). Description : Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This version blends white bean paste with premium matcha green tea powder. Flavor : A deep, vegetal matcha flavor, whose slight bitterness is balanced by the natural sweetness of white beans. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>
<p>NEW</p> 	<p>768 - Chestnut Yokan - 35 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Sugar (36,1%), Chestnut (34,2%), Water (21,9%), Trehalose (7%), Agar (0,8%). Description : Yokan is a traditional Japanese confection made by cooking azuki red bean paste, sugar, and agar-agar into a firm, smooth, and melt-in-the-mouth jelly. Staying true to ancestral techniques and the spirit of omotenashi, Kaishindo crafts authentic yokan using only natural ingredients and no additives. This regional variation is made exclusively with chestnuts (no beans) offering a comforting, autumn-inspired take on this classic wagashi dessert. Flavor : Softer in taste than classic yokan, with a slightly grainier texture and a warm, comforting flavor. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>
<p>NEW</p> 	<p>769 - Assorted Yokan (6 pieces) - 210 g container: aluminium pack & paper case - origin : Japan</p> <p>Ingredients : Honneri : Water (34,12%), Sugar (33,82%), Red Azuki bean (27,3%), Starch syrup (4,04%), Agar (0,69%), Salt (0,02%) / Sesame : Water (32,64%), Sugar (32,45%), White bean paste (26,58%) Starch syrup (4,38%), Sesame, (3,26%) Agar (0,66%), Salt (0,02%) / Kuroneri : Water (42,76%), Red Azuki bean (23,62%), Sugar (19,71%), Brown sugar (10,14%), Starch syrup (3,18%), Agar (0,58%), Salt (0,02%) / Walnut : Water (33,69%), Sugar (33,5%), White bean paste (25,99%), Starch syrup (4,53%), Walnut (1,59%), Agar (0,68%), Salt (0,02%) / Salt : Sugar (33,66%), Water (32,73%), Red Azuki bean (28,66%), Starch syrup (3,74%), Agar (0,66%), Salt (0,22%) / Matcha : Sugar (33,72%), Water (33,67%), White bean paste (27,9%), Starch syrup (3,37%), Agar (0,68%), Matcha green tea powder (0,65%), Salt (0,02%). Description : An assorted yokan gift box featuring 6 distinct flavors: kuroneri (black cane sugar), salted azuki, walnut, honneri, sesame, and matcha. Use : This individually sized treat is best enjoyed with a cup of green tea, the Japanese way. Preservation : Store at room temperature. After opening, refrigerate and consume within one month.</p>
	<p>303 - Soy milk Banrail - 1 L container : carton - origin : Japan</p> <p>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.</p>
	<p>257 - Sobacha - Roasted buckwheat whole grains - 150 g container : transparent doypack - origin : Japan</p> <p>Ingredient : Buckwheat. 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.</p>
	<p>290 - Sobacha - Crushed roasted buckwheat - 170 g container : sachet - origin : Japan</p> <p>Ingredient : Buckwheat 100%. Description : In Japan, buckwheat seeds (soba in Japanese) are mainly used to make sobacha, a caffeine-free and calorie-free infusion known for its antioxidant properties. Roasted buckwheat is also often used in pastries and other desserts. In this product, the buckwheat seeds are in bulk, crushed for a faster infusion and easier integration in pastries. Flavor : A crunchy texture and a roasted flavor that reveal a rounder and sweeter taste, with a good length. Use : For a hot infusion, infuse 2 teaspoons of sobacha during 1-2 minutes. For a cold infusion, infuse 1 to 2 minutes 4 teaspoons of sobacha in 1L of hot water and let it cool. The sobacha can also be used to make other drinks (latte, dalgona) or to flavor rice while it is cooking. The crushed texture of these buckwheat seeds makes it easier to integrate in desserts: crème brûlée, warabi mochi, pudding, ice cream, etc. Preservation : Store in a cool dry place, away from light.</p>

**291 - Sobacha - Crushed roasted buckwheat - 300 g****container : sachet - origin : Japan**

Ingredient : Buckwheat 100%. **Description :** In Japan, buckwheat seeds (soba in Japanese) are mainly used to make sobacha, a caffeine-free and calorie-free infusion known for its antioxidant properties. In this product, the buckwheat seeds are carefully roasted and crushed for a faster infusion and an easier integration in pastries. **Flavor :** Sobacha has a sweet and round flavor of hazelnut, slightly roasted, with a crunchy texture and a long finish. **Use :** For a hot infusion, infuse 2 teaspoons of sobacha during 1-2 minutes. For a cold infusion, infuse 1 to 2 minutes 4 teaspoons of sobacha in 1L of hot water and let it cool. The sobacha can also be used to make other drinks (latte, dalgonia) or to flavor rice while it is cooking. It is delicious sprinkle on top of salads or soups. The crushed buckwheat seeds bring a crunchy texture to desserts: crème brûlée, warabimochi, pudding, ice cream, as well as bread, biscuits or cereal bars. **Preservation :** Keep in a cool place, away from sunlight.

**NEW****775 - Sobacha - Crushed and roasted buckwheat - 120 g****container : plastic bag with zip - origin : Japan**

Ingredients : Buckwheat (100%). **Description :** In Japanese, "sobacha" means "buckwheat tea". It is made from roasted buckwheat grains used for infusion. Naturally caffeine-free, sobacha can be enjoyed throughout the day and even before bedtime. Buckwheat is valued for its nutritional benefits and high content of vitamins and proteins. **Flavor :** Sobacha has a mild, rounded flavor with notes of roasted hazelnut. Its aroma is long-lasting, and the grains offer a pleasant crunchy texture. **Use :** Its fragrant flavor and crisp texture make it perfect for much more than tea: sprinkle it over salads, yogurt, ice cream, or rice for a unique touch. **Preservation :** Store in a cool, dry place away from direct sunlight and humidity before and after opening.

**NEW****776 - Dattan Sobacha - Crushed and roasted Tartary buckwheat - 120 g****container : plastic bag with zip - origin : Japan**

Ingredients : Tartary buckwheat (origin Japan) 100%. **Description :** In Japanese, "sobacha" means "buckwheat tea", made from roasted buckwheat grains used for infusion. Naturally caffeine-free, it can be enjoyed throughout the day and even before bedtime. Buckwheat is known for its nutritional benefits and high levels of vitamins and proteins. Tartary buckwheat contains about 100 times more rutin—a type of polyphenol—than common buckwheat. **Flavor :** Dattan Sobacha offers a roasted, malty infusion with notes of hazelnut and light coffee. Stronger and slightly more bitter than classic sobacha, it reveals the full depth of Japanese Tartary buckwheat. **Use :** Brew for a roasted, nutty drink, or sprinkle over dishes and desserts for a crunchy, aromatic touch (salads, yogurt, ice cream, or rice). **Preservation :** Store in a cool, dry place away from direct sunlight and humidity before and after opening.

**240 - Okinawa and Kagoshima black sugar - 300 g****container : plastic sachet - origin : Japan**

Ingredients : Raw sugar, black 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 black sugar which is a sugar slightly refined. This mix gives to these black sugar pieces a sweet taste very characteristic 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.

**298 - Concentrated black ginger syrup - 180 g****container : glass bottle - origin : Japan**

Ingredients : Ginger, cane sugar, hebesu citrus, black ginger. **Description :** This sirup is made with black ginger, Okinawa cane sugar and hebesu citrus juice, a citrus that reminds of sudachi but is cultivated in Miyazaki. Black ginger is ginger that has fermented 3 weeks, becoming 50 times richer in shogaol than fresh or dried ginger. Shogaols are one of the spicy component that can be found in ginger. They act on body temperature and metabolism increase and take part in hepatic cells vitalization or diminution of articular pain. **Flavor :** A strong ginger taste, with citrus fresh notes. **Use :** Perfect to warm you up during winter, just diluted in hot water, but also to accompany your sweet treats like pancakes, fruit salad or yogurt. **Preservation :** Store in a cool, dry place, away from light, refrigerate after opening.

**138 - Roasted puffed brown rice - 100 g****container : sachet - origin : Japan**







Ingredient : Brown rice 100% **Description :** This brown rice was roasted with no automation. The rice has been puffed to obtain a light and crispy texture, perfect for incorporating into desserts or breakfast. **Flavor :** The union of intense roasted notes with a light and crispy texture of puffed rice. **Use :** This puffed rice can be sprinkled to give some crunch to a large variety of dishes: salads, fishes, to replace breadcrumbs or as a bread powder, in a yogurt, cereals, to make desserts or sweets such as Roses des sables (Sand roses) or cereal bars... **Preservation :** Store in a cool, dry place, away from light.

**142 - Roasted puffed brown rice - 300 g****container : sachet - origin : Japan**

Ingredient : Brown rice 100% **Description :** This brown rice was roasted with no automation. The rice has been puffed to obtain a light and crispy texture, perfect for incorporating into desserts or breakfast. **Flavor :** The union of intense roasted notes with a light and crispy texture of puffed rice. **Use :** This puffed rice can be sprinkled to give some crunch to a large variety of dishes: salads, fishes, to replace breadcrumbs or as a bread powder, in a yogurt, cereals, to make desserts or sweets such as Roses des sables (Sand roses) or cereal bars... **Preservation :** Store in a cool, dry place, away from light.



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NEW		<p>777 - Sobako - Whole buckwheat flour - 200 g container : plastic bag - origin : Japan</p> <p>Ingredients : Buckwheat 100%. Description : The secret of this buckwheat flour lies in Naraya's unique whole-grain milling technique, which grinds the entire seed — from the dark outer husk, rich in protein and flavor, to the white core, rich in starch and elasticity. This meticulous process preserves the authentic taste and full aromatic depth of buckwheat. Flavor : Soft and rounded with a gentle roasted hazelnut note. Use : Ideal for making soba noodles, pastries, or traditional Japanese dishes such as sobagaki (buckwheat dough). Preservation : Store in a cool, dry place away from sunlight and humidity. After opening, keep refrigerated and consume within 2 weeks.</p>
NEW		<p>778 - Sobako - Whole buckwheat flour - 1 kg container : plastic bag - origin : Japan</p> <p>Ingredients : Buckwheat 100%. Description : The secret of this buckwheat flour lies in Naraya's unique whole-grain milling technique, which grinds the entire seed — from the dark outer husk, rich in protein and flavor, to the white core, rich in starch and elasticity. This meticulous process preserves the authentic taste and full aromatic depth of buckwheat. Flavor : Soft and rounded with a gentle roasted hazelnut note. Use : Ideal for making soba noodles, pastries, or traditional Japanese dishes such as sobagaki (buckwheat dough). Preservation : Store in a cool, dry place away from sunlight and humidity. After opening, keep refrigerated and consume within 2 weeks.</p>
NEW		<p>696 - Kinako - Roasted soy flour - 170 g container : doypack - origin : Japan</p> <p>Ingredient : Soybean 100%. Description : Kinako is a roasted soybean flour with a warm aroma and nutty notes. This kinako is made from soybeans grown in Tokachi, in Hokkaido Prefecture. It is rich in protein and naturally gluten-free. Flavor : Soft and melting in the mouth, sweet and indulgent, with hints of peanut, roasted hazelnut, and buckwheat. Use : Kinako is often sprinkled over mochi, warabimochi, or dango—traditional Japanese rice flour desserts—as well as over kakigori (shaved ice) with sweet red bean paste. It blends well with milk and yogurt, making it a great addition to lattes, flans, and panna cotta. In baked goods such as cookies and biscuits, its rich flavor becomes even more pronounced. Preservation : Store in a cool, dry place, away from direct sunlight. Consume within 2 months after opening.</p>
NEW		<p>697 - Kinako - Roasted soy flour - 1 kg container : aluminium bag - origin : Japan</p> <p>Ingredient : Soybean 100%. Description : Kinako is a roasted soybean flour with a warm aroma and nutty notes. This kinako is made from soybeans grown in Tokachi, in Hokkaido Prefecture. It is rich in protein and naturally gluten-free. Flavor : Soft and melting in the mouth, sweet and indulgent, with hints of peanut, roasted hazelnut, and buckwheat. Use : Kinako is often sprinkled over mochi, warabimochi, or dango—traditional Japanese rice flour desserts—as well as over kakigori (shaved ice) with sweet red bean paste. It blends well with milk and yogurt, making it a great addition to lattes, flans, and panna cotta. In baked goods such as cookies and biscuits, its rich flavor becomes even more pronounced. Preservation : Store in a cool, dry place, away from direct sunlight. Consume within 2 months after opening.</p>
	<p>650 - Komeko - Rice flour for tempura and cake - 220 g container : sachet - origin : Japan</p> <p>Ingredient : Rice 100%. Description : Rice flour is gluten free and is the perfect substitute to traditional flours. This Japanese rice flour is made of rice, a 100% cultivated in Japan. It is perfect for everyday cooking and it can be used to make bread, pastries like cookies or chiffon cakes, as well as to coat fried foods such as tempura, by giving them a crunchier texture that does not absorb too much oil. Flavor : Neutral, easy to incorporate everywhere. Thin powder texture. Use : Gluten free alternative, rice flour can be used like a regular wheat flour in pastry to make fritters, donuts, cakes, cupcakes, etc. It will give a tasty crusty texture to your cookies and pies batters. In cooking, this rice flour will thicken your sauces, thanks to its high starch content, and it can also be added to your batters to give your tempura and fried food more crunch. Preservation : Keep in a cool place, away from sunlight, heat and moisture.</p>	
	<p>651 - Mochiko - Rice flour for mochi - 300 g container : sachet - origin : Japan</p> <p>Ingredient : Rice 100%. Description : Mochiko is a flour made from sticky rice. This mochiko is obtained by a unique milling method, that makes it really thin and smooth. It is the must have to make mochi, Japanese people favorite dessert. Added to various type of preparation, mochiko gives a more elastic texture. Flavor : Sticky rice has a high starch content that gives the flour a sweeter taste. Use : With this rice flour you can make mochi and a great variety of dishes such as : rice noodles, cakes, pizza, etc. You can use it to make mochi pancakes that will be even more fluffy. The mochiko has a texture close to a starch and it helps thicken sauces. It is also possible to use it to coat chicken or fish to make gluten free frying. Unlike komeko, mochiko is not adapted to baking as it does not allow the dough to rise enough. In order to keep the elasticity of your preparations, reheat them before eating and consume within 3 days. Preservation : Keep in a cool place, away from sunlight, heat and moisture.</p>	

NEW

**698 - Shiratamako - Rice flour for Shiratama - 170 g**

container : doypack - origin : Japan

Ingredient : Rice 100%. **Description :** Shiratamako is a Japanese glutinous rice flour used to make traditional desserts like shiratama dango. Unlike other rice flours, it is produced by grinding glutinous rice with water, then drying and breaking the paste into fine granules. This process gives it a particularly smooth and elastic texture after cooking. **Use :** Mix 150g of shiratamako with 20g of sugar, gradually add 120-130ml of water, and knead until a semi-firm consistency is reached. Shape into small balls, boil until they float, then cook for another 1-2 minutes. Cool in water and serve in a sweet red bean soup (oshiruko, zenzai) or with fruits and syrup for a shiratama anmitsu dessert.

Preservation : Store in a cool, dry place, away from direct sunlight. Consume within 2 months after opening.

NEW

**699 - Warabimochiko - Rice flour for Shiratama - 170 g**

container : doypack - origin : Japan

Ingredient : Sweet potato starch 100%. **Description :** Warabimochiko is a starch traditionally extracted from the roots of the warabi fern. Due to the rarity of this fern, the starch is substituted here with sweet potato starch. As the main ingredient in warabimochi, a traditional Japanese dessert, it provides a soft, slightly elastic, and melt-in-the-mouth texture after cooking. **Flavor :** Mild and neutral, with subtle sweet and milky notes.

Use : To prepare warabi-mochi, gradually mix 200g of warabimochiko with 800ml of water, then sweeten to taste. Heat gently while stirring constantly until a translucent texture is achieved. Once cooked, scoop portions and submerge them in cold water to cool. Drain, then sprinkle with kinako before serving.

Preservation : Store in a cool, dry place, away from direct sunlight. Consume within 2 months after opening.

**713 - White sesame tofu - 100 g**

container : plastic pack - origin : Japan

Ingredients : Water (78,4%), white sesame (10,4%), starch (9%), sugar (2%), salt (0,2%).

Description : Sesame tofu is a speciality of Nagasaki, brought by buddhist monks in the 17th century, as well as zen vegetarian cuisine. Although it is called tofu, the sesame tofu does not contain soy. That is why it can be kept at room temperature for up to one year. For 3 generations, this sesame tofu is made traditionally in the city of Sasebo (Nagasaki) with wild kuzu, brown sugar from Kikai island and sesame seeds. The sesame seeds are roasted and reduced into a paste by the producer.

Flavor : A sweet, roasted flavor with peanut notes. A smooth texture that reminds of pudding.

Use : White sesame tofu can be enjoyed simply as it is, as a starter with tobiko fish roe or as a dessert sprinkled with cocoa powder or matcha. You can also add it into soups, like miso soup, Thai salad or in sweets such as tiramisu and zenzai. This product suits both vegetarian and vegan diets perfectly.

Preservation : Keep away from sunlight, heat and moisture. Do not refrigerate. After opening, cover well with cling film and store in the refrigerator. Consume within 2 days.

**714 - Black sesame tofu - 100 g**

container : plastic pack - origin : Japan

Ingredients : Water (78,4%), black sesame (10,4%), starch (9%), sugar (2%), salt (0,2%).

Description : Sesame tofu is a speciality of Nagasaki, brought by buddhist monks in the 17th century, as well as zen vegetarian cuisine. Although it is called tofu, the sesame tofu does not contain soy. That is why it can be kept at room temperature for up to one year. For 3 generations, this sesame tofu is made traditionally in the city of Sasebo (Nagasaki) with wild kuzu, brown sugar from Kikai island and sesame seeds. The sesame seeds are roasted and reduced into a paste by the producer.

Flavor : A sweet, roasted flavor with peanut notes. A smooth texture that reminds of pudding.

Use : Black sesame tofu can be enjoyed as it is, as a starter sprinkled with shiso flakes or sliced like a vegetarian sashimi, with a little bit of oil and wasabi. You can also enjoy it sweet, sprinkled with kinako, matcha, coconut flakes or with honey. This product suits both vegetarian and vegan diets perfectly.

Preservation : Keep away from sunlight, heat and moisture. Do not refrigerate. After opening, cover well with cling film and store in the refrigerator. Consume within 2 days.

**715 - Peanut tofu - 100 g**

container : plastic pack - origin : Japan

Ingredients : Water (77,8%), peanut paste (9%), starch (8%), sugar (5%), salt (0,2%).

Description : This tofu is a speciality of Nagasaki, brought by buddhist monks in the 17th century, as well as zen vegetarian cuisine. Although it is called tofu, peanut tofu does not contain soy. That is why it can be kept at room temperature for up to one year. This peanut tofu is made traditionally in the city of Sasebo (Nagasaki) with wild kuzu, brown sugar from Kikai island and local peanuts. Freshly harvested, the peanuts are sun dried and then peeled by hand before being carefully ground into a made-in-house peanut paste. **Flavor :** This tofu has a subtle flavor of peanut and a smooth texture that reminds of pudding.

Use : Peanut tofu can be used in a lot of dishes : as a starter with a salad and a trickle of dashi soy sauce, as a dessert with honey, kinako or cocoa powder, as well as for breakfast with fruits and nuts. This product suits both vegetarian and vegan diets perfectly.

Preservation : Keep away from sunlight, heat and moisture. Do not refrigerate. After opening, cover well with cling film and store in the refrigerator. Consume within 2 days.

