



Vegan Kombu Dashi

300ml

- “Ne (root)-kombu broth” is made with a special technique taking 3 days. The kombu is dissolved and processed into broth. The richness, umami, and every detail of the kombu is packed inside. It is the flavour of Kombu itself but is a true Vegan Dashi.
- Hokkaido Hidaka kombu is selected to be the main ingredient because of its rich and delightful flavour.



Concentrated White Dashi

300ml

- Made from Japanese Kombu and Bonito extract, this is super flavoursome (with almost a smoky finish).
- Use as is to add umami or add to dipping sauces or dilute 10x or 13x to one for noodles or soup.



Forest Grown Shiitake Flakes

100g

- Very powerful natural Umami booster. Both stem and caps of Shiitake are used in these flakes. No chemicals used in cultivation and production.
- Great meat alternative (eg Dumpling/Gyoza Stuffing/Burgers), soups, sauces and condiments. Great match for seafood, Rilletes, Bagna cauda, tomato-based sauce and pesto. The flakes can also be rehydrated to use as a dashi.
- Traditional, sustainable and natural cultivation of Shiitake.



Yuzu Juice

By Ito Noen Farm

900ml

- Yuzu fruit produces a very aromatic juice that resembles grapefruit, with strong overtones of mandarin (and a touch of cumquat).
- Ito Farm developed an original squeezing method which is all done BY HAND. The popular In-Line and Chopper-Pulp methods can yields about 50-65% of juice, while this squeeze method can only get about 30% of juice from the original fruit so there is no bitterness from the fruit pith. It adds a complete new dimension - both flavour and aroma to dishes.
- Perfect for sorbets, mayonnaise, dressings, mousses, chocolate fillings, cocktails, sauces, marinades and vinaigrettes.



Sudachi Juice

By Ito Noen Farm

900ml

- Sudachi (Citrus sudachi) a small, round, green, Japanese citrus fruit. It is a sour citrus, not eaten as fruit, but used as food flavouring in place of lemon or lime, Yuzu or Dai Dai. It is usually picked and used green although does turn orange in season.
- A dipping sauce with it is often served with many traditional Japanese dishes including fish, soba, udon and even some alcoholic beverages. It is considered to have a zestier flavour and aroma than lemons or limes. It also boasts a higher calcium and ascorbic acid (vitamin C) content than lemons.

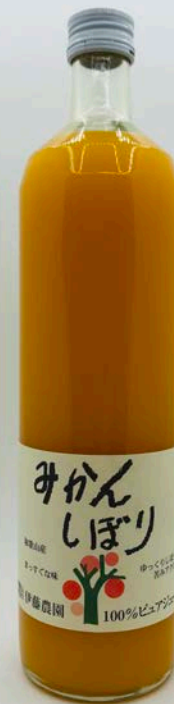


Mikan Juice

By Ito Noen Farm

750ml

- This product is made with 100% juice with absolutely no additives, hand pressed to yield an intense fragrance and absolute freshness.
- This distinctive and refreshing juice can be used to simply lend a summery, fruity edge to beverages, or to add extra zest to desserts, dressings, marinades, stocks and jellies. It pairs especially well with seafood and poultry dishes. Use it with our amazing Mikan Vinegar to really lift your dishes to the next level.



Yuzu Syrup

480g

- The Yuzu Syrup is a marmalade with tiny bits of Yuzu skin. Perfect for mixing with cream or yogurt.
- In Japan, this is used to put in hot water or cold soda water for a refreshing drink and cocktail (especially great for Margaritas!)



Yuzu Peel

By Ito Noen Farm

1kg

- Julienne Yuzu strips can be used with savoury or dessert recipes, as marmalade, covered in chocolate and etc.
- This has not been over-processed and stays in shape for you to julienne or dice. It also still maintains a strong Yuzu character.



Yuzu Powder

200g

- Yuzu essential oil made from 150 Yuzu fruits is used to produce this powder. Very intense Yuzu aroma.
- Sprinkle over Chawan Mushi, grilled fish and Yakitori chicken. Applied for desserts and cocktails.



Two Year Aged Soy Sauce by Kamebishi

1L

- Kamebishi is a distinguished Japanese soy sauce brewer who delivers the Japanese old traditional food culture to the present world.
- The taste of Kamebishi soy sauce is extremely rich and deep, and its saltiness has been “rounded off” to a much milder mellow saline taste. Its profound taste is almost like balsamic vinegar.
- Kamebishi’s oldest Moromi (a mixture of koji and brine or mother soy sauce) ageing in their factory today is 28 years old, making it the oldest soy sauce in the world.



