



Thank you for the opportunity to present our company, WA Imports, Inc. We are direct importers of premium Japanese, South Korean and Pacific Rim specialty foods.

Established in 2006, we started out importing citrus products, Yuzu, Sudachi and Kabosu. Through the years It's been a difficult but satisfying journey. As we scour the generations of culture, it becomes almost euphoric to discover products that are so interesting and unparalleled. Kind of like finding buried treasure!

Meeting with these craftsmen was like taking a step back in time. We have learned so much, from their precious stories, their delicate creation process and most importantly the discipline and patience handed down to them from generations.

We take great pride in being the liaison to some of the most talented craftsmen and connecting them to some of North America's most prestigious Kitchens. We have chosen products that are unique to the marketplace with exceptional value.

Our family of WA Imports, Inc and our network of partnered suppliers welcome you and we look forward to serving you.





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# Citrus

## Yuzu Juice and Other Citrus Ingredients



Item # 3500

**Yakami Orchards**  
**Yuzu Juice -**  
**Marugoto Shibori**  
 The standard of the industry. First press of the whole fruit, presented in its natural state capturing all the floral aromas, tart citrus qualities and natural essential oils.  
**Ingredients** - Yuzu fruit.  
**Flavor** - Tart flavor, closely resembling grapefruit, with notes of tangerine and Meyer Lemon with subtle hints of pine.  
**Color** - Gold, orange with natural pulp that tends to float to the top  
**Storage** - Shelf stable, Refrigerate after opening & best by date  
**Origin** - Miyazaki, Japan  
**Other** - pH 2.6-2.9, Viscosity 4.9cP, Brix 5.1  
**Pack Size** - 750ml (25.36oz) 6/case



Item # 3560

**Yakami Orchards**  
**Yuzu Juice -**  
**Hito-Kochi**  
 100% Pure, whole fruit pressed yuzu juice.  
**Ingredients**- Yuzu fruit.  
**Flavor** - Tart flavor, closely resembling grapefruit, notes of tangerine and Meyer Lemon with subtle hints of pine.  
**Color** - Gold, orange with natural pulp that tends to float to the top  
**Storage** - Shelf stable, Refrigerate after opening & best by date  
**Origin** - Kochi, Japan  
**Pack Size** - 1.8 Ltr (60oz) 6/case



Item # 4000

**Yakami Orchards**  
**Sudachi Juice -**  
**Marugoto Shibori**  
 FIRST PRESS of the whole fruit capturing the intense floral aroma and tart, peppery flavor qualities of perfectly ripe sudachi.  
**Ingredients** - 100% Sudachi fruit.  
**Flavor** - Tart, floral, key lime, white pepper and cumin  
**Color** - Yellow/orange with natural pulp that tends to float to the top  
**Storage** - Shelf stable, Refrigerate after opening & best by date  
**Origin** - Tokushima, Japan  
**Other** - pH: 2.6-2.9 Viscosity: 4.9cP, Brix: 5.1  
**Pack Size** - 750ml (25.36oz) 6/case



Item # 4100

**Yakami Orchards**  
**Kabosu Juice -**  
**Marugoto Shibori**  
 Desired by the worlds finest chefs and mixologists, Yakami Orchards kabosu juice, Marugoto Shibori (in its natural state) is a first press using the whole fruit  
**Ingredients** - 100% Kabosu Juice  
**Flavor** - Floral, tart, Meyer Lemon, accents of cucumber and melon.  
**Color** - Pale yellow/orange with natural pulp that tends to float to the top  
**Storage** - Shelf stable, Refrigerate after opening & best by date  
**Origin** - Oita, Japan  
**Other** - pH: 2.6-2.9 Viscosity: 4.9cP, Brix: 5.1  
**Pack Size** - 750ml (25.36oz) 6/case



Item # 4002

**Yakami Orchards Sudachi Zest Diced Frozen**

Buzz ingredient for today's top chefs and specialty food enthusiasts. This is the type of ingredient that gets your attention.

**Ingredients** - Sudachi zest.

**Flavor** - Tart, floral, key lime, white pepper and cumin

**Color** - Dark lime

**Storage** - See best by date – Keep frozen

**Origin** - Tokushima, Japan

\*\*This product is frozen and requires expedited shipping means. Flat rate applies\*\*

**Pack Size** - 946 ml (32oz) 6/case



Item # 3504

**Yakami Orchards Yuzu Zest Diced Frozen**

Luxurious texture. Ideal for pastry chefs and creative cocktail concoctions

**Ingredients** - Yuzu zest.

**Flavor** - Bright & floral flavor notes of tangerine, grapefruit, bergamot with hints of pine and pith.

**Color** - Gold/orange with semi-smooth texture

**Storage** - See Best By Date – Keep Frozen

**Origin** - Miyazaki, Japan

\*\*This product is frozen and requires expedited shipping means. Flat rate applies\*\*

**Case Size** - 946 ml (32oz) 6/case



Item # 3523

**PacRim Preserved Yuzu**

Citron confit, preserved in the classic Moroccan style using only yuzu fruit, yuzu juice, sugar & salt

**Ingredients** - Yuzu fruit, yuzu juice, sugar, salt.

**Flavor** - Exceptional fragrance, tart/sweet nuances of grapefruit, tangerine, Meyer Lemon with subtle hints of pine.

**Color** - Yellow/gold

**Storage** - Shelf stable, see best by date

**Origin** - CA, USA

**Pack Size** - 325 g (11.5 oz) 6/case



Item # 3521

**Yakami Orchards Yuzu Syrup**

Fun, versatile ingredient, that adds a complex citrus and honey character to almost anything your creative mind can come up with.

**Ingredients** - Yuzu citron, sugar, honey.

**Flavor** - Floral, bright yuzu citrus flavor, tartness mellowed by syrup/honey

**Color** - Golden amber

**Storage** - Shelf stable, see best by date

**Origin** - Korea

**Pack Size** - 1.5ltr 6/case



Item # 3510

**Yakami Orchards Yuzu Zest Fine Powder**

Naturally dried, utilizing 100% of the yuzu fruit (pulp and zest), resulting in incredible aromatics and full yuzu flavor.

Not a spray-dried product - it does not contain any maltodextrin or other fillers,

**Ingredients** - 100% yuzu fruit.

**Flavor** - Bright & floral flavor notes of tangerine, grapefruit, bergamot with hints of pine and pith.

**Color** - Mustard yellow

**Storage** - Shelf stable, see best by date. Reseal and keep in cool place

**Origin** - Japan

**Pack Size** - 300gram (10.58 oz) 20/case



Item # 3511

**Yakami Orchards Yuzu Zest Coarse Granules**

Dried yuzu zest is coarsely milled, capturing all of the wonderful elements of the yuzu zest in a dried, full flavored form.

**Ingredients** - 100% yuzu fruit.

**Flavor** - Bright & floral flavor notes of tangerine, grapefruit, bergamot with hints of pine and pith.

**Color** - Gold and brown hue

**Storage** - Shelf stable, see best by date. Reseal and keep in cool place

**Origin** - Japan

**Pack Size** - 500gram (20.45 oz) 10/case



Item # 3522

**Yakami Orchards Yuzu Rice Bran Oil**

Rice bran oil naturally infused with yuzu. Extracted from the hard outer brown layer of rice called chaff. Desired for its blend of bright citrus and nuttiness, as well as high smoke point of 450°.

**Ingredients** - Rice bran oil, yuzu.

**Flavor** - Touch of citrus on the nose and front of palate, nice nutty, earthy characteristics present.

**Color** - Light Gold

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - Net 300 ml (10.14 fl oz) 6/case



Item # 4640

**Hotaru Yuzu Mayonnaise**

Dense, firm, rich and luxurious. This is achieved by using high-in-acidity yuzu fruit as the acidifier and tons of eggs compared to the common mayonnaise.

**Ingredients** - Soybean oil, water, whole eggs, pure yuzu juice, salt, sugar, xanthum gum, citric acid.

**Flavor** - Tangerine, Meyer Lemon, egg yolk, slightly savory, dense, firm, rich and luxurious texture

**Color** - Golden yellow

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Korea

**Allergens** - Contains egg as an ingredient

**Pack Size** - 290g (10.22oz) 12/case

# Condiments

Aioli, Marmalade, Kosho and Other Ingredients



Item # 7701

**Shibumi Yuzu Kanzuri**

An exciting inspiring Japanese style chili sauce that highlights yuzu and shio koji.