NEW

**751 - White sesame tofu with soy milk (with anko and kinako) - 80 g**

container : plastic pack - origin : Japan

Ingredients : Soy milk (65%), White sesame (13%), Starch (12%), Sugar (10%) / Anko : Sugar (57%), Red Azuki bean (28%), Reduced starch syrup (15%) / Kinako : Soybean (79%), Sugar (20,6%), Sesame oil (0,3%), Salt (0,1%). **Description :** A local specialty from Nagasaki, this sesame tofu is traditionally made with wild kuzu, brown sugar from Kikai Island, and roasted sesame seeds. It comes with anko (sweet red bean paste) and kinako (roasted soybean powder), making it a quick and delicious dessert ready to enjoy. **Flavor :** Sweet and nutty, with roasted notes reminiscent of peanut. Its creamy texture is similar to pudding. When combined with the anko and kinako, the tofu develops a lighter, delicately sweet flavor with a toasty, indulgent finish.

Use : Remove the tofu from its packaging, top with the anko, then sprinkle with kinako before serving.

Preservation : Store at room temperature, away from heat and direct light. Once opened, cover with plastic wrap and refrigerate. Consume within 2 days.

NEW

**752 - Black sesame tofu with soy milk (with anko and kinako) - 80 g**

container : plastic pack - origin : Japan

Ingredients : Soy milk (65%), Black Sesame (13%), Starch (12%), Sugar (10%) / Anko : Sugar (57%), Red Azuki bean (28%), Reduced starch syrup (15%) / Kinako : Soybean (79%), Sugar (20,6%), Sesame oil (0,3%), Salt (0,1%). **Description :** A local specialty from Nagasaki, this sesame tofu is traditionally made with wild kuzu, brown sugar from Kikai Island, and roasted sesame seeds. It comes with anko (sweet red bean paste) and kinako (roasted soybean powder), making it a quick and delicious dessert ready to enjoy. **Flavor :** Rich and roasted, with notes reminiscent of peanut. The texture is smooth and creamy, similar to pudding. Combined with the anko and kinako, the tofu develops a more delicate, balanced and lightly toasted flavor.

Use : Remove the tofu from its packaging, top with the anko, then sprinkle with kinako before serving.

Preservation : Store at room temperature, away from heat and direct light. Once opened, cover with plastic wrap and refrigerate. Consume within 2 days.



Cereal and leguminous 4/4 (see on pricelist page 5)

<p>NEW</p> 	<p>753 - White sesame tofu with soy milk (with kinako) - 80 g container: plastic pack - origin : Japan</p> <p>Ingredients : Soy milk (65%), White sesame (13%), Starch (12%), Sugar (10%) / Kinako : Soybean (79%), Sugar (20,6%), Sesame oil (0,3%), Salt (0,1%).</p> <p>Description : A local specialty from Nagasaki, this sesame tofu is traditionally made with wild kuzu, brown sugar from Kikai Island, and roasted sesame seeds. It comes with kinako (roasted soybean powder), making it a quick and delicious dessert ready to enjoy.</p> <p>Flavor : Sweet and nutty, with roasted notes reminiscent of peanut. Its creamy texture is similar to pudding. When combined with the kinako, the tofu develops a lighter, delicately sweet flavor with a toasty, indulgent finish.</p> <p>Use : Remove the tofu from its packaging and sprinkle with kinako before serving. For extra indulgence, drizzle with a touch of black sugar syrup.</p> <p>Preservation : Store at room temperature, away from heat and direct light. Once opened, cover with plastic wrap and refrigerate. Consume within 2 days.</p>
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<p>NEW</p> 	<p>754 - Black sesame tofu with soy milk (with kinako) - 80 g container: plastic pack - origin : Japan</p> <p>Ingredients : Soy milk (65%), Black Sesame (13%), Starch (12%), Sugar (10%) / Kinako : Soybean (79%), Sugar (20,6%), Sesame oil (0,3%), Salt (0,1%).</p> <p>Description : A local specialty from Nagasaki, this sesame tofu is traditionally made with wild kuzu, brown sugar from Kikai Island, and roasted sesame seeds. It comes with kinako (roasted soybean powder), making it a quick and delicious dessert ready to enjoy.</p> <p>Flavor : Rich and roasted, with notes reminiscent of peanut. The texture is smooth and creamy, similar to pudding. Combined with the kinako, the tofu develops a more delicate, balanced and lightly toasted flavor.</p> <p>Use : Remove the tofu from its packaging and sprinkle with kinako before serving. For an extra indulgent touch, drizzle with a little black sugar syrup.</p> <p>Preservation : Store at room temperature, away from heat and direct light. Once opened, cover with plastic wrap and refrigerate. Consume within 2 days.</p>
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Japanese rice 1/2 (see on pricelist page 5)

NEW



432 - Japanese rice for sushi « Koshihikari » - 300 g

container : plastic bag - origin : Japan

Ingredient : Rice 100 %.

Description : Koshihikari rice is a short-grain variety widely grown and highly appreciated in Japan for its beautiful, luminous appearance, reflected in the word hikari (meaning "light"). It is prized for its perfect balance of tenderness, shine, and lightness. This Koshihikari rice holds its shape well and features a glossy grain with a mild, delicate flavor and pleasant chew. Its slightly sticky texture reveals all the finesse of Koshihikari. Use : Delicious even when cooled, this plump-grain rice with an elastic texture is ideal for sushi preparation. Cooking : Rinse the rice several times then drain it. Put the rice in the rice cooker and add 1.2 volume of water for 1 volume of dry rice. For cooking in a saucepan, cook with a lid on low heat, turn off the heat 3-5 minutes after the water starts boiling, checking that there is no more water. Otherwise, let it boil a little longer. After cooking, keep warm for 10 minutes with the lid on, then add the sushi vinegar and air it well, mixing the rice gently. Use 150g of dry rice / 2 servings. Preservation : Keep away from light and heat.

NEW



432 - Japanese rice « Milky Queen » - 300 g

container : plastic bag - origin : Japan

Ingredient : Rice 100 %.

Description : The Milky Queen rice variety is known for being stickier and softer than Koshihikari. Its tender and smooth texture, which remains pleasant even when cooled, makes it an ideal choice for those seeking an alternative to Koshihikari with a more distinctive flavor profile. Use : It suits all types of cuisine and can be enjoyed both hot and cold, as its grains hold together well and do not harden. This makes it an ideal rice for preparing bentos or onigiri. Cooking : Rinse the rice several times then drain it. Put the rice in the rice cooker and add 1.2 volume of water for 1 volume of dry rice. For cooking in a saucepan, cook with a lid on low heat, turn off the heat 3-5 minutes after the water starts boiling, checking that there is no more water. Otherwise, let it boil a little longer. After cooking, keep warm for 10 minutes with the lid on, then add the sushi vinegar and air it well, mixing the rice gently. Use 150g of dry rice / 2 servings. Preservation : Keep away from light and heat.



422 - Koshihikari Japanese rice - 1 kg

container : sachet - origin : Japan

Ingredients : Koshihikari rice 100%. Description : The koshihikari rice is a short-grain japonica rice a lot cultivated and really appreciated in Japan because of its bright looks «hikari». This koshihikari rice is cultivated without pesticide in the Ibaraki prefecture, in the North of Japan. Flavor : This koshihikari rice has a great texture, a shiny grain with a sweet and light flavor. Use : It fits both Japanese and Occidental cuisine. This high quality rice can be enjoyed hot or at room temperature thanks to its grains that keep their texture and don't harden once cold. 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 : Keep in a cool dry place, away from light.



423 - Koshihikari Japanese rice - 5 kg

container : sachet - origin : Japan

Ingredients : Koshihikari rice 100%. Description : The koshihikari rice is a short-grain japonica rice a lot cultivated and really appreciated in Japan because of its bright looks «hikari». This koshihikari rice is cultivated without pesticide in the Ibaraki prefecture, in the North of Japan. Flavor : This koshihikari rice has a great texture, a shiny grain with a sweet and light flavor. Use : It fits both Japanese and Occidental cuisine. This high quality rice can be enjoyed hot or at room temperature thanks to its grains that keep their texture and don't harden once cold. 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 : Keep 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. Cooking : 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.



003 - Fukumaru Japanese rice - 1 kg

container : sachet - origin : Japan

Ingredient : Rice.

Description : The Fukumaru rice is a new rice type developed 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. Cooking : 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.

NEW



436 - Fukumaru Japanese rice - 1 kg

container : sachet - **origin :** Japan

Ingredient : Rice.

Description : The Fukumaru rice is a new rice type developed 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. **Cooking :** 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.



431 - Japanese rice for onigiri Fukumaru - 1 kg

container : sachet - **origin :** Japan

Ingredients : Rice 100%. **Description :** The Japanese «Fukumaru» rice is a large-grain variety with a soft and slightly sticky texture, perfect for making onigiri, the famous Japanese rice balls.

Use : Measure 75 g of dry rice per person. Rinse the rice several times, gently rubbing it until the water runs clear. For 1 part dry rice, add 1 part water and 3-4 pinches of salt, then cook in a pot or rice cooker. **Flavor :** This rice has a mild and light flavor that complements all types of fillings, whether fish, vegetables, or other ingredients. It retains moisture well without being overly sticky, making it easy to handle and delicious even when eaten cold.

Preservation : Store away from light and heat.



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 nutrients 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. **Cooking :** 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.



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.



681 - Koji rice for shiokoji paste - 10 kg

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.



723 - Three-coloured Japanese ancient rice - 150 g







container : sachet - **origin :** Japan

Ingredients : Glutinous rice (50%), black rice (30%), red rice (20%). **Description :** Historically, many varieties of rice were cultivated in Japan. With mechanization, some varieties have been eclipsed by more practical modern varieties. However, ancient rice varieties, although more difficult to cultivate, are still appreciated for their beauty and unique flavor. This ancient rice combines three varieties: red rice, with tannins and nutrients, wholegrain black rice, with many vitamins and proteins due to the sheath still covering the grain, and a glutinous rice, the Takayama Mochi, grown without chemical fertilizers.

Flavor : This ancient rice has a slight nutty flavor, as well as a more fragrant aroma than white rice. **Use :** This ancient rice can be simply served steamed with dishes like grilled fish or tofu. It is also perfect as a base for sushi, onigiri, or even rice bowls with toppings. You can also prepare it as a thick porridge called oyaku, or stir-fry it with vegetables and even add it to salads after cooling it down. **Preservation :** Keep in a cool place, away from sunlight.




Japanese noodles 1/2 (see on pricelist page 5)

	<p>400 - Soba premium - Buckwheat noodles - 3 x 150 g container : plastic sachet - origin : Japan</p> <p>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 tsuyu sauce at room temperature or in a broth . Preservation : Store in a cool, dry place, away from light.</p>
<p>NEW</p> 	<p>774 - Okuaizu Soba - Buckwheat noodles - 200 g container : plastic bag - origin : Japan</p> <p>Ingredients : Buckwheat flour (50%), Wheat flour (45%), salt (3%), Wheat protein (2%). Description : Soba are buckwheat noodles among the most popular in Japan. These exceptional soba are made from "Aizu no Kaori" buckwheat flour produced in the Okuaizu region, combined with Japanese "Yukichikara" wheat flour. Flavor : Okuaizu soba noodles reveal the authentic, rustic flavor of Japanese buckwheat: mild and slightly roasted, balanced by a hint of pleasant bitterness reminiscent of ancient grains. Use : Soba are traditionally enjoyed in a warm broth with various toppings such as seafood, egg, shiitake mushrooms, or seaweed. They can also be served cold and dipped in tsuyu sauce. Preservation : Store in a cool, dry place away from direct sunlight and humidity before and after opening.</p>
	<p>401 - Chasoba - Buckwheat noodles with matcha - 3 x 160 g container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>402 - Somen - Thin wheat noodles Shimabara Tenobe - 250 g container : plastic sachet - origin : Japan</p> <p>Ingredient : Wheat flour (91,7%), Salt (4,6%), Cottonseed oil (3,6%), Potato starch (0,1%) 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 artisanal 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.</p>
	<p>404 - Somen - Wheat noodles Handa - 300 g container : plastic sachet - origin : Japan</p> <p>Ingredient : Wheat flour, salt, rice oil, starch (Tapioca). Description : Handa somen are traditional Japanese wheat noodles, recognisable by their white colour and smooth texture. Unlike standard somen, which are very thin, these artisanal Handa somen are slightly thicker, giving them more bite and presence. Instructions : Cook for 5 to 6 minutes in boiling water, then rinse with cold water. We recommend trying the cold somens with mentsuyu sauce, vegetables or hot in miso soup. Preservation : Store in a cool, dry place, away from light.</p>
	<p>411 - Gluten-free somen - Fine rice noodles - 142 g container : sachet - origin : Japan</p> <p>Ingredients : Rice flour (88%), potato starch (12%). Description : Somen are thin Japanese noodles that are traditionally made from wheat flour. Made from rice flour, these somen are a gluten free alternative. Toa Foods uses locally grown rice and does not add any additives to make their somen. These gluten free rice noodles still have a taste and texture similar to traditional somen. Flavor : Somen have a soft yet firm texture. Use : Somen noodles can be eaten hot, in a dashi soup stock but also cold, paired with a mentsuyu sauce. It can also be used with cherry tomatoes to make a pasta salad and much more. Cooking instructions : Cook in a large pot of water for 3 minutes. Preservation : Keep at room temperature, away from sunlight, heat and moisture.</p>

**408 - Udon - Wheat noodles Goto tenobe - 300 g****container :** plastic sachet - **origin :** Japan**Ingredient :** Wheat flour, salt, rapeseed oil, soybean oil, camellia oil.**Description :** Udon are among the most consumed noodles in Japan. They are large Japanese noodles made from soft wheat.**Instructions :** Cook the udon in a big quantity of boiling water for 6-7 minutes. Udon are usually consumed in a good dashi broth, or cold with mentsuyu sauce.**Preservation :** Store in a cool, dry place, away from light.**781 - Sanuki Udon - thick wheat noodles - 500 g****container :** plastic bag - **origin :** Japan**Ingredients :** Wheat flour (96,4%), Salt (3,6%).**Description :** In Japan, there are many types of udon, the country's soft wheat noodles, but Sanuki udon are the most widely consumed. Originating over 300 years ago in the Kagawa region (formerly Sanuki), they are especially appreciated for their thicker shape and firmer texture compared to other udon noodles.**Use :** Cook the udon in a large pot of boiling water for about 13 minutes, adjusting to your preferred texture. They are traditionally enjoyed in a hot dashi broth or served cold with mentsuyu dipping sauce.**Preservation :** Store at room temperature, away from sunlight, heat, and humidity.**409 - Sanuki udon - thick wheat noodles - 10 kg****container :** plastic sachet - **origin :** Japan**Ingredients :** Wheat flour (96,4%), Salt (3,6%).**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 udon in a big quantity of boiling water for 13 minutes. Udon are usually consumed in a good dashi broth, or cold with mentsuyu sauce.**Preservation :** Keep at room temperature, away from sunlight. After opening, close well and keep in a cool place, away from sunlight.**412 - Wide udon Kishimen - 450 g****container :** sachet - **origin :** Japan**Ingredients :** Wheat flour (92,3%), modified starch (4,4%), salt (3,3%).**Description :** Kishimen is a variety of udon noodles that are flat and larger than traditional udon. Toa Foods makes kishimen following a traditional method from Hyogo and more specifically from Harima, which was previously named Bانشuu, located in central Japan and renowned for its dry noodle production.**Flavor :** Kishimen are flat noodles with a firm and smooth texture.**Use :** Similar to udon, kishimen noodles can be eaten paired with dashi or tsuyu stock, in a soup, with a sauce or stir fried, like a pad thai for example.**Cooking instructions :** Cook in a large volume of water for 5-6 minutes. **Preservation :** Keep at room temperature, away from sunlight, heat and moisture.**410 - Gluten-free udon - Rice noodles - 142 g****container :** sachet - **origin :** Japan**Ingredients :** Rice flour (88%), potato starch (12%). **Description :** Udon are initially wheat noodles that can be enjoyed in various ways, both hot and cold. These gluten free udon are an alternative as they are only made of rice flour and potato starch. To make these gluten free udon, Toa Company uses locally grown rice as well as potato starch made from the best Japanese manufacturers of flour and starch. **Flavor :** These thick gluten free udon have a firm yet mellow texture. **Use :** These noodles are perfect for people with gluten allergies and intolerances. They are perfect in noodle based staples of Japanese cuisine such as paired with a soy sauce or miso broth but also with western recipes such as a carbonara or cacio e pepe. **Cooking instructions :** Bring a large pot of water to a boil, add the noodles and lower the heat once the water starts boiling again. Cook for 7 minutes on low heat. **Preservation :** Keep at room temperature, away from sunlight, heat and moisture.**430 - Inaniwa udon - Premium wheat noodles - 200 g****container :** sachet - **origin :** Japan**Ingredients :** Wheat flour (93,5%), salt (5,4%), water (1,1%), potato starch (0%).**Description :** Inaniwa udon noodles are high quality noodles, originally from the Inaniwa district of the Akita prefecture. These udon, whose recipe dates back to 1665, are produced with Japanese wheat and water from Mt. Kurikoma. The traditional making process involves a longer time of rest of the dough as well as hand-kneading. It stimulates the creation of air bubbles that give the udon more elasticity. Therefore the Inaniwa noodles are thinner and smoother with a particularly nice soft texture. **Use :** Udon are usually eaten in Japanese classic meals with broth made of soy sauce, dashi or miso. They can also be used in European meals such as pasta with carbonara sauce or cooked cold to make salads. **Cooking instructions :** Boil water and let the noodles cook for 3 min. Then drain. **Preservation :** Keep at room temperature, away from sunlight.**733 - Organic konjac noodles - 200 g****container :** plastic sachet - **origin :** Japan**Ingredients :** Organic Konjac (99,32%), Calcium hydroxide (0,68%). **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.



