









Koikuchi Soy Sauce (Dark Color Soy Sauce)



	<b>Product Name (Japanese Name)</b>	<b>Special Grade Bara Koikuchi (Dark Color) Soy Sauce (1.8L)</b> 特級ばら濃口醤油 (1.8L)		
	Product Code	110932	Best Before Period	18 months
	Ingredients	Defatted Processed Soybeans, Wheat, Salt, Saccharide (Sugar, Glucose) / Alcohol, Seasoning (Nucleic Acids and so on), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2.198 kg
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.8 kg
	<b>Product Name (Japanese Name)</b>	<b>Special Grade Bara Koikuchi (Dark Color) Soy Sauce (20L)</b> 特級ばら濃口醤油 (20L)		
	Product Code	110905	Best Before Period	6 months
	Ingredients	Same as Product Code 110932		
	Net Volume	20L / Box		
	Content	1 Box / Carton	Carton Size / Weight	306 x 304 x 295 mm / 24.7 kg
This soy sauce is characterized by its flavorful aroma and deep-rich umami taste. The mellow and sweet taste of the dark-color honjozo (regular- fermented) soy sauce is popular among many customers for a long period. This soy sauce is certified as a special grade soy sauce under JAS (Japanese Agricultural Standard).				





	<b>Product Name (Japanese Name)</b>	<b>Special Grade Koikuchi (Dark Color) Soy Sauce (1.8L)</b> 特級濃口醤油 (1.8L)		
	Product Code	110732	Best Before Period	18 months
	Ingredients	Defatted Processed Soybeans, Wheat, Salt, Sugar / Alcohol		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,174g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.5 kg
	<b>Product Name (Japanese Name)</b>	<b>Special Grade Koikuchi (Dark Color) Soy Sauce (18L)</b> 特級濃口醤油 (18L)		
	Product Code	110709	Best Before Period	6 months
	Ingredients	Same as Product Code 110732		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.4 kg
This is a dark color soy sauce made by using Honjozo method (Regular-fermenting method). It has deep rich flavor and you can use this soy sauce for a variety of dishes. This soy sauce is certified as a special grade soy sauce under JAS (Japanese Agricultural Standard).				

	<b>Product Name (Japanese Name)</b>	<b>Bara Amakuchi (Sweet Taste) Soy Sauce, Honjozo (1.8L)</b> ばら本醸造あまくち醤油 (1.8L)		
	Product Code	116532	Best Before Period	18 months
	Ingredients	Salt, Defatted Processed Soybeans, Wheat, Sugar / Alcohol, Seasoning (Amino Acids and so on), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,198 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.8 kg
	<b>Product Name (Japanese Name)</b>	<b>Bara Amakuchi (Sweet Taste) Soy Sauce, Honjozo (18L)</b> ばら本醸造あまくち醤油 (18L)		
	Product Code	116509	Best Before Period	6 months
	Ingredients	Same as Product Code 116532		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.3 kg
This is a type of dark-color honjozo (regular fermented) soy sauce whose mellow and sweet flavor goes well with many dishes. This soy sauce is suitable for cooking many dishes including stewed dishes and stir-fried dishes, and for using as soup stock and as a dipping sauce. This soy sauce is certified as high-grade soy sauce under JAS (Japanese Agricultural Standard). This is our best seller soy sauce.				



	<b>Product Name (Japanese Name)</b>	<b>Sakura Koikuchi (Dark Color) Soy Sauce, Honjozo (1.8L)</b> 本醸造さくら濃口醤油 (1.8L)		
	Product Code	116632	Best Before Period	18 months
	Ingredients	Salt, Defatted Processed Soybeans, Wheat, Sugar / Alcohol, Seasoning (Amino Acids and so on), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 332mm / 2,186 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.7 kg
	<b>Product Name (Japanese Name)</b>	<b>Sakura Koikuchi (Dark Color) Soy Sauce, Honjozo (18L)</b> 本醸造さくら濃口醤油 (18L)		
	Product Code	116609	Best Before Period	6 months
	Ingredients	Salt, Defatted Processed Soybeans, Wheat, Sugar / Alcohol, Seasoning (Amino Acids and so on), Sweetener (Licorice)		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	306 x 304 x 295 mm / 22.1kg
This is a type of dark-color honjozo (Regular Fermenting Method) soy sauce with deep flavor produced by our traditional fermentation techniques. The mild taste soy sauce makes good use of the original taste of ingredients. This soy sauce is certified as a high-grade soy sauce under JAS (Japanese Agricultural Standard).				



	<b>Product Name (Japanese Name)</b>	<b>Himawari Koikuchi (Dark Color) Soy Sauce (1.8L)</b> ひまわり濃口醤油 (1.8L)		
	Product Code	112032	Best Before Period	18 months
	Ingredients	Amino Acids Solution, Salt, Defatted Processed Soybeans, Wheat / Food Coloring (Caramel), Acidulant, Sweetener (Sodium Saccharin and Licorice), Preservative (Sodium Benzoate and Parahydroxybenzoic Acid), Seasoning (Nucleic Acids and so on)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,101 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Himawari Koikuchi (Dark Color) Soy Sauce (18L)</b> ひまわり濃口醤油 (18L)		
	Product Code	112009	Best Before Period	6 months
	Ingredients	Same as Product Code 112032.		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.0 kg
This is a sweet flavor koikuchi (dark-color) soy sauce. This soy sauce has nice aroma and is especially good for cooking sweet flavor dishes.				



	<b>Product Name (Japanese Name)</b>	<b>Botan Koikuchi (Dark Color) Soy Sauce (1.8L)</b> ぼたん濃口醤油 (1.8L)		
	Product Code	111332	Best Before Period	18 months
	Ingredients	Amino Acids Solution, Salt, Defatted Processed Soybeans, Wheat, Sugar / Food Coloring (Caramel), Preservative (Sodium Benzoate), Acidulant, Seasoning (Nucleic Acids and so on), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 332 mm / 2,157 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.5 kg
	<b>Product Name (Japanese Name)</b>	<b>Botan Koikuchi (Dark Color) Soy Sauce (18L)</b> ぼたん濃口醤油 (18L)		
	Product Code	111309	Best Before Period	6 months
	Ingredients	Same as Product Code 111332.		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.2 kg
This is a sweet soy sauce flavored with umami flavors from amino acids solution and seasonings as well as sweet flavors from sugar and licorice. This soy sauce reflects a preference in the southern Kyushu, Japan.				








	<b>Product Name (Japanese Name)</b>	<b>Special Grade Usukuchi (Light Color) Soy Sauce (1.8L)</b> 特級淡口醤油 (1.8L)		
	Product Code	113032	Best Before Period	12 months
	Ingredients	Salt, Wheat, Defatted Processed Soybeans, Rice / Alcohol		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,199 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.7 kg
	<b>Product Name (Japanese Name)</b>	<b>Special Grade Usukuchi (Light Color) Soy Sauce (18L)</b> 特級淡口醤油 (18L)		
	Product Code	113009	Best Before Period	6 months
	Ingredients	Same as Product Code 113032		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.3 kg
This is a clear-taste light color soy sauce that goes well with various dishes. It has deep-rich umami taste (savory taste) without using flavor enhancers. This soy sauce is certified as a special grade soy sauce under JAS (Japanese Agricultural Standard).				

	<b>Product Name (Japanese Name)</b>	<b>Sakura Usukuchi (Light Color) Soy Sauce (1.8L)</b> さくら淡口醤油 (1.8L)		
	Product Code	114132	Best Before Period	12 months
	Ingredients	Amino Acids Solution, Salt, Wheat, Defatted Processed Soybeans, Rice, Sugar / Seasoning (Amino Acids and so on), Acidulant, Preservative (Sodium Benzoate), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,198g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 287 mm / 13.8 kg
	<b>Product Name (Japanese Name)</b>	<b>Sakura Usukuchi (Light Color) Soy Sauce (18L)</b> さくら淡口醤油 (18L),		
	Product Code	114109	Best Before Period	6 months
	Ingredients	Same as Product Code 114132		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.2 kg
This light-color soy sauce is really good for cooking soup and stew dishes. When you want to make good use of original color and taste of ingredients such as seafood and vegetables, this soy sauce is highly recommended. This soy sauce is certified as high-grade soy sauce under JAS (Japanese Agricultural Standard).				