**Ingredients** - Red chili peppers, yuzu zest, shio koji, rice vinegar.

**Flavor** - Not to be missed condiment that captures spice, bright floral citrus and a hint of yeast.

**Color** - Red

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - USA

**Pack Size** - 355ml (12oz) 12/case



Item # 7702

**Shibumi Roasted Shishito Kanzuri**

An inspiring Japanese style chili sauce that highlights roasted shishito peppers, garlic and shio koji

**Ingredients** - Green chili peppers, roasted poblano peppers, shio koji, roasted shishito peppers, garlic, yuzu zest, rice vinegar.

**Flavor** - An exciting condiment that captures spice, touch of smoke, garlic zip, flora, citrus and a hint of yeast.

**Color** - Dark green

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - USA

**Pack Size** - 355 ml (12 oz) 12/case



Item # 7703

**Shibumi Black Garlic Kanzuri**

Japanese style chili sauce that highlights black garlic and shio koji

**Ingredients** - Red chili peppers, black garlic, roasted green chili peppers, shio koji, yuzu zest, rice vinegar.

**Flavor**-An innovative condiment that captures spice, sweet & savory, floral with a hint of yeast.

**Color** - Red/grey

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - USA

**Pack Size** - 355 ml (12 oz) 12/case.



Item # 4650

**Hotaru Gochujang Pepper Paste**

A traditional Korean cuisine staple highlighting Gochugaru and fermented soybeans

**Ingredients** - Water, sugar, red chili pepper powder, fermented soy bean paste (water, soybeans, rice, salt, alcohol), pear puree concentrate, salt, salted sake (water, rice, koji, salt) contains less than 2% of onion powder, garlic powder, yeast extract, rice vinegar, sesame oil, paprika powder, corn starch.

**Flavor** - Spicy, savory and sweet with a touch of umami

**Color** - Red

**Storage** - Shelf stable, see best by date

**Origin** - USA

**Allergens** - Contains soybeans.

**Pack Size** - 10 lb pail



Item # 2510

**Yakami Orchards  
Aloe Marmalade**

Vibrant, smooth and blessed with luxurious texture; it boasts a fresh Aloe flavor profile of herbal melon and Muscat.

**Ingredients**-Aloe Vera, cane sugar, honey, & muscat flavoring fruit.

**Flavor** -Herbal, ripe melon and muscat grape

**Color** - Lime green

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Korea

**Other** - 2510 - 580 Gram

**Pack Size** - 580 g (20.45oz) 6/case



Item # 2512

**Yakami Orchards  
Ginger Marmalade**

Hand crafted using only the freshest ginger root, cane sugar & honey. Spicy and fresh.

**Ingredients** - Ginger root, cane sugar, honey.

**Flavor** -Spunky, fresh and spicy, complimented by the sweetness of cane sugar and honey

**Color** - Dark gold with pieces of ginger root and slight crystallization

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Korea

**Other** - 2512 - 580 Gram

**Pack Size** - 580 g (20.45oz) 6/case



Item # 3501

**Yakami Orchards  
Yuzu Marmalade**

Simply combines ripe, fresh yuzu fruit, cane sugar & honey.

**Ingredients** - Yuzu fruit, yuzu zest, and cane sugar.

**Flavor** -Floral, slightly tart, but mellowed by the sweetness of cane sugar and honey.

**Color** - Rich gold with pieces of yuzu rind and slight crystallization.

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Miyazaki, Japan

**Other** - 3501 - 580 Gram

**Pack Size** - 580 g (20.45oz) 6/case



Item # 1150

**Hotaru Rayu Honey**

Natural wildflower honey cultivated in traditional, time honored methods is aged with regional Santaka chili peppers and a kiss of acidity. The result is a beautiful balance of sweetness and heat

**Ingredients** - Honey, Santaka chili peppers, rice vinegar, other spices.

**Color** - Golden, reddish brown

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Japan

**Pack Size** - Net WT 9oz / 255g 6/case

**Case Size** - Net Wt. 9 oz, 255g, 6/case



Item # 4602

**Hotaru Yuzu Bang**

**Yuzu Citrus Red Hot Sauce**

Bright, floral aromas complement the acidity and heat of this unique Japanese chili sauce. Floral, tart yuzu zest is combined with aged rice vinegar, regional Japanese red chilis and salt, the result is a versatile condiment ideal for fish tacos, eggs, oysters, bloody Mary's, aioli's and more.

**Ingredients** - Yuzu zest, distilled vinegar, red chili pepper, salt.

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Japan

**Case Size** - Net WT 5 oz./150 ml. 6/case



Item # 4603

**Hotaru Yuzu Bang**

**Yuzu Citrus Green Hot Sauce**

Bright, floral aromas complement the acidity and heat of this unique Japanese chili sauce. Floral, tart yuzu zest is combined with aged rice vinegar, regional Japanese green chilis and salt, the result is a versatile condiment ideal for fish tacos, eggs, oysters, Bloody Mary's, aioli's and more.

**Ingredients** - Yuzu zest, distilled vinegar, green chili pepper, salt.

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Japan

**Case Size** - Net WT 5 oz./150 ml. 6/case



Item # 3598

**Yakami Orchards  
Yuzu Kosho, Green**

Fresh yuzu zest is combined with fresh chillies, sea salt and kombu seaweed to create a bright, spicy flavor profile with a subtle umami finish.

**Ingredients** - Fresh green chili pepper, yuzu zest, sea salt, kombu, yeast extract & citric acid.

**Flavor** - Bright clean citrus up front, spicy chili as it travels across palate with a pleasant, lingering umami finish.

**Color** - Unripened green chili

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Case Size** - 500g (17.6 oz) 6/case



Item # 3599

**Yakami Orchards  
Yuzu Kosho, Red**

Fresh yuzu zest is combined with fresh chillies, sea salt and kombu seaweed to create a bright, spicy flavor profile with a subtle umami finish.

**Ingredients** - Fresh red chili pepper, yuzu zest, sea salt, kombu, yeast extract, citric acid, sodium benzoate.

**Flavor** - Bright clean citrus up front, spicy chili as it travels across palate with a pleasant, lingering umami finish.

**Color** - Rich ripe chili red

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Case Size** - 500g (17.6 oz) 6/case



Item # 4206

**Haku Iwashi fish Sauce**

Graceful, layered and savory. Using only the iwashi sardine, from the sea of Japan, haku fish sauce is master crafted following ancestral methods dating back to the edo period 400 years ago.

**Ingredients** - Fish, salt.

**Flavor** - Rich, yet delicate and luxurious, savory, quintessential umami

**Color** - Dark brown almost black

**Storage** - Shelf stable, see best by date – DO NOT Refrigerate

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** - 900ml (30.43 oz) 6/Case



Item # 4204

**Haku Fish Sauce Iwashi Barrel Aged**

Iwashi sardine from the sea of Japan is larger and fatter than most sardines. This fish sauce is aged 2 years then mellowed and aged an additional 12 months in Japanese whiskey barrels

**Ingredients** - Fish, salt, sugar.

**Flavor** - Savory, umami-rich, mellowed greatly by barrel-aging, welcomed sweetness

**Color** - Dark brown almost black

**Storage** - Shelf stable, see best by date – DO NOT Refrigerate

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** - 4204 - 750ml (25.36 oz) 6/case



Item # 3505

**Yakami Orchards Yuzu  
Kosho, Green**

Fresh yuzu zest is combined with fresh chillies, sea salt and kombu seaweed to create a bright, spicy flavor profile with a subtle umami finish.

**Ingredients** - Fresh green chili pepper, yuzu zest, sea salt, kombu, yeast extract, citric acid, sodium benzoate fruit.

**Flavor** - Bright clean citrus up front, spicy chili as it travels across palate with a pleasant, lingering umami finish.

**Color** -

Unripened green chili

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** - 56.69g (2 oz) 12/case



Item # 3509

**Yakami Orchards Yuzu  
Kosho, Red**

Fresh yuzu zest is combined with fresh chillies, sea salt and kombu seaweed to create a bright, spicy flavor profile with a subtle umami finish.