Japanese noodles 2/2 (see on pricelist page 5)

	<p>685 - Ramen «Omoide» - 210 g</p> <p>Ingredients : Wheat flour (98,27%), Salt (1,23%), Alkaline water Kansui (thickener (E500, E501)) (0,3%), Wheat germ (0,17%), Soybean lecithin (0,03%)</p> <p>Description : These ramen noodles, crafted using an artisanal technique from 1960, are aged longer than traditional noodles. Of exceptional quality, they offer a texture that is both firm and tender. They have been a staple for ramen enthusiasts and connoisseurs for decades.</p> <p>Use : Add these wheat noodles to shoyu (soy sauce), salt, or miso ramen, or prepare tanmen and cold noodle dishes with them.</p> <p>Flavor : With their elastic texture, these wheat noodles can be used in various noodle soup recipes.</p> <p>Preservation : Store at room temperature, away from sunlight, moisture, and strong odors.</p>	<p>container : plastic sachet - origin : Japan</p>
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Spices and condiments 1/4 (see on pricelist page 6)

	<p>661 - Shichimi with mikan - 7 spices blend - 18 g container : glass bottle - origin : Japan</p> <p>Ingredients : Mikan peel (41,7%), Red hot pepper (41,7%), Black sesame (6,2%), Sansho pepper (4,1%), Green shiso (2,1%), Ginger (2,1%), Aosa seaweed (2,1%). Description : Shichimi is a mix of Japanese high-quality spices very used in Japan and considered excellent for health. It is traditionally made of seven spices, hence its name in Japanese «shichi» (seven) «mi» (flavor). This shichimi combines 2 products that are the pride of the Wakayama region : Arita mikan peel and sansho pepper. It also contains ginger which brings a touch of freshness. Flavor : The lemon-flavored taste and the freshness of sansho pepper come first. Then come the spicy notes with the fresh touch of ginger and the bitterness of mikan. Use : Shichimi will season a wide range of dishes such as avocado salad or avocado toast, tofu, grilled meat, noodles like udon or even fried potatoes. You can mix some shichimi with the mikan ponzu sauce to make a dressing for salads. Preservation : Keep in a cool place, away from sunlight. Close well and refrigerate after opening.</p>
	<p>662 - Shichimi with yuzu - 7 spices blend - 25 g container : plastic sachet - origin : Japan</p> <p>Ingredients : Yuzu powder (67%), red hot pepper, mikan peel, black sesame, sansho pepper, anori seaweed, hemp seeds, poppy seeds. Description : Shichimi is a mix of Japanese spices, very used in Japan, and considered excellent for health. It is traditionally made of seven spices, hence its name in Japanese «shichi» (seven) «mi» (flavor). This variety contains more than 60% of yuzu powder. Indeed, this shichimi is made in the Miyazaki region, in the village of Kagura, where yuzu is considered a true treasure. It also contains red hot pepper and mikan peels, the Japanese mandarin. Greatly appreciated for its unique flavor and scent, between mandarin and citron, yuzu completes nicely the delicate flavors of Japanese cooking. Flavor : The lemony notes of yuzu quickly let their place to the vivid spiciness of red pepper, that lasts in the mouth. Use : Shichimi will season a wide range of dishes such as noodles soups, avocado toast, vegetables and meat stews, roasted fishes and stir-fried potatoes. Preservation : Store in a cool, dry place, away from light.</p>
<p style="background-color: red; color: white; padding: 2px;">NEW</p> 	<p>731 - Green Budo Sansho berries from Wakayama - 15 g container : foil pouch - origin : Japan</p> <p>Ingredients : Dried Sansho berries (budo type) 100% Description : Cousins of Sichuan peppercorns, sansho berries are known for being excellent natural preservatives for meat and fish. These sansho berries are dried like «Budo sansho» pepper and have a slightly numbing effect. Flavor : They have a fresh citrusy lemon scent with a spicy and subtly peppery undertone. Use : They can be used whole like pepper in soups, chicken stuffing, sauce bases, or in a pepper mill to add freshness and acidity to dishes and desserts, such as fruit salads, etc. Preservation : Store in a cool, dry place, away from light.</p>
<p style="background-color: red; color: white; padding: 2px;">NEW</p> 	<p>782 - Green Budo Sansho berries from Wakayama - 40 g container : foil pouch - origin : Japan</p> <p>Ingredients : Dried Sansho berries (budo type) 100% Description : Cousins of Sichuan peppercorns, sansho berries are known for being excellent natural preservatives for meat and fish. These sansho berries are dried like «Budo sansho» pepper and have a slightly numbing effect. Flavor : They have a fresh citrusy lemon scent with a spicy and subtly peppery undertone. Use : They can be used whole like pepper in soups, chicken stuffing, sauce bases, or in a pepper mill to add freshness and acidity to dishes and desserts, such as fruit salads, etc. Preservation : Store in a cool, dry place, away from light.</p>
<p style="background-color: red; color: white; padding: 2px;">NEW</p> 	<p>732 - Green Budo Sansho berries from Wakayama - 250 g container : foil pouch - origin : Japan</p> <p>Ingredients : Dried Sansho berries (budo type) 100% Description : Cousins of Sichuan peppercorns, sansho berries are known for being excellent natural preservatives for meat and fish. These sansho berries are dried like «Budo sansho» pepper and have a slightly numbing effect. Flavor : They have a fresh citrusy lemon scent with a spicy and subtly peppery undertone. Use : They can be used whole like pepper in soups, chicken stuffing, sauce bases, or in a pepper mill to add freshness and acidity to dishes and desserts, such as fruit salads, etc. Preservation : Store in a cool, dry place, away from light.</p>
	<p>712 - Sansho marinated in soy sauce - 30 g container : doypack - origin : Japan</p> <p>Ingredients : Sansho berries (sansho, salt) (75%), soy sauce (sefatted soybean, salt, wheat, soybean) (25%). Description : This sansho pepper produced in Tanba City, Hyogo Prefecture, has been cooked with soy sauce before being dried to make a spice with a fresh, spicy aroma and a nice umami, that can be used as a condiment. Flavor : The lemony, pungent fragrance of sansho berries combines with soy sauce to produce a rounder, umami-laden spice with a mellow texture. Use : These sansho berries can be used whole to season a soup, broth or marinade, or, crushed in a pepper mill, to season all kinds of dishes (black cod, fried pork, sautéed mushrooms, etc.) and give them freshness, spiciness and depth. Preservation : Keep refrigerated and consume soon after opening.</p>

**687 - Pâte d'umeboshi - 100 g****container :** plastic box - **origin :** Japan

Ingredients : Ume plum (76.65%), Brine (reduced starch syrup (12%), salt (5%), trehalose (3%), alcohol (2%), brewed vinegar (1%), acidifier (E330) (0.2%), sweetener (E955) (0.15%). **Description :** Umeboshi, also known as salted plum, is a Japanese plum variety similar to apricot. Umeboshi paste is a very popular and appreciated condiment in Japan. This elegant and refined paste has a low salt content (5%).

Use : Use as a secret ingredient in plum-flavored steak sauce, plum soy sauce, plum sauce, plum mayonnaise, vinaigrette, etc.

Flavor : A slightly salty and tangy paste, true to the flavor of Japanese plums.

Conservation : Store at room temperature and away from light. After opening, refrigerate.

**688 - Pâte d'umeboshi - 500 g****container :** plastic sachet - **origin :** Japan

Ingredients : Ume plum (76.65%), Brine (reduced starch syrup (12%), salt (5%), trehalose (3%), alcohol (2%), brewed vinegar (1%), acidifier (E330) (0.2%), sweetener (E955) (0.15%). **Description :** Umeboshi, also known as salted plum, is a Japanese plum variety similar to apricot. Umeboshi paste is a very popular and appreciated condiment in Japan. This elegant and refined paste has a low salt content (5%).

Use : Use as a secret ingredient in plum-flavored steak sauce, plum soy sauce, plum sauce, plum mayonnaise, vinaigrette, etc.

Flavor : A slightly salty and tangy paste, true to the flavor of Japanese plums.

Conservation : Store at room temperature and away from light. After opening, refrigerate.

**329 - Mild Umeboshi Nanko - Japanese plums with less salt - 150 g****container :** plastic box - **origin :** Japan

Ingredients : Ume plum (76.65%), Brine (Reduced starch syrup (12%), Salt (5%), Trehalose (3%), Alcohol (2%), Brewed vinegar (01%), Acid (E330) (0,2%), Sweetener (E955) (0,15%). **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.

**NEW****755 - Traditional Umeboshi Nanko - Japanese salted plums - 150 g****container :** plastic box - **origin :** Japan

Ingredients : Ume plum (80%), Salt (20%).

Description : Umeboshi, also known as salted plums, are a Japanese variety of plum closely related to apricots that have been salted and naturally fermented. Their salty and tangy flavor is highly appreciated in Japan. Umeboshi are also valued for their remarkable health benefits: they help reduce fatigue, stimulate digestion, and eliminate toxins. These Nanko plums from Wakayama Prefecture have been traditionally pickled in coarse salt without any desalting or seasoning process. They are very salty (about 20% salt content). **Flavor :** Fruity and delicate with a pronounced salty taste.

Use : Umeboshi are typically enjoyed with rice, in onigiri, or as a condiment for raw vegetables and fish. They can also be infused into soy sauce or even green tea for a unique twist.

Preservation : Before opening, keep at room temperature, away from sunlight and heat. After opening, store in the refrigerator.

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

Ingrédient : Ume (Japanese 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.

**722 - Ume plum jam - 100 g****container :** glass jar - **origin :** Japan

Ingredients : Ume plum (58%), Sugar (42%).

Description : This ume plum jam is produced on a farm located in Hida-Takayama, in Gifu Prefecture. The plums, initially green, beautifully turn yellow as they ripen. They have a nice peach scent and a tasty fruity flavor. They are combined with Tanegashima sugar.

Flavor : A plum jam, as delicious as a dessert, with a fruity attack, a tangy flavor and a hint of umami.

Use : This ume plum jam can be eaten simply spread on bread, but it is ideal for topping natural yogurt or vanilla ice cream. With its very little sweet taste, it can be enjoyed as it is or used in sweet preparations such as pies, with whipped cream or in muffins.

Preservation : Store in a cool, dry place, away from light. Keep refrigerated after opening and consume within 2 weeks.

**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.



Spices and condiments 2/4 (see on pricelist page 6)

	<p>235 - Organic crispy ume plum flakes - 50 g container : glass bottle - origin : Japan</p> <p>Ingredients : Ingredients : Organic ume plum (80%), salt (20%). Description : These crispy ume plum flakes are made with Kumano acid ume plums. The plums are mixed with salt and macerated 3 years in plum tree wood barrels. This long maturation reveals the flavor and the umami of the ume plums. They are then frozen and dried before being reduced to crispy flakes. Flavor : A great acidity highlighted by the salty and fruity flavor of the plums. Use : These crispy ume flakes can be used just like furikake sprinkled on rice or added into your onigiri. In addition, ume flakes goes especially well with meat. You can mix a little bit of ume flakes to your gyoza tare dressing, to your ponzu or directly sprinkle some on a porc shabu shabu or fried chicken. With their rich flavor, the crispy ume flakes are perfect to realize an incredible spice mix ! Of course, they are delicious with cheese like feta and goat cheese ! Preservation : Keep in a cool dry place, away from light.</p> 
	<p>236 - Organic crispy ume plum flakes - 300 g container : sachet - origin : Japan</p> <p>Ingredients : Ingredients : Organic ume plum (80%), salt (20%). Description : These crispy ume plum flakes are made with Kumano acid ume plums. The plums are mixed with salt and macerated 3 years in plum tree wood barrels. This long maturation reveals the flavor and the umami of the ume plums. They are then frozen and dried before being reduced to crispy flakes. Flavor : A great acidity highlighted by the salty and fruity flavor of the plums. Use : These crispy ume flakes can be used just like furikake sprinkled on rice or added into your onigiri. In addition, ume flakes goes especially well with meat. You can mix a little bit of ume flakes to your gyoza tare dressing, to your ponzu or directly sprinkle some on a porc shabu shabu or fried chicken. With their rich flavor, the crispy ume flakes are perfect to realize an incredible spice mix ! Of course, they are delicious with cheese like feta and goat cheese ! Preservation : Keep in a cool dry place, away from light.</p> 
	<p>237 - Organic crispy shiso flakes - 45 g container : glass bottle - origin : Japan</p> <p>Ingredients : Organic shiso (60%), salt (20%), organic ume vinegar (20%). Description : Shiso flakes reminds of furikake that are usually sprinkled on top of rice. They are made with organic red shiso leaves cultivated in Wakayama. In order to make 45g of shiso flakes, no fewer than 237 shiso leaves are used ! They are mixed with salt and organic ume plum vinegar. Then, the shiso leaves are dried according to a process that best highlight their color and intense flavor. Flavor : A nice balance between fruity and salty, with an intense shiso flavor that reminds cranberry and hibiscus. Use : You can use the crispy shiso flakes as you would do with furikake : sprinkled on rice or into onigiri. But the possibilities of use are way more wider ! Why not sprinkle them on cheese or a mozzarella with a trickle of olive oil ? The subtle salty of the shiso flakes combined with its intense shiso flavor go well with fish, pastas and pizza. Finally these crispy shiso flakes will give an amazing pep to fruit salads. Preservation : Keep in a cool dry place, away from light.</p> 
	<p>238 - Organic crispy shiso flakes - 300 g container : sachet - origin : Japan</p> <p>Ingredients : Organic shiso (60%), salt (20%), organic ume vinegar (20%). Description : Shiso flakes reminds of furikake that are usually sprinkled on top of rice. They are made with organic red shiso leaves cultivated in Wakayama. In order to make 45g of shiso flakes, no fewer than 237 shiso leaves are used ! They are mixed with salt and organic ume plum vinegar. Then, the shiso leaves are dried according to a process that best highlight their color and intense flavor. Flavor : A nice balance between fruity and salty, with an intense shiso flavor that reminds cranberry and hibiscus. Use : You can use the crispy shiso flakes as you would do with furikake : sprinkled on rice or into onigiri. But the possibilities of use are way more wider ! Why not sprinkle them on cheese or a mozzarella with a trickle of olive oil ? The subtle salty of the shiso flakes combined with its intense shiso flavor go well with fish, pastas and pizza. Finally these crispy shiso flakes will give an amazing pep to fruit salads. Preservation : Keep in a cool dry place, away from light.</p> 
	<p>683 - Salt crystals with ume «Itoshio» - 25 g container : glass bottle - origin : Japan</p> <p>Ingredients : Salt (66%), Kombu (25%), Umeboshi (Ume, Salt) (6%), Shiso and ume vinegar (Water, Ume, Shiso, Salt) (3%) Description : This plum kelp salt blends Itoshima's Mataichi salt, Nagasaki's Yakatame salt, Itoshima kelp, and Kishu Nanko plums. Nutrient-rich seaweed is lightly crushed and mixed with thin salt flakes. The crunchy, light, and slightly sweet kelp pairs perfectly with the plum flavor. Use : Perfect for making onigiri, they can also be used as a seasoning for pasta or salads, or incorporated into your recipes for crusted fish and baked vegetable gratins. Flavor : A beautiful umami flavor, enhanced by the salted plum. Preservation : Store at room temperature.</p>
	<p>684 - Salt crystals with kombu «Itoshio» - 25 g container : glass bottle - origin : Japan</p> <p>Ingredients : Salt (72%), Kombu (28%) Description : Itoshima kelp meets a blend of Itoshima Mataichi salt and Nagasaki Yakatame salt to create a mineral-rich salt. High-quality, nutrient-rich seaweed is lightly crushed and mixed with thin salt flakes. The crunchy, light, and slightly sweet salt enhances the Itoshima kelp. Enjoy the kelp flavor in various recipes. Use : The salt crystals can season pasta or salads, adding a crunchy touch to your dishes. Perfect for making onigiri, they can also be incorporated into your recipes for crusted fish and tempura. Flavor : A gentle umami flavor with a hint of sea. Preservation : Store at room temperature.</p>

**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 medicine 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 (jellies, 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.

**721 - Green shiso paste - 50 g**

container : glass jar - origin : Japan

Ingredients : Green shiso (42%), olive oil (40%), sel (12%), garlic (6%)

Description : Shiso leaf, also called Japanese basil, is often used to garnish plates or bento but discover its authentic flavor in this concentrated shiso paste. This paste preserves the shiso flavor and freshness, and only a small amount is necessary to enjoy the intense flavor of shiso. **Flavor :** Green shiso is a plant that belongs to the same plant family as mint. It has a fresh taste that reminds of coriander and mint. This paste has a nice shiso flavor, a slight salty taste and a fine texture that makes it really nice in the palate. **Use :** Green shiso goes well with a wide variety of dishes, both Japanese and European. Use it as a dipping sauce for meats, fishes and sashimi or pair it with cold tofu and oden for example. Spread it like a tapenade or a pesto, on a slice of bread, or add it to pasta to add them a Japanese twist. **Preservation :** Keep at room temperature. After opening, keep refrigerated and consume within 1 month.

**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.**657 - Rare salt of Awaji island - Onokoro shizuku shio - 75 g**

container : plastic sachet - origin : Japan

Ingredient : Sea water 100%. **Description :** This salt is harvested in Goshikicho, Awaji island, which is considered to be the founding island of Japan according to Japanese mythology. Its name «Onokoro drop» refers to the famous legend of the creation of Onokoro, the first island of the Japanese archipelago, by the gods Izanagi-no-Mikoto and Izanami-no-Mikoto. After being harvested, the salt crystallizes naturally by a sun drying process. It is then slowly roasted with wood chips to highlight its iodine flavor before being set to rest in cedar barrels. Salt usually represents 1% of the volume of sea water used and this high quality rare salt only represents a tenth of the salt extracted. Additive and preservative-free, it contains all minerals and trace elements of seawater. **Flavor :** This Awaji salt has a unique umami flavor thanks to the traditional production process and the slow and natural crystallization. It has a beautiful crystallized aspect with a subtle savory taste. Salt flakes melt like snow flakes in the mouth. **Use :** This salt with a nice grain is used as a finishing touch. It will be perfect paired with wasabi to accompany a steak, with sea bream or squid basted in lemon juice or to enhance the natural flavors of vegetables, grilled or steamed. Enjoy this salt with olive oil on a mixed vegetable salad. **Preservation :** Keep in a cool place, away from sunlight.

**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 millions 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 saltiness from the salt. **Use :** Traditionally 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.

**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.



Spices and condiments 3/4 (see on pricelist page 6)

	<p>063 - Black yuzu kosho - 50 g container : glass jar - origin : Japan</p> <p>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.</p>
	<p>064 - Red kabosu kosho - 50 g container : glass jar - origin : Japan</p> <p>Ingredients : Kabosu peel, pepper, salt. Description : Kobosu 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.</p>
	<p>692 - Ume kosho - ume plum chilli paste - 300g container : plastic sachet - origin : Japan</p> <p>Ingredients : Pickled ume pulp paste (Ume plum, Salt, Shiso) (47,4%), Salt-cured red hot pepper (Red hot pepper, Salt) (25,7%) Description : Ume kosho is a traditional fermented condiment combining the flesh of the Benisaishi ume plum—a renowned variety from Fukui known for its tender and juicy texture—with red chili peppers grown in Kyushu. This mixture is fermented in a brine of salt and spices, then ground into a paste with an intense aromatic profile. Use : Ideal for enhancing seafood dishes, grilled red meat, smoked salmon, maki and sushi, hard cheeses, mayonnaise, or fried foods. Flavor : A rich, fruity taste with balanced acidity and moderate spiciness. Preservation : Keep in a cool place (ideally refrigerated). Once opened, store in the refrigerator and consume promptly.</p>
	<p>057 - Liquid yuzu kosho «Marcy» - 100 g container : glass bottle - origin : Japan</p> <p>Ingredients : Brewed vinegar, Yuzu kosho (Yuzu (20%), Green chili pepper, Salt), Red chili pepper, Salt (1%). Description : The name "Marcy" pays tribute to the Japanese chef Masashi Kio, who participated in creating this delicious liquid yuzu kosho sauce. The vinegar added by the producer brings a lot of freshness and a more pronounced acidity than in an usual yuzu kosho. That is why this liquid version is your new secret ingredient. Flavor : Spicy, fresh and lemony. Use : Unlike traditional yuzu kosho which is thicker, this liquid version is easier to use in a sauce or a mayonnaise for example. Yuzu kosho is great to season broth, pasta, accompany fish and chips or pizza ! This fresh and spicy sauce will also enhance your dressings, stir fried vegetables, fried dishes or grilled meat and fish. Preservation : Store in a cool, dry place, away from light.</p>
	<p>321 - Bakasco - Yuzu hot sauce - 60 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Yuzu juice (60%), kaki vinegar (35%), salt (4,75%), yuzu peel (0,2%), red chili pepper (0,05%). Description : This sauce of a new kind is full of Tokushima charm. It is a mellow and refreshing hot sauce that combines yuzu juice and kaki vinegar to chili pepper while preserving the flavor of each ingredient. Bakasco, whose name inevitably evokes the famous Tabasco, was named after Bando ("Ba") and Kawazoe ("Ka"), the two Tokushima based producers who partnered to create this flavorful condiment. Flavor : After the sourness of kaki vinegar wrapped up with the smooth scent of yuzu, a punchy and spicy taste is unveiled. Use : Add one or two drops of this hot sauce in pasta, pizza or french fries for a spicy and refreshing flavor. Use it with a burger, tacos, to season a beef tartar, a ceviche, a carpaccio or a gazpacho. This sauce can also be added to a ramen or udon broth and it goes also very well with sashimi, okonomiyaki and Japanese cuisine altogether. Preservation : Keep at room temperature, away from light. After opening, keep refrigerated.</p>
	<p>230 - Shredded genuine wasabi paste - 42 g container : tube - origin : Japan</p> <p>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.</p>

**644 - Oil with wasabi - 65 g** **container :** glass bottle - **origin :** Japan

Ingredients : Corn oil (98,54%), spices (mustard seed) (1,18%), wasabi (0,3%). **Description :** Discover an original wasabi flavored oil. Wasabi is a condiment of Japanese cuisine well-known for its refreshing and spicy taste and mainly used as a paste. As an oil expert, our oil supplier found a way to extract the refined flavor of wasabi by slowly marinating it in their own corn oil. It results in a concentrated and flavorful oil that brings out the spiciness of wasabi. **Flavor :** A flavorful oil concentrated with the refreshing and spicy flavor of wasabi. **Use :** This oil should be used as a finishing touch. A few drops of it will perfectly season a bowl of negitoro, a steak or a carpaccio. It will give a refreshing touch to raw vegetables seasonings and will go especially well with raw fish. With its refreshing yet spicy flavor, this wasabi flavored oil can be used to season pizza or enhance soup and broth. **Preservation :** Keep away from light.