	<b>Product Name (Japanese Name)</b>	<b>Himawari Usukuchi (Light Color) Soy Sauce (1.8L)</b> ひまわり淡口醤油 (1.8L)		
	Product Code	115132	Best Before Period	12 months
	Ingredients	Amino Acids Solution, Salt, Wheat, Defatted Processed Soybeans, Rice / Acidulant, Preservative (Sodium Benzoate and Parahydroxybenzoic Acid), Sweetener (Sodium Saccharin and Licorice), Seasoning (Nucleic Acids and so on)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,165 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.6 kg
	<b>Product Name (Japanese Name)</b>	<b>Himawari Usukuchi (Light Color) Soy Sauce (18L)</b> ひまわり淡口醤油 (18L)		
	Product Code	115109	Best Before Period	6 months
	Ingredients	Same as Product Code 115132		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 21.6 kg
This is a sweet flavor Usukuchi (light-color) soy sauce. This soy sauce has nice aroma and is especially good for cooking sweet flavor dishes.				

	<b>Product Name (Japanese Name)</b>	<b>Botan Usukuchi (Light Color) Soy Sauce (1.8L)</b> ぼたん淡口醤油 (1.8L)		
	Product Code	115032	Best Before Period	12 months
	Ingredients	Amino Acids Solution, Salt, Wheat, Defatted Processed Soybeans, Rice, Sugar, Seasoning (Amino Acids and so on), Acidulant, Preservative (Sodium Benzoate), Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,170 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 13.6 kg
	<b>Product Name (Japanese Name)</b>	<b>Botan Usukuchi (Light Color) Soy Sauce (18L)</b> ぼたん淡口醤油 (18L)		
	Product Code	115009	Best Before Period	6 months
	Ingredients	Same as Product Code 115032		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 22.1 kg
This is a light color soy sauce which has a mild soy sauce flavor. It brings out flavors of dishes effectively.				


Twice-Fermented Soy Sauce


	<b>Product Name (Japanese Name)</b>	<b>Special Grade Amakuchi (Sweet Taste) Sashimi Soy Sauce, Honjozo (1.8L)</b> 本醸造特醸さしみあまうち醤油 (1.8L)		
	Product Code	116232	Best Before Period	18 months
	Ingredients	Wheat, Defatted Processed Soybean, Salt, Saccharide (Isomerized Sugar Syrup, Sugar, Sugar Syrup) / Alcohol, Food Coloring (Caramel), Seasoning (Amino Acids and so on), Acidulant, Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,265 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 14.2 kg
This honjozo (regular fermented) soy sauce features sweet and savory tastes that are derived from its twice-fermentation step. It brings out delicious flavor of sashimi / fresh fish. This soy sauce is certified as special grade soy sauce under JAS (Japanese Agricultural Standard).				

	<b>Product Name (Japanese Name)</b>	<b>Sashimi Soy Sauce (1.8L)</b> さしみ醤油(1.8L)		
	Product Code	110232	Best Before Period	18 months
	Ingredients	Wheat, Defatted Processed Soybeans, Salt, Saccharide (sugar, sugar syrup) / Food Coloring (Caramel), Alcohol, Seasoning (Amino Acids and so on), Acidulant, Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,253 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 14.1 kg
This honjozo (Regular Fermenting Method) soy sauce has rich flavor and excellent aroma that are derived from its twice-fermentation step. You can use this soy sauce as both dipping and putting sauce. This soy sauce is certified as a special grade soy sauce under JAS (Japanese Agricultural Standard).				

	<b>Product Name (Japanese Name)</b>	<b>Kanro Sweet Soy Sauce (1.8L)</b> 甘露醤油 (1.8L)		
	Product Code	110132	Best Before Period	18 months
	Ingredients	Wheat, Defatted Processed Soybeans, Salt, Saccharide (Sugar, Sugar Syrup) / Food Coloring (Caramel), Alcohol, Seasoning (Amino Acids and so on), Acidulant, Sweetener (Licorice)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,270 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 14.2 kg
This is a sweet and savory saishikomi (twice-fermented) soy sauce featuring its dark color, rich taste, flavorful aroma and a bit thick texture. This soy sauce goes well especially with sashimi and sushi as a dipping sauce.				

Twice-Fermented Soy Sauce (Sachet)

	<b>Product Name (Japanese Name)</b>	<b>Sashimi Soy Sauce Sachet (5ml)</b> さしみ醤油 小袋 (5ml)		
	Product Code	161071	Best Before Period	6 months
	Ingredients	Wheat, Defatted Processed Soybeans, Salt, Saccharide (Sugar, Sugar Syrup) / Alcohol, Food Coloring (Caramel), Seasoning (Amino Acids and so on), Acidulant, Sweetener (Licorice)		
	Net Volume	5 ml / Sachet	Sachet Size / Weight	70 x 5 x 40 mm / 6.7 g
	Content	2,000 Sachets / Carton	Carton Size / Weight	397 x 320 x 218 mm / 14.1 kg
This is a twice-fermented soy sauce packed into a single-use sachet. It has deep, rich flavors and perfect for sashimi and sushi.				

	<b>Product Name (Japanese Name)</b>	<b>Sashimi Soy Sauce Sachet (3 ml)</b> さしみ醤油 小袋 (3ml)		
	Product Code	160996	Best Before Period	6 months
	Ingredients	Wheat, Defatted Processed Soybeans, Salt, Saccharide (Sugar, Sugar Syrup) / Alcohol, Food Coloring (Caramel), Seasoning (Amino Acids and so on), Acidulant, Sweetener (Licorice)		
	Net Volume	3 ml / Sachet	Sachet Size / Weight	65 x 5 x 40 mm / 4.0 g
	Content	3,000 Sachets / Carton	Carton Size / Weight	397 x 320 x 218 mm / 12.7 kg
This is a sachet soy sauce perfect for sashimi and sushi. It has deep and rich flavors that created by twice-fermentation method.				










Miso







Rice Miso

	<b>Product Name (Japanese Name)</b>	<b>Rice Miso, smooth texture (5 kg)</b> 米すりみそ(5 kg)		
	Product Code	204121	Best Before Period	6 months
	Ingredients	Soybeans, Rice, Salt / Alcohol, Seasoning (Amino Acids and so on), Vitamin B2, Bleaching Agent (Sodium Hydrosulfite)		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Rice Miso, smooth texture (10 kg)</b> 米すりみそ(10 kg)		
	Product Code	204112	Best Before Period	6 months
	Ingredients	Same a Product Code 204121		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
	<b>Product Name (Japanese Name)</b>	<b>Rice Miso, smooth texture (20 kg)</b> 米すりみそ(20 kg)		
	Product Code	204104	Best Before Period	6 months
	Ingredients	Same as Product Code 204121		
	Net Weight	20 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	350 x 310 x 210 mm / 20.8 kg
This is a rice miso product carefully fermented and matured as making good use of sweet aroma and delicious favor of rice. It is also good for cooking western-style soup: You can cook rich soup with lovely color by mixing this miso with milk or soy milk.				

	<b>Product Name (Japanese Name)</b>	<b>Dark-Brown Rice Miso (5 kg)</b> 赤だしみそ(5 kg)		
	Product Code	210121	Best Before Period	6 months
	Ingredients	Soybeans, Rice, Salt / Food Coloring (Caramel), Alcohol, Seasoning (Amino Acids) Vitamin B2, Bleaching Agent (Sodium Hydrosulfite)		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Dark-Brown Rice Miso (10 kg)</b> 赤だしみそ(10 kg)		
	Product Code	210112	Best Before Period	6 months
	Ingredients	Same as Product Code 210121		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
This is a dark-brown color miso featuring rich umami flavor from fermented soybeans and elegant sweet flavor from rice malt. Enjoy its deep, rich aroma and flavors				



Barley and Rice Miso




	<b>Product Name (Japanese Name)</b>	<b>Awase Miso (Barley and Rice Miso) (5 kg)</b> 合わせみそ(5 kg)		
	Product Code	216121	Best Before Period	6 months
	Ingredients	Barley, Soybeans, Salt, Rice / Alcohol, Seasoning (Amino Acids and so on), Vitamin B2		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Awase Miso (Barley and Rice Miso) (10 kg)</b> 合わせみそ(10 kg)		
	Product Code	216112	Best Before Period	6 months
	Ingredients	Same as Product Code 216121		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
This is a blended miso produced using a perfectly balanced amount of barley malt and rice malt. This miso features the taste preferred in Kyushu. You can use this miso for making soup, stew dishes, stir-fry dishes and so forth.				