**Ingredients** - Fresh red chili pepper, yuzu zest, sea salt, kombu, yeast extract, citric acid, sodium benzoate.

**Flavor** - Bright clean citrus up front, spicy chili as it travels across palate with a pleasant, lingering umami finish.

**Color** - Rich ripe chili red

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** - 56.69g (2 oz) 12/case



Item # KOJ1106

**Hanamaruki  
Liquid Gluten Free  
Shio Koji**

All the umami and seasoning characteristics of traditional shio koji (fermented brown rice, salt, water) captured in a shelf stable, liquid form offering a more versatile product. Ideal seasoning for proteins, extracting dormant flavor while adding amino acids and umami. Never heat treated, protecting essential live enzymes.

**Ingredients** - Rice, water, salt, ethyl alcohol (to preserve freshness).

**Color** - Golden

**Storage** - Keep in a cool dark place away from sunlight and heat.

**Origin** - Japan

**Pack Size** - Net Wt. 16.9 oz, (500ml)





# Shoyu



Item # 4412

### Takuko Shoyu

Dark style shoyu has a rich dark brown color, rich flavor and complex aroma.

**Ingredients** -Water, whole soybeans, wheat, sea salt, koji, fermented alcohol.

**Flavor** - Wonderful aromatics of fermented soy and grain, full strength flavor with a round finish

**Color** - Medium brown

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Allergens** - Contains soy, and wheat as ingredients.

**Pack Size** -

1.8 Ltr (60 oz) 6/Case



Item #4414

### Takuko Shoyu (BIB)

Dark style shoyu has a rich dark brown color, rich flavor and complex aroma.

**Ingredients** -Water, whole soybeans, wheat, sea salt, koji, fermented alcohol.

**Flavor** - Wonderful aromatics of fermented soy and grain, full strength flavor with a round finish

**Color** - Medium brown

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Allergens** -Contains soy, and wheat as ingredients.

**Pack Size** -

18 Liter (4.75 Gallon)  
Bag in box



Item # 4411

### Takuko Gen-En Shoyu (Less Salt)

This Gen-en shoyu has a medium brown color and classified as a usukuchi shoyu or light colored shoyu, though it maintains plenty of traditional shoyu flavor and a complex aroma.

**Ingredients** - Water, whole soybeans, wheat, sea salt, koji, fermented alcohol.

**Flavor** - Wonderful aromatics of fermented soy and grain, medium to full strength flavor with a softer finish.

**Color** - Medium brown

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** -

1.8 L (60 oz) 6/case



Item # 4415

### Takuko Gen-En Shoyu (Less Salt) (BIB)

Made with respect to time honored fermentation methods

**Ingredients** - Water, whole soybeans, wheat, sea salt, koji, fermented alcohol.

**Flavor** -Wonderful aromatics of fermented soy and grain, medium to full strength flavor with a softer finish.

**Color** - Medium brown

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** -

18 Liter (4.75 Gallon)  
Bag in box



Item # 4407

**Takuko Tamari Shoyu, Gluten Free**

Traditionally made following ancestral methods without wheat (GF) which imparts a darker, fuller flavored style shoyu.

**Ingredients** - Water, soybeans, sea salt, fermented alcohol.

**Flavor** - Fuller bodied, classic tamari flavor

**Color** - Dark brown

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Allergens** -

Contains soy as an ingredient

**Pack Size** - 1.8 L (60 oz) 6/case



Item # 4404

**Takuko Tamari Shoyu Gluten Free (BIB)**

Traditionally made following ancestral methods without wheat (GF) which imparts a darker, fuller flavored style shoyu.

**Ingredients** - Water, soybeans, sea salt, fermented alcohol.

**Flavor** - Fuller bodied, classic tamari flavor

**Color** - Dark brown

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Allergens** -

Contains soy as an ingredient

**Pack Size** -

18 Liter (4.75 Gallon) Bag in box



Item # 4409

**Takuko Nikiri Sweet Shoyu**

Double fermented. First fermentation traditionally with wheat, soybeans, water, salt and koji, then a second fermentation takes place adding mirin, sake, konbu and bonito and cane sugar.

**Ingredients** - Water, wheat, soybeans, salt, kombu, seaweed, shaved bonito, sake (water, rice, koji (aspergillus oryzae), cane sugar, fermented alcohol

**Flavor** - Refined, smooth, sweeter profile with nuances of fermented soy, sake, smoked fish and seaweed

**Color** - Dark brown

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Allergens** -

Contains wheat, soy, fish

**Pack Size** - 1.8 L (60 oz) 6/case



Item # 4400 & 4405

**Takuko Shiro Shoyu (White Shoyu)**

Soybeans are added late in the brewing process to keep the color a light, almost clear amber, while giving the shoyu a thinner texture and more subtle overall flavor profile

**Ingredients** - Water, wheat, sea salt, fermented alcohol, soybeans.

**Flavor** - Delicate, clean aromatic, notes of fermented soy beans and umami, subtle natural sweetness with a mild savory finish

**Color** - Light, almost clear amber

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, and wheat

**Pack Size** -

4400 - 750ml (25.36oz) 6/case

4405 - 1.8L (60 oz) 6/case



Item # 4402

**Takuko Sashimi Tamari Shoyu Organic, Gluten Free**

Coveted ingredient supporting a 3000 year tradition in Japan. Dark in color, clean in appearance it has a natural balance with complex flavor and aroma.

**Ingredients** - Water, soybeans, sea salt, fermented alcohol

**Flavor** - Fuller bodied, complex delicate and clean. Beautiful fermented soy bean aroma, classic tamari flavor.

**Color** - Dark brown, non-translucent

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, as an ingredient

**Pack Size** -

4402 - 750ml (25.36oz) 6/case



Item # 4209

**Haku Matsutake Shoyu**

Prized matsutake mushrooms are added to second fermentation to yield an umami explosion. Aged 5 years

**Ingredients** - Water, soybeans, salt, wheat, matsutake mushroom, alcohol.

**Flavor** - Complex aromas of earthy must, leather, fermented soy beans & white pepper are present on the nose while flavor notes of savory, umami, fungal and hints of pine.

**Color** - Unfiltered, dark brown, non-translucent – some moromi intentionally left in original product

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, & wheat as ingredients

**Pack Size** -

500 ml (16.9 oz) 6/case



Item # 4210

**Haku Black Garlic Shoyu**

Regional black garlic is added to second fermentation to create a depth of flavor that is unmatched. Notes of fig, raisin, balsamic and garlic subtleties stand out in this shoyu. Aged 5 years

**Ingredients** - Water, soybeans, salt, wheat, black garlic, alcohol.

**Flavor** - Complex aroma of fermented soy bean & black truffle, Flavor notes of raisin, fig, molasses and roasted garlic subtleties

**Color** - Unfiltered, dark brown, non-translucent – some moromi intentionally left in final product

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, & wheat as ingredients

**Pack Size** -

500 ml (16/9 oz) 6/case



Item # 4207 & 4208

**Haku Sakura Cherry Blossom Shoyu**

Cherry blossoms are dipped in a red shiso vinegar brine and salted to preserve. They are then added to already aging barrels of white shoyu and aged for 1 year .

**Ingredients** - Water, wheat, sea salt, fermented alcohol, soybeans, cherry blossoms.

**Flavor** - Beautiful cherry blossom aroma, classic clean white shoyu flavor, hints of cherry on finish

**Color** - Light amber, slight cherry hue

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, & wheat as ingredients

**Pack Size** -

4207 - 750ml (25.36oz) 6/case

4208 - 375ml (12oz) 6/case



Item # 4200 & 4201

**Haku Smoked Shoyu**

First traditionally brewed preserving ancestral methods of the mushiro koji process yielding an exceptional shoyu. After aging, the master craftsmen meticulously follow a cold-smoking process unique to the haku family company exclusively using Mizunara hardwood, a type of Japanese Oak, which bears a beautiful, lively smoke flavor. Typically used in moderation as a finishing shoyu,

**Ingredients** - Water, soybeans, salt, wheat alcohol, natural wood smoke.

**Flavor** - Pronounced mizunara hardwood aroma, actual smoke flavor is mellow than expected and balances well with classic umami & savory shoyu profile

**Color** - Dark brown, non-translucent

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** -

4200 - 750 ml (25.36oz) 6/case

4201 - 375 ml (12 oz) 6/case



Item # 4202 & 4203

**Haku Whisky Barrel Aged Shoyu**

First traditionally brewed preserving ancestral methods of the mushiro koji process yielding an exceptional shoyu. Master craftsmen then thoughtfully age the shoyu in Japanese Whisky Barrels made from Mizunara hardwood, a type of Japanese oak. The result is a mellow, delicate shoyu with a touch of sweetness that stimulates all of the senses.