**645 - Oil with yuzu - 65 g** **container :** glass bottle - **origin :** Japan

Ingredients : Corn oil (99%), yuzu oil (1%). **Description :** Discover an original yuzu flavored oil. Yuzu is a small Japanese citrus with a complex and subtle flavor in between mandarin and citron that is much appreciated for its powerful juice. To make this oil, the producer uses zests of citrus fruits from the neighboring regions such as Kochi prefecture after the juice was squeezed. The producer delicately extracts the fragrant oily components from yuzu zests without using heat to avoid altering the flavor. These oily components are then combined with the producer's corn oil, to make a concentrated oil, with the subtle flavor of yuzu. **Flavor :** A concentrated oil with the refreshing flavor of yuzu. **Use :** A few drops of this finishing oil are enough to season a marinated fish or Japanese-style cold noodles such as zaru udon or zaru soba. You can also use it to make a dressing sauce. **Preservation :** Keep away from light.

**646 - Oil with ginger - 65 g** **container :** glass bottle - **origin :** Japan

Ingredients : Corn oil (99%), ginger extract (1%). **Description :** Discover an original ginger flavored oil. Ginger is a spice widely used in Asian and Japanese cuisine to season a wide variety of dishes. To make this naturally flavored oil, the producer delicately extracts the oily component from ginger, located right in between the pulp and the skin, without applying heat to preserve its powerful flavor. Then, they mix it with their own corn oil to make a concentrated oil. **Flavor :** A concentrated oil that unveils the spiciness of ginger with a few drops only. **Use :** This oil is used as a finishing touch to season a bell pepper steak, pork with ginger or paired with Chinese cuisine. **Preservation :** Keep away from light.

**689 - Aosa seaweed crispy condiment - 90 g** **container :** glass jar - **origin :** Japan

Ingredients : Rapeseed oil, Sesame, Sesame oil, Flavour enhancers (E621, E635, E640), Fried garlic (Garlic, Palm oil), Aosa seaweed (*Monostroma nitidum*) (4,04%), Fried onion (Onion, Palm oil, Wheat flour, Salt), Salt, Sugar, Garlic, Powdered soy sauce (Defatted soybean, Wheat, Salt, Soybean, Dextrin, Tapioca), Yeast extract (Yeast, Salt, Rice), Spices (Black pepper, Red hot pepper, White pepper, Garlic, Celery, Corn, Laurel), Dextrin, Extract of vegetables (Tapioca, Onion, Napa cabbage, Salt), Antioxidant (E306), Vegetable fat (Rice). **Description :** Seasoning made from Aosa («sea lettuce») with numerous nutritional benefits, combined with oil and fried garlic. **Use :** Use as a topping on rice, salads, toast, or in pasta sauces and vinaigrettes. **Flavor :** The crispy texture of Aosa marinated in oil is complemented by a rich fried garlic flavor, offering iodized and subtly garlicky notes. **Preservation :** Store away from sunlight, heat, and humidity.

**NEW** **756 - Crispy garlic and Jalapeño chili condiment - 110 g** **container:** glass jar - **origin :** Japan

Ingredients : Rapeseed oil (40,56%), Olive oil (16,71%), Fried garlic (Garlic, Palm oil) (15,28%), Flavour enhancers (E621, E635, E640) (6,38%), Fried onion (Onion, Palm oil) (4,58%), Salt (3,97%), Sugar (3,96%), Powdered jalapeño (2,29%), Red hot pepper oil (Olive oil, Red hot pepper) (1,91%), Garlic (1,15%), Green hot pepper (1,03%), Spices (Black pepper, Red hot pepper, White pepper, Garlic, Celery, Corn, Laurel) (0,62%), Powdered soy sauce (Defatted soybean, Wheat, Salt, Soybean, Dextrin, Tapioca) (0,5%), Yeast extract (Yeast, Salt, Rice) (0,46%), Dextrin (0,21%), Extract of vegetables (Tapioca, Onion, Napa cabbage, Salt) (0,19%), Parsley (0,15%), Antioxidant (E306) (0,03%), Rice oil (0,02%). **Description :** A rich and savory seasoning made with olive oil, crispy garlic, and green chili. **Flavor :** A perfect balance between the heat of jalapeño and the fragrant, savory taste of roasted garlic. **Use :** Use as a topping for rice, grilled chicken, pasta, pizza, stir-fried dishes, or even to enrich broths. **Preservation :** Store at room temperature, away from heat and direct light. After opening, refrigerate and consume within one month.

**NEW** **757 - Crispy garlic and Jalapeño chili condiment - 110 g** **container:** glass jar - **origin :** Japan

Ingredients : Rapeseed oil (57.85%), sesame seeds (10.05%), sesame oil (6.66%), flavor enhancers (E621, E635, E640) (6.64%), fried garlic (garlic, palm oil) (4.52%), fried onion (onion, palm oil) (4.27%), salt (3.9%), sugar (3.25%), garlic (0.94%), soy sauce powder (defatted soybeans, wheat, salt, soybeans, dextrin, tapioca) (0.89%), yeast extract (yeast, salt, rice) (0.38%), spices (black pepper, red chili, white pepper, garlic, celery, corn, bay leaf) (0.26%), dextrin (0.17%), vegetable extract (tapioca, onion, Chinese cabbage, salt) (0.16%), antioxidant (E306) (0.04%), rice oil (0.02%). **Description :** A rich and savory seasoning made with sesame oil, crispy garlic and onion, toasted sesame seeds, and a hint of soy sauce. **Flavor :** A perfect balance of nutty roasted sesame, bold garlic, and the umami depth of soy sauce. **Use :** Delicious over chilled tofu, rice, sashimi, noodles, stir-fries, or simmered dishes. **Preservation :** Store at room temperature, away from heat and direct light. After opening, refrigerate and consume within one month.

**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.



Spices and condiments 4/4 (see on pricelist page 6)



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.

NEW



800 - Fresh Japanese Ginger - 1 piece

container : kraft bag - origin : Japan

Ingredients : Fresh Ginger 100%.

Description : Grown without pesticides or chemical fertilizers, this "Tosa Ichi" variety ginger is produced by Kariya Farm, "surf farmers" based in Kōchi Prefecture, the largest ginger-producing region in Japan. Japanese ginger is known for its more tender fibers, thinner and more aromatic skin, and more intense fragrance. It can be used with the skin on. **Flavor :** Intense and warming, expressive, both spicy and fresh.

Use : A staple in Japanese cuisine, this ginger can be sliced or cut into julienne for broths, simmered dishes or vegetables; finely chopped for stir-fries, rice dishes or marinades; or grated into sauces and meat or fish preparations. It is recommended to use it with the skin.

Preservation : Store at room temperature, ideally between 10 and 16°C. For optimal storage, wrap in newspaper and place in a plastic bag. Once cut, keep the piece wrapped in newspaper, or grate and freeze for later use.

NEW



805 - Fresh Japanese Ginger - 1 kg

container : kraft bag - origin : Japan

Ingredients : Fresh Ginger 100%.

Description : Grown without pesticides or chemical fertilizers, this "Tosa Ichi" variety ginger is produced by Kariya Farm, "surf farmers" based in Kōchi Prefecture, the largest ginger-producing region in Japan. Japanese ginger is known for its more tender fibers, thinner and more aromatic skin, and more intense fragrance. It can be used with the skin on. **Flavor :** Intense and warming, expressive, both spicy and fresh.

Use : A staple in Japanese cuisine, this ginger can be sliced or cut into julienne for broths, simmered dishes or vegetables; finely chopped for stir-fries, rice dishes or marinades; or grated into sauces and meat or fish preparations. It is recommended to use it with the skin.

Preservation : Store at room temperature, ideally between 10 and 16°C. For optimal storage, wrap in newspaper and place in a plastic bag. Once cut, keep the piece wrapped in newspaper, or grate and freeze for later use.



202 - Whole dried 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 at least 10 hours in cold water in the fridge before cooking. Do not forget to use the water as a cooking stock afterwards.

Preservation : Store in dark, dry and cool place.



203 - Sliced dried 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 at least 3 hours in cold water in the fridge before cooking. Do not forget to use the water as a cooking stock afterwards.

Preservation : Store in dark, dry and cool place.

**163 - Gluten free Japanese curry - 150 g****container : sachet - origin : Japan**

Ingredients : Potato, palm oil, oignon, tomato, carrot, garlic, ginger, shiitake, 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, shiitake, 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.

**249 - Iburigakko - Daikon smoked with oak tree - 124 g****container : sachet - origin : Japan**

Ingredients : Daikon radish (76%), sugar, salt, beer (malted barley, hops, rice, corn, starch), vinegar (rice, alcohol, salt, sake lees), Japanese mustard, rice bran. **Description :** Iburigakko is a Japanese radish, smoked and pickled, traditionally cultivated and prepared in the Akita region in northern Japan. In late October, the radishes are hand-picked and smoked for three days with oak wood, then pickled for over 50 days with sugar, salt and rice bran. Adding beer to the marinade helps enhance the natural umami of the daikon radish and gives it its unique taste.
Flavor : Iburigakko has a full bodied, smokey and slightly sweet flavor with a hint of umami and a crunchy juicy texture.
Use : Iburigakko is ideal served as an appetizer with cheese and white wine or a sake with a rich aroma. It also pairs well with avocado in a salad or can easily replace pickles in a burger to add a smoky touch !
Preservation : Keep away from sunlight, heat and moisture. After opening, keep refrigerated and consume within 1 week.

**248 - Iburigakko - Daikon smoked with oak tree - 318 g****container : sachet - origin : Japan**

Ingredients : Daikon radish (76%), sugar, salt, beer (malted barley, hops, rice, corn, starch), vinegar (rice, alcohol, salt, sake lees), Japanese mustard, rice bran. **Description :** Iburigakko is a Japanese radish, smoked and pickled, traditionally cultivated and prepared in the Akita region in northern Japan. In late October, the radishes are hand-picked and smoked for three days with oak wood, then pickled for over 50 days with sugar, salt and rice bran. Adding beer to the marinade helps enhance the natural umami of the daikon radish and gives its unique taste.
Flavor : Iburigakko has a full bodied, smokey and slightly sweet flavor with a hint of umami and a crunchy juicy texture.
Use : Iburigakko is ideal served as an appetizer with cheese and white wine or a sake with a rich aroma. It also pairs well with avocado in a salad or can easily replace pickles in a burger to add a smoky touch !
Preservation : Keep away from sunlight, heat and moisture. After opening, keep refrigerated and consume within 1 week.

**601 - Concentrated non salty sakura paste - 1 kg****container : plastic sachet - origin : Japan**

Ingredients : Sugar, glucose-fructose sirup, sakura flowers, malic acid.
Description : Traditionally sakura based products are salted but this paste has the particularity to be sweet. Indeed the fresh sakura flowers were confit 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 : China**

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.

NEW**770 - Salt-pickled sakura blossoms (to be soaked before use) - 100 pieces****container: plastic bag - origin : Japan**

Ingredients : Sakura flower (55%), Salt (37%), Ume vinegar (Ume plum, Salt) (7,8%), Colour retention agent (E330) (0,2%).
Description : These cherry blossoms have been carefully preserved in salt and ume vinegar, then individually presented with trimmed stems for a clean, ready-to-use finish. Simply soak them in water for a few minutes to gently remove the salt and release their delicate floral aroma and visual elegance.
Flavor : A floral sakura note combined with a pronounced salty taste, reminiscent of ume vinegar.
Use : Perfect for decorating both sweet and savory dishes: rice, mochi, panna cotta, cocktails, or even Japanese-style breads. A symbolic seasonal touch, widely appreciated for spring events, ceremonies, or Japan-inspired culinary creations.
Preservation : Store away from heat and direct sunlight.



720 - Edible dried Sakura flowers - 50 flowers

container : sachet - origin : Japan

Ingredients : Sakura flowers 100%.

Description : Discover edible dried sakura flowers. Sakura flowers bloom in spring and are the representation of short-lived beauty. The producer has carefully selected these flower petals that will bring elegance and delicacy to your creations. These flowers are grown pesticide free and are dried using a specific process made to prevent any damage to them. **Flavor :** Neutral.

Use : Sakura flowers are completely edible and can be used to decorate all your dishes, pastries and sweets. Thanks to their neutral flavor, sakura flowers can be used with both savory and sweet preparations like in senbei, Japanese rice crackers, or to decorate shortbread and cakes. They will add an elegant touch to your cocktails.

Preservation : Keep away from sunlight, heat and moisture.



637 - Edible red Momiji leaves (Japanese maple) medium size - 100 leaves

container : sachet - origin : Japan

Ingredients : Momiji leaf (Japanese maple) 100%. **Description :** Discover the very first edible maple leaves ! Japanese maple and its reddish orange leaves symbolize "Aki", autumn in Japanese, which is a much appreciated season in Japan for the wonderful scenery it creates. These leaves are pesticide free and were dried using a specific process made to prevent any damage on the leaves. Momiji leaves keep their initial shape and color and are perfect to add a colorful touch to your dishes ! **Flavor :** A neutral flavor. **Use :** These Momiji leaves are fully edible and can be used like edible flowers to garnish dishes, pastries and candies or even to add a hint of color to a bento box ! Thanks to their neutral flavor, momiji leaves can be integrated into both sweet and savory dishes and will light up your dining table and dishes with the colors of Japanese fall. **Preservation :** Keep in a cool warm place, away from light.



638 - Edible red Momiji leaves (Japanese maple) small size - 100 leaves

container : sachet - origin : Japan

Ingredients : Momiji leaf (Japanese maple) 100%. **Description :** Discover the very first edible maple leaves ! Japanese maple and its reddish orange leaves symbolize "Aki", autumn in Japanese, which is a much appreciated season in Japan for the wonderful scenery it creates. These leaves are pesticide free and were dried using a specific process made to prevent any damage on the leaves. Momiji leaves keep their initial shape and color and are perfect to add a colorful touch to your dishes ! **Flavor :** A neutral flavor. **Use :** These Momiji leaves are fully edible and can be used like edible flowers to garnish dishes, pastries and candies or even to add a hint of color to a bento box ! Thanks to their neutral flavor, momiji leaves can be integrated into both sweet and savory dishes and will light up your dining table and dishes with the colors of Japanese fall. **Preservation :** Keep in a cool warm place, away from light.



639 - Edible green Momiji leaves (Japanese maple) small size - 100 leaves

container : sachet - origin : Japan

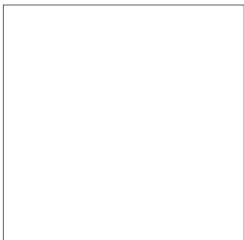
Ingredients : Momiji leaf (Japanese maple) 100%. **Description :** Discover the very first edible maple leaves ! Japanese maple and its reddish orange leaves symbolize "Aki", autumn in Japanese, which is a much appreciated season in Japan for the wonderful scenery it creates. These leaves are pesticide free and were dried using a specific process made to prevent any damage on the leaves. Momiji leaves keep their initial shape and color and are perfect to add a colorful touch to your dishes ! **Flavor :** A neutral flavor. **Use :** These Momiji leaves are fully edible and can be used like edible flowers to garnish dishes, pastries and candies or even to add a hint of color to a bento box ! Thanks to their neutral flavor, momiji leaves can be integrated into both sweet and savory dishes and will light up your dining table and dishes with the colors of Japanese fall. **Preservation :** Keep in a cool warm place, away from light.



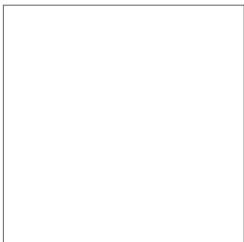
640 - Edible yellow Momiji leaves (Japanese maple) small size - 100 leaves

container : sachet - origin : Japan

Ingredients : Momiji leaf (Japanese maple) 100%. **Description :** Discover the very first edible maple leaves ! Japanese maple and its reddish orange leaves symbolize "Aki", autumn in Japanese, which is a much appreciated season in Japan for the wonderful scenery it creates. These leaves are pesticide free and were dried using a specific process made to prevent any damage on the leaves. Momiji leaves keep their initial shape and color and are perfect to add a colorful touch to your dishes ! **Flavor :** A neutral flavor. **Use :** These Momiji leaves are fully edible and can be used like edible flowers to garnish dishes, pastries and candies or even to add a hint of color to a bento box ! Thanks to their neutral flavor, momiji leaves can be integrated into both sweet and savory dishes and will light up your dining table and dishes with the colors of Japanese fall. **Preservation :** Keep in a cool warm place, away from light.



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Culinary aids (see on pricelist page 6)

	<p>139 - Hon kuzu - 150 g container : sachet - origin : Japan</p> <p>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.</p>
	<p>229 - Hon kuzu - 5 kg container : sachet - origin : Japan</p> <p>Ingredient : Kuzu starch 100%. Description : Hon kuzu is made from the roots of the plant of the same name, also known as Japanese vine. Rich in starch, kuzu roots are reduced to a fine powder to be used as a thickener, especially in Japanese confectionery. Compared to other thickeners, kuzu particles are extremely thin, resulting in a fine and unique texture. It also helps promote better temperature preservation of food. Our kuzu producer is a family owned business that has been making kuzu for 450 years and is honored to present their product during the enthronement ceremony of emperors. Flavor : A particularly smooth and gentle texture with a neutral taste. Use : Kuzu is used to thicken sauces and soups, giving them a smooth aspect. It can also be used to make fruit paste, jelly and more delicacies. Hon kuzu can be sprinkled on top of vegetables before cooking to make them crunchier or combined in a frying mix for a crunchier result. Once mixed to a small amount of water and slightly heated up, kuzu becomes transparent. Preservation : Keep in a cool dry place, away from light.</p>
	<p>304 - Nigari - Coagulant for tofu - 5 ml container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>140 - Sake kasu paste (sake lees) Hakuko - 250 g container : doypack - origin : Japan - 8°</p> <p>Ingredients : Rice, koji. Description : This is a unique product on the Japanese market, as it is the first long-shelf-life sake lees. Used for centuries in Japan, sake lees are considered a secret ingredient for their ability to enhance umami in all kinds of dishes. This product is additive-free and produced by the Morikawa sake brewery in Hiroshima. Flavor : Rich, slightly liquor-like with a long finish. Use : The natural enzymes in sake lees help tenderize meat. These lees are mainly used to marinate vegetables, fish, or meat, but can also be incorporated into baking. In Japan, they are often added to bread and cakes to impart a distinctive flavor. Depending on the thickness of the ingredients, marinate for 2 hours to overnight. You can also mellow the flavor by mixing in a little sake. Preservation : Store in refrigerator.</p>
	<p>150 - Liquid shiokoji - 500 ml container : plastic bottle - origin : Japan</p> <p>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 jellies. 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.</p>
	<p>132 - Bamboo charcoal powder (15 microns) - 50 g container : plastic sachet - origin : Japan</p> <p>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.</p>
	<p>134 - Bamboo charcoal powder - 500 g container : plastic sachet - origin : Japan</p> <p>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.</p>

**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 - Binchotan charcoal Binmaru 12cm - 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.