White Soy Sauce

380ml / 1600ml

- White soy sauce (Shiro Murasaki) is clearer, thinner and slightly sweeter than traditional soy sauce, and infuses food with flavour without colouring dishes. You can put this on white rice and it will not dye the food.
- It's an ideal accompaniment to sushi and sashimi, seafood, clear soups, tofu and steamed vegetables as it doesn't overpower with flavour. It also makes a great marinade (which doesn't get blackened) when blended with olive oil. Also great to steam fish with (mixed with water). This is a top quality product.



Wasabi Soy Sauce

120ml

- This eco-friendly product by Taiso-ya is a perfect blend of a staple flavour combination; wasabi and soy.
- The flavour is mellow with mild hints of wasabi and goes well with tofu, shabby shabby (hotpot), avocado, spinach ohitashi as well as being an appropriate sauce for meats.



Smoked Soy Sauce

450g

- This smoked soy sauce is made by a long-established Kyoto soy sauce store. The supplier selects a kind of "Murasaki Kyoto" which is aged for a long time and it is suitable for any kind of cuisine because of its mild taste. In addition, it uses Japanese Beech (*Fagus crenata* Blume) as smoking chips.
- Smoked soy sauce has particularly good compatibility with eggs. In Japan, often a raw egg is put on the rice with small quantity of soy sauce. It goes well with tofu made of egg.



Yuzu Ponzu

by Kamebishi

300ml

- Yuzu Ponzu is the perfect sauce for stir fry, dumplings, as a dipping sauce, salad dressings, for vegetables, tofu, chicken and seafoods. It is a soy sauce based dressing and ours is all natural and comes from one of the most famous soy sauce manufacturers in Japan.
- Kamebishi is the only manufacturer in Japan who is still using the traditional method. Its profound taste is almost like balsamic vinegar.
- This Ponzu contains Yuzu juice, grapefruit juice, rice vinegar, Hon Mirin, sugar, malt syrup, salt, bonito extract, kombu extract, yuzu powder and water.



Kombu Ponzu

200ml

- This Kombu Ponzu sauce is made with whole soybean oil from Toyama and whole powdered kombu root from Hokkaido.
- Kombu flavour wrapped in the citrus of the Ponzu combined with rich umami and mineral flavours, balanced with salt and sweetness. With a thick consistency, it mixes with the moisture of vegetables and becomes a dressing that allows you to enjoy the umami of kombu even with a small amount.



Kombu Vinegar

500ml

- This fusion vinegar by Kanesho brewery softens the sourness of vinegar with the sweet flavours of the Aomori apple and honey swell as the umami flavours of kelp.
- This product is fairly mild with strong notes of sweetness from the apple and honey as well as some depth created by umami flavours of kombu.
- It works well mixing with soy and miso, and is used for marinating onions as well as dressings for salad and seafood.



Sakura Vinegar

360ml

- This vinegar differentiates itself from others with the sweet, aromatic, floral flavours of the Sakura blossom.
- Cherry blossom flowers which are handpicked in April are then steeped in vinegar for 6 months.
- This product is mild in flavour and is a suitable alternative for sushi vinegar or can be used in salad dressings



Dried Bonito Vinegar

300ml

- This rice vinegar from the 300-year-old Tobaya Suten company is mixed with bonito, soy sauce, mirin and is sweet and smoky.
- It is used as a traditional dressing on crab and lobster in Japan (which is why there is a crab on the label), but can also be used in dressings, dumplings, dipping sauces as well as for pickling and marinating.



Tosazu, Bonito and Kombu Vinegar

300ml

- This Tosazu, developed by a famous Sushi chef in Kobe is the infusion of Bonito and Kombu dashi that creates a perfect blend of smoky, Umami flavour and balances the acidity of the vinegar, while the kombu creates another layer of rich umami. Tosa is the old name for Kochi prefecture, famous for its *katsubushi* (skipjack tuna/bonito flakes).
- Used for vinegar-marinated dishes (sunomono), pickles (tsukemono), simmered dishes (nimono), dressings and sauces, and marinades for fish and meats.



Master Craftsman Rice Vinegar

900ml

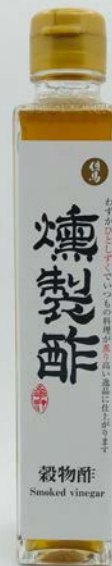
- The owner of the 300-year-old Tobaya. Suten vinegar maker says; “Vinegar should be the most important backseat player and can then give a dish a shining accent. I believe this is what our vinegar has achieved.”
- Made purely with rice and water. Fermentation has given this vinegar a delicate sweetness.



Smoked Vinegar

200ml

- This Smoked Vinegar has high acidity. Grain vinegar is perfectly smoked with cherry blossom chips. The aroma is amazing.
- Great with mushrooms and fries as well as marinating sardines.