**Ingredients** - Water, soybeans, salt, wheat alcohol.

**Flavor** Residual whisky aroma, subdued fermented soy bean and grain flavor, complexity of savory and natural sweetness, umami.

**Color** - Dark brown, non-translucent

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** -

4202 - 750 ml (25.36oz) 6/case

4203 - 375 ml (12 oz) 6/case



Item # 4302

**Shima Saishikomi Double Fermented Premium Shoyu**

Soy sauce with a richer flavor and more viscous texture than a typical shoyu. By omitting the salt on the second batch, produces a shoyu with a more full, deep flavor that seems to have a lower sodium finish.

**Ingredients** - Water, salt, soybeans, wheat, fermented alcohol.

**Flavor** - Delicate rich complex with sweet and sour elements

**Color** - Dark brown

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** -

300 ml (10.14oz) 6/case



Item # 4301

**Shima Kani Shoyu Crab Shoyu**

Naturally brewed soy sauce, aged with crab dashi.

**Ingredients** - Salt, soybeans, wheat, crab

**Flavor** - Salty-sweet balance complements the light fermented soy body. Clean ocean-like flavor fills the palate and lingers long through the finish.

**Color** - Unfiltered light brown

**Storage** - Shelf stable, see best by date. Refrigerate after opening

**Origin** - Japan

**Allergens** -Contains soy, wheat, and shellfish

**Pack Size** -

300 ml (10.14 oz) 6/case



Item # 4300

**Shima Uni Shoyu Sea Urchin Shoyu**

Perfectly Naturally brewed soy sauce, aged with sea urchin roe.

**Ingredients** -Soybeans, salt, sea urchin roe, rice vinegar, fermented alcohol.

**Flavor** - Delicate, clean, and savory/semi-sweet with notes of fresh ocean brine.

**Color** - Light orange/yellow, unfiltered

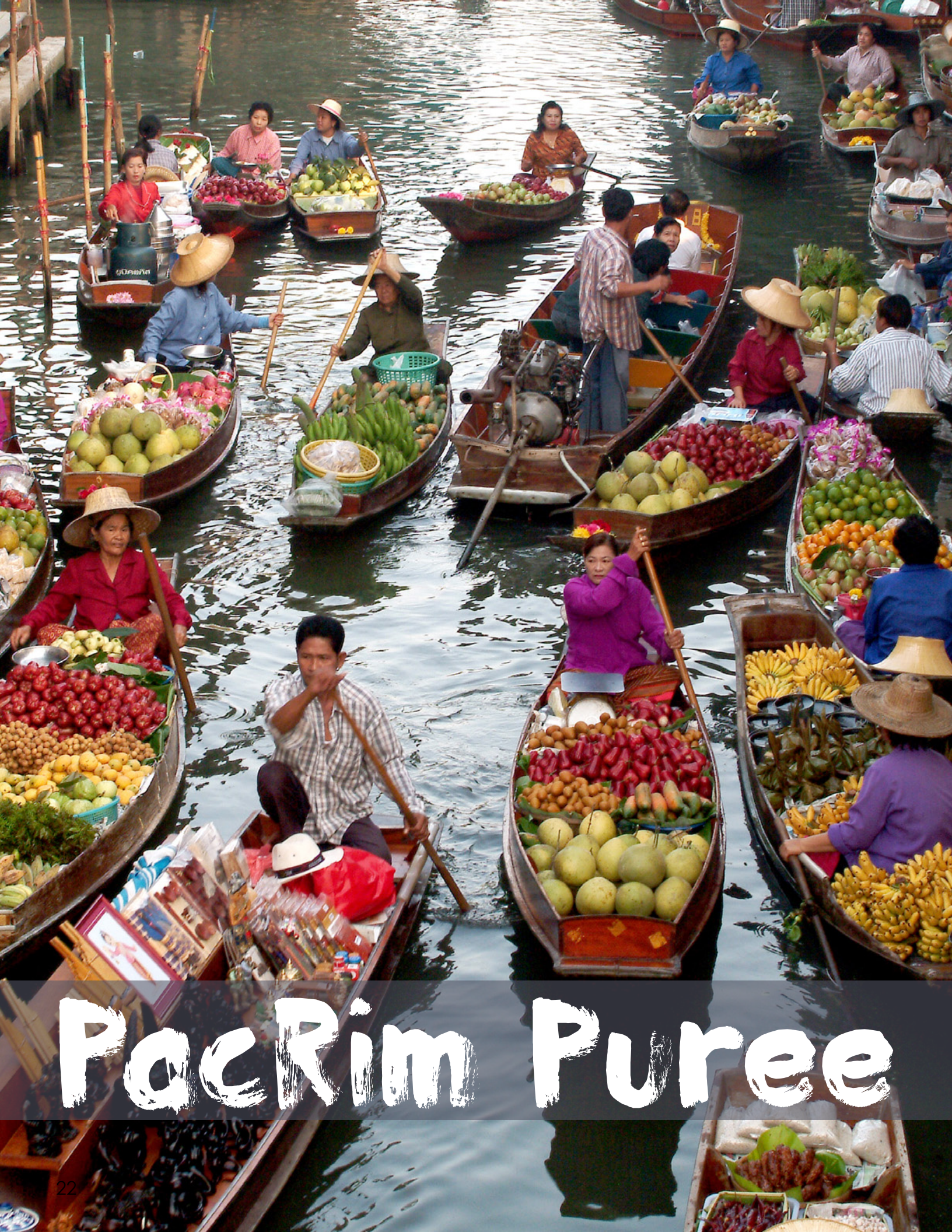
**Storage** - Shelf stable, see best by date. Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy, wheat and shellfish

**Pack Size** -

300 ml (10.14 oz) 6/case



# PacRim Puree



Item # 6013

**PacRim Yuzu Puree, Frozen**

Sourced from Miyazaki, Japan, fresh-off-the-tree yuzu fruit is picked at peak ripeness. Shigetoshi Kurano, a 5th generation farmer knows when his fruit is ready.

**Ingredients -**

Yuzu fruit, water, cane sugar.

**Flavor -** Tart, high acidity, grapefruit-like with notes of tangerine and Meyer Lemon, slight hint of pine and pith

**Nose -** Bright, floral aroma of citrus peel and blossom

**Storage -** Keep frozen

**Origin -** Miyazaki, Japan

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6000

**PacRim**

**Buddha's Hand Puree, Frozen**

This incredible citrus fruit is certainly exotic looking but the aroma and flavor is truly remarkable. Treasured primarily for it's thick rind which is loaded with flavor and essential oils.

**Ingredients -**

Buddha's hand, water.

**Flavor -** Tart, some sweetness, notes of bergamot, mandarin, Meyer Lemon and kumquat.

**Nose -** Very floral aroma, bright citrus nose – awakes the senses.

**Storage -** Keep frozen

**Origin -** San Joaquin Valley, California, USA

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6001

**PacRim Mango (Hoa Loc) Puree, Frozen**

Crafted The Hoa Loc variety are some of the finest mangos in the world. Prized for their beautiful yellow skin, bright yellow color, and smooth flesh.

**Ingredients -** Mango, water.

**Flavor -** Very smooth texture, almost no fiber. Juicy, sweet, notes of honey dew melon, mandarin and no tartness.

**Nose -** Very aromatic, noticeable sweetness, tropical.

**Storage -** Keep Frozen

**Origin -** Dong Thap, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6002

**PacRim**

**Asian Pear Puree, Frozen**

Succulent, juicy and refreshing texture separate these incredible pears from the European varieties. Crisp texture, white flesh, juicy, low-acid, almost melon-like flavor and wonderful aroma.