	<b>Product Name (Japanese Name)</b>	<b>Amajio Awase Miso (Barley and Rice Miso) (5 kg)</b> あま塩合わせみそ(5 kg)		
	Product Code	216221	Best Before Period	6 months
	Ingredients	Barley, Soybeans, Rice, Salt / Alcohol, Seasoning (Amino Acids and so on), Vitamin B2		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Amajio Awase Miso (Barley and Rice Miso) (10 kg)</b> あま塩合わせみそ(10 kg)		
	Product Code	216212	Best Before Period	6 months
	Ingredients	Same as Product Code 216221		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
This Awase (Barley and Rice) miso features mild salty taste by reducing the amount of salt. Miso soup cooked using seasonal ingredients is really delicious. The amount of salt equivalent in this product is 9.1g per 100g				




Barley Miso

	<b>Product Name (Japanese Name)</b>	<b>Barley Miso, a bit chunky texture (5 kg)</b> 麦つぶみそ(5 kg)		
	Product Code	213121	Best Before Period	6 months
	Ingredients	Barley, Soybeans, Salt / Alcohol, Seasoning (Amino Acids and so on), Vitamin B2		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Barley Miso, a bit chunky texture (10 kg)</b> 麦つぶみそ(10 kg)		
	Product Code	213112	Best Before Period	6 months
	Ingredients	Same as Product Code 213121		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
This is a barley miso with pleasant aroma and rich, sweet flavor. This miso is called “countryside miso” and is characterized by its visible barley grains. This miso features the taste preferred in Kyushu, Japan.				


	<b>Product Name (Japanese Name)</b>	<b>Barley Miso, smooth texture (5 kg)</b> 麦すりみそ(5 kg)		
	Product Code	214021	Best Before Period	6 months
	Ingredients	Barley, Soybeans, Salt / Alcohol, Seasoning (Amino Acids), Vitamin B2, Bleaching Agent (Sodium Hydrosulfite)		
	Net Weight	5 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	275 x 180 x 130 mm / 5.2 kg
	<b>Product Name (Japanese Name)</b>	<b>Barley Miso, smooth texture (10 kg)</b> 麦すりみそ(10 kg)		
	Product Code	214012	Best Before Period	6 months
	Ingredients	Same as Product Code 214021		
	Net Weight	10 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	290 x 250 x 165 mm / 10.4 kg
	<b>Product Name (Japanese Name)</b>	<b>Barley Miso, smooth texture (20 kg)</b> 麦すりみそ(20 kg)		
	Product Code	214004	Best Before Period	6 months
	Ingredients	Same as Product Code 214021		
	Net Weight	20 kg / Package		
	Content	1 Package / Carton	Carton Size / Weight	350 x 310 x 210 mm / 20.7 kg
This is a barley miso with pleasant aroma and rich, sweet flavor from barley. This miso has smooth texture compared to “Barley Miso, a bit chunky texture”. This miso features the taste preferred in Kyushu, Japan and good for making miso soup or flavoring various dishes.				


Vinegar






	<b>Product Name (Japanese Name)</b>	<b>Rice Vinegar (1.8 L)</b> 米酢(1.8 L)		
	Product Code	311032	Best Before Period	12 months
	Ingredients	Alcohol, Sugar, Rice, Salt, Sake Lees / Acidulant		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 1,920 g
	Content	6 Bottles / Carton	Carton Size / Weight	335 x 223 x 343 mm / 12.0 kg



This is aromatic rice vinegar with mellow sour taste. It is good for seasoning sushi rice as well as Namasu (vinegared raw fish with vegetables)


	<b>Product Name (Japanese Name)</b>	<b>Kinsei Su Vinegar (1.8 L)</b> 金星酢 (1.8 L)		
	Product Code	312032	Best Before Period	12 months
	Ingredients	Alcohol, Sugar, Sake Lees, Salt / Acidulant		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 1,920 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 12.1 kg

	<b>Product Name (Japanese Name)</b>	<b>Kinsei Su Vinegar (18 L)</b> 金星酢 (18 L)		
	Product Code	312003	Best Before Period	10 months
	Ingredients	Same as Product Code 312032		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	291 x 288 x 293 mm / 19.5 kg

This is a fermented vinegar that features gentle aroma derived from fermented sake mash. It is suitable for using as an ingredient for sauce, dressing and so on.

	<b>Product Name (Japanese Name)</b>	<b>Ginsei Su Vinegar (1.8 L)</b> 銀星酢 (1.8 L)		
	Product Code	313032	Best Before Period	12 months
	Ingredients	Alcohol, Isomerized Sugar Syrup, Salt, Sake Les / Acidulant, Seasoning (Amino Acids and so on)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 1,920 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 12.1 kg
	<b>Product Name (Japanese Name)</b>	<b>Ginsei Su Vinegar (18 L)</b> 銀星酢 (18 L)		
	Product Code	313003	Best Before Period	10 months
	Ingredients	Same as Product Code 313032		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	291 x 288 x 293 mm / 19.5 kg
	<b>Product Name (Japanese Name)</b>	<b>Ginsei Su Vinegar (18 L)</b> 銀星酢 (18 L)		
	Product Code	313009	Best Before Period	10 months
	Ingredients	Same as Product Code 313032		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 19.6 kg
This is a refreshing flavor-vinegar that has milder taste compared to our vinegar product, Ginsei Su Vinegar. This vinegar removes uncomfortable smell of the original ingredients and adds flavorful aroma to dishes.				


	<b>Product Name (Japanese Name)</b>	<b>Shinsei Su Vinegar (1.8 L)</b> 新星酢 (1.8 L)	Synthetic vinegar (合成酢)	
	Product Code	313132	Best Before Period	12 months
	Ingredients	Fermented Vinegar (Alcohol), Salt / Acetic Acid, Acidulant (Sodium Succinate), Food Coloring (Caramel), Preservative (Parahydroxybenzoic Acid), Sweetener (Sodium Saccharin), Flavor		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 1,899 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 12.0 kg
	<b>Product Name (Japanese Name)</b>	<b>Shinsei Su Vinegar (18 L)</b> 新星酢 (18 L)	Synthetic vinegar (合成酢)	
	Product Code	313109	Best Before Period	10 months
	Ingredients	Same as Product Code 313132		
	Net Volume	18 L / Box		
	Content	1 Box / Carton	Carton Size / Weight	292 x 292 x 280 mm / 19.6 kg
This is a synthetic vinegar with a sharp acidity and a mild flavor.				

	<b>Product Name (Japanese Name)</b>	<b>Vinegar for pickled Vegetables (1.8 L)</b> 謹製らっきょう漬酢 (1.8 L)		
	Product Code	314132	Best Before Period	12 months
	Ingredients	Fermented Vinegar, Isomerized Sugar Syrup, Salt		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 322 mm / 2,050 g
	Content	6 Bottles / Carton	Carton Size / Weight	332 x 221 x 330 mm / 12.9 kg
This is a fermented vinegar flavored with sweet flavor. No chemical seasonings are used. One bottle of this vinegar is sufficient to pickle 3.5 kg of rakkyo. This vinegar is also suitable for pickling various vegetables.				




Worcester Sauce




	<b>Product Name (Japanese Name)</b>	<b>Worcester Sauce Ace</b> ウスターソース エース		
	Product Code	352123	Best Before Period	24 months
	Ingredients	Fermented Vinegar , Saccharide (Isomerized Sugar Syrup, Sugar), Salt, Vegetable and Fruit (Tomato, Onion, Celery and so on), Soy Sauce, Spices / Food Coloring (Caramel), Acidulant, Sweetener (Stevia), Spice Extract, (Contains Wheat, Soybeans and Apple)		
	Net Volume	1L / Bottle	Bottle Size / Weight	85 x 85 x 265 mm / 1,234g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.7 kg

We combined carefully selected spices and condensed vegetables and fruits to make this Worcester sauce. It enhances the flavor of your dish as a good additional ingredient. Pour this sauce onto Okonomiyaki (Japanese-style pizza), stir-fried noodles and so on. You can use this sauce also for seasoning fried Udon noodles, stir-fried meat & vegetables, and so on.