Ume Vinegar

180ml

- This is an extremely rare product as its only made in October each year by the legendary vinegar maker, Tobaya Suten.
- It is delightful in flavour and colour and is sweet. 25% Ume fruit. Very aromatic.
- Use for vinaigrette, aspic for pate, cocktails, desserts and drinks.



Red Shiso Vinegar

180ml/720ml

- Only made in October each year by the legendary vinegar maker, Tobaya Suten.
- Contains Shiso (Perilla) - The red or green leaves look similar to basil and even taste a bit like it, but also like mint, licorice and a citrus note. It is used in the making of umeboshi (pickled plums) to give the plums a red color.
- Delightful in flavour and colour and is slightly sweet - well balanced flavoured. Use for vinaigrettes, aspic of pate and desserts.



Green Ume Syrup

275ml

- A real taste of Ume Plum. Ingredients 55% Green Ume Plum and 45% rock candy (sugar beet).
- We recommend using to dress salads, for aspic on pate, drizzled on parfait and gelato, jelly and other desserts and drinks.
- Ume is actually a fruit closer to an apricot than a plum and the apricot notes really come out in this delicious syrup.



Ume Pure Syrup

By Ito Noen Farm

500 ml

- Made from Nanko Ume Plum from Wakayama (famous for soft large flesh of fruit) and unrefined sugar from Kagoshima sugarcane. Preservative free. Matured for 18 months.
- Very aromatic. Complex palate with layers.
- Perfect for cocktail mixes and non-alcoholic drink and jelly.



Red Shiso Syrup

500ml

- The juice obtained is 100% natural, without additives, preservatives or colouring. It is very fresh, slightly sour with a perfect sugar balance. Really delicious!
- We recommend it for granitas, sauces, with duck, salad dressings or drinks. Beautiful deep red colour works for jelly.



Sudachi Vinegar

200ml

- Rice vinegar, agave syrup and sudachi juice (Japanese citrus that is similar to lime) is great with shell fish and salads. Works well for desserts and cocktails.
- Made by a 300-year-old Tobaya Suten Traditional Vinegar Brewery located in Fukui prefecture, north east of Kyoto.
- This series of vinegar is originally created for drinks in Japan where vinegar drinking is popular.



Shaved 'Hanakezuri' Kombu

100g

This product is made of 100% dried Ma Kombu from Kayabe district in Hokkaido. Among the top quality Ma Kombu, the thickest ones are carefully selected and thinly shaved like Kezuribushi. A perfect Vegan alternative to Katsubushi bonito flakes. This versatile, shaved 'Hanakezuri' kombu is an umami-rich ingredient which can be used as a garnish over soups, udon, tofu and rice bowls. It can be used as a quick and easy "Kobujime" on fish and/or vegetables without waiting for a long time. Can make into a quick Dashi. Can also be used on nori rolls or simply as furikake on rice. The kombu aroma enhances the flavour of any dish you are working with.



Umibudo Sea Grapes

100g

- Umibudo/Sea grapes (*Caulerpa lentillifera*) is a tropical aquatic vegetable. It is highly regarded for its succulent "bunch of grapes" appearance, refreshing taste and pleasing "pop" when you eat it. The "grapes" seem to almost explode in the mouth releasing a unique flavour of the sea.
- Umibudo is grown and harvested in mineral rich sea water, drawn at a depth of 612 meters in the ocean near Kume Island. It is then preserved in deep-sea water and is shelf stable until you decide to use it.
- To prepare: Umibudo is served uncooked. Take the umibudo out of the packet and refresh it in iced water for two minutes for the berries to firm. The longer you leave it in the iced water the less salt it will have. Serve the condiments separately, if the condiment is poured over umibudo, it will lose the popping texture.



Marbled Kombu

10 sheets (18.5CM X 16.5CM)

- Marbled kombu sheets are composed of lashes of manually scraped kombu (oborokombu), harvested on the shore of Hokkaido island and macerated in alcohol vinegar for a whole day. Only the heart of the Kombu is used which is very tender and rich in flavour. So attractive, they almost look like wood grain and add a huge presentation value to your dish.
- Ideal to wrap fish (the umami flavour goes into the fish) -portion and salt the fish and leave for 30 minutes. Dampen Kombu with linen dampened with vinegar & water. Dry fish and wrap in Kombu sheet and leave in the fridge for 6 hours to allow time for the fish to be infused with flavours. Cook in a normal or steam oven. They go translucent on wet fish (eg salmon) for a great effect. You can also make maki rolls, roast, eat raw, fry, cut up for decoration, roast etc.