**Ingredients -** Asian pear, water.

**Flavor -** Juicy, crisp white flesh, nutty with notes of melon.

**Nose -** Fragrant, honeydew and subtleties of nutmeg and cinnamon

**Storage -** Keep frozen

**Origin -** Kanto Region, Chiba Prefecture, Japan

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6003

**PacRim**

**Mulberry Puree, Frozen**

These black mulberries are large, juicy and succulent. They possess a nice tart sweetness.

**Ingredients -**

Black mulberry, Water.

**Flavor -** Tart-sweet, musky and woody, reminiscent of grapefruit

**Nose -** Fruity, acidic, musky, leafy and woody-fresh aroma characteristics.

**Storage -** Keep frozen

**Origin -** Hiep Thuan, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6004

**PacRim Red Pomelo Puree, Frozen**  
 Along the Mekong river in the southern province of Vinh Long, Vietnam are the trees of the largest member of the citrus family, Red Pomelo.

**Ingredients** - Red pomelo, water.

**Flavor** - Similar to grapefruit in both texture and taste without bitterness, some mild sweetness with undertones of mandarin.

**Nose** - Moderate floral, citrus aroma

**Storage** - Keep frozen

**Origin** - Vinh Long, Vietnam

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6011

**PacRim Persimmon (Fuyu) Puree, Frozen**  
 Persimmon is a centerpiece of this tradition and markets all over the country will flood with these beautiful orange fruits. The Fuyu variety of Persimmon is the sweeter of the two main varieties and is a fundamental fruit to this revered culture.

**Ingredients** - Fuyu persimmon, water.

**Flavor** - Fibrous texture with flavors of sweet tomato, papaya and butternut squash.

**Nose** - Mild notes of papaya and squash

**Storage** - Keep frozen

**Origin** - Nakdong River Basin, Sangju, South Korea

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6016

**PacRim Sudachi Puree, Frozen**  
 Sudachi in Kochi and Mayazaki Japan is a widely present commodity, however in Tokyo and throughout the world it is highly prized.

**Ingredients** - Sudachi fruit, water, cane sugar.

**Flavor** - Tart, high acidity, prominent key lime, with notes of cumin and white pepper on the tongue.

**Nose** - Spicy, floral aroma of citrus peel, blossom and white pepper.

**Storage** - Keep frozen

**Origin** - Kochi & Mayazaki Japan

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6012

**PacRim Red Raspberry Seedless Puree, Frozen**  
 Grown in the fertile Willamette Valley region, located south of Portland, in the heart of Oregon berry farmland. The rich soils produce some of the finest raspberries in the world.

**Ingredients** - Raspberry fruit, water.

**Flavor** - Tart-sweet, berry flavor with subtle natural sweetness.

**Nose** - Fruity, leafy aroma characteristics

**Storage** - Keep frozen

**Origin** - Willamette Valley, Oregon

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6015

**PacRim Prickly Pear Puree, Frozen**  
 Crafted with José Luis cultivates the Cardona varietal of prickly pear cactus, locally known as tuna. Desired for their purple skin and pinkish-purple flesh, the Cardona has soft seeds and mostly bitter-sweet flavor profile.

**Ingredients** - Prickly pear fruit, water.

**Flavor** - Tart-sweet nuances of strawberry, watermelon, maraschino cherry, honeydew melon, fig, and banana.

**Nose** - Mildly floral, tropical aroma.

**Storage** - Keep frozen

**Origin** - San Luis Potosi, Mexico

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6018

**PacRim Meyer Lemon Puree, Frozen**  
 Grown in the San Joaquin Valley, California, the Meyer Lemon is a direct cross between the common Eureka lemon and the mandarin Orange.

**Ingredients** - Meyer lemon fruit, water.

**Flavor** - Bright & juicy citrus sweetness, low acidity, obvious traits from common lemon and mandarin orange without bitterness.

**Nose** - Very floral, citrus fragrance, zesty.

**Storage** - Keep frozen

**Origin** - San Joaquin Valley, CA

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6014

**PacRim Galangal Puree, Frozen**  
 Galangal, also known as Thai Ginger is grown on the north shore of Kauai, HI where the rich organic soil, year round sunshine and pristine water create the perfect environment for this incredibly flavorful and aromatic root.

**Ingredients** - Galangal, water.

**Flavor** - Earthy, bitter, sharp spiciness with citrus undertones.

**Nose** - Very floral, fresh, notes of spice and citrus.

**Storage** - Keep frozen

**Origin** - North Shore Kauai, HI USA

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6017

**PacRim Acerola (Thai Cherry) Puree, Frozen**  
 Acerola from this region of Vietnam is among the highest vitamin C content in the world and naturally an excellent antioxidant.

**Ingredients** - Acerola, water, cane sugar.

**Flavor** - Bright, tart-sweet citrus nuance with fuji apple undertones.

**Nose** - Aromatics of citrus peel, mild blossom and apple.

**Storage** - Keep frozen

**Origin** - Tien Giang, Vietnam.

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6019

**PacRim Tamarind Puree, Frozen**  
 This puree is made using the prized, Makhm Waan variety of tamarind only. It is the naturally sweet variety that is famously used in pad Thai and can be eaten straight out of the pod as a snack.

**Ingredients** - Tamarind, water.

**Flavor** - Sweet and sour profile, flavors of citrus, apricots and dates

**Nose** - Nutty, notes of freshly peeled bark and hints of citrus.

**Storage** - Keep frozen

**Origin** - Phetchabun, Thailand

**Pack Size** - 946 ml (32 oz) 6/case



Item # 6020

**PacRim**

**Mangosteen Puree, Frozen**

Thick deep purple rind, which when ripe is easy to cut into to expose the beautiful, snow-white, aromatic fibrous flesh. The texture is similar to a cross between a kiwi and a banana and melts in your mouth like ice cream.

**Ingredients -**

Mangosteen, water.

**Flavor -** Delicately sweet flavor with nuances of lychee, peach and Clementine with muscat undertones

**Nose -** Very floral, fruity fragrance with slight earthiness.

**Storage -** Keep frozen

**Origin -** Cuu Long, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6021

**PacRim**

**Lemongrass Puree, Frozen**

Lemongrass is highly desired for it's unique flavor profile of citrus, mint and ginger without bitterness.

**Ingredients -**

Lemongrass, water.

**Flavor -** Citrusy with notes of lemon mint and ginger

**Nose -** Aromas of fresh wheat grass, hints of floral and citrus

**Storage -** Keep frozen

**Origin -**

Tan Phu Dong, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6005

**PacRim Kumquat Puree, Frozen**

Biting into a Marumi Kumquat for the first time is an incredible experience. At first, sweet as your teeth punctures the skin, then an explosion of tart flavor rushes over your taste buds and causes you to pucker and even might make your eyes water. Not to be missed.

**Ingredients -** Kumquat, water.

**Flavor -** Tart-sweet flavor with notes of tangerine and Meyer Lemon

**Nose -** Bright, floral aroma of citrus peel and blossom.

**Storage -** Keep frozen

**Origin -** Miyazaki, Japan

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6006

**PacRim**

**Red Dragon Fruit Puree, Seedless, Frozen**

Beloved for its incredible bright purple-red color and delicate flavor

**Ingredients -** Red dragon fruit, water.

**Flavor -** Delicate texture and mild, kiwi-like flavor with notes of raspberry and watermelon.

**Nose -** Mild, crushed raspberries and fresh grass

**Storage -** Keep frozen

**Origin -** Binh Thuan, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6009

**PacRim Soursop Puree, Frozen**

Trees are harvested twice a year, before rainy season and before the Lunar New Year, known as Tet. Enjoyed for its uniquely tropical aroma, flavor and texture.

**Ingredients -** Soursop, water.

**Flavor -** Notes of mango and pineapple, subtleties of strawberry. Slight tart citrus present help balance the creamy coconut/banana-like texture.

**Nose -** Delicate tropical fragrance, hints of must.

**Storage -** Keep frozen

**Origin -** Tan Phu, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6010

**PacRim Young Coconut Puree, Frozen**

The richest coconuts in the world come from the Ben Tre province in the Mekong Delta of Vietnam. Coveted for their higher fat content, No added gums, flavors or sugars.