	<b>Product Name (Japanese Name)</b>	<b>Worcester Sauce Star</b> ウスターソース スター		
	Product Code	352223	Best Before Period	24 months
	Ingredients	Fermented Vinegar, Saccharide (Isomerized Sugar Syrup, Sugar), Salt, Soy Sauce, Spices, Vegetable (Celery, Onion, Garlic) / Food Coloring (Caramel), Acidulant, Sweetener (Stevia), Spice Extract, (Contains Wheat and Soybeans)		
	Net Volume	1L / Bottle	Bottle Size / Weight	85 x 85 x 265 mm / 1,189g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.4 kg

We make good use of savory and rich taste of vegetables to create this flavorful Worcester sauce. Pour this sauce onto Okonomiyaki (Japanese-style pizza), stir-fried noodles and so on. You can use this sauce also for seasoning fried Udon noodles, stir-fried meat & vegetables, and so on.


	<b>Product Name (Japanese Name)</b>	<b>Special Grade Tonkatsu (Pork Cutlet) Sauce</b> 特級とんかつソース		
	Product Code	350123	Best Before Period	24 months
	Ingredients	Fermented Vinegar, Saccharide (Isomerized Sugar Syrup, Sugar), Vegetable and Fruit (Tomato, Apple and Garlic), Salt, Spices / Thickener (Processed Starch and Guar Gum), Food Coloring (Caramel), Sweetener (Stevia), Spice Extract, (Contains Apple)		
	Net Volume	1L / Bottle	Bottle Size / Weight	85 x 85 x 265 mm / 1,234g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.7 kg
This tonkatsu sauce features sweet and refreshing taste coming from tomato and apple. The thick sauce, combined with refreshing sour taste, goes well with fried dishes as well as meat dishes. Pour this sauce onto deep-fried dishes, such as tonkatsu, and enjoy it. You can use this sauce also for seasoning pork cutlet sandwich, Tonpei-yaki (pork and vegetables wrapped in egg crepe), deep-fried shrimps and so on.				


Seasoning for Grilled Meat





	<b>Product Name (Japanese Name)</b>	<b>Grilled Meat Sauce Deluxe (BBQ Sauce)</b> 焼肉のたれデラックス		
	Product Code	810117	Best Before Period	12 months
	Ingredients	Sugar, Fermented Rice Seasoning, Miso, Hydrolyzed Protein, Processed Grated Garlic, Fermented Vinegar, Soy Sauce, Salt, Ginger, Beef Seasoning Extract, Dried Soda Bonito Flakes, Apple Puree, Sesame Oil, Spices, Bonito Extract, Shiitake Mushrooms, Kelp / Seasoning (Amino Acids and so on), Thickener (Processed Starch, Tamarind Gum), Food Coloring (Caramel), Acidity Regulator, Chili Pepper Extract, Acidulant, Sweetener (Licorice), Spice Extract, Contains Wheat, Beef, Sesame, Soybeans, Apple		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 320 mm / 2,328g
	Content	6 Bottles / Carton	Carton Size / Weight	336 x 226 x 334 mm / 14.6 kg
This BBQ sauce is made with rice miso, barley miso, and plenty of grated garlic. Soy sauce used in this sauce also brings out a nice umami flavor. You can use this sauce both as a dipping sauce and a marinating sauce.				




	<b>Product Name (Japanese Name)</b>	<b>Grilled Meat Sauce (BBQ sauce) Soy Sauce Flavor</b> 焼肉のたれ醤油味		
	Product Code	810217	Best Before Period	9 months
	Ingredients	Saccharide (Sugar, Isomerized Sugar Syrup), Soy Sauce, Hydrolyzed Protein, Apple Juice, Fermented Rice Seasoning, Processed Grated Garlic, Ginger, Salt, Fermented Vinegar, Beef Seasoning Extract, Apple Puree, Vegetable Oil and Fat, Spices, Plum Syrup, Sesame / Seasoning (Amino Acids and so on), Polysaccharide Thickener, Acidity Regulator, Sweetener (Stevia), Acidulant, Chill Peper Extract, (Contains Wheat, Beef, Sesame, Soybeans, Apple)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 320 mm / 2,308g
	Content	6 Bottles / Carton	Carton Size / Weight	336 x 226 x 334 mm / 14.5 kg
This BBQ sauce is made with rice miso, barley miso, and plenty of grated garlic. Soy sauce used in this sauce also brings out a nice umami flavor. You can use this sauce both as a dipping sauce and a marinating sauce.				


	<b>Product Name (Japanese Name)</b>	<b>Medium-Spicy Grilled Meat Sauce (BBQ sauce)</b> 焼肉のたれ中辛		
	Product Code	810890	Best Before Period	12 months
	Ingredients	Isomerized Sugar Syrup, Soy Sauce, Miso, Dried Garlic, Salt, Dried Onion, Fish Sauce (Seafood), Sesame Oil, Sesame, Spices / Seasoning (Amino Acids and so on), Thickener (Processed Starch), Food Coloring (Caramel), (Contains Wheat, Sesame, Soybeans, Fish Sauce (Seafood))		
	Net Weight	1,200 g / Bottle	Bottle Size / Weight	93 x 93 x 230 mm / 1,260 g
	Content	6 Bottles / Carton	Carton Size / Weight	303 x 203 x 242 mm / 7.9 kg
This grilled meat sauce is produced with grated garlic and has rich texture so it coats meat well. This sauce is also flavored with fish sauce to enhance rich and savory taste.				


	<b>Product Name (Japanese Name)</b>	<b>Grilled Meat Sauce (BBQ sauce), Paper Package</b> 焼肉のたれ（紙パック）		
	Product Code	811750	Best Before Period	12 months
	Ingredients	Sugar, Fermented Rice Seasoning, Miso, Hydrolyzed Protein, Processed Grated Garlic, Fermented Vinegar, Soy Sauce, Salt, Ginger, Beef Seasoning Extract, Dried Soda Bonito Extract, Apple Puree, Sesame Oil, Spices, Bonito Extract, Shiitake Mushroom Powder, Kelp / Seasoning (Amino acids and so pm), Thickener (Processed Starch, Tamarind Gum), Food Coloring (Caramel), Acidity Regulator, Chili Pepper Extract, Sweetener (Licorice), Acidulant, Spice Extract, (Contains Wheat, Beef, Sesame, Soybeans, Apple)		
	Net Weight	1,200 g / Bottle	Bottle Size / Weight	78 x 78 x 233 mm / 1,260 g
	Content	6 Bottles / Carton	Carton Size / Weight	250 x 168 x 250 mm / 7.8 kg
This BBQ sauce is made with honjozo soy sauce and miso as base ingredients, and enhanced with Japanese style dashi stock, meat extract, garlic, ginger and apple to bring out rich and mild flavors. In addition to grilled meats, it is also perfect for cooking such as stir-fried vegetables and stir-fried noodles. This sauce effectively recreates the flavors of BBQ restaurants.				

	<b>Product Name (Japanese Name)</b>	<b>Teriyaki Sauce (Yakitori Sauce)</b> ヤキトリのたれ		
	Product Code	814217	Best Before Period	12 months
	Ingredients	Soy Sauce, Saccharide (Sugar and Sugar Syrup), Fermented Rice Seasoning, Salt, Ginger, Processed Grated Garlic, Spices / Polysaccharide Thickener, Food Coloring (Caramel), (Contains Wheat and Soybeans)		
	Net Volume	1.8 L / Bottle	Bottle Size / Weight	106 x 106 x 320 mm / 2,352g
	Content	6 Bottles / Carton	Carton Size / Weight	336 x 226 x 334 mm / 14.8 kg
This is a salty-sweet, soy sauce-flavored teriyaki sauce good for cooking teriyaki-chicken, teriyaki- Hamburg steak, meatballs and so on. It glazes chicken deliciously and richly.				






	<b>Product Name (Japanese Name)</b>	<b>Seasoning Sauce for Deep Fried Dishes (Kara-age)</b> 唐揚調味液		
	Product Code	812522	Best Before Period	9 months
	Ingredients	Soy Sauce, Hydrolyzed Protein, Sugar, Ginger, Processed Grated Garlic, Salt / Seasonings (Amino Acids and so on), Sweetener (Stevia, Licorice), Acidulant, (Contains Wheat and Soybeans)		
	Net Volume	1 L / Bottle	Bottle Size / Weight	85 x 85 x 265 mm / 1,168g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.3 kg
Seasoning deep fried dishes generally takes time and effort. However, just by using this sauce, those difficulties can be easily solved! This sauce contains a perfect balance of ginger and grated onion, and is good for cooking deep-fried meat, fish, vegetables and so on.				