**497 - Ikkyu binchotan charcoal for BBQ - 600 g****container : sachet - origin : Japan****Ingredient :** Binchotan (diameter of 3-6cm, length of 5-15cm).

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.

**498 - Ikkyu binchotan charcoal for BBQ - 2 kg****container : sachet - origin : Japan****Ingredient :** Binchotan (diameter of 3-6cm, length of 5-15cm).

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.

**507 - Ikkyu binchotan charcoal for BBQ - 12 kg****container : cardboard - origin : Japan****Ingredient :** Binchotan (diameter of 3-6cm, length of 5-15cm).

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.

**496 - Nikyu binchotan charcoal for BBQ - 12 kg****container : cardboard - origin : Japan****Ingredient :** Binchotan (diameter of 2-3cm, length of 4-10cm).

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.



Japanese seaweeds 1/2 (see on pricelist page 7)

NEW



759 - Premium grilled nori (Yakinori) 21x19 cm - 10 sheets

container: plastic bag with zip - origin : Japan

Ingredients : Dried laver 100%.

Description : Naturally rich in vitamins, minerals, and protein, these square roasted nori sheets are known for their firm texture and excellent hold, ideal for making maki rolls. They are produced in Hiroshima by Mikuniya, a family-owned company that has been preserving traditional techniques inherited from the Edo period since 1918. Also available in a 50-sheet format.

Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW



760 - Premium grilled nori (Yakinori) 21x19 cm - 50 sheets

container: aluminium bag with zip - origin : Japan

Ingredients : Dried laver 100%.

Description : Naturally rich in vitamins, minerals, and protein, these square roasted nori sheets are known for their firm texture and excellent hold, ideal for making maki rolls. They are produced in Hiroshima by Mikuniya, a family-owned company that has been preserving traditional techniques inherited from the Edo period since 1918. Also available in a 10-sheet format.

Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW



761 - Super premium grilled nori (Yakinori) 21x19 cm - 10 sheets

container: plastic bag with zip - origin : Japan

Ingredients : Dried laver 100%.

Description : Naturally rich in vitamins, minerals, and protein, these square roasted nori sheets stand out for their firm texture and excellent hold, an ideal choice for making maki rolls. Grown in one of the most nutrient-rich areas of the Ariake Sea, this nori offers a particularly high umami content. It is produced in Hiroshima by Mikuniya, a family-run company that has been preserving traditional know-how inherited from the Edo period since 1918.

Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW



762 - Super premium grilled nori (Yakinori) 7x19 cm - 10 sheets

container: plastic bag with zip - origin : Japan

Ingredients : Dried laver 100%.

Description : Naturally rich in vitamins, minerals, and protein, these roasted nori sheets stand out for their firm texture, excellent hold, and convenient san-kiri format (1/3 sheet), ideal for wrapping onigiri. Grown in one of the most nutrient-rich areas of the Ariake Sea, this nori is particularly high in umami. It is produced in Hiroshima by Mikuniya, a family-owned company that has preserved traditional Edo-period craftsmanship since 1918.

Use : Wrap the onigiri gently, using the matte, rough side of the sheet against the filling.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW



763 - Super premium grilled nori (Yakinori) with aosa 21x19 cm - 10 sheets

container: plastic bag with zip - origin : Japan

Ingredients : Dried laver (93%), Aosa seaweed (7%).

Description : Naturally rich in vitamins, minerals, and protein, these square roasted nori sheets stand out for their firm texture and excellent hold, perfect for making maki rolls. This version includes aosa, a prized green seaweed known for its delicate, vegetal marine flavor. It is produced in Hiroshima by Mikuniya, a family-run company that has been preserving traditional craftsmanship inherited from the Edo period since 1918.

Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW



764 - Super premium grilled nori (Yakinori) with aosa 10,5x19 cm - 20 sheets

container: plastic bag with zip - origin : Japan

Ingredients : Dried laver (93%), Aosa seaweed (7%).

Description : Naturally rich in vitamins, minerals, and protein, these roasted nori sheets stand out for their firm texture, excellent hold, and convenient half-sheet format, ideal for making temaki rolls. This version includes aosa, a prized green seaweed known for its delicate, vegetal marine flavor. It is produced in Hiroshima by Mikuniya, a family-run company that has been preserving traditional craftsmanship inherited from the Edo period since 1918.

Use : Trim the sheets with scissors if needed. Place the filling (rice, fish, vegetables, etc.) on the matte, rough side of the sheet, then roll tightly.

Preservation : Store at room temperature, away from heat and humidity. Once opened, keep in a cool, dark place (preferably refrigerated).

NEW

**771 - Kizami nori - sliced grilled nori extra thin (0.5mm) - 50 g**

container: plastic bag - origin : Japan

Ingredients : Dried laver (100%).**Description :** Finely shredded into delicate 0.5 mm strands, kizami nori is a light and flavorful seaweed garnish that adds an elegant, umami-rich touch to a wide range of Japanese dishes.**Use :** Perfect for enhancing both the presentation and flavor of your creations: sprinkle over rice bowls (donburi), miso soup, chilled noodles (zaru soba), okonomiyaki, or Japanese omelets (tamagoyaki). It also pairs wonderfully with salads and tofu-based dishes.**Preservation :** Store at room temperature, away from heat and humidity. After opening, keep in a cool, dark place (preferably refrigerated).

NEW

**772 - Crispy nori with olive oil and Guérande salt - 50 sheets**

container: plastic box - origin : Japan

Ingredients : Dried laver (97,6%), Olive oil (1,8%), Salt (0,6%).**Description :** This crispy nori is made from the first harvest of seaweed grown in the nutrient-rich waters of the Ariake Sea, then delicately seasoned with organic olive oil from Sicily and sea salt from Guérande. Produced by Mikuniya, a Hiroshima-based company, this nori is inspired by a local tradition in which fishermen once cooked imperfect seaweed with oil and salt. **Flavor :** A mild and well-balanced taste, where the aroma of nori blends beautifully with the subtle notes of olive oil and a light, savory finish. The texture is both crisp and melt-in-the-mouth.**Use :** Enjoy it as a snack on its own, or use it to wrap rice, salads, or other preparations. Also pairs wonderfully with a glass of beer or white wine.**Preservation :** Store at room temperature, away from heat and humidity. After opening, keep in a cool, dark place (preferably refrigerated).

NEW

**773 - Crispy nori with soy sauce - 56 sheets**

container: plastic box - origin : Japan

Ingredients : Dried laver (97,1%), Onion, Carrot, Sugar, Soy sauce (Soybean, Wheat, Salt) (0,2%), Mirin (Rice, Rice koji, Alcohol, Rice shochu, Sugars), Salt, Kombu, Starch syrup (Sweet potato starch, Malted barley), Shiitake mushroom, Red hot pepper.**Description :** These individually cut nori sheets are seasoned with a plant-based broth made from onion, carrot, and kombu, entirely free from animal-derived ingredients. They are produced in Hiroshima by Mikuniya, a family-run company that has been preserving traditional Edo-period craftsmanship since 1918. **Flavor :** A mild, umami-rich taste.**Use :** Enjoy as a savory snack, as a topping for plain rice, or as a flavorful wrap for onigiri.**Preservation :** Store at room temperature, away from heat and humidity. After opening, keep in a cool, dark place (preferably refrigerated).**711 - Nori jam «tsukudani» with sansho - 70 g**

container : glass pot - origin : Japan

Ingredients : Dashi (Japanese soup stock) of kombu (23,2%), soy sauce (defatted soybean, salt (18,6%), wheat, soybean), sake (18,6%), nori seaweed (11,6%), mirin (rice, koji, rice shochu) (9,3%), reduced starch syrup (9,3%), sugar (4,7%), sansho berries (sansho, salt) (4,7%). **Description :** Tsukudani is a cooking method in which ingredients are simmered in a mixture of soy sauce, sugar and mirin. Here, Naniwa Kombu takes the approach of offering a spicy and invigorating nori seaweed tsukudani with the addition of sansho, a lemony-scented berry with a spicy and anaesthetic character. **Flavor :** Rich in umami and produced without additives, this tsukudani blends the umami of soy sauce with the lemony, spicy notes of sansho without overpowering it.**Use :** Traditionally used in high-end kaiseki and osechi cuisine, this tsukudani has a jelly-like texture to add a finishing touch to rice dishes, fish, etc. or to be easily incorporated into a sauce or marinade. **Preservation :** Store in a cool place, away from light, heat and humidity.**153 - Premium dried wakame pieces - 15 g**

container : plastic sachet - origin : Japan

Ingredient : Boiled and salted wakame (from Itoshima, Fukuoka Prefecture).**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; Once rehydrated, these wakame will increase in volume, up to 15 times their original size. 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.**225 - Cut dried wakame - 500 g**

container : plastic sachet - origin : Japan

Ingredient : Boiled and salted wakame.**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.**658 - Salt-preserved Naruto wakame - 100 g**

container : sachet - origin : Japan

Ingredients : Wakame, salt. **Description :** Wakame is the most commonly used seaweed in Japan since Antiquity. The wakame variety that grows in the region of Naruto, well known for its famous powerful sea flows, has a thousand years old history and is considered the origin of Japanese seaweed. It is really appreciated for its quality and its thick and dense texture. The seaweeds are harvested and selected by hand. They are then blanched and pickled in brine with salt. **Flavor :** Thanks to the brine, Naruto wakame offer a subtle umami flavor, a great iodine taste and a crunchy and elastic texture. **Use :** Wash the seaweeds with water and hand squeeze the water out. Repeat this 5 times to desalt the seaweeds. Naruto wakame are polyvalent enough to be used in a wide variety of dishes. They are perfect to add a delicate iodine flavor to soups and salads. They will be delicious with pasta like linguine, pilaf rice, omelet or in a pizza. Mixed with lemon juice, or any kind of sauce with citrus, Naruto wakame are a perfect refreshing appetizer spread on bread. **Preservation :** Keep in a cool place, ideally in the fridge. After opening, keep refrigerated.



Japanese seaweeds 2/2 (see on pricelist page 7)



659 - Salt-preserved Naruto wakame - 1 kg

container : sachet - origin : Japan

Ingredients : Wakame, salt. **Description :** Wakame is the most commonly used seaweed in Japan since Antiquity. The wakame variety that grows in the region of Naruto, well known for its famous powerful sea flows, has a thousand years old history and is considered the origin of Japanese seaweed. It is really appreciated for its quality and its thick and dense texture. The seaweeds are harvested and selected by hand. They are then blanched and pickled in brine with salt. **Flavor :** Thanks to the brine, Naruto wakame offer a subtle umami flavor, a great iodine taste and a crunchy and elastic texture. **Use :** Wash the seaweeds with water and hand squeeze the water out. Repeat this 5 times to desalt the seaweeds. Naruto wakame are polyvalent enough to be used in a wide variety of dishes. They are perfect to add a delicate iodine flavor to soups and salads. They will be delicious with pasta like linguine, pilaf rice, omelet or in a pizza. Mixed with lemon juice, or any kind of sauce with citrus, Naruto wakame are a perfect refreshing appetizer spread on bread. **Preservation :** Keep in a cool place, ideally in the fridge. After opening, keep refrigerated.



660 - Wakame salt - 45 g

container : glass bottle - origin : Japan

Ingredients : Salt-preserved wakame (Wakame, salt) 100%.
Description : This wakame salt is made from salt-preserved Naruto wakame. To avoid waste, the producer reduces into powder the remaining wakame seaweeds left after manufacturing his other products. This salt, 100% made from wakame, has preserved the fibers and minerals of the seaweed. It contains 50% less sodium chloride than regular table salt. It respects the environment and the body. **Flavor :** A slight taste of wakame, salty and umami.
Use : Wakame salt is a great substitute for regular salt and can be used in a large variety of dishes such as soups, salads or pastas. It will deliciously season rice and onigiri, omelet, as well as fish tataki and carpaccio.
Preservation : Keep in a cool place, away from sunlight. Close well after opening.



155 - Premium Japanese seaweed salad - 20 g

container : plastic sachet - origin : Japan

Ingredients : Wakame stem (30%), Wakame (25%), Hijiki (15%), Funori (15%), Kombu (15%)
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 (80%), strip agar (4%), wakame stems (4%), white kigurage (tremella fuciformis) (4%), red tsunomata (chondrus crispus) (4%).
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.



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.



275 - Tsukudani of nekombu - 100 g

container : sachet - origin : Japan

Ingredients : Sake (29,2%), soy sauce (24,4%), sugar (19,5%), nekombu (16,2%), mirin (8,8%), vinegar (1,9%).
Description : Tsukudani is a cooking method where some ingredients like kombu are simmered in soy sauce, mirin and sugar. In this one, dry kombu roots have been simmered smoothly until they soften. Kombu roots are called nekombu. It's a very perennial part of the seaweed where cells develop even more faster than in the other parts. Nekombu roots grow of about 10m in 1 year. This part is valued because due to its fast reproduction is concentrates a great part of the kombu nutrients (magnesium, phosphorus, iodine, iron). **Flavor :** A slightly sweet, caramelized flavor combined with a deep umami and a soft texture. **Use :** Tsukudani of nekombu are delicious with rice, in onigiri or omelet, etc. **Preservation :** Store in a cool, dry place, away from light, refrigerate after opening.

**276 - Sliced kombu with soy sauce - 50 g****container : sachet - origin : Japan****Ingredients :** Soy sauce (71,4%), kombu (28,6%).

Description : Kombu wide leaves are finely sliced then cooked in soy sauce and kombu, without any additive. Afterwards, they are dried. The variety of kombu used is wild Ma Kombu. Considered as «king of kombu», Ma Kombu is picked in the South East of Hokkaido. In the past, Ma Kombu was used as an offering. It's a kombu with a particularly thick and soft flesh, that gives very rich clear broth. **Flavor :** A strong flavor, very umami, enhanced by soy sauce, a firm texture. **Use :** Sliced kombu with soy sauce are delicious with white or fried rice, in onigiri, in ochazuke or on top of your dishes such as pastas for example. **Preservation :** Store in a cool, dry place, away from light, refrigerate after opening.

**157 - Umi budo - sea grapes seaweed - 40 g****container : sachet - origin : Japan**

Ingredients : Caulerpa lentillifera, salt. **Description :** Called «sea grapes», 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 iodine. **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 iodine 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 grapes before 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 quickly. **Preservation :** Between 20 et 23°C to preserve the firmness of the umi budo.

NEW**693 - Okinawa Mozuku seaweed - 250g****container : sachet - origin : Japan****Ingredients :** Salt (82%), Cladosiphon okamuranus (18%).

Description : Mozuku is a type of brown seaweed primarily harvested around Okinawa, known for its numerous health benefits (antioxidants, anti-inflammatory properties, fiber, fucoidan, etc.). Okinawa Mozuku stands out for its thick, filamentous, and crunchy texture. **Use :** Enjoy simply with ponzu or sanbaizu vinegar to enhance its flavor. It can also be added to soups and salads. **Flavor :** A subtle, delicately briny taste that evokes the freshness of the sea with a hint of natural acidity. Its unique texture, with soft, slightly crunchy, and almost gelatinous filaments, offers a pleasant and original mouthfeel.

Preservation : Store at room temperature, away from sunlight and heat. Once opened, keep refrigerated. If desalinated, consume within three days.**678 - Suji Aonori - filaments of dried aonori seaweed - 7 g****container : sachet - origin : Japan****Ingredients :** Aonori seaweed 100%.

Description : Suji aonori is an edible type of seaweed from Japan, that is known for its strong aroma and high mineral content. Usually, aonori seaweeds are dried and turned into fine powder. We offer you a version that comes in filament form. Thanks to a unique savoir-faire, these filaments are grown on land using seawater. After the harvest, they are dried as they are to keep their freshness. Suji aonori seaweed has a bright green color.

Flavor : A very distinctive flavor, iodine and salty, with hints of truffle. **Use :** Great for adding texture to dishes, aonori seaweed filaments can be used as a topping on dishes like okonomiyaki or bowl of hot soba soup. To fully enjoy suji aonori aromatic notes, you can add it to oil-based dishes like fried foods, such as fried fish. It is also tasty in butter-based dishes, simply spread on buttered toast, or mixed with cream in pasta recipes. Aonori seaweed can be used as a seasoning for risotto, added near the end of cooking to enjoy its full aroma and delicate taste. **Preservation :** Keep in a cool place, away from sunlight, heat and moisture. After opening, refrigerate in order to keep flavor and color.

NEW**793 - Suji Aonori - Dried aonori seaweed powder - 15 g****container : plastic bag with zip - origin : Japan**













Ingredients : Aonori seaweed 100%. **Description :** Suji aonori is the most aromatic and premium variety of nori seaweed, renowned for its intense, fresh fragrance and often referred to as the "queen of green seaweeds." Grown using a unique land-based cultivation method with underground seawater that is pure and rich in minerals, this suji aonori is harvested fresh and quickly dried to preserve its vibrant aroma. Presented here as a fine powder, it is easy to use in everyday cooking. **Flavor :** An intense yet delicate aroma, with fresh, green and subtly marine notes. Elegant and enveloping on the palate, with a clean, lingering finish and a pronounced natural umami that enhances dishes without overpowering them.















Use : Used as a finishing seasoning, suji aonori powder can be sprinkled over rice bowls, noodles, vegetables or eggs, as well as fish and seafood. It pairs especially well with oil-based or fried dishes, and also complements buttery or creamy preparations such as pasta, mashed potatoes or risotto.

Preservation : Keep in a cool place, away from sunlight, heat and humidity.