**Ingredients -** Coconut, coconut water.

**Flavor -** Creamy, lactonic texture, fresh cracked nuts, hints of anise and mint.

**Nose -** Tropical, fresh, subtle notes of vanilla, jasmine and hint of oak

**Storage -** Keep frozen

**Origin -** Ben Tre, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6007

**PacRim Passion Fruit Puree, Frozen**

Slightly smaller in size compared to the Columbian strand with a very consistent flavor able to weather changes in climate fairly well. Desired for its superior aromatics and its bright complex tropical flavor.

**Ingredients -** Passion fruit, water.

**Flavor -** Tropical sweet tart flavor with complex nuances of papaya, mango, pineapple, citrus and guava.

**Nose -**

Very aromatic, tropical, floral

**Storage -** Keep frozen

**Origin -** Dak Nong, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



Item # 6008

**PacRim**

**Calamansi Puree, Frozen**

Technically a citrofortunella, meaning it is a hybrid of the citrus and kumquat families, highly acidic. Prized for its bright floral aromas and a very tart profile.

**Ingredients -** Calamansi fruit, water, cane sugar.

**Flavor -** Tart, high acidity, sour mandarin orange-like with notes of key lime and pith

**Nose -** Bright, floral aroma of unripened citrus peel and wheatgrass

**Storage -** Keep frozen

**Origin -** Can Tho, Vietnam

**Pack Size -** 946 ml (32 oz) 6/case



# Vinegar



Item # 4800

**Hotaru Rice Vinegar**  
 Genuine brewed all natural traditional rice vinegar. Foundational form of acidity for countless applications. Contains no salt or added sugar.  
**Ingredients** - Rice vinegar (water, rice).  
**Flavor** - Savory, mild acidity, subtle natural sweetness  
**Color** - Amber, opaque  
**Storage** - Shelf stable, see best by date – Refrigerate after opening.  
**Origin** - USA  
**Other** - 4.3 Acidity  
**Pack Size** - 1 gal (128 oz) 4/case



Item # 4815

**Hotaru Seasoned Rice Vinegar (BIB)**  
 Genuine brewed all natural traditional rice vinegar. Foundational form of acidity for countless applications. Contains no salt or added sugar.  
**Ingredients** - Rice vinegar (water, rice), sugar, salt.  
**Flavor** - Savory, mild acidity, ideal balance of sugar & salt.  
**Color** - Amber, opaque  
**Storage** - Shelf stable, see best by date – Refrigerate after opening  
**Origin** - USA  
**Other** - 4.1 Acidity  
**Pack Size** - 18 L (4.75 Gal) Bag in Box



Item # 4801

**Hotaru Seasoned Rice Vinegar**  
 Genuine brewed, all natural rice vinegar, traditionally seasoned for preparing sushi rice (shari) among other applications. Milder acidity and rounder flavor compared to other vinegars.  
**Ingredients** - Rice vinegar (water, rice), sugar, salt.  
**Flavor** - Savory, mild acidity, ideal balance of sugar & salt.  
**Color** - Amber, opaque  
**Storage** - Shelf stable, see best by date – Refrigerate after opening  
**Origin** - USA  
**Other** - 4.1 Acidity  
**Pack Size** - 1 gal (128 oz) 4/case



Item # 4817

**Hotaru Sushi-Su Vinegar (BIB)**  
 Genuine brewed traditional rice vinegar seasoned for preparing sushi rice (shari) and various other applications. Milder acidity and rounder flavor compared to other vinegars. Packaged in Bag-In-Box format for food service convenience.  
**Ingredients** - Rice vinegar (water, rice), sugar, salt.  
**Flavor** - Savory, mild acidity, ideal balance of sugar & salt.  
**Color** - Amber, opaque  
**Storage** - Shelf stable, see best by date – Refrigerate after opening  
**Origin** - USA  
**Other** - 4.1 Acidity  
**Pack Size** - 18 L (4.75 Gal) Bag in Box



Item # 4824

**Togo-Su Komezu Rice Vinegar**

Naturally Fermented rice vinegar - Aged 2 years.

**Ingredients** - Brown rice, spring water, brown rice koji.

**Flavor** -Balanced with medium to medium plus acidity. Notes of fermented rice lead with subtle natural koji elements lingering

**Color** - Translucent golden brown

**Storage** - Shelf stable - Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** - 300 ml (10.14oz) 6/case



Item # 4822

**Togo-Su Moromisu Moromi Vinegar**

Naturally brewed rice vinegar aged in shoyu kioke 5 years

**Ingredients** - Brown rice, brown rice koji.

**Flavor** - Light incredibly sophisticated and layered flavors with light medium acidity. Complex umami highlights fermented soy, vanilla, caramel and marzipan lead with secondary notes of dried stone fruit and baking spice.

**Color** - Dark brown

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains soy & wheat as ingredients

**Pack Size** - 300 ml (10.14oz) 6/case



Item # 4806

**Togo-Su Kurozu Vinegar**

Brewed following a tradition dating back to the Edo period 200 years ago - aged between 3 and five years.

**Ingredients** - Brown rice, spring water, brown rice koji

**Flavor** - Rounded, mellow, sophisticated.

**Color** - Dark brown

**Storage** - Shelf stable,

**Origin** - Japan

**Pack Size** - 900 ml (30.43 oz) 6/case



Item # 4808

**Togo-Su Kurozu Vinegar with Apple**

The addition of apples to the kurozu process mellows the bitterness and gives the vinegar much more depth of flavor. It adds an element that is difficult to put into words, but is welcomed and wonderful.

**Ingredients** - Brown rice, apples, spring water, brown rice koji.

**Flavor** - smooth, savory, with welcomed sweetness, floral

**Color** - Dark brown

**Storage** - Shelf stable,

**Origin** - Japan

**Pack Size** - 900 ml (30.43 oz) 6/case



Item # 4807

**Togo-Su Kurozu Vinegar with Hijiki**

Brewed following a tradition dating back to the Edo period 200 years ago - aged between 3 and 5 years. The addition of Hijiki Seaweed is a perfect marriage of earth and sea,

**Ingredients** - Brown rice, hijiki seaweed spring water, brown rice koji.

**Flavor** - Umami, complex, addition of hijiki seaweed yields slight bitterness, nuttiness.

**Color** - Dark brown

**Storage** - Shelf stable.

**Origin** - Japan

**Pack Size** - 900 ml (30.43 oz) 6/case



Item # 4823

**Togo-Su Akasu Plum Lees Vinegar**

Naturally brewed vinegar made from umeshu kasu - Aged 7 years

**Ingredients** - Plum, spring water, salt, koji

**Flavor** - Medium to medium-light acidity.

Sweet fermented stone fruit leads with a funk under-note. Finishes balanced and slightly dry.

**Color** - Reddish-pink

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Pack Size** - 300 ml (10.14oz)



Item # 4811

**Togo-Su Jun Genmais Pure Brown Rice Vinegar**

Hand-crafted brown rice vinegar fermented using only premium brown rice, spring water and brown rice koji. Aged 5 years.

**Ingredients** - Brown rice, spring water, brown rice koji.

**Flavor** -

**Color** -

**Storage** - Shelf stable

**Origin** - Japan

**Pack Size** - 750 ml (25.36 oz)



Item # 4821

**Togo-Su Dashisu Dashi Vinegar**

Naturally fermented rice vinegar combined with shirodashi and aged two years.

**Ingredients** - Rice vinegar, brown rice koji, dried fish extract, shitake mushroom extract.

**Flavor** - Mellow and balanced with medium acidity. Classic dashi flavors of bonito and konbu push through notes of fermented soybean with a touch of salinity.

**Color** - Unfiltered, darker brown

**Storage** - Shelf stable, see best by date - Refrigerate after opening

**Origin** - Japan

**Pack Size** - 300 ml (10.14oz)



Item # 4820

**Togo-Su Sambaisu Vinegar made from Oxtail**

Rich savory vinegar made from oxtail dashi - aged 2 years.