Norikuro

Seaweed Paste

360g

- Norikuro is a seaweed paste with a slight spiciness from Yuzu kosho. Nori is grown in the Ariake Sea during the cold winter months from October to March. The first Autumn harvest from seeding is mid-November. This nori paste is known for having a wealth of nutrients from the sea where it is grown. It is also known for its sweetness and full bodied aroma.
- Norikuro is perfect for rice, seafood, soups, bread, mayonnaise, vegetables, pasta and much more. With its fragrance of the seashore, clean sweet citron aftertaste and a touch of spice.



Funori Coral Seaweed

25g

- Funori seaweed is very prized in Japan. Very natural looking (as opposed to the dyed look of some seaweeds) it has a nice variegated colouring and also has a very very satisfying and delicious flavour so it adds more than just looks (we hate those ones that look good but taste awful). Can be very successfully pickled.
- Funori seaweed comes dry and has to be refreshed in hot water for 30 seconds then put in iced water.



Nori Cups

24 cups

- This is an amazing new vegan product, vegan nori seaweed cups, the size for canapes. For fried products, dryish Japanese style rice or even turn them upside down on a dish for a surprise underneath.



Roasted Nori Sprinkles

100g

- This product is an excellent source of fibre, protein, vitamins and minerals, Yaki Nori has many culinary applications.
- With its strong but pleasant taste of the sea, these sprinkles are full of umami flavour without being too salty, and are an ideal garnish for noodle dishes and soups.
- They are a perfect accompaniment to rice and seafood dishes including sushi, sashimi, tofu or onigiri.



W Sakura Plus (Cherry Blossom Purée)

500g

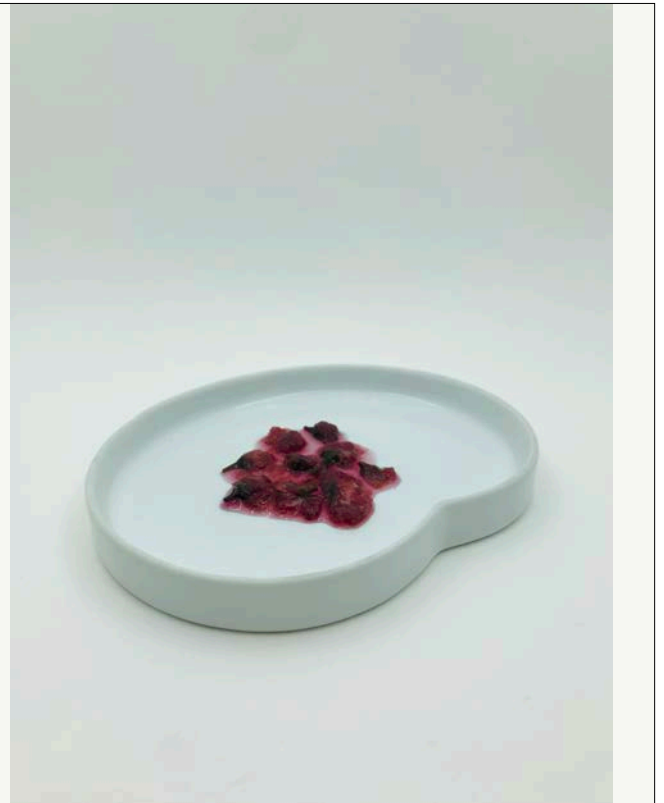
- Puree of Cherry blossom flowers and leaves. Cherry leaves give a taste of cassia or cinnamon. It is almost hoisin-y in flavour (although it only contains 0.77% plum vinegar for preservation) when cream and sugar are added in the right proportions, it tastes like a wild strawberry/ raspberry cross.
- Make ice cream, wet desserts such as cheese cake and panna cotta or bakery products such as macarons (highly recommend use in meringues)
- In Australia, Chefs often use this with meat (duck, pork, quail, chicken etc) and also added to jus (or make it into jam to go with meat) very successfully as it is not sweet in this puree form.



Sakura Syrup

500g

- Sakura Cherry blossoms in sweet liquid syrup come in 500g bags (which have approximately 150 flowers in each bag). Ingredients are sugar, cherry blossom flowers, salt, plum vinegar, red cabbage colour. Have a lovely sweet flavour (no plum vinegar flavour).
- Make the most delightful cocktails or use in jelly, toppings for cheesecakes etc.
- Make cocktails or "sakura" soda's and the flowers actually dance in the bubbles. Note: choose a soda water that doesn't have really strong bubbles (slow rolling bubbles are best for flower dancing)



Sheet of 100 Cherry Blossom Flowers

100 flowers

- These beautiful whole cherry blossom flowers are coated in light (only slightly sweet) syrup and are packed in sheets of 100 units. They can be picked out one by one. Blossoms can be used as decoration on meat, desserts, on cocktails etc.
- Ingredients: Sakura cherry tree blossoms, sugar (sugar cane), plum vinegar (plum, salt). All natural.