	<b>Product Name (Japanese Name)</b>	<b>Miso Flavored Sauce for Various Meat and Vegetables</b> ホルモンみそだれ		
	Product Code	818930	Best Before Period	12 months
	Ingredients	Miso, Saccharide (Sugar, Sugar Syrup), Soy Sauce, Apple Puree, Processed Grated Garlic, Salt, Vegetable Oil and Fat, Sesame, Seasoning Extract, Ginger, Fermented Vinegar, Spices / Seasoning (Amino Acids and so on), Thickener (Processed Starch, Tamarind Gum), Food Coloring (Caramel, Carotenoid), Sweetener (Stevia), (Contains Wheat, Sesame, Soybeans, Apple)		
	Net Weight[	1,200 g / Bottle	Bottle Size / Weight	85 x 85 x 265 mm / 1,248g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.8 kg
This is a rich, miso-flavored sauce using our factory-made rice miso and barley miso. You can use this seasoning as a dipping sauce for grilled meat or for flavoring stir-fried meat, vegetables or noodles. Combine ingredients with this sauce, mix well, and marinate for 10minutes before cooking.				

	<b>Product Name (Japanese Name)</b>	<b>Lemon Juice Sachet (3 ml)</b> レモン果汁 (3ml)		
	Product Code	714740	Best Before Period	6 months
	Ingredients	Lemon Juice / Acidulant, Cyclic Oligosaccharide, Antioxidant (Vitamin C), Flavor		
	Net Volume	2 ml / Sachet	Sachet Size / Weight	70 x 3 x 35 mm / 2.9 g
	Content	1,000 Sachets / Carton	Carton Size / Weight	325 x 270 x 125 mm / 3.3 kg
This is a sachet lemon juice perfect for pouring onto various dishes. You can use this for stir-fried dishes such as stir-fried fish and fried dishes.				


Mixed Spice (Powder Seasoning)


	<b>Product Name (Japanese Name)</b>	<b>Steak Spice (500 g)</b> ステーキスパイス (500 g)		
	Product Code	631753	Best Before Period	12 months
	Ingredients	Salt, Pepper, Soy Sauce, Red Bell Pepper, Fried Garlic, Garlic, Paprika, Coriander, Green Bell Pepper, Parsley, Onion Powder, Chili Pepper, Oregano, Marjoram, Basil / Seasoning (Amino Acids and so on), (Contains Soybeans and Wheat)		
	Net Weight	500 g / Bag	Bag Size / Weight	160 x 20 x 260 mm / 512 g
	Content	10 Bags / Carton	Carton Size / Weight	325 x 270 x 125 mm / 5.5 kg
	<b>Product Name (Japanese Name)</b>	<b>Steak Spice Sachet (2 g)</b> ステーキスパイス 小袋 (2 g)		
	Product Code	631756	Best Before Period	12 months
	Ingredients	Same as Product Code 631753		
	Net Weight	2 g / Sachet	Sachet Size / Weight	65 x 2 x 50 mm / 2.5 g
	Content	1,000 Sachets / Carton	Carton Size / Weight	336 x 278 x 130 mm / 2.8 kg
This powder seasoning contains our factory-made soy sauce and several kinds of spices. How to use is very easy. Just sprinkling this powder during cooking! It adds rich flavor and nice aroma for various dishes including steak, grilled meat, deep-fried dishes, soup, pasta, salad, stir-fried dishes.				


	<b>Product Name (Japanese Name)</b>	<b>Soy Sauce-Flavored Aosa Sea Lettuce Spice (230g)</b> 彩り香るスパイスあおさ醤油風 (230g)		
	Product Code	631771	Best Before Period	12 months
	Ingredients	Salt, Aosa Sea Lettuce, Soy Sauce Powder, Spices, Kelp Powder / Seasoning (Amino Acids and so on), Modified Starch, Acidulant, Sweetener (Stevia), (Contains Wheat and Soybeans)		
	Net Weight[	230 g / Bag	Bag Size / Weight	140 x 25 x 220 mm / 242 g
	Content	10 Bags / Carton	Carton Size / Weight	281 x 206 x 117 mm / 2.6 kg
This is a spice that adds good flavors to your dishes. Domestic Aosa sea lettuce and sun-dried crystal salt used in this product bring out the flavors of ingredients well. Sprinkle this spice to taste onto various dishes (For example, potato salad, chilled shabu-shabu, fish or meat dishes, French Fries, tempura)				


Seasoning for Noodles





	<b>Product Name (Japanese Name)</b>	<b>Tonkotsu Ramen Soup G</b> 豚骨ラーメンスープG		
	Product Code	3731227	Best Before Period	12 months
	Ingredients	Pork Extract, Flavor Oil, Salt, Hydrolyzed Protein, Soy Sauce / Seasoning (Amino Acids and so on), Thickener (Processed Starch), (Contains Wheat, Sesame, Soybeans and Pork)		
	Net Weight	2 kg / Bag	Bag Size / Weight	330 x 220 x 45 mm / 2,060 g
	Content	5 Bags / Carton	Carton Size / Weight	345 x 287 x 160 mm / 10.8 kg
This is a milky-color concentrated tonkotsu ramen soup flavored with our factory-made flavor oil. Several kinds of pork extracts are blended to adjust its flavor. Dilute one pack of this concentrated soup (2kg) with 15L of hot water to make ramen soup.				

	<b>Product Name (Japanese Name)</b>	<b>Tonkotsu Ramen Soup M (Sachet)</b> 豚骨ラーメンスープM (小袋)		
	Product Code	3624953	Best Before Period	9 months
	Ingredients	Pork Seasoning Extract, Processed Lard, Hydrolyzed Protein, Salt, Soy Sauce, Flavor Oil, Saccharide (Sugar and Lactose), Ginger, Bonito Flavor Seasoning, Spices, Dried Bonito Powder, Dried Small Sardine Powder / Seasoning (Amino Acids and so on), Thickener (Processed Starch), Food Coloring (Caramel), Flavor, (Contains Wheat, Milk, Sesame, Soybeans, Pork and Gelatin)		
	Net Weight	40 g / Sachet	Sachet Size / Weight	100 x 10 x 70 mm / 42 g
	Content	400 Sachets / Carton	Carton Size / Weight	440 x 320 x 197 mm / 17.6 kg
This a concentrated liquid Tonkotsu Ramen soup prepared from soup stock extracted from pork bone (tonkotsu) and pork. Pork extract is also added to enhance its flavor. You can easily prepare tonkotsu ramen soup just by diluting this soup with hot water: Dilute one sachet of this concentrated soup with 300ml of hot water to make ramen soup (Adjust the amount of hot water to your taste ).				


	<b>Product Name (Japanese Name)</b>	<b>Soy Sauce &amp; Tonkotsu Ramen Soup H</b> 醤油豚骨ラーメンスープ H		
	Product Code	3731314	Best Before Period	9 months
	Ingredients	Pork Extract, Soy Sauce, Flavor Oil, Salt, Sugar / Seasoning (Amino Acids and so on), Thickener (Processed Starch), (Contains Wheat, Sesame, Soybeans and Pork)		
	Net Weight	10 kg / Bag		
	Content	1 Bag / Carton	Carton Size / Weight	239 x 236 x 238 mm / 10.5 kg
This is a concentrated ramen soup that has excellent soy sauce aroma. This soup is flavored with our factory-made flavor oil and features rich taste and appetizing flavor.				


	<b>Product Name (Japanese Name)</b>	<b>Soy Sauce &amp; Tonkotsu Ramen Soup FT</b> 醤油豚骨ラーメンスープ FT		
	Product Code	514120	Best Before Period	9 months
	Ingredients	Pork Extract, Soy Sauce, Flavor Oil, Salt, Sugar / Seasoning (Amino Acids and so on), Thickener (Processed Starch), (Contains Wheat, Sesame, Soybeans and Pork)		
	Net Weight	1 kg / Bag	Bag Size / Weight	200 x 25 x 300 mm / 1,016 g
	Content	10 Bags / Carton	Carton Size / Weight	406 x 336 x 130 mm / 10.6 kg (Sum of 2 Cartons)
This is a milky-color concentrated ramen soup with a bit strong tonkotsu flavor. This soup is flavored with our factory-made flavor oil and features mellow-rich taste and appetizing aroma. Dilute one bag of this concentrated soup (1kg) with 7.5L of hot water to make ramen soup.				