**Ingredients** - Brown rice, spring water, brown rice koji, beef dashi, bonito.

**Flavor** - Rich, savory and a touch of tart. Umami abundance

**Color** - Unfiltered, light brown

**Storage** - Shelf stable, see best by date Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** - 300 ml (10.14oz)





Item # 3600 & 3601

**Yakami Orchards Yuzu Ponzu, Unfiltered (Without Shoyu)**

A fundamental ingredient used throughout Japan, Yakami Orchards Yuzu Ponzu is hand crafted using only the finest quality ingredients. Fresh Yuzu Juice and Yuzu Zest are expertly married to a Cedar Aged Rice Vinegar & Salted Mirin base, then finished with Bonito and Kombu Seaweed and artfully aged to unequalled perfection. From exotic cocktails to marinades & dressings, Yakami Orchards Yuzu Ponzu yields unparalleled balance. Add Takuko White Shoyu or Tamari to create a simple dipping sauce or reduce to create the perfect glaze. Its limits are extensive, a must for any Japanese Cuisine enthusiast.

**Ingredients** - Rice wine vinegar, salted mirin (sake, sugar, water, salt, yeast extract), (alcohol 8% by volume, salt 1.5% wt. by volume), water, yuzu citron juice, yuzu citron zest puree, bonito, kombu seaweed.

**Flavor** - Tart, floral & citrusy and slightly sweet. Vinegar and Yuzu balance. Subtle notes of cedar and pine.

**Color** - Opaque yellow amber, unfiltered

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Ingredients imported from Japan, Bottled in the USA

**Allergens** - Contains fish as an ingredient

**Pack Size** -

3600 - 750ml/25.36 x 1

3601 - 375ml/12oz x 6/case



Item # 3602 & 3603

**Yakami Orchards Tomato Ponzu, Unfiltered (with Shiro Shoyu)**

Cedar Aged Rice Vinegar and Mirin are delicately married with a vibrant Momotaro tomato broth and peppery-cumin sudachi lime citrus with the exceptional umami balance of takuko organic tamari, bonito and kombu seaweed.

**Ingredients** - Cedar aged rice vinegar, tomato, salted mirin (sake, sugar, water, salt, yeast extract) (alcohol: 8% by volume, salt 1.5% weight by volume), water, white shoyu (water, wheat, sea salt, fermented alcohol, soybeans, sudachi juice, sudachi zest, bonito, kombu seaweed).

**Flavor** - Exceptionally balanced, bright and clean. Cedar aged rice vinegar and mirin come together with an earthy tomato broth and fresh sudachi lime and with an umami fusion of tamari, bonito, and kombu seaweed.

**Color** - Unfiltered earthy tomato-red

**Storage** Shelf stable, see best by date Refrigerate after opening

**Origin** -Bottled in the USA

**Pack Size** -

3602 - 750ml (25.36oz) 6/case

3603 - 375ml (12oz) 6/case



Item # 3608

**Yakami Orchards Yuzu Ponzu, Unfiltered (With Shoyu)**

Traditional Yakami Orchards Yuzu Ponzu with dark shoyu added to round flavor and create a more ready to use sauce.

**Ingredients** - Cedar aged rice vinegar, salted mirin, water, yuzu juice, yuzu zest, dark shoyu (water, wheat, soybeans, salt, fermented alcohol), bonito, kombu seaweed.

**Flavor** - Tart, floral & citrusy with Vinegar and Yuzu balance. Subtle notes of cedar and pine. Notes of fermented soy beans and umami, subtle natural sweetness with A mild savory finish.

**Color** - Light Brown, Unfiltered

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Ingredients imported from Japan, Bottled in the USA

**Allergens** - Contains soy, wheat and fish as an ingredient

**Pack Size** - 1.8 Ltr (60 oz) 6/case



Item # 3604 & 3605

**Yakami Orchards Ginger Ponzu, Unfiltered (with Shiro Shoyu)**

Delightful balance of cedar aged rice vinegar, mirin, fresh-spicy ginger and the peppery-cumin citrus of sudachi lime come together with a round umami finish of white shoyu, bonito and kombu seaweed.

**Ingredients** - Cedar aged rice vinegar, salted mirin (sake, sugar, water, salt, yeast extract, Alcohol: 8% by volume, salt 1.5% weight by volume), water, ginger, white shoyu (water, wheat, sea salt, fermented alcohol, soybeans), sudachi juice, sudachi zest, bonito, kombu seaweed, yeast extract.

**Flavor** - Complex, spicy ginger and peppery-cumin sudachi lime citrus are balanced with an umami base of cedar aged rice vinegar, sweet mirin, white shoyu, konbu and bonito.

**Color** - Unfiltered pastel yellow and the brown of the ginger root.

**Storage** - Shelf stable, see best by date. Refrigerate after opening

**Origin** - USA

**Allergens** - Contains wheat, soy and fish ingredients.

**Pack Size** -

3604 - 750ml (25.36oz) 6/case

3605 - 375ml (12oz) 6/case



Item # 3609

**Kudamono Ponzu -  
3 Fruit Ponzu**

Authentic crafted ponzu made with yuzu, sudachi, and kabosu.

**Ingredients** - Cedar aged rice vinegar, salted mirin, water, yuzu juice, sudachi juice, kabosu juice, shoyu, bonito, kombu seaweed.

**Flavor** - Citrus bouquet, semi-tart with balanced acidity.

**Color** - Light yellow, Unfiltered

**Storage** - Shelf stable, see best by date, Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains shellfish, wheat, soy

**Pack Size** - 300ml (10.14oz) 6/Case



Item # 3610

**Ama Ebi Ponzu -  
Sweet Shrimp Ponzu**

Authentic, crafted ponzu brewed with sweet shrimp dashi.

**Ingredients** - Cedar aged rice vinegar, salted mirin, water, yuzu juice, yuzu zest, sweet shrimp base, white shoyu, bonito, kombu seaweed.

**Flavor** - Delicate, clean, mild acidity, tastes like "The Aroma" of cold northern waters in which these shrimp originate.

**Color** - Light yellow, semi-translucent, unfiltered

**Storage** - Shelf stable, see best by date

Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains shellfish, wheat, soy

**Pack Size** - 300ml (10.14oz)



Item # 3611

**Shiro Ponzu -  
White Ponzu**

Naturally Authentic, crafted ponzu made with rice vinegar, shikawasa and shiro shoyu.

**Ingredients** - Cedar aged rice vinegar, salted mirin, water, shikuwasa juice, white soy sauce, bonito, kombu seaweed.

**Flavor** - Perfect acidity/umami balance. Great on its own or as a base.

**Color** - Light yellow/brown, Semi-translucent.

**Storage** - Shelf stable, see best by date - Refrigerate after opening

**Origin** - Japan

**Allergens** - Contains fish, wheat, soy

**Pack Size** - 300ml (10.14oz)



Item # 2503

**Tsuki Salted Sujii Mirin**

Sujii-Mirin has a rich aroma of sake and delicate sweetness. The all-natural amino acids enhance flavor.

**Ingredients** - Rice, water, koji mold, yeast, glucose, corn syrup.

**Flavor** - Pleasant sake aroma, natural rice wine sweetness

**Color** - Rich golden honey color that darkens naturally with age

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 300 ml (10.14oz) 6/case



Item # 4802

**Togo-Su Matcha Vinegar**

Craftsmen combine local brown rice, local matcha leaves picked at peak ripeness, spring water and brown rice koji in large stoneware pots which are set in the sun for the duration of its natural journey.

**Ingredients** - Local brown rice, matcha, spring water, brown rice koji.

**Flavor** - Earthy, herbaceous, moderate acidity

**Color** - Earthy green

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 1.8 L (60 oz) 6/case



Item # 4803

**Togo-Su Ginger Vinegar**

Perfect balance of spice, nice acidity and pleasant ginger bouquet and the natural floral bouquet only ginger can provide.

**Ingredients** - Local brown rice, ginger, spring water, brown rice koji.

**Flavor** - spicy, floral, bright, moderate acidity

**Color** - Floral, pink

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 1.8 L (60 oz) 6/case



Item # 4804

**Togo-Su Ume Shiso Vinegar**

Result of a one and half year aged brine possesses a nice firm fruity taste with natural sweetness. The marriage of perfectly ripe fruit and the timing of the addition of the red shiso leaves, along with age is what creates this wonderful not to be missed vinegar.