Japanese teas 1/3 (see on pricelist page 7)

	<p>031 - Organic imperial matcha - 30 g container : metal box - origin : Japan</p> <p>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.</p> 
	<p>043 - Organic imperial matcha - 500 g container : sachet - origin : Japan</p> <p>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.</p> 
	<p>032 - Organic premium matcha - 50 g container : foil pouch - origin : Japan</p> <p>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.</p> 
	<p>041 - Organic premium matcha - 500 g container : foil pouch - origin : Japan</p> <p>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.</p> 
	<p>033 - Organic superior matcha - 100 g container : foil pouch - origin : Japan</p> <p>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.</p> 
	<p>042 - Organic superior matcha - 500 g container : foil pouch - origin : Japan</p> <p>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.</p> 

	<p>286 - Organic matcha for pastries from Kagoshima - 500 g container : sachet - origin : Japan</p> <p>Ingredient : Organic green tea powder 100%.</p> <p>Description : Organic matcha made from tea leaves harvested in tea gardens of Kirishima that is ideal for baking, making ice cream, creams and cooked doughs. The tea leaves used to make this matcha were grown with organic fertilizers only. Flavor : A rich umami flavor with a bitterness perfect for baking purposes. Use : In a bowl, pour 60ml of water at 70-75 degrees over 1-2g of baking Matcha (half a teaspoon), then whisk vigorously with a bamboo whisk until frothy, or blend. It can also be used in pastries, ice cream, etc.</p> <p>Preservation : Keep in a cool dry place, away from light.</p> 
	<p>035 - Organic sencha superior tea - 100 g container : foil pouch - origin : Japan</p> <p>Ingredient : Organic green tea.</p> <p>Description : Sencha is a green leaf tea known for its soothing virtues and vitamins.</p> <p>Use : It is advised to drink sencha in the morning. It also ideal for use in cooking, cocktails , sauces, desserts ...</p> <p>Brew : 2 minutes. - 8 g for 25 cl of water at 70°C.</p> <p>Flavor : Vegetal flavor.</p> <p>Preservation : Store in a cool, dry place, away from light.</p> 
	<p>036 - Organic sencha premium tea - 100 g container : foil pouch - origin : Japan</p> <p>Ingredient : Organic green tea.</p> <p>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.</p> <p>Use : It is advised to drink sencha in the morning. Brew : 1 minute - 10 g for 25cl of water at 60°C.</p> <p>Flavor : Vegetal and soft flavor, rich in umami.</p> <p>Preservation : Store in a cool, dry place, away from light.</p> 
	<p>279 - Organic sencha from Kagoshima - 500 g container : sachet - origin : Japan</p> <p>Ingredient : Organic green tea leaves 100%.</p> <p>Description : Sencha is a leaf green tea. This organic sencha was grown in tea gardens located in Kagoshima prefecture and is produced from leaves harvested during the second harvest. Kagoshima organic sencha distinguishes itself by its aroma and distinctive light green color which are the results of tea leaves steamed for 30 to 60 seconds. Flavor : A refreshing flavor rich in umami with a hint of bitterness.</p> <p>Brew : 2 teaspoons (6g) in 200ml of water at 80 degrees. Infuse for 1.5 minute (several infusions possible). Can be consumed hot or cold.</p> <p>Preservation : Keep in a cool dry place, away from light.</p> 
	<p>040 - Organic okumidori premium tea - 50 g container : foil pouch - origin : Japan</p> <p>Ingredient : Organic green tea.</p> <p>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.</p> <p>Use : It is advised to drink okumidori in the morning. Brew : 1 minute - 10 g for 25 cl of water at 60°C.</p> <p>Flavor : Vegetal and soft flavor, slightly sweet, rich in umami.</p> <p>Preservation : Store in a cool, dry place, away from light.</p> 
	<p>026 - Organic gyokuro okumidori tea - 50 g container : sachet - origin : Japan</p> <p>Ingredient : Organic green tea. Description : The gyokuro is a tea that has been covered for a few days from sunlight before harvest to obtain a softer and more subtle taste. Covering the tea limits its photosynthesis and the leaves become richer in theine, amino acids, vitamins, minerals and antioxidants. The leaves also gain in chlorophyll and give its soft and umami taste to the gyokuro tea.</p> <p>Flavor : Rich and iodid, sweet, very rich in umami. Use : It is advised to drink gyokuro in the morning because of its high amount of theine.</p> <p>Brew : 1 minute - 4g for 100ml of water at 70°C.</p> <p>Preservation : Store in a cool, dry place, away from light.</p> 
	<p>039 - Organic kukicha tea - 100 g container : foil pouch - origin : Japan</p> <p>Ingredient : Organic green tea.</p> <p>Description : The kukicha is a blend of green tea leaves and stems.</p> <p>Use : It can be drunk in the afternoon or in the evening because of its low caffeine content.</p> <p>Brew : 2-3 minutes - 3 g of tea for 15cl of water at 90°C.</p> <p>Flavor : Herbal and sweet taste with a slightly nutty taste.</p> <p>Preservation : Store in a cool, dry place, away from light.</p> 



Japanese teas 2/3 (see on pricelist page 7)

	<p>048 - Organic kukicha tea - 500 g container : sachet - origin : Japan</p> <p>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. Brew : 2-3 minutes - 3 g of tea for 15cl of water at 90°C. Flavor : Herbal and sweet taste with a slightly nutty taste. Preservation : Store in a cool, dry place, away from light.</p> 
	<p>287 - Kukicha with yuzu from Kagoshima - 500 g container : sachet - origin : Japan</p> <p>Ingredients : Green tea leaves (85%), yuzu (15%). Description : This kukicha is exclusively made from green tea stems from the first flush in tea gardens of Kagoshima, blended with yuzu peels. Flavor : Kukicha has a particularly gentle and refreshing taste that is emphasized by yuzu. Infusion : 2 teaspoons (4g) in 200ml of water at 90 degrees. Infuse for 1 minute (several infusions possible). Preservation : Keep in a cool dry place, away from light.</p>
	<p>037 - Organic genmaicha tea - 100 g container : foil pouch - origin : Japan</p> <p>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. Brew : 2 minutes - 3 g of tea for 15cl of water at 95°C Flavor : Sweet, slightly toasted taste. Preservation : Store in a cool, dry place, away from light.</p> 
	<p>280 - Organic genmaicha from Kagoshima - 500 g container : sachet - origin : Japan</p> <p>Ingredients : Organic green tea leaves (50%), organic puffed rice (50%). Description : Genmaicha is a light-yellow tea made from a blend of sencha, a type of leaf green tea, and puffed rice. Kagoshima' genmaicha is produced from organic tea leaves as well as organic rice, both cultivated locally, in Kagoshima prefecture. Flavor : A refreshing flavor combining the sweetness of green tea leaves with the roasted flavor of puffed rice. Brew : 2 teaspoons (6g) in 200ml of water at 95 degrees. Infuse for 1 minute (several infusions possible). Can be consumed hot or cold. Preservation : Keep in a cool dry place, away from light.</p> 
	<p>038 - Organic hojicha tea - 100 g container : foil pouch - origin : Japan</p> <p>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. Brew : 2 minutes. - 3 g of tea for 15cl of water at 90°C. Flavor : Wooden and slightly toasted flavor. Preservation : Store in a cool, dry place, away from light.</p> 
	<p>034 - Organic hojicha tea powder - 100 g container : foil pouch - origin : Japan</p> <p>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.</p> 

**282 - Organic hojicha from Kagoshima - 500 g**

container : sachet - origin : Japan

Ingredients : Roasted organic green tea leaves 100%.

Description : This variety for tea is made from roasted tea leaves grown in organic tea gardens located in Kagoshima. Hojicha can be consumed at any time of the day as it is known for its low amount of caffeine thus why it is also recommended to children and pregnant women.

Flavor : This tea has less bitterness and a rich wood-like aroma.

Brew : 3 teaspoons (5g) in 200ml of water at 90 degrees. Infuse for 1 minute (several infusions possible). Can be consumed hot or cold.

Preservation : Keep in a cool dry place, away from light.

**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.

**292 - Mugicha - Roasted barley infusion - 500 g**

container : doypack - origin : Japan

Ingredient : Barley.

Description : In Japanese, «mugicha» means «barley tea,» and the roasted barley seeds are used for infusion. Barley is known for its high antioxidant content and its benefits for sleep. This high-quality mugicha is ground to preserve the best of the barley aroma. It can be enjoyed hot or cold.

Flavor : Woody, slightly roasted 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.

**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.

Brew : 2 minutes at 70°C.

Preservation : Store in a cool, dry place, away from light.

**252 - NAMI 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.

Brew : 2 minutes at 70°C.

Preservation : Store in a cool, dry place, away from light

**253 - YANAGI 7 sachets of roasted green tea with 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.

Brew : 2 minutes at 90°C.

Preservation : Store in a cool, dry place, away from light.

**254 - SOBACHOCO 7 sachets of matcha genmaicha - 21g**

container : paper sachet - origin : Japan

Ingredients : Green tea, brown rice.

Description : Genmaicha is sencha blended with puffed rice.






Flavor : Sweet, slightly toasted taste.

Brew : 2 minutes at 90°C.

Preservation : Store in a cool, dry place, away from light.





Japanese teas 3/3 (see on pricelist page 7)


	<p>250 - Tea assortment (8 sachets) - 24 g container : aluminium sachet - origin : Japan</p> <p>Ingredients : Green tea, brown rice, sesame.</p> <p>Description : This assortment features four traditional teas from the Shizuoka region, renowned for its tea production: a premium Sencha, a sesame Hojicha, a Wakocho black tea, and a Genmaicha (green tea blended with toasted rice grains).</p> <p>Flavor : Roasted teas have woody flavors, they are poor in caffeine and tannin. Sencha tea has a vegetable flavor.</p> <p>Brew : Water temperature: 70°C for a Sencha, 90°C for a toasted tea. Infusion: 2 minutes.</p> <p>Preservation : Store in a cool, dry place, away from light.</p>
	<p>256 - Matcha Kotobuki - 30 g container : box - origin : Japan</p> <p>Ingredient : Green tea.</p> <p>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.</p> <p>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).</p> <p>Flavor : Smooth, slightly bitter and rich in umami</p> <p>Preservation : Store in a cool, dry place, away from light.</p>
	<p>265 - Genmaicha with matcha - 20 sachets container : paper sachet with aluminium inside - origin : Japan</p> <p>Ingredients : Green tea, rice.</p> <p>Description : Genmaicha is usually sencha blended with puffed rice but this genmaicha was made with puffed rice, green tea leaves and green tea matcha. You can brew it many time without losing taste or color because the tea used is of high quality. It has a perfect balance between the taste of the green tea and the strong scent of the puffed rice. Flavor : It has a green and slightly toasted taste.</p> <p>Brew : Brew it 2-3 min in hot water (85°C).</p> <p>Preservation : Store in a cool dry place, away from light.</p>
	<p>269 - Black tea smoked with Japanese cherry tree sakura - 50 g container : sachet paper and alu - origin : Japan</p> <p>Ingredient : Black tea.</p> <p>Description : This Shizuoka black tea is a unique product because it has been smoked with cherry wood. In order to make this smoked tea, tea trees are cultivated in the pure Japanese tradition according to the «chagusaga» method. In this method, grass is used as a mulch to protect and flavor tea leaves. The producer challenged himself to create unique teas by smoking them. It is a hard work of balance in order to create flavored tea without any additive, only with smoking. Flavor : A subtle mix between the flavor of Japanese black tea and the delicate cherry wood smoked notes. Use : This smoked tea can be enjoyed cold or hot. It goes very well with nuts or chocolate. You can simmer meat with it as well. Tea leaves and their strong flavor can be used as condiment or seasoning. Preservation : Store in a cool, dry place, away from light.</p>
	<p>270 - Hojicha tea smoked with Japanese cedar Yakusugi - 50 g container : sachet paper and alu - origin : Japan</p> <p>Ingredient : Green tea.</p> <p>Description : This producer's vocation is to create flavored teas without any added ingredient, only using smoking. This hojicha, cultivated in the region of Shizuoka using the «chagusaga» method (with a mulch of grass), is then smoked with yakusugi cedar chips which give the tea a powerful woody aroma. Cedar has been used in smoking since centuries in China. Flavor : A subtle mix between the flavor of Japanese roasted green tea and the delicate cedar wood smoked notes. Use : This smoked tea can be enjoyed cold or hot. It goes very well with nuts or chocolate. You can simmer meat with it as well. Tea leaves and their strong flavor can be used as condiment or seasoning. Preservation : Store in a cool, dry place, away from light.</p>





Cooking equipment (see on pricelist page 8)


	<p>501 - Chasen matcha whisk 100 tines</p> <p>Description : The chasen is a small whisk carved from a single piece of bamboo, traditionally used to prepare matcha. It is designed to whisk matcha powder with hot water, creating a fine and smooth foam.</p> <p>Use : Dip the chasen into the bowl and whisk briskly yet gently in an "M" motion until the matcha is fully dissolved and lightly frothy.</p> <p>Preservation : Never return the chasen to its plastic case while still damp. After use, rinse it with clear water, shake off excess moisture, and let it dry upside down (ideally on a whisk stand) to preserve its shape and allow for proper drying.</p>
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<div style="background-color: red; color: white; padding: 2px; font-weight: bold; font-size: 0.8em;">NEW</div> 	<p>783 - Chasen matcha whisk 100 tines with UMAMI logo</p> <p>Description : The chasen is a small whisk carved from a single piece of bamboo, traditionally used to prepare matcha. It is designed to whisk matcha powder with hot water, creating a fine and smooth foam.</p> <p>Use : Dip the chasen into the bowl and whisk briskly yet gently in an "M" motion until the matcha is fully dissolved and lightly frothy.</p> <p>Preservation : Never return the chasen to its plastic case while still damp. After use, rinse it with clear water, shake off excess moisture, and let it dry upside down (ideally on a whisk stand) to preserve its shape and allow for proper drying.</p>
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<div style="background-color: red; color: white; padding: 2px; font-weight: bold; font-size: 0.8em;">NEW</div> 	<p>784 - White porcelain matcha whisk holder</p> <p>Description : This stand, known as chasen-tate in Japanese, is designed to maintain the rounded shape of the chasen after use. It ensures even drying and prevents the bamboo tines from warping.</p> <p>Use : After rinsing the chasen, gently shake off any excess water, then place it bristles-down on the stand, around the central curve. This helps moisture evaporate while preserving the natural shape of the whisk.</p> <p>Preservation : Do not put in the dishwasher..</p>
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<div style="background-color: red; color: white; padding: 2px; font-weight: bold; font-size: 0.8em;">NEW</div> 	<p>785 - Bamboo spoon for matcha</p> <p>Description : The matcha spoon (chashaku in Japanese) is a slender, traditional utensil carved from a single piece of bamboo. It is used to precisely measure the amount of matcha powder needed for tea preparation. The chashaku plays an essential role in the Japanese tea ceremony (chanoyu).</p> <p>Use : Use 1 to 2 heaping scoops of chashaku (about 1 to 2 grams) to prepare a bowl of matcha. Suitable for both usucha (thin tea) and koicha (thick tea), it allows for accurate dosing without damaging the powder.</p> <p>Preservation : Store in a dry place, away from humidity. Do not wash with water : simply wipe clean after use.</p>
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	<p>540 - Rectangular table grill - P 235 x L 410 x H 180 + handle origin : Japan</p> <p>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 transported 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 furnished, in order to move it easily.</p>
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	<p>543 - Round table grill «Mikawa» - D 210 x H 155 origin : Japan</p> <p>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.</p>
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**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. 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 meat, fish or vegetables especially cut in smaller bits.

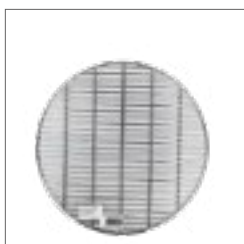
**547 - Chimney starter for charcoal****origin** : Japan

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.

**545 - Grill for round table grill «Genghis» - D 280****origin** : Japan**Material** : Iron.

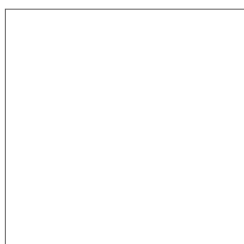
To get rid of usual stains, use regular kitchen cleanser and scrub with a sponge. For encrusted dirt, use an abrasive sponge but be careful scrubbing too harshly might damage the grill.

**549 - Grill for round table grill «Mikawa» - P 210 x L 210****origin** : Japan**Material** : Iron.

To get rid of usual stains, use regular kitchen cleanser and scrub with a sponge. For encrusted dirt, use an abrasive sponge but be careful scrubbing too harshly might damage the grill.







**500 - Grill for rectangular table grill - P 230 x L 400****origin** : Japan**Material** : Iron.

To get rid of usual stains, use regular kitchen cleanser and scrub with a sponge. For encrusted dirt, use an abrasive sponge but be careful scrubbing too harshly might damage the grill.





Japanese knives 1/2 (see on pricelist page 8)

	<p>518 - Yanagiba sashimi knife migaki - 210 mm origin : Japan</p> <p>Description : Yanagiba is the ideal knife to make sashimi. It was made to cut fish. Thanks to its long blade, a piece of flesh can be cut in one single movement, avoiding zigzag cuts. The cut is neat and precise. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. White steel «Shiro Sango» is a steel with a lower carbon content, easier to sharpen as it is more flexible.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Sango» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>
	<p>524 - Yanagiba sashimi knife migaki - 270 mm origin : Japan</p> <p>Description : Yanagiba is the ideal knife to make sashimi. It was made to cut fish. Thanks to its long blade, a piece of flesh can be cut in one single movement, avoiding zigzag cuts. The cut is neat and precise. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. White steel «Shiro Sango» is a steel with a lower carbon content, easier to sharpen as it is more flexible.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Sango» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>
	<p>525 - Yanagiba sashimi knife migaki - 300 mm origin : Japan</p> <p>Description : Yanagiba is the ideal knife to make sashimi. It was made to cut fish. Thanks to its long blade, a piece of flesh can be cut in one single movement, avoiding zigzag cuts. The cut is neat and precise. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. White steel «Shiro Sango» is a steel with a lower carbon content, easier to sharpen as it is more flexible.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Sango» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>
	<p>516 - Yanagiba sashimi knife damas - 300 mm origin : Japan</p> <p>Description : Yanagiba is the ideal knife to make sashimi. It was made to cut fish. Thanks to its long blade, a piece of flesh can be cut in one single movement, avoiding zigzag cuts. The cut is neat and precise. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. Blue Damascus steel is an ancestral technique combining several layers of steel which results in a more resistant blade. The blade has a wave pattern.</p> <p>Specific features : Sharpener Tahara Shunichi - «Damas» blue steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>
	<p>526 - Deba fish knife migaki - 165 mm origin : Japan</p> <p>Description : Deba is a knife specially made to cut fish fillets. It is a heavy and stable knife that has a wide and resistant blade, ideal to cut heads, tails and fishbones. This knife can also be used as a cleaver to chop meat and poultry. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. White steel «Shiro Sango» is a steel with a lower carbon content, easier to sharpen as it is more flexible.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Sango» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>
	<p>527 - Kiritsuke multi purpose knife migaki - 270 mm origin : Japan</p> <p>Description : Kiritsuke is a traditional multi-purpose knife. The blade comes from a combination of the blades of yanagiba (for sashimi) and usuba (for vegetables) knives. Its blade is longer than a usuba knife, which allows it to cut fish easily and is also more straight than a yanagiba knife, perfect for neatly cut vegetables. Kiritsuke is a knife that requires some dexterity. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. White steel «Shiro Sango» is a steel with a lower carbon content, easier to sharpen as it is more flexible.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Sango» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn</p>



517 - Kiritsuke multi purpose knife damas - 270 mm

origin : Japan

Description : Kiritsuke is a traditional multi-purpose knife. The blade comes from a combination of the blades of yanagiba (for sashimi) and usuba (for vegetables) knives. Its blade is longer than a usuba knife, which allows it to cut fish easily and is also more straight than a yanagiba knife, perfect for neatly cut vegetables. Kiritsuke is a knife that requires some dexterity. Simple bevel knives are knives made of a blade only sharpened on one side. These knives allow for a beautiful cut as the blade does not crush the flesh but divide it neatly. However, simple bevel cutting requires a learning process. Blue Damascus steel is an ancestral technique combining several layers of steel which results in a more resistant blade. The blade has a wave pattern.

Specific features : Sharpener Tahara Shunichi - «Damas» blue steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Round handle - Ferrule made of Asian buffalo horn



508 - Nakiri vegetable knife straight out of the forge - 165 mm

origin : Japan

Description : Nakiri is a knife with a square shaped blade traditionally used to cut vegetables. This elevated knife is perfect to slice vegetables and aromatic herbs. Its wide blade also helps to gather sliced ingredients and add them to preparations. Nakiri is similar to usuba but is easier to handle as usuba is traditionally a simple bevel knife and results in even thinner cutting. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.

Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



509 - Nakiri vegetable knife migaki - 165 mm

origin : Japan

Description : Nakiri is a knife with a square shaped blade traditionally used to cut vegetables. This elevated knife is perfect to slice vegetables and aromatic herbs. Its wide blade also helps to gather sliced ingredients and add them to preparations. Nakiri is similar to usuba but is easier to handle as usuba is traditionally a simple bevel knife and results in even thinner cutting. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.

Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



511 - Santoku multi purpose knife straight out of the forge - 180 mm

origin : Japan

Description : Santoku, meaning three virtues in Japanese, is an essential amongst Japanese knives for its versatility. It can be used to slice, chop and mince fish, meat or vegetables. Its usage is close to the use of a bunka knife however this one has a broken angle. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade. **Specific features :** Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



512 - Santoku multi purpose knife migaki - 180 mm

origin : Japan

Description : Santoku, meaning three virtues in Japanese, is an essential amongst Japanese knives for its versatility. It can be used to slice, chop and mince fish, meat or vegetables. Its usage is close to the use of a bunka knife however this one has a broken angle. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade. **Specific features :** Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



513 - Gyuto chef's knife migaki - 210 mm

origin : Japan

Description : Gyuto is the Japanese style chef's knife. Literally meaning "knife for beef", it was initially used for meat but became an essential knife for cooking thanks to its versatility. Its blade is elevated and sharp. Its tip allows high precision cuts. As for the heel, it is ideal to mince or cut poultry for example. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.

Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



514 - Gyuto chef's knife migaki - 240 mm

origin : Japan







Description : Gyuto is the Japanese style chef's knife. Literally meaning "knife for beef", it was initially used for meat but became an essential knife for cooking thanks to its versatility. Its blade is elevated and sharp. Its tip allows high precision cuts. As for the heel, it is ideal to mince or cut poultry for example. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.

Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octagonal handle - Ferrule made of Asian buffalo horn



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Japanese knives 2/2 (see on pricelist page 8)

	<p>528 - Gyuto chef's knife straight out of the forge - 210 mm origin : Japan</p> <p>Description : Gyuto is the Japanese style chef's knife. Literally meaning "knife for beef", it was initially used for meat but became an essential knife for cooking thanks to its versatility. Its blade is elevated and sharp. Its tip allows high precision cuts. As for the heel, it is ideal to mince or cut poultry for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>
	<p>529 - Gyuto chef's knife straight out of the forge - 240 mm origin : Japan</p> <p>Description : Gyuto is the Japanese style chef's knife. Literally meaning "knife for beef", it was initially used for meat but became an essential knife for cooking thanks to its versatility. Its blade is elevated and sharp. Its tip allows high precision cuts. As for the heel, it is ideal to mince or cut poultry for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>
	<p>515 - Gyuto chef's knife damas - 240 mm origin : Japan</p> <p>Description : Gyuto is the Japanese style chef's knife. Literally meaning "knife for beef", it was initially used for meat but became an essential knife for cooking thanks to its versatility. Its blade is elevated and sharp. Its tip allows high precision cuts. As for the heel, it is ideal to mince or cut poultry for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. Blue Damascus steel is an ancestral technique combining several layers of steel which results in a more resistant blade. The blade has a wave pattern.</p> <p>Specific features : Sharpener Tahara Shunichi - «Damas» blue steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>
	<p>532 - Petty paring knife migaki - 150 mm origin : Japan</p> <p>Description : Petty reminds of European paring knife. It is an utilitarian knife of variable designs and sizes. Thanks to its medium size and its slightly thick but sharp blade, this knife can be used on a daily basis for any delicate and precise cut. It is the ideal knife to peel, husk or cut narrow strips of vegetables and fruits for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Migaki» polished steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>
	<p>533 - Petty paring knife straight out of the forge - 150 mm origin : Japan</p> <p>Description : Petty reminds of European paring knife. It is an utilitarian knife of variable designs and sizes. Thanks to its medium size and its slightly thick but sharp blade, this knife can be used on a daily basis for any delicate and precise cut. It is the ideal knife to peel, husk or cut narrow strips of vegetables and fruits for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>
	<p>534 - Petty paring knife straight out of the forge - 105 mm origin : Japan</p> <p>Description : Petty reminds of European paring knife. It is an utilitarian knife of variable designs and sizes. Thanks to its medium size and its slightly thick but sharp blade, this knife can be used on a daily basis for any delicate and precise cut. It is the ideal knife to peel, husk or cut narrow strips of vegetables and fruits for exemple. Double bevel knives have their blade sharpened on both sides. These are the types of knives used in Europe. The knives available in our catalog are the perfect combination between double bevel and traditional Japanese blades. This blade allows a neat and precise cut. White steel «Shiro Nigo» is a harder and delicate steel resulting in a highly sharp blade.</p> <p>Specific features : Sharpener Tahara Shunichi - «Shiro Nigo» white steel - HRC Hardness : 64-65 - «Straight out of the forge» steel finish - Octogonal handle - Ferrule made of Asian buffalo horn</p>



519 - Rust eraser

origin : Japan

Description : This is an eraser made to remove rust from the blade of the knife.



520 - 1000 grit whetstone

origin : Japan

Description : Japanese knives are made with high quality steel softer than average. Sharpening has to be done frequently but is easier and can be done at home. Therefore, we offer a range of various whetstones stones suitable for each adjustment on knives. The 1000 grit whetstone is the everyday sharpening stone, essential for the maintenance of Japanese knives.



521 - 6000 grit whetstone

origin : Japan

Description : Japanese knives are made with high quality steel softer than average. Sharpening has to be done frequently but is easier and can be done at home. Therefore, we offer a range of various whetstones stones suitable for each adjustment on knives. The 4000 grit whetstone is the ideal sharpening stone for finishing touches. It is made of thin grains for a gentle sharpening.



522 - 220 grit whetstone

origin : Japan

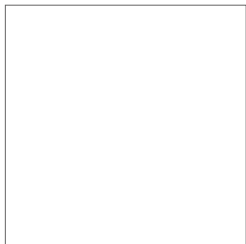
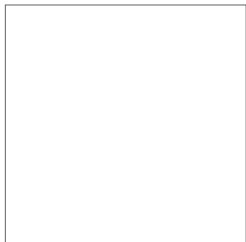
Description : Japanese knives are made with high quality steel softer than average. Sharpening has to be done frequently but is easier and can be done at home. Therefore, we offer a range of various whetstones stones suitable for each adjustment on knives. The 220 grit whetstone is a restoring stone, to use when there is a trace on the knife, following an impact for example, to touch the knife up.



523 - Surfacing whetstone

origin : Japan

Description : Japanese knives are made with high quality steel softer than average. Sharpening has to be done frequently but is easier and can be done at home. Therefore, we offer a range of various whetstones stones suitable for each adjustment on knives. The surfacing stone is made to level out a whetstone so that it remains flat. Keeping a flat sharpening stone allows a straight sharpening.











Drinks, sake and Japanese liqueurs 1/4 (see on pricelist page 9)

	<p>081 - Fizzy yuzu lemonade - 340 ml container : glass bottle - origin : Japan</p> <p>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.</p>
	<p>664 - Awa concentrated craft cola - 200 ml container : glass bottle - origin : Japan</p> <p>Ingredients : Cane sugar (36%), sudachi (3,85%), yuko (3,85%), spice mix (allspice, cinnamon, red hot pepper, nutmeg, sichuan pepper, kola nut) (3%), yuzu (0,8%), Awa bancha (fermented green tea) (0,5%), clove (0,5%), cardamom (0,5%). Description : Awa is the old name of Tokushima prefecture. This craft cola is composed of 3 types of citrus, typical of the region : yuzu, yuko and sudachi. It also contains 10 spices and herbs such as cardamom, cinnamon, nutmeg, and Sichuan pepper. In addition, you can taste in this cola Awa bancha, a traditional fermented tea produced locally. The combination of these spices with the citrus juices creates a balanced and gourmet blend. Flavor : Sweet and balanced, with spicy notes that harmonized well with the fresh notes of citrus and the slight astringency of Awa tea. Use : You can use this craft cola to prepare hot or cold drinks. Shake well before use. Dilute 3 to 4 tablespoons of cola syrup in a glass of sparkling water or milk, according to your preference. To enjoy with ice, refrigerate it beforehand. You can also savor the cola as a hot drink, similar to masala tea or as a warm infusion. Preservation : Keep away from sunlight, heat and moisture. Refrigerate after opening.</p>
	<p>593 - Amazake - 350 ml container : plastic bottle - origin : Japan</p> <p>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 nutrients 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 a 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.</p>
	<p>607 - Amazake matcha - 350 ml container : plastic bottle - origin : Japan</p> <p>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.</p>
	<p>608 - Amazake black sesame - 350 ml container : plastic bottle - origin : Japan</p> <p>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.</p>
	<p>621 - Amazake yuzu - 350 ml container : plastic bottle - origin : Japan</p> <p>Ingredients : Water (70,25%), rice koji (27,99%), yuzu juice (1,68%), antioxidant (vitamin C) (0,08%). Description : This yuzu flavored amazake is a refreshing beverage combining the refreshing sourness of yuzu with the natural sweetness of koji. Amazake is an alcohol-free and naturally sweet beverage made from fermenting rice with koji. The yuzu juice used to make this amazake is made from fruit grown in Takamatsu, a hot-spring city in Kagawa prefecture. Amazake with yuzu is gluten and lactose free. Flavor : A rich texture with rice grains, a refreshing, sweet and tangy flavor. Use : Thanks to its nice sourness, amazake with yuzu can be enjoyed on its own, hot or cold but is also perfect used in sauces, mixed with olive oil and vinegar to make a vinaigrette sauce for instance or in a creamy sauce for salads by combining amazake with mascarpone and honey. Preservation : Keep in a cool dry place, away from light. In the fridge, after opening.</p>

**348 - Sparkling sake junmai «Shuwa Shuwa» - 250 ml****container : glass bottle - origin : Japan - 5,5°****Ingredients :** Water, rice, koji.**Description :** «Shuwa Shuwa» is a Japanese onomatopoeia that refers to the sound of bubbles. This sparkling sake is a junmai variety brewed with 70% polished rice. Following the initial fermentation, the sake undergoes a second fermentation immediately after being bottled, similar to the method used to produce champagne. This allows the yeast to continue its work and produce more carbon dioxide, responsible for the natural effervescence of this sake.**Flavor :** The mild rice flavor and beautiful acidity are perfectly balanced in this highly refreshing sake. **Use :** Enjoy cold (5°-10°) or fresh (10°-12°). It is very easy to drink and can be enjoyed as an aperitif, paired with pizzas or pasta during a meal, or after a meal to accompany fresh fruits.**Preservation :** Keep in a cool place, away from sunlight. Consume soon after opening.**384 - Sparkling craft sake Dogo 200ml - 200 ml****container : glass bottle - origin : Japan - 7°****Ingredients :** Water (47,4%), sake (rice, koji, alcohol) (47,2%), sugars (5%), acidifier (E330) (0,2%), carbon dioxide (0,2%). **Description :** This sparkling sake was made in the aim of creating a Japanese-style champagne. With its low alcohol content of 7°C, which is half the alcohol content of a regular sake, this sparkling sake is a light and refreshing beverage. It is made from the "Niki Tatsu" sake that has been brewed for over 120 years. **Flavor :** A refreshing sake with a smooth and gentle foam. A light and sweet pleasant aroma of rice to discover sake. **Use :** This sparkling sake can be enjoyed chilled as an appetizer, like a Japanese-style champagne or combined to juice as a mimosa. It can also be served during or after a meal.**Preservation :** Keep in a cool dry place, away from light.**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 dinner 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.**356 - Sake Hakuko junmai ginjo with magic wooden tag - 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 ginjo » sake, which means the alcohol was only produced using fermentation, without any added distilled alcohol. 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 iodine taste that can be enhanced by adding the Yoshino cedar included.**Use :** This sake goes specially well with fish and seafood.**355 - Sake Hakuko junmai Yodanjikomi red label - 720 ml****container : glass bottle - origin : Japan - 15,5°****Ingredients :** Rice, koji. **Description :** This sake from Hiroshima is a Junmai sake (produced exclusively through fermentation), with a rice polishing ratio of 70% of the original grain. It is crafted using the traditional Yodan-jikomi method, a four-step brewing process that includes one additional step compared to standard brewing techniques. This extra step softens the acidity while enhancing the depth of flavors. 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 from Hiroshima is a Junmai sake (produced exclusively through fermentation), with a rice polishing ratio of 70% of the original grain. It is crafted using the traditional Yodan-jikomi method, a four-step brewing process that includes one additional step compared to standard brewing techniques. This extra step softens the acidity while enhancing the depth of flavors. 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.**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.



Drinks, sake and Japanese liqueurs 2/4 (see on pricelist page 9)

	<p>366 - Sake Kamotsuru junmai ginjo Itteki Nyukon - 720 ml container : glass bottle - origin : Japan - 15,3°</p> <p>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.</p>
	<p>361 - Sake Kamotsuru junmai ginjo Itteki Nyukon - 1800 ml container : glass bottle - origin : Japan - 15,3°</p> <p>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.</p>
	<p>364 - Sake Kamotsuru junmai - 300 ml container : glass bottle - origin : Japan - 14,7°</p> <p>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.</p>
	<p>367 - Sake Kamotsuru junmai - 720 ml container : glass bottle - origin : Japan - 14,7°</p> <p>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.</p>
	<p>363 - Sake Kamotsuru junmai - 1800 ml container : glass bottle - origin : Japan - 14,7°</p> <p>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.</p>
	<p>392 - Sake yamahai junmai Maibijin SanQ - 720 ml container : glass bottle - origin : Japan - 16°</p> <p>Ingredients : Rice, koji, water. Description : Yamahai Junmai Muroka Namagenshu sanQ is a sake produced in Fukui prefecture from Gohyaku Mangoku rice that was polished to 60% and brewed according to the Yamahai method, which consists of only using water and koji, without adding lactic acid. Maibijin SanQ sake has an intense umami flavor that is round in the mouth and reminds of yellow wine with its sourness. This sake will be much appreciated by wine amateurs and those who want to taste the umami flavor. Flavor : This sake is characterized by a flavor perfectly balanced between umami and sourness that reminds of citrus. Use : Maibijin SanQ can be served at various temperatures to enjoy its wide range of flavor : cold, at room temperature (5-20°C) or heated up to 40°C or 55°C. It goes perfectly well with a meal, such as dishes of lamb or duck, yakitori, karaage or Chinese cuisine. Preservation : Keep in a cool place, away from sunlight.</p>

**393 - Sake Maibijin junmai - 720 ml**

container : glass bottle - origin : Japan - 15,5°

Ingredients : Rice, koji, water.**Description :** Maibijin junmai is a sake produced in Fukui. It is brewed from Akisakari rice that was polished to 60%, water and koji, without adding alcohol. Maibijin Junmai was brewed to go well with meals on a daily basis.**Flavor :** It is a dry sake with a light aroma and a slightly pronounced sourness. It has the typical umami-rich taste of Maibijin sake. Once heated up, it will become more mellow and develop a woody aroma. **Use :** Maibijin Junmai goes perfectly well with olive oil based dishes, fish carpaccios or even meat or fish stew. **Preservation :** Keep in a cool place, away from sunlight.**378 - Ryusei kimoto Hattan «Yuragi no Nagi» - 720 ml**

container : glass bottle - origin : Japan - 16°

Ingredients : Water, rice (Hattan 35), koji.**Description :** This junmai ginjo kimoto sake is traditionally brewed according to a 100 years old technique. It has a deep yet lingering taste, with a mellowness on the finish, typical of this sake brewed with the idea of a dialogue with nature. It is brewed from «Hattan» rice, produced in Hiroshima and polished to 60%. **Flavor :** A pronounced sourness, paired with a nice and perfectly balanced umami taste and a nice lingering taste. **Use :** This sake is usually enjoyed at fresh temperature (12°), paired with a meal. It goes perfectly well with cottage cheese or a caprese salad. As it is easily preserved, the sake can be aged to fully enjoy the evolution of its aroma. **Preservation :** Keep in a cool dry place, away from light.**399 - Sake Ryusei kimoto junmai ginjo Yamadanishiki «Hibi Shakushaku» - 720 ml**

container : glass bottle - origin : Japan - 16°

Ingredients : Water, rice (Yamadanishiki), koji. **Description :** This sake is made from Yamadanishiki rice, polished at 60%. This rice, considered the king of sake rice, is used in particular for high quality sake, with strong aromas. It is a junmai ginjo sake, made without adding alcohol, and produced according to the traditional kimoto method, where the starter is left to its own, without adding lactic acid or yeast. Fermentation is then slower, but this centenary method gives a rich and strong sake with a great umami. **Flavor :** This sake has a fruity nose attack full of pear, apple and peach notes but also round with flavors of rice and cereals. The mouth is creamy and sweet, with a gradual umami and a drier final. **Use :** This sake is perfect during meals. Thanks to its nice gradual umami, it will be delicious paired with lobster, stuffed tomatoes, vegetables in tempura or cooked in a wok with soy sauce. We recommend you to serve it at 10°, 20° or 43°. The sake can be aged to fully enjoy the evolution of its aroma. **Preservation :** Keep 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 alcohol 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.**379 - Sake Koimari Saki junmai - 300 ml**

container : glass bottle - origin : Japan - 15°

Ingredients : Water, rice (Yamadanishiki 20%, Saganohana 80%), koji. **Description :** Koimari Saki sakes are new generation sakes, following the lead of the first sake brewed by the Koimari brewery. The Saki junmai sake was made from 2 varieties of rice polished to 60%, «Yamadanishiki» rice and «Saganohana» rice. This sake of moderate alcohol content has a light and fruity aroma, a round taste and a long finish. **Flavor :** A round and sweet taste in mouth, with a touch of bitterness. A refreshing smell that evokes melon. **Use :** This sake can be enjoyed at various temperatures. It is recommended to enjoy it chilled (12-14°C) but it can also be drunk heated up (40° heated in a bain-marie), for a more mellow texture. The saki junmai sake goes perfectly well with white fish or chicken dishes as well as shellfishes such as scallop and whelk. **Preservation :** Keep in a cool dry place, away from light.**590 - Sake Koimari Sumiyama junmai 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 mountain 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.