	<b>Product Name (Japanese Name)</b>	<b>Pork Bone Extract for Ramen Soup</b> 豚骨エキス		
	Product Code	3617615	Best Before Period	6 months
	Ingredients	Pork Stock, Edible Animal Fat and Oil, Salt / Antioxidant (Vitamin E), (Contains Pork)		
	Net Weight	10 kg / Bag		
	Content	1 Bag / Carton	Carton Size / Weight	195 x 195 x 330 mm / 10.5 kg
You can prepare milky color white broth just by adding a small amount of this extract. It is perfect for base for tonkotsu ramen soup.				


	<b>Product Name (Japanese Name)</b>	<b>Pork Bone Extract for Ramen Soup B</b> 豚骨エキスB		
	Product Code	514340	Best Before Period	9 months
	Ingredients	Pork Extract / Thickener (Processed Starch), (Contains Pork)		
	Net Weight	1 kg / Bag	Bag Size	160 x 30 x 290 mm / 1,014 g
	Content	20 Bags / 2 Cartons	Carton Size / Weight	406 x 336 x 260 mm / 21.2 kg (Sum of 2 Cartons)
This is a mixture of pork extracts suitable for making white color broth. It is perfect for base for tonkotsu ramen soup.				




	<b>Product Name (Japanese Name)</b>	<b>Nagasaki Champon Soup for Business Use</b> 長崎ちゃんぽんスープ 業務用		
	Product Code	815300	Best Before Period	9 months
	Ingredients	Pork Extract, Hydrolyzed Protein, Food mainly made from milk, Salt, Fish Sauce (Seafood), Chicken Extract, Sugar, Oyster Extract, Ginger, Pork Seasoning Powder, Sesame Oil, Spices, XO Sauce, Seasoning (Amino Acids and so on), Poly Saccharide Thickener, Sweetener (Licorice), Flavor, Food Coloring (Caramel), (Contains Shrimp, Milk, Sesame, Soybeans, Chicken, Pork, Fish Sauce (Seafood))		
	Net Weight	1,160g / Bottle	Bottle Size / Weight	85 x 85 x 266 mm / 1,220 g
	Content	6 Bottles / Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.6 kg
This is a concentrated liquid Champon soup containing XO sauce. The XO sauce is made by combining adductor muscle of shellfish, dried shrimps and spices, which creates excellent flavors. You can easily prepare rich & delicious Champon soup just by diluting this soup. From one bottle of this product (1,160g of concentrated soup), you can prepare around 29 servings of soup for Champon noodles.				

	<b>Product Name (Japanese Name)</b>	<b>Champon Soup Powder for Business Use</b> ちゃんぽんAアルミ袋		
	Product Code	612046	Best Before Period	9 months
	Ingredients	Salt, Glucose, Pork Powder, Soy Sauce Powder, Onion Powder, Seasoning Powder, Garlic Powder, Soy Sauce, Bean Sprout Extract Powder, Dried Small Sardine Powder, Spices, Processed Lard / Seasoning (Amino Acids and so on), Food Coloring (Caramel), (Contains Wheat, Soybeans, Pork)		
	Net Weight	500 g / Bag	Bag Size / Weight	160 x 20 x 260 mm / 507 g
	Content	10 Bags / Carton	Carton Size / Weight	325 x 270 x 125 mm / 5.5 kg
This is a flavorful Champon soup powder produced using pork bone (tonkotsu) stock and savory dried small sardine. You can use this powder seasoning also for cooking stir-fried rice, stir-fried vegetables, stew and so on.				


	<b>Product Name (Japanese Name)</b>	<b>Nagasaki Champon Soup Powder for Business Use</b> 長崎ちゃんぽんスープ袋		
	Product Code	622046	Best Before Period	9 months
	Ingredients	Salt, Pork Powder, Soy Sauce Powder, Pork Seasoning Powder, Glucose, Onion Powder, Garlic Powder, Soda Bonito Flavor Seasoning, Seasoning Powder, Soy Sauce, Shrimp Powder, Spices, Bean Sprout Extract Powder, Processed lard / Seasoning (Amino Acids and so on), Food Coloring (Caramel, Monascus), Sweetener (Stevia), (Contains Shrimp, Wheat, Soybeans, Chicken, Pork)		
	Net Weight	500 g / Bag	Bag Size / Weight	160 x 20 x 260 mm / 509 g
	Content	10 Bags / Carton	Carton Size / Weight	325 x 270 x 125 mm / 5.5 kg
This is a flavorful authentic Champon soup powder produced using pork bone (tonkotsu) stock as a base and flavored with soda bonito and shrimp. You can use this powder seasoning also for cooking stir-fried rice, stir-fried vegetables, stew and so on.				


	<b>Product Name (Japanese Name)</b>	<b>Concentrated Udon Tsuyu Base</b> うどんつゆベース		
	Product Code	830417	Best Before Period	9 months
	Ingredients	Hydrolyzed Protein, Soy Sauce, Salt, Dried Small Sardine Powder, Fermented Rice Seasoning, Sugar, Bonito Extract, Seasoning Extract, Kelp / Seasoning (Amino Acids and so on), Preservative (Polylysine), (Contains Wheat, Soybeans and Gelatin)		
	Net Volume	1.8 L / Bottle	Bag Size / Weight	106 x 106 x 320 mm / 2,186 g
	Content	6 Bottles/ Carton	Carton Size / Weight	336 x 226 x 334 mm / 13.5 kg
This is a concentrated udon soup base flavored with stock extracted from dried small sardine and kelp. It also features elegant color and taste from light color soy sauce. You can use this soup not only for making udon soup but also for making Chawan-mushi (steamed egg custard), rice porridge and various Japanese dishes. Dilute this soup to 10 times when preparing soups for udon or soba noodles.				

	<b>Product Name (Japanese Name)</b>	<b>Concentrated Soba Tsuyu Base</b> そばつゆA		
	Product Code	826217	Best Before Period	9 months
	Ingredients	Hydrolyzed Protein, Sugar, Soy Sauce, Salt, Fermented Rice Seasoning, Dried Soda Bonito Flakes, Bonito Extract, Shiitake Mushroom Extract, Kelp / Seasoning (Amino Acids and so on), Food Coloring (Caramel), (Contains Wheat, Soybeans)		
	Net Volume	1.8 L / Bottle	Bag Size / Weight	106 x 106 x 320 mm / 2,325 g
	Content	6 Bottles/ Carton	Carton Size / Weight	336 x 226 x 334 mm / 14.3 kg
This is a concentrated soba soup base flavored with stock carefully extracted from bonito, shiitake mushrooms and kelp as well as Honjozo soy sauce. This soup is perfect for preparing poring soup or dipping soup for soba noodles. You can also use this for making sauce for tempura.				


Japanese Style Seasoning




	<b>Product Name (Japanese Name)</b>	<b>Sauce for Various Rice Bowl Dishes</b> 丼のたれ		
	Product Code	826117	Best Before Period	9 months
	Ingredients	Saccharide (Sugar Syrup, Sugar, Isomerized Sugar Syrup and Lactose), Soy Sauce, Hydrolyzed Protein, Salt, Fermented Rice Seasoning, Dried Frigate Mackerel Flakes, Bonito Extract, Dried Bonito Flakes Powder, Shiitake Mushroom Powder, Kelp, Dried Small Sardine Powder / Seasoning (Amino Acids and so on), Food Coloring (Caramel), (Contains Wheat, Milk, Soybeans and Gelatin)		
	Net Volume	1.8 L / Bottle	Bag Size / Weight	106 x 106 x 320 mm / 2,395 g
	Content	6 Bottles/ Carton	Carton Size / Weight	336 x 226 x 334 mm / 15.0 kg
This is a sweet tasted rice bowl sauce flavored well with bonito stock. This sauce is suitable for making beef bowl, pork cutlet bowl, chicken-egg rice bowl, various egg dishes and so on. When cooking rice bowl, dilute this sauce 4 times (mix 1 part of this sauce with 3 parts of water) and simmer the ingredients.				