Wasabi Sesame

1kg

- These are perfectly seasoned and not too hot, but full of flavour with a beautiful non-oily crunch. A lovely colour too. One of our best sellers as they are so delicious (really take our word for it).
- Used in many ways such as Pastry including breads and grissini, Encrusting meats or decorating canapes, Salads, Vegetables, sprinkling on pastas and much more.



Ume Sesame

1kg

- These Ume plum sesame are a great colour to jazz up dishes. Very suited to pastry chefs too. Slightly sour so a great contrast in a mouthful.
- Use in many ways such as pastry including breads and grissini, Encrusting meats or decorating canapes, salads, vegetables, sprinkling on pastas and much more



Yuzu Sesame

1kg

- Light Yuzu (citrusy) flavour. Dry and crunchy not oily.
- Use in many ways such as Pastry including breads and grissini, Encrusting meats or decorating canapes, Salads, Vegetables, sprinkling on pastas and much more



Sobacha

Roasted Buckwheat Bits

200g

- Roasted buckwheat has the most moreish flavour. Perfect with savoury or chocolate dishes, they stay very crunchy in cooking. Traditionally they are used for tea.



Shiso Seeds in Soy Sauce

130g

- Fab in rice or so many other things. They add that extra dimension of flavour and excitement. Really to be used as unusual topping. Amazing with fresh Tofu, in Pasta, on fish or chicken, prawns, Sushi, sashimi in Salad or on eggplant or many other things. DO NOT heat them or the flavour goes.
- Regional product from Kumamoto in Kyushu. We are the only supplier of this product in Australia.



Dried Edible Clover

50pkt

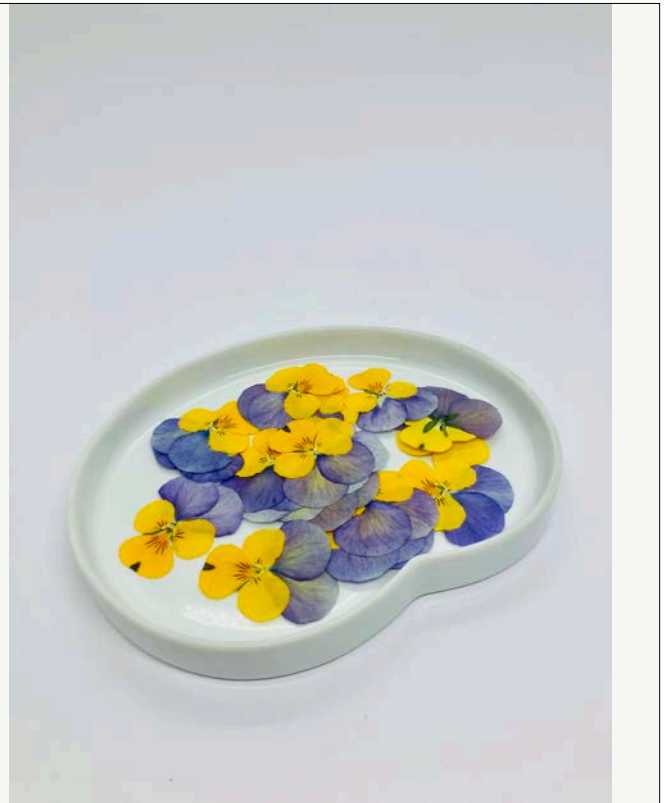
- All the flowers come from healthy fields which do not use pesticides or genetic modification
- Flowers are hand selected to avoid any defects.
- Packets are graded to be similar in size but sizes may differ between packets.
- Use them to decorate anything from desserts to canapes, cocktails, to salads!



Dried Edible Flower Viola

PF-011 / 20pkt

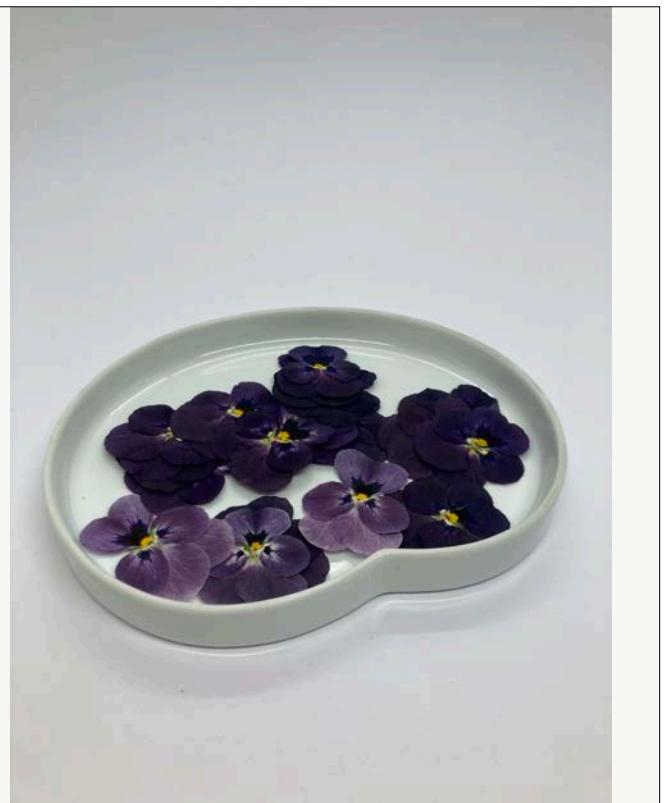
- All the flowers come from healthy fields which do not use pesticides or genetic modification
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Dried Edible Flower Viola