**Ingredients** - Ume (sour plum), red shiso leaves, salt, rice.

**Flavor** - Herbaceous, subtle plum sweetness, moderate acidity.

**Color** - Reddish brown

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 1.8 Ltr (60 oz) 6/case



Item # 4805

**Togo-Su Persimmon Vinegar**

The result of the beautiful fermentation process of this vinegar is a delightful, bright and fun flavor profile. This is not a powerful vinegar meant to overpower stronger flavors, rather it is quite delicate and should be used to augment.

**Ingredients** - Local brown rice, persimmon, spring water, brown rice koji.

**Flavor** - Fermented fruit, roundness, moderate acidity

**Color** - Burnt orange

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 18 Ltr (60 oz) 6/case



Item # 4813

**Yakami Orchards Yuzu Vinegar**

Craftsmen combine yuzu fruit mass, organic brown rice, fresh spring water and koji and allow nature to handle the rest. Prior to bottling, just the right amount of sugar is added to soften the acidity.

**Ingredients** - Whole yuzu fruit, organic brown, Spring water, koji.

**Flavor** - Floral, tart with balanced sweetness, notes of tangerine, Meyer Lemon & subtle hints of pine

**Color** - Yellow, gold

**Storage** - Shelf stable, see best by date - Refrigerate after opening

**Origin** - Japan

**Pack Size** - 1.8 L (60 oz) 6/case



# Fundamentals

Sesame Products, Noodles, Fish Sauce, Miso, Ramen Bases, Seaweed and Katsubushi



Item # 4700

**Nouka Golden (Toasted) Sesame Oil**  
 Pressure-extracted from carefully selected sesame seeds that have been toasted at a low heat. Appreciated for its unique nuttiness and deep aroma.  
**Ingredients** - Sesame seeds.  
**Flavor** - Roasted, nutty  
**Color** - Golden amber  
**Storage** - Shelf stable, see best by date  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 1.8L (60 oz) 6/case



Item # 4707

**Nouka Golden Sesame Oil**  
 Made solely from naturally pressed lightly-roasted white sesame seeds.  
**Ingredients** - White sesame seeds.  
**Flavor** - Roasted, nutty  
**Color** - Golden amber  
**Storage** - Shelf stable, see best by date  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - NET 300 ml 10.14 fl oz



Item # 4701

**Nouka Extra Virgin Sesame Oil**  
 Finest quality sesame seeds are cold pressed. Extra virgin sesame oil is aged and triple filtered. High 450 degrees F smoke point  
**Ingredients** - White sesame seeds.  
**Flavor** - Light, smooth, neutral  
**Color** - Light transparent pale cornsilk  
**Storage** - Shelf stable, see best by date Refrigerate after opening  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 1.8L (60 oz) 6/case



Item # GOMRAYU

**Kuki Goma Rayu Hot Chili Sesame Oil**  
 Premium roasted sesame oil with red hot chili infusion. Highly aromatic  
**Ingredients** -Toasted sesame oil, red chili.  
**Flavor** - Toasted nutty, creamy, intense spice  
**Color** - Dark brown with red hue  
**Storage** - Shelf stable, see best by date  
**Pack Size** - 3.84lb 6/case



Item # 4702

**Nouka Sesame Paste, Golden**  
 Highest quality white sesame seeds, slowly boiled them followed by a proprietary grinding method which results in a superb paste.  
**Ingredients** - White sesame seeds.  
**Flavor** - Nutty, subtle natural sweetness  
**Color** - Light gold  
**Storage** - Shelf stable, see best by date refrigerate after opening  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 473ml (16 oz) 6/case



Item # S1015

**Nouka White Toasted Hulled Sesame Seeds BULK**  
 Japanese white sesame Seeds have a natural nuttiness and pleasant "fresh bread" aroma.  
**Ingredients** -Hulled white sesame seeds.  
**Flavor** - Nutty, fresh bread  
**Color** - White blonde  
**Storage** -  
 Shelf stable, see best by date. Reseal and keep in cool place.  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 5 lb



Item # 4703

**Nouka, Sesame Paste, Black**  
 Highest quality black sesame seeds, slowly boiled then followed by a proprietary grinding method which results in a superb paste  
**Ingredients** - Black sesame seeds.  
**Flavor** - Slightly rich, nutty flavor, hint of toast, touch of natural sweetness  
**Color** - Deep brown, black  
**Storage** - Shelf stable, see best by date – Refrigerate after opening  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 473ml (16 oz) 6/case



Item # S1025

**Nouka Black Toasted Unhulled Sesame Seeds BULK**  
 These seeds are naturally dried without the addition of any chemical products.  
**Ingredients** -Black toasted sesame seeds.  
**Flavor** - Extra rich, earthy, nutty with some tones of dark chocolate and coffee  
**Color** - Black  
**Storage** -  
 Shelf stable, see best by date Reseal and keep in cool place  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 5 lbs



Item # S101

**Nouka Sesame Seed, White/Toasted**  
 Unhulled, white sesame seeds. Naturally dried and mechanically peeled  
**Ingredients** - White toasted sesame seeds.  
**Flavor** - Toasted, nutty, subtle sweetness  
**Color** - Blonde beige  
**Storage** - Shelf stable, see best by date – reseal and keep in cool place  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 453 g (16oz) 24/case



Item # SS105

**Yellow Toasted Hulled Sesame Flour**  
**Ingredients** -  
 Toasted sesame seed.  
**Flavor** - Toasted, nutty, subtle sweetness  
**Color** - Blonde beige  
**Storage** - Shelf stable, see best by date Reseal and keep in cool place  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 2 lb 6/case



Item # S102

**Nouka Sesame Seed, Black Toasted**  
 Black sesame seeds tend to be less sweet with a nuttier more pronounced flavor partly because they are unhulled.  
**Ingredients** - Black toasted sesame seeds.  
**Flavor** - Extra rich, earthy, nutty with some tones of dark chocolate and coffee flavor,  
**Color** - Black  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 453 g (16oz) 24/case



Item # S103

**Nouka Black Toasted Unhulled Sesame Seed, Smoked**  
 Smoked over smoldering regional natural hardwood, Slow smoking imparts a wonderful flavor and roasts the seed to bring out the natural nuttiness.  
**Ingredients** - Black toasted sesame seeds, natural smoke.  
**Flavor** - Smoky, nutty, subtle sweetness, crunchy.  
**Color** - Black  
**Storage** - Shelf stable, see best by date Reseal and keep in cool place  
**Origin** - Japan  
**Allergens** - Contains sesame seeds as an ingredient  
**Pack Size** - 100g (3.5 oz) 10/case



Item # 1223

**Ramen Noodles-Dried**

Authentic Japanese style ramen noodles crafted with the perfect texture and flavor worthy of a Master's Ramen Bar.

**Ingredients** - Wheat flour, egg powder, salt.

**Flavor** - Nutty, chewy, hint of grains on the finish

**Color** - Light yellow

**Storage** - Shelf stable, see best by date

**Origin** - China

**Allergens** - Contains wheat and egg as ingredients

**Pack Size** - 250g 20/case



Item #1220

**Buckwheat Soba Noodles - Dried**

Buckwheat is the second most harvested crop in Japan, behind only rice, making it a foundational ingredient throughout the cuisine. Buckwheat Soba is the bedrock pasta of Japanese Cuisine.

**Ingredients** - Wheat flour, buckwheat flour, salt.

**Flavor** - Nutty, Lightly Roasted Hopps

**Color** - Medium Brown

**Storage** - Shelf stable, see by date

**Origin** - China

**Allergens** - Contains wheat as an ingredient

**Pack Size** - 250g 20/case



Item #1221

**Matcha Soba Chasoba Irodori (Green Tea) Noodles - Dried**

Made with premium green tea. The flavor is fresh and earthy with hints of wheatgrass.

**Ingredients** - Wheat flour, green tea powder, buckwheat flour, salt.

**Flavor** - Fresh earthiness flavor with hints of wheatgrass

**Color** - Olive green

**Storage** - Shelf stable, see by date

**Origin** - China

**Allergens** - Contains