	<b>Product Name (Japanese Name)</b>	<b>Japanese Style Dashi Stock</b> だしの素A		
	Product Code	826822	Best Before Period	9 months
	Ingredients	Hydrolyzed Protein, Soy Sauce, Salt, Fermented Rice Seasoning, Dried Soda Bonito Flakes, Sugar, Bonito Extract, Shiitake Mushroom Powder, Kelp, Seasoning (Amino Acids and so on), Food Coloring (Caramel), Preservative (Polylysine), (Contains Wheat, Soybeans and Gelatin)		
	Net Volume	1.8 L / Bottle	Bag Size / Weight	85 x 85 x 265 mm / 1,218 g
	Content	6 Bottles/ Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.6 kg
This is a multipurpose dashi stock made from perfectly balanced mix of dashi ingredients: dried bonito, shiitake mushrooms and kelp. You can use it to prepare various soups or dishes including poring soup or dipping soup for noodles, Japanese style clear soup, Chawan-mushi (steamed egg custard), and a seasoning base for cooked rice				

	<b>Product Name (Japanese Name)</b>	<b>Nabe Soup with Iwashita New Ginger Business Use</b> 岩下の新生姜鍋スープ業務用		
	Product Code	9455111	Best Before Period	12 months
	Ingredients	Ginger Juice, Pork Extract, Salt, Fermented Rice Seasoning, Sugar, Soy Sauce, Hydrolyzed Protein, Yeast Extract, Ginger Powder / Seasoning (Amino Acids), Alcohol, Emulsifier, Thickener (Xanthan), Spice Extract, (Contains Wheat, Soybeans and Pork)		
	Net Volume	1 L / Bottle	Bag Size / Weight	84 x 84 x 272 mm / 1,180 g
	Content	12 Bottles/ Carton	Carton Size / Weight	362 x 258 x 292 mm / 14.7 kg
This is a flavorful tonkotsu-style (pork bone broth) milky color nabe soup using Iwashita New Ginger powder and plenty of ginger squeeze. You can enjoy more delicious nabe soup by adding sliced Iwashita New Ginger. When cooking nabe soup (hot pot soup), dilute this soup to 7 times using water. (e.g. mix 100ml of this soup and 600ml of water) .You can also use this soup as a dipping sauce for noodles and seasoning for stir-fried vegetables, Chinese style stewed dishes and so on.				


	<b>Product Name (Japanese Name)</b>	<b>Taradake Wasabi Dressing Business Use</b> 多良岳のわさびドレッシング 業務用		
	Product Code	817430	Best Before Period	12 months
	Ingredients	Edible Vegetable Oil and Fat, Sugar, Soy Sauce, Wasabi (Japanese Horseradish), Salt, Lemon Juice, Bonito Extract, Fermented Vinegar, Kelp Extract / Seasoning (Amino Acids), Flavor, Thickener (Xanthan Gum), (Contains Wheat and Soybeans)		
	Net Volume	1 L / Bottle	Bag Size / Weight	85 x 85 x 265 mm / 1,154 g
	Content	15 Bottles/ Carton	Carton Size / Weight	440 x 265 x 285 mm / 17.9 kg
This dressing is made with wasabi grown in Saga, Japan. It goes well with not only salad but also sashimi fresh fish, carpaccio, roast beef, etc. Sharp and nice tangy flavor of this dressing brings out deliciousness of dishes and whets your appetite!				

	<b>Product Name (Japanese Name)</b>	<b>Double Yuzu Ponzu Sauce</b> ダブルゆずぽん酢		
	Product Code	819440	Best Before Period	9 months
	Ingredients	Hydrolyzed Protein, Soy Sauce, Fermented Vinegar, Sugar Syrup, Fermented Rice Seasoning, Yuzu Peel, Yuzu Juice, Salt, Seasoning Extract, Kelp, Spice, Seasoning (Amino Acids and so on), Acidulant, Polysaccharide Thickener, Contains Wheat, Soybeans, Gelatin		
	Net Volume	1 L / Bottle	Bag Size / Weight	85 x 85 x 265 mm / 1,157 g
	Content	6 Bottles/ Carton	Carton Size / Weight	261 x 176 x 294 mm / 7.2 kg
This is a flavored yuzu ponzu sauce produced by blending yuzu peel and yuzu juice as well as light color soy sauce and twice fermented soy sauce. Yuzu peel was carefully ground to bring out its aroma. This sauce goes well with various dishes including Gyoza dumplings, Hot Pot, Salad, and Seared meat or fish.				





Packed Soup (Ready to use)




	<b>Product Name (Japanese Name)</b>	<b>Clam Chowder</b> クラムチャウダー		
	Product Code	9524000	Best Before Period	24 months
	Ingredients	Vegetables (Onion, Potato, Carrot, Celery), Milk, Asari Clam, Food mainly made from milk, Bechamel Sauce Base (Wheat, Butter), Vegetable Oil and Fat, Salt, Fish Sauce, Sugar, Whole Milk Powder, Yeast Extract, Spices / Thickener (Processed Starch and Xanthan), (Contains Wheat and Milk)		
	Net Weight	150 g / Bag	Bag Size / Weight	110 x 46 x 160 mm / 162 g
	Content	40 Bags / Carton	Carton Size / Weight	340 x 240 x 178 mm / 6.8 kg
This is a delicate flavor clam chowder soup made with carefully selected ingredients, which is simmered thoroughly to bring out the flavor of the clam and has a rich taste and creamy texture. No sweeteners, no food colorings are used. You can easily make the soup just by boiling the pouch in hot water.				


	<b>Product Name (Japanese Name)</b>	<b>Japanese Pumpkin (Kabocha Squash) Soup</b> かぼちゃのスープ		
	Product Code	9524010	Best Before Period	24 months
	Ingredients	Vegetables (Kabocha Squash, Onion), Food mainly made from milk, Sugar, Whole Milk Powder, Fresh Cream, Fish Sauce, Salt, Butter, Hydrolyzed Protein, Yeast Extract, Spices / Thickener (Processed Starch and Xanthan), Emulsifier, (Contains Milk and Soybeans)		
	Net Weight	150 g / Bag	Bag Size / Weight	110 x 46 x 160 mm / 159 g
	Content	40 Bags / Carton	Carton Size / Weight	340 x 240 x 178 mm / 6.7 kg
This is a delicate flavor kabocha squash soup made with carefully selected ingredients, which is simmered thoroughly to bring out the original flavor of the kabocha harvested in Hokkaido and has smooth, creamy texture. No sweeteners, no food colorings are used. You can easily make the soup just by boiling the pouch in hot water.				

	<b>Product Name (Japanese Name)</b>	<b>Corn Soup</b> コーンスープ		
	Product Code	9524020	Best Before Period	24 months
	Ingredients	Corn Paste, Vegetables (Corn, Onion and Carrot), Milk, Food mainly made from milk, Fructose-Glucose Syrup, Sugar, Salt, Butter, Hydrolyzed Protein, Yeast Extract, Spices / Thickener (Processed Starch and Xanthan). Emulsifier, (Contains Milk and Soybeans)		
	Net Weight	150 g / Bag	Bag Size / Weight	110 x 46 x 160 mm / 162 g
	Content	40 Bags / Carton	Carton Size / Weight	340 x 240 x 178 mm / 6.8 kg
This is a delicate flavor corn soup made with carefully selected ingredients, which is simmered thoroughly to bring out the sweet flavor of the pureed corn and has smooth, creamy texture. No sweeteners, no food colorings are used. You can easily make the soup just by boiling the pouch in hot water.				


	<b>Product Name (Japanese Name)</b>	<b>Minestrone</b> ミネストローネ		
	Product Code	9524030	Best Before Period	24 months
	Ingredients	Vegetables (Carrot, Cabbage and Onion), Tomato Puree, Solid Tomato, Vegetable Oil and Fat, Sugar, Salt, Fish Sauce, Garlic Paste, Spices / Thickener (Processed Starch and Xanthan)		
	Net Weight	150 g / Bag	Bag Size / Weight	110 x 46 x 160 mm / 162 g
	Content	40 Bags / Carton	Carton Size / Weight	340 x 240 x 178 mm / 6.8 kg
This is a delicate flavor minestrone made with carefully selected ingredients. Tomatoes, cabbage and onions are simmered thoroughly in a tomato base, creating a nice sour flavor from the tomato. No sweeteners, no food colorings are used. You can easily make the soup just by boiling the pouch in hot water.				