PF-018 / 20pkt

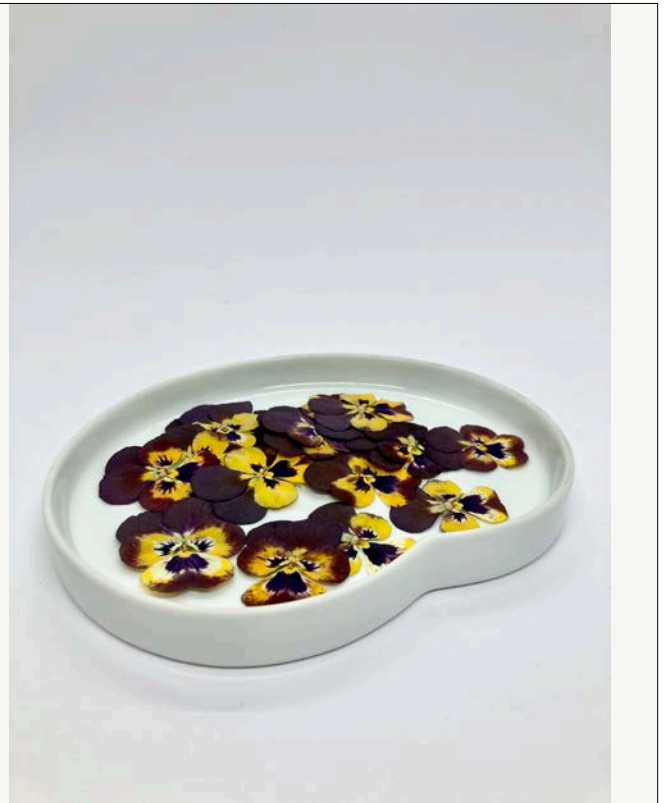
- All the flowers come from healthy fields which do not use pesticides or genetic modification
- Flowers are hand selected to avoid any defects.
- Packets are graded to be similar in size but sizes may differ between packets.
- Use them to decorate anything from desserts to canapes, cocktails, to salads!



Dried Edible Flower Viola

PF-033 / 20pkt

- All the flowers come from healthy fields which do not use pesticides or genetic modification
- Flowers are hand selected to avoid any defects.
- Packets are graded to be similar in size but sizes may differ between packets.
- Use them to decorate anything from desserts to canapes, cocktails, to salads!



Dried Edible Flower Nemophila

PF-050/ 15pkt

- All the flowers come from healthy fields which do not use pesticides or genetic modification
- Flowers are hand selected to avoid any defects.
- Packets are graded to be similar in size but sizes may differ between packets.
- Use them to decorate anything from desserts to canapes, cocktails, to salads!



White Sesame Oil

By Yamada Seiyu

300ml

- Where as "bad" sesame oil overpowers a dish completely and takes it over, this subtle, rich and smooth oil will transform your dishes into masterpieces.
- Extracted from the first pressing - mild roasted. Sweet aromatic flavour, golden colour, clean smell, clean on the back palate, leaves a nice roasted flavour afterwards – 100% white sesame seeds – excellent to use as a gentle oil to finish.



Rapeseed Oil with Kujo Negi Kyoto Spring Onion

200ml

- This multi-stalked, non-bulbing Japanese green onion, Kujo Negi is soft and juicy, with a sweet flavour that goes well with many dishes. Unlike the Western green/spring onion, the Kujo Negi is almost all green with a very small white part.
- Very well rounded and smooth with no bitterness. Get almost a roasted onion flavour on the back palate, afterwards garlic back palate – clean smell and flavour. It doesn't leave any after taste.
- 6% garlic, 47% Canola Oil and 47% Kujo Negi Kyoto Spring Onion.



Wasabi Seasoning Oil

100g

- Great finishing oil. Perfect for fish and salad dressing. You just need one or two drops.