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	<p>588 - Sake Munemasa junmai ginjo - 720 ml container : glass bottle - origin : Japan - 15°</p> <p>Ingredient : Rice, koji.</p> <p>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.</p> <p>Flavor : Full-bodied, fruity, with a sweet taste and a great long finish.</p> <p>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.</p> <p>Preservation : Store in a cool, dark and dry place.</p>
	<p>382 - Sake junmai daiginjo «Shusen Eiko» - 720 ml container : glass bottle - origin : Japan - 16°</p> <p>Ingredients : Water, rice (Matsuyama Mii), koji.</p> <p>Description : This junmai daiginjo was produced from «Matsuyama Mii» sake rice typical of Ehime Prefecture that was polished to 50%. This is a light and elegant sake produced in small quantities with a subtle and umami flavor.</p> <p>Flavor : A light and refreshing sake with a light acidity and a rich umami taste.</p> <p>Use : It will reveal its flavor when slightly chilled (10°), at room temperature (15-20°) and will go perfectly well with light meals such as white fishes, salads or tempura. Preservation : Keep in a cool dry place, away from light.</p>
<p>NEW</p> 	<p>339 - Sake Tokubetsu Junmai « Ento » - 720 ml container : glass bottle - origin : Japan - 15°</p> <p>Ingredients : Water, Rice, Rice koji.</p> <p>Description : This sake is a <i>Tokubetsu Junmai</i>, meaning a pure rice sake with a "special" character. It is made from premium <i>Yamada Nishiki</i> rice grown in Arita and polished to 60%, resulting in a more elegant and aromatic profile than a classic Junmai. It stands out for its freshness and liveliness, reminiscent of freshly pressed fruit juice.</p> <p>Flavor : Its aroma and flavor subtly evoke pineapple, with a delicate balance between sweetness and acidity.</p> <p>Use : Pairs well with seafood dishes that highlight the natural flavors of the ingredients.</p> <p>Preservation : Keep in a cool place, away from sunlight. Refrigerate after opening.</p>
<p>NEW</p> 	<p>340 - Sake Fukukomachi Junmai Daiginjo « Hyakuden 40 » - 720 ml container : glass bottle - origin : Japan - 16°</p> <p>Ingredients : Water, Rice, Rice koji.</p> <p>Description : This Junmai Daiginjo sake is crafted exclusively from Hyakuden rice polished to 40%. Hyakuden is a new premium sake rice variety originating from Akita Prefecture. Carefully brewed, this exceptional sake is designed to embody a new generation of high-performance sake and to proudly represent Akita Prefecture.</p> <p>Flavor : Rich and refined aromas, with a pure, clean expression of great elegance. Use : Pairs well with dishes made from delicate, subtle-flavored ingredients such as scallop risotto, sashimi, or seafood carpaccio, and also complements fruits like peach.</p> <p>Preservation : Keep in a cool place, away from sunlight. Refrigerate after opening.</p>
<p>NEW</p> 	<p>341 - Sake Fukukomachi Junmai Ginjo - 720 ml container : glass bottle - origin : Japan - 15,5°</p> <p>Ingredients : Water, Rice, Rice koji.</p> <p>Description : Crafted exclusively from sake rice grown in Akita Prefecture, this Junmai Ginjo sake features a rice polishing ratio of 55%. The brewery uses Kyōkai No. 1801 yeast, known for delivering a clean, elegant, and precise aromatic expression.</p> <p>Flavor : A harmonious balance of fruity aromas and gentle sweetness on the palate, resulting in a delicate and appealing profile.</p> <p>Use : Perfect with fish carpaccio and other raw preparations with subtle flavors.</p> <p>Preservation : Keep in a cool place, away from sunlight. Refrigerate after opening.</p>
<p>NEW</p> 	<p>342 - Sake Fukukomachi Junmai Karakuchi - 720 ml container : glass bottle - origin : Japan - 15,5°</p> <p>Ingredients : Water, Rice, Rice koji.</p> <p>Description : Polished to 70%, this Junmai sake is clean, straightforward, and easy to drink, designed to accompany meals without overpowering the flavors.</p> <p>Flavor : This dry Junmai sake offers light fruity aromas and a perfectly balanced umami flavor.</p> <p>Use : Thanks to its balance, it is an excellent food sake, particularly well suited to Japanese cuisine such as vegetable tempura or Japanese omelette (tamagoyaki).</p> <p>Preservation : Keep in a cool place, away from sunlight. Refrigerate after opening.</p>

**394 - Sake junmai «Kissui» - 720 ml****container** : glass bottle - **origin** : Japan - 8°

Ingredients : Rice, koji, water. **Description** : This sake Junmai is made from «Akebono» rice that was polished to 70% and stands out thanks to a sweet and sour yet refreshing flavor that results from using white peach yeast. The secret of its flavor lies in the fermentation method used by the brewery. Whereas rice, koji and water are added three separate times in the traditional process, they were added only once to brew this sake. The fermentation process was deliberately stopped earlier than usual to obtain a sake with a low alcoholic content and a sweeter flavor thanks to the natural sweetness of rice starch transformed by koji. **Flavor** : This sake has a rich and complex flavor. Its lively acidity reminds of apricot, Japanese plum or sudachi. **Pairing** : «Kogane no Sakana» can be enjoyed at various temperatures but it is ideally enjoyed chilled or heated up. This sake goes especially well with seafood salads, ribs, cheese or white fish carpaccio. Pair it with a spicy dish like curry or drink it as an appetizer. With an aroma that reminds of high water content fruits, it is the perfect match with fruit based desserts. **Preservation** : Keep away in a cool place, away from sunlight and consume soon after opening.

**395 - Sake Akishika junmai ginjo nama genshu Yamadanishiki - 720 ml****container** : glass bottle - **origin** : Japan - 18°

Ingredients : Rice, koji, water. **Description** : Akishika only produces junmai sake, sake brewed without adding any alcohol. They use a rice variety that they grow locally to produce a sake with a strong acidity which lets richer aromas take over at the end of the mouth. Akishika is the company's flagship sake, brewed following yamahai and kimoto methods. These methods require a lot of time and effort but give more intense umami flavors. In order to preserve its aromas vividness, this sake has not been pasteurized. **Flavor** : A dry sake with clear acidity. Rice aromas are revealed later to give the sake a more round and mellow flavor. **Use** : This rich sake is best savored chilled (5°C) and goes well with a wide range of dishes, such as tempura or fresh or hot udon. **Conservation** : Store in a cool, dry place, away from light. This sake is a namazake, which means that it is not pasteurized. Therefore, it is preferable to keep it in a cool place and to consume it quickly after opening in order to avoid any alteration of taste.

**396 - Sake Yoemon junmai nama genshu Omachi - 720 ml****container** : glass bottle - **origin** : Japan - 16,7°

Ingredients : Rice, koji, water. **Description** : Kawamura brews Yoemon sake, an upfront sake in which smoother aromas develop as you drink it. It is made from Okayama's omachi rice, 70% polished. It is a genshu, meaning that at the time of pressing, when the liquid is removed from the tank, the sake is bottled right away, without adding water, to obtain a very raw sake. In order to keep its vividness and fresh aromas, the brewery has chosen not to pasteurize it. **Flavor** : A pretty bitterness and a marked acidity. Fruit aromas open to more complex flavors later. We also have a slightly sparkling characteristic which reminds of some white wines. **Use** : Drink fresh between 5 and 10 degrees with grilled meats like chicken or pork. **Preservation** : Store in a cool, dry place, away from light. This sake is a namazake, which means that it is not pasteurized. Therefore, it is preferable to keep it in a cool place and to consume it quickly after opening in order to avoid any alteration of taste.

**397 - Sake Gaijin yamahai junmai Sanshu-Omachi - 720 ml****container** : glass bottle - **origin** : Japan - 17,5°

Ingredients : Rice, koji, water. **Description** : This sake is made using the yamahai method, a brewing technique close to the traditional kimoto one, in which brewers don't add lactic acid to initiate the fermentation. In the yamahai method, the fermentation starter is left to itself, without mixing. The process takes more time but allow richer and more pronounced tastes to develop. The Sanshu Omachi rice used in this unpasteurized sake is grown in Sanuki province in the northeast of Shikoku and is 65% polished. **Flavor** : Wide and full aromas with a rich and mellow palate. Balance between the sharp acidity of the yamahai brewing method and the particularly powerful flavor of omachi rice. **Use** : Can be drunk cool, at room temperature or heated. With a great acidity and a very present rice taste, this sake is a good match with highly seasoned dishes and with charcoal-grilled seafood. **Preservation** : Store in a cool, dry place, away from light.

**398 - Sake Chochin Hattannishiki junmai muroka namagenshu - 1800 ml****container** : glass bottle - **origin** : Japan - 18°

Ingredients : Rice, koji. **Description** : This sake is made from Hattannishiki rice, polished to 60%. This widely grown sake rice gives highly aromatic and well-balanced sake. Besides being a junmai, a sake made without alcohol addition, this sake is also «muroka». It means that it is not finely filtered with active charcoal. The producer simply carefully purifies the sake surface and lets the sediment remaining from the press in the bottle. In order to preserve its aromas vividness, this «nama» sake has not been pasteurized. It also has the «genshu» appellation because it is a sake where water is not added after the pressing process. That is why it has a higher alcohol content. **Flavor** : This sake has a pronounced umami flavor with a slight acidity and a long finish. The production process of this sake gives it a more pure and intense flavor. **Use** : Enjoyed fresh (5°), this sake pairs well with raw fish such as sushi and sashimi, as well as cooked seafood, ham and meat dishes. **Preservation** : Store in the fridge. Consume quickly after opening.

**349 - Unfiltered sake junmai nigori - 720 ml****container** : glass bottle - **origin** : Japan - 14°

Ingredients : Water, rice, koji. **Description** : The nigori sake is unfiltered, meaning that it contains solid particles of rice which give it a milky or cloudy appearance. This nigori sake is a winter sake that is completely unfiltered. It is produced at the beginning of the year, upon customer's demand, from high-quality rice polished to 60%. This sake is a junmai. Therefore, it doesn't contain any added alcohol. The yeast used is a white peach yeast, specially developed by the producer for sake fermentation. **Flavor** : The use of specific yeast strain brings a distinctive fruity and floral flavor. This sake has sweet rice notes with a beautiful smoothness. **Use** : Enjoy fresh (10°-12°). This sake is the perfect companion for spicy dishes such as kimchi dishes, cheese dishes or even creamy risottos. **Preservation** : Keep in a cool place, away from sunlight. Consume soon 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.



Drinks, sake and Japanese liqueurs 4/4 (see on pricelist page 9)

	<p>372 - Sake «Jukusei Koshu» matured 10 years - 500 ml container : glass bottle - origin : Japan - 17,5°</p> <p>Ingredients : Water (62,83%), Rice (27,89%), Koji (5,92%), Alcohol (3,36%). Description : The appellation koshu refers to a sake matured for at least 3 years. As for our koji, it was aged for 10 years. Its nice amber color associated to its liquor like texture, reminds us the famous rice wine Shaoxing or yellow wine from Jura. It was made from Honjozo sake brewed in 2010, made from Yamada Nishiki rice produced in Hyogo. Just as Porto wine or Xeres/Sherry wine, a small amount of alcohol is added to the sake right before filtration to develop its aromas. Rather than increasing alcohol percentage, this process helps releasing sake's aroma before maturing. Flavor : A rich and smooth aroma, perfectly balancing sweetness and sourness with touches of brown sugar, almond, honey and fresh nuts. Use : Can be consumed at room temperature, chilled or warm. Heating the sake up for 1 to 2 minutes in a 40 to 45° water bath will develop its aromatic palette and add depth to its taste. Enjoy it on its own, use it to replace rum in your cocktails, use it instead of yellow wine to cook a fattened chicken or on top of vanilla ice cream to replace caramel. Preservation : Keep in a cool dry place, away from light. Refrigerate after opening.</p>
	<p>347 - Clear umeshu «Ume Yoibito» - 300 ml container : glass bottle - origin : Japan - 15°</p> <p>Ingredients : Shochu (water (48,7%), barley (16,4%), barley koji (8,1%)), ume (Japanese plum) (14,6%), sugar (12,2%). Description : This traditional umeshu is made with barley shochu alcohol and plums from the Saga prefecture. Plums are steeped in shochu according to a really old fabrication method. The only added ingredient is sugar in order to offset the plums acidity. Shochu is a distilled alcohol usually made from rice, sweet potato or barley, like the one used in this umeshu. Barley shochu, made by the producer itself, brings a strong and full flavor that goes well with the sweet and sour fruits one. Flavor : An intense and fruity taste, slightly liquor-like with a great finish and a perfect balance between acidity and sweetness. Use : Ideal fresh or with ice for an aperitif. Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p>
	<p>373 - Clear umeshu «Ume Yoibito» - 720 ml container : glass bottle - origin : Japan - 15°</p> <p>Ingredients : Shochu (water (48,7%), barley (16,4%), barley koji (8,1%)), ume (Japanese plum) (14,6%), sugar (12,2%). Description : This traditional umeshu is made with barley shochu alcohol and plums from the Saga prefecture. Plums are steeped in shochu according to a really old fabrication method. The only added ingredient is sugar in order to offset the plums acidity. Shochu is a distilled alcohol usually made from rice, sweet potato or barley, like the one used in this umeshu. Barley shochu, made by the producer itself, brings a strong and full flavor that goes well with the sweet and sour fruits one. Flavor : An intense and fruity taste, slightly liquor-like with a great finish and a perfect balance between acidity and sweetness. Use : Ideal fresh or with ice for an aperitif. Preservation : Store in a cool, dry place, away from light, refrigerate after opening.</p>
	<p>750 - Umesky - Umesu infused by whisky - 720ml container : glass bottle - origin : Japan - 24°</p> <p>Ingredients : Water (41%), Ume plum (24%), Alcohol (23%), Sugar (8%), Whisky (Malt whisky (Water, Malted barley), Grain whisky (Water, Corn, Malted barley)) (4%). Description : Umesky is the fusion of Umesu and Whisky, created by the prestigious century-old Wakatsuru Shuzo brewery. It is made by infusing green plums in premium aged whisky during one year. Use : Can be enjoyed neat, on the rocks, with a zest of lemon, mixed with hot water, as a highball, or in cocktails. It pairs perfectly with cheese, almonds, and desserts. Flavor : Notes of peat, apricot, and mandarin, with a refreshing acidity. The whisky flavors emerge towards the end, with a lingering smokiness and a complexity reminiscent of black tea. Preservation : Store in a cool, dry place, away from direct sunlight. Once opened, consume quickly.</p>
	<p>374 - Kochi yuzushu - 500 ml container : glass bottle - origin : Japan - 12,5°</p> <p>Ingredients : Water (62,3%), sugar (17%), alcohol (10,7%), yuzu juice (10%). Description : Yuzushu is a refreshing mix of alcohol and yuzu juice. The yuzu fruits are cultivated in the Kochi prefecture. Once the juice is extracted, it is immediately frozen in order to keep its freshness and flavor. Salt, usually used for preservation is not added here. As soon as the juice is defrosted, the yuzushu is made. It is then pasteurized. Instead of using sake, our producer made the choice to use alcohol. It prevent the evolution of the yuzushu taste and a better preservation. Indeed, sake continues to matured with time and it changes the yuzushu flavor. Nevertheless, the yuzushu is light, with an alcohol volume close to wine. The yuzu fruit bitterness is balanced with a little bit of sugar. A surface sediment full of flavor as been kept in the bottle. Flavor : Very refreshing, with a great balance between the acidity and sweet taste of yuzu fruits. Use : Use : Traditionally yuzushu is enjoyed cold, with ice, as a pre-drink or in a cocktail. It also goes well with meals and especially meat like yakiniku grilled meat, Chinese cuisine or fried dishes. Mixed with ginjo sake, the yuzushu will develop a stronger taste. With some yuzu peels, it will have an even more fresh citrus flavor. Try to add a little bit of yuzushu into your black tea, it is delicious ! Finally, do not forget the possibility to drink it after the meal like a limoncello, alone or on top of ice cream for example. Preservation : Keep in a cool dry place, away from light.</p>
	<p>383 - Dogo craft gin - 500 ml container : glass bottle - origin : Japan - 40°</p> <p>Ingredients : Juniper, cardamom, cinnamon, kiwi, lemon, citrus setoka, citrus beni madonna, ume, yuzu, Japanese cypress Hinoki, green tea, sansho. Description : This craft gin was created by a sake brewer located in Dogo, Ehime Prefecture and whose brewery has been in operation for more than 120 years. The gin is distilled in the manner of Shochu and macerated with juniper, cardamom, cinnamon, kiwi, lemon as well as characteristic Japanese aromatics : citrus setoka, citrus beni madonna, ume, yuzu, Japanese cypress Hinoki, green tea, sansho. All these ingredients were carefully selected and locally grown. The brewer uses vacuum distillation to distillate the gin to bring the best out of the ingredients used for this gin. It results in a gin with a rich shochu-like flavor, combining the refreshing aroma of citrus and spices. Flavor : A deep, umami and fruity flavor, and a refreshing aftertaste of Japanese citrus combined with spices. Use : Enjoy this gin diluted with soda or sparkling water, similarly to a gin tonic to bring the aroma of citrus peels out. Preservation : Keep in a cool dry place, away from light.</p>



381 - Spirit drinks Shochu of sweet potato «Fist of the North Star» (Kenshiro) - 900 ml container : glass bottle - origin : Japan - 25°

Ingredients : Sweet Potato (50%), water (40%), koji (10%). **Description :** This shochu was made from a collaboration between the Mitsutake brewery and the famous manga Fist of the North star. The bottles honor the hero Kenshiro and his well-known catchphrase «You are already dead». Just as the emblematic strength of this character, this shochu draws its aromatic strength from the variety of sweet potato used, the «Kogane Sengan», that unveils the mellowness of koji. Traditionally made with white koji, this shochu is fermented with black koji. Black koji has a stronger taste and produces rich and deep alcohols. The roundness of black koji combined with the sweetness of sweet potato results in a particularly gentle shochu. **Flavor :** A slightly syrupy texture and the distinctive roundness of black koji and sweet potato. **Use :** This refreshing shochu can be enjoyed «on the rock» with ice cubes or mixed with water or sparkling water. **Preservation :** Keep at room temperature.



385 - Kanazawa premium beer Koshihikari Ale - 330 ml container : glass bottle - origin : Japan - 4,5°

Ingredients : Malted barley (two-row Ishikawa), Koshihikari rice, hops (Fuggle, Hersbrucker). **Description :** Koshihikari Ale is a light and refreshing blond beer with a typical Japanese taste that was made in Ishikawa prefecture. This beer is made with locally grown koshihikari rice that gives the beer lightness and sweetness, pure water drawn in the area and six-row barley, grown by the brewers themselves. **Flavor :** This lightly bitter and refreshing beer has a mild flavor, distinctive of Japanese beers and notes of rice on the finish. The Koshihikari Ale has a golden color and a slightly cloudy aspect. **Use :** The flavor of rice of this beer goes beautifully with starters and light dishes such as salads, sushi and sashimi. Its refreshing taste goes perfectly well with spicy dishes. The Koshihikari Ale is quite popular among people who enjoy light and not too bitter beer. Serve well chilled (4°C). **Preservation :** Keep in a cool dry place, away from light.



387 - Kanazawa premium beer Pale Ale - 330 ml container : glass bottle - origin : Japan - 5°

Ingredients : Malted barley (six-row Ishikawa), hops (Saaz, Cascade). **Description :** Produced from six row barley grown in the brewery's farm, the Pale Ale is a white beer with a distinctive and strong umami flavor thanks to the homemade malt. It is an amber colored beer with a silky foam. **Flavor :** This Pale Ale beer is characterized by its lightness and the well-balanced bitterness of hops. It has hints of citrus and a delicate floral scent. **Use :** With its lightness, the Pale Ale is the ideal accompaniment to any type of dish and more specifically Japanese dishes such as gyoza but also fried dishes. The Pale Ale is popular among bitter and flavorful beer enthusiasts. Serve well chilled (4°) **Preservation :** Keep in a cool dry place, away from light.



389 - Kanazawa premium beer IPA - 330 ml container : glass bottle - origin : Japan - 7°

Ingredients : Malted barley, hops (Citra, Cascade, Centennial, Columbus). **Description :** The Indian Pale Ale is a top fermentation beer from England. It is characterized by its bitter yet fruity aroma, thanks to the high quantity of hops it contains. The IPA is a beer of character with a pronounced taste enjoyable with both nose and taste buds. Its unique taste derives from the amount of malt and hops used to brew it, twice as usual. Its golden color and nice bitterness result in a hops focused beer that is still easy to drink. **Flavor :** It is a flavorful beer whose bitterness is balanced out with the fragrance of citrus fruits and woody notes. **Use :** IPA beer goes perfectly well with cold meats, more especially pâté with spices and herbs. This beer is a nice accompaniment to spicy dishes and dishes with a strong star anise aroma in particular. Paired with soba noodles and tsuyu broth, it will harmonize the umami taste of each ingredient. **Preservation :** Keep in a cool dry place, away from light.