Pouched Curry Sauce

	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce 3kg</b> カレーソース 3kg		
	Product Code	9510270	Best Before Period	24 months
	Ingredients	Wheat Flour, Beef Oil, Isomerized Sugar Syrup, Vegetable Oil and Fat, Medium-Thick Sauce, Curry Powder, Beef Extract, Sauteed Onion, Fruit Chutney, Apple Pulp, Tomato Paste, Shortening, Salt, Chicken Bouillon Powder, Hydrolyzed Protein, Garlic Paste, Sugar, Ginger Paste, Spices / Seasoning (Amino Acids and so on), Thickener (Processed Starch), Food Coloring (Caramel), Spice Extract, Acidulant, (Contains Wheat, Beef, Soybeans, Chicken, Pork, Apple)		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This is a basic taste curry sauce going well with various ingredients.				


	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce Deluxe 3kg</b> カレーソースデラックス 3kg		
	Product Code	9510280	Best Before Period	24 months
	Ingredients	Wheat Flour, Sauteed Onion, Beef Oil, Medium-Thick Sauce, Beef Extract, Isomerized Sugar Syrup, Curry Powder, Vegetable Oil and Fat, Tomato Paste, Fruit Chutney, Apple Pulp, Garlic Paste, Hydrolyzed Protein, Beef Seasoning Extract, Sugar, Sugar Syrup, Salt, Ginger Paste, Chicken Bouillon Powder, Natural Cheese, Spices / Thickener (Processed Starch), Seasoning (Amino Acids and so on), Food Coloring (Caramel), Spice Extract, Acidulant, Contains Wheat, Milk, Beef, Soybeans, Chicken, Pork, Apple		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This is a mild and flavorful curry sauce produced by using fruits and tomatoes. You can cook authentic curry by simmering ingredients of your choice in this sauce.				





	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce Indian Style 3kg</b> カレーソースインド風 3kg		
	Product Code	9510120	Best Before Period	24 months
	Ingredients	Sauteed Onion, Beef Extract, Wheat Flour, Solid Tomato, Lard, Curry Powder, Medium-Thick Sauce, Isomerized Sugar Syrup, Tomato Paste, Fruit Chutney, Garlic Paste, Ginger Paste, Beef Seasoning Extract, Salt, Sugar, Chicken Bouillon Powder, Spices, Hydrolyzed Protein, Chicken Seasoning Extract, Butter / Thickener (Processed Starch), Food Coloring (Caramel), Seasoning (Amino Acids and so on), Spice Extract, (Contains Wheat, Milk, Beef, Sesame, Soybeans, Chicken, Pork, Apple, Gelatin)		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This curry is made by simmering sauteed onions and our original spices with a sweet flavor of chutney. It is suitable for preparing your original taste and menu by adding meat, vegetables, and ingredients of your choice.				

	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce Indian Style Mild 3kg</b> カレーソースインド風マイルド 3kg		
	Product Code	9510130	Best Before Period	24 months
	Ingredients	Sauteed Onion, Wheat Flour, Beef Extract, Solid Tomato, Lard, Curry Powder, Medium-Thick Sauce, Isomerized Sugar Syrup, Tomato Paste, Fruit Chutney, Garlic Paste, Ginger Paste, Salt, Hydrolyzed Protein, Sugar, Chicken Bouillon Powder, Spice, Chicken Seasoning Extract, Butter / Thickener (Processed Starch), Food Coloring (Caramel), Seasoning (Amino Acids and so on), Spice Extract, Contains Wheat, Milk, Beef, Sesame, Soybeans, Chicken, Pork, Apple, Gelatin		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This is a mild taste curry sauce that is made by bringing out excellent aroma from the ingredients while reducing spiciness. This sauce is perfect for making delicious curry with a variety of ingredients, such as chicken, beef, seafood and vegetables.				



	<b>Product Name (Japanese Name)</b>	<b>Black Curry Sauce 3kg</b> ブラックカレーソース 3kg		
	Product Code	9450890	Best Before Period	24 months
	Ingredients	Onion, Beef Extract, Wheat Flour, Chicken Extract, Curry Powder, Isomerized Sugar, Syrup, Chutney, Medium-Thick Sauce, Lard, Curry Roux, Garlic Paste, Ginger Paste, Brown Sugar Syrup, Onion Powder, Sugar, Chicken Seasoning Powder, Butter, Spices, Hydrolyzed Protein, Salt / Food Coloring (Caramel), Thickener (Processed Starch), Seasoning (Amino Acids and so on), Acidulant, Spice Extract, Contains Wheat, Milk, Beef, Soybeans, Chicken, Banana, Pork, Apple		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This is a high-grade curry sauce that takes pride in the rich black color. The sauce is made with over 10 types of spices, and the flavor is further enhanced by the black pepper and brown sugar syrup used as ingredients.				

	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce Prestige 3kg</b> カレーソースプレステージ 3kg		
	Product Code	9510150	Best Before Period	24 months
	Ingredients	Sauteed Onion, Wheat Flour, Beef Extract, Solid Tomato, Beef Seasoning Extract, Curry Powder, Apple Pulp, Fruit Chutney, Lard, Shortening, Medium-Thick Sauce, Hydrolyzed Protein, Isomerized Sugar Syrup, Coconut Milk, Vegetable Oil and Fat, Tomato Paste, Food mainly made from Milk, Peanut Paste, Chicken Bouillon Powder, Spices, Butter, Soy Sauce, Sauteed Garlic, Sauteed Ginger, Garlic Paste, Ginger Paste, Chicken Seasoning Extract / Thickener (Processed Starch), Seasoning (Amino Acids and so on), Food Coloring (Caramel), Flavor, Acidulant , Spice Extract, Contains Wheat, Milk, Peanut, Beef, Sesame, Soybeans, Chicken, Pork, Apple, Gelatin		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This is a high-grade curry sauce with rich flavors. This sauce is produced by using more than 10 kinds of spices, coconut milk and peanut paste, and deliciously seasoned with umami flavors from beef.				

	<b>Product Name (Japanese Name)</b>	<b>Curry Sauce Deluxe Silver Label 3kg</b> カレーソースデラックスシルバーラベル 3kg		
	Product Code	9510160	Best Before Period	24 months
	Ingredients	Onion, Wheat Flour, Lard, Medium Thick Sauce, Beef Extract, Isomerized Sugar Syrup, Curry Powder, Tomato Paste, Apple Pulp, Fruit Chutney, Garlic Paste, Salt, Sugar, Beef Seasoning Powder, Sugar Syrup, Ginger Paste, Chicken Bouillon Powder, Hydrolyzed Protein, Natural Cheese, Vegetable Oil and Fat, Spices, Butter, Peanut Paste / Seasoning (Amino Acids and so on), Thickener (Processed Starch), Food Coloring (Caramel), Spice Extract, Acidulant, Contains Wheat, Milk, Peanut, Beef, Soybeans, Chicken, Pork, Apple, Gelatin		
	Net Weight	3 kg / Package	Package Size / Weight	240 x 120 x 350 mm / 3040 g
	Content	4 Packages / Carton	Carton Size /Weight	440 x 369 x 139 mm / 12.8 kg
This curry sauce features mild flavors from sumptuous amounts of onion and distinct aroma from cumin seeds which attract appetite. You can efficiently and quickly cook authentic curry using ingredients of your choice. A variety of ingredients go well with this sauce!				

	<b>Product Name (Japanese Name)</b>	<b>Ethnic Curry Sauce Green 1kg</b> エスニックカレーソースグリーン 1kg		
	Product Code	500230	Best Before Period	24 months
	Ingredients	Coconut Milk, Green Curry Paste, Chicken Seasoning Extract, Spinach Paste, Fish Sauce (Seafood), Sugar, Thickener (Processed Starch and Polysaccharide Thickener), Casein Sodium, Food Coloring (Gardenia), Contains Wheat, Milk, Shrimp, Soybeans, Chicken, Pork, Fish Sauce (Seafood)		
	Net Weight	1 kg / Package	Package Size / Weight	210 x 20 x 300 mm / 1017 g
	Content	6 Packages / Carton	Carton Size /Weight	406 x 307 x 95 mm / 6.6 kg
This curry sauce has sweet flavor from coconut oil and salty umami flavor from nampula (Thai fish sauce), using green chili pepper and spinach as a base. You can make further authentic curry by adding shrimp, chicken, herbs, mint and so on.				