White Miso by Kanto-ya

1kg

- This superior White Miso paste is produced by the famous Miso company Kantoya in Kyoto which has a special process to make its sweet umami flavour. It is not too salty, very mild, sweet and is of outstanding quality. (Kyoto white miso is also called Saikyo miso).
- Perfect for vinaigrette dressings, Misobutter, as a sauce with gnocchi, soups, marinades or salad dressings. This particular Miso is also perfect for Miso caramel and so much more.



Imperial Palace Sakura Red Miso by Kanto-ya

1kg

- Sakura miso is the combination of “Akadashi” miso and the sweet white miso. “Akadashi” miso is the common name for mixed bean miso and rice miso. The fine balanced blend of Akadashi (red) miso and sweet white miso makes this product very unique. The blend ratio is changed according to the season and ingredients. It is a pure paste with no texture.
- Gokomachi KANTOYA is a long established miso manufacturer. They have been engaged in miso production in the south of the Old Imperial Palace in the centre of Kyoto city since 1847.



Shio Koji

1 kg

- Shio Koji is koji (the rice mould that is the starter for making Sake) that has been fermented in salt. It is a live food that is rich in enzymes and brings out amazing flavour in foods. Most Shio Koji in market are heat treated but this isn't! Also this has been made with glutinous rice which enhances the umami making process!
- Umami is produced by the mould's ability to convert proteins into enzymes, including glutamic acid, the enzyme responsible for umami/flavour. (It also converts starches into sugar).



Kisuke Koji Powder

150g

- This Kisuke Koji Powder tenderises food and adds amazing flavour (it is wonderfully healthy to your gut). To import this we have had to sign a confidentiality agreement. Please see our other product Shio Koji for recipe ideas BUT use this product when you don't want to add salt - (think adding it to Wagyu/Tuna tartare, on bacon, in desserts etc)
- Kojiya Honten has made Koji for more than 320 years starting in 1689. They are still making Koji in the same shop on the same street in Saiki city for nine family generations!
- They are committed to producing high quality koji using the time-honoured methods with techniques passed down from their ancestors. No preservatives or artificial colours are used in this koji powder.



Hon Mirin Mikawa

700ml

- Mikawa Mirin was established in 1911. For three generations their traditional technique has been protected and nourished.
- Mirin was originally enjoyed as a sweet rice wine as many as 500 years ago but today it is used for cooking. The most excellent Mirin is the one you can even enjoy drinking.
- As this is not heated, the rice koji mould in our bottled Mirin is still alive. This is why this Mirin has a very profound flavour, which you never experience with sterilised Mirin.



Black Sesame Paste

1 kg

- Jun Nerigoma by Honen-ya in Aichi Prefecture. 100% pure roasted black sesame paste. No additives/preservatives or separation preventing emulsifier used.
- Perfect for Kurogoma Ice cream and Purin. Make Tan Tan Men noodles. Great dressing for spinach.



Kokuto Black Sugar from Okinawa

1kg

- Malty, earthy, caramel & licorice flavours.
- Great for drinks, soups, desserts, Pork Kakuni, pumpkin, Niku Jyaga (beef and potato stew)
- Kokuto has been made since the 17th century in the southernmost province of Japan, Okinawa, consisting of 150 islands.



Magic Smoke

500g

- Similar to fruit wood chunks used for BBQ, this infused product maintains a similar smoky, sweet aroma without the hassle of needing to smoke wood chunks for hours.
- Used to spray on steaks or add to stews/goulash for an amazing aroma for the diner. Or you can use as a flavouring agent - some people are making smoked yoghurt! The magic smoke doesn't add much flavour but an incredible aroma. Can also be used for cocktails.
- This is 100% natural infused water, we recommend 2 table spoons per litre of water in a spray bottle for the best outcome.



Bamboo Charcoal Powder

100g

- Bamboo powder (from a huge tall bamboo *Phyllostachys edulis*) charcoal is one of the best bamboo charcoals on the market. It will make things go absolutely black (not grey). This is very powerful so you don't need much to make all types of things go absolutely black.



Hon Kuzu Starch

100g

- Kuzu is the most superior thickening agent and rapidly gaining attention from Western chefs. Made from the root of the Kuzu plant. Traditionally used for Japanese sweets.
- It adds a shiny gloss and body to soups, a smooth texture to sauces and gravy (with no "starchy" aftertaste) and can be used to make Japanese style desserts or thicken sweet or savoury fillings (and helps balance the sweetness). Kuzu can also be deep fried (try using it as a dust to deep fry - you will like its light crisp coating).



Evergreen Matcha Green Tea Powder

30g

- This amazing Matcha powder is of the highest in quality and superfine, so it dissolves completely in liquid (no grainy texture). The colour doesn't fade under light or under high temperature (it is OK at 95 degrees 1 hour or 121 degrees for 20 minutes) . The colour is stable under acidic conditions or over time.
- 100% Matcha powder (Camellia sinensis), no additives or chemicals.



Hon Wasabi

42g

- While ultimately nothing can truly compare to fresh wasabi, this paste is as close as you can get.
- With a powerful taste, natural colour and absolutely no horseradish this 37% wasabi Japonica produced by award winning wasabi makers; Tamaruya is the best available in Australia.



Sansho Powder

10g

- Japanese spice 'Sansho' (*Zanthoxylum piperitum* - sometimes known as Japanese Pepper) is harvested in July and August, Kaneichi sansho grape berries are recognised by their amazing power, a delightful combination of lemon balm and kaffir lime leaf with a tongue numbing effect.
- Famously sprinkled on Kabayaki (grilled eel with sweet soy) in Japan. Use on all meats as a marinade, in mayonnaise, sprinkled on grilled fish (marinade for squid is great!) or BBQ meat, numbing prawns or in desserts or sugar syrups. Delicious and refreshing. Cuts through fat.



Candied Sansho Berries

20g

- This Japanese spice 'Sansho' (*Zanthoxylum piperitum* or simply Japanese pepper) resembles tiny capers but have an attractive marked skin so they look quite different.
- Harvested in July and August, tiny Kaneichi sansho grape berries are recognised by their amazing power, a delightful combination of lemon balm and kaffir lime leaf over very peppery, spicy notes (not hot).
- This spice is becoming popular in Europe and is described as “la saveur boisee de la cuisines japonaise” (the wood flavour in Japanese cuisine). It is often compared to Szechuan peppercorns which have more of a floral flavour compared to Sansho, which has stronger citrus notes.
- It has a tongue numbing effect that people love (much less present in candied version compared to our Sansho powder).



Top Grade Shichimi Togarashi

200g

- The very best quality Togarashi Shichimi (200g) (very famous Japanese 7 spice mix) from Yamasei. Ingredients include: Red pepper, dried mikan (mandarin peel), black sesame, Anori, hemp seeds. It is hot but delicious and very fresh.



Green Yuzu Kosho

200g

- With only three ingredients - Yuzu peel, sea salt and green chilli peppers, this hottish but mild condiment is fantastic to put on chicken, red meat, pork or fish as a marinade (mix with a little soy sauce), sashimi, noodles, soups, stir frys, add to sauces, dressings. Great on chicken wings. Oyster dressings and to add to mayo, brushed onto home made potato chips. Loves pear and apple.
- Adds a great aroma and a clean spicy lift to food. Our Yuzu Kosho is of the highest quality. Milder than the Red Yuzu Kosho.



Red Yuzu Kosho

200g

- Only three ingredients - Yuzu peel, sea salt and red chilli peppers. Spicier than our Green Yuzu Kosho. Fantastic to put on chicken/red meat/pork/fish as a marinade (mix with a little soy sauce), sashimi, noodles, soups, stir fry, add to sauces, mayo, oyster dressings.
- Red Yuzu Kosho is made with very ripe Yuzu peels and hot chillies. It is fresh, fragrant and delicious.



Obulato Sheets Round

95mm / 200 pkt

- These transparent edible cups are made from potato starch, soy lecithin and sunflower oil. The obulato doesn't contain salt, sugar or gluten. They are ultra-fine and transparent with neutral taste and smell.
- The edible film discs do not dissolve when in contact with oil or liquid ingredients with low water content. They can be used with a wide variety of ingredients like crèmes, praline, flavoured oils, honey, foie gras, prosciutto, Nutella, dried fruits and vegetables, cereals, fresh fruit and vegetables brushed with oil, fried fish, meat or seafood and many other ingredients with low water content. Impress diners with disappearing liquid raviolis, clear canapés, paper cocktails, flavoured crispy handkerchiefs, transparent turnovers, thinnest crepes in the world, Napoleon, invisible pasta rolls and cones.



Obulato Cups

100 pkt

- These transparent edible cups are made from potato starch, soy lecithin and sunflower oil. The obulato doesn't contain salt, sugar or gluten. They are ultra-fine and transparent with neutral taste and smell.
- The edible film discs do not dissolve when in contact with oil or liquid ingredients with low water content. They can be used with a wide variety of ingredients like crèmes, praline, flavoured oils, honey, foie gras, prosciutto, Nutella, dried fruits and vegetables, cereals, fresh fruit and vegetables brushed with oil, fried fish, meat or seafood and many other ingredients with low water content. Impress diners with disappearing liquid raviolis, clear canapés, paper cocktails, flavoured crispy handkerchiefs, transparent turnovers, thinnest crepes in the world, Napoleon, invisible pasta rolls and cones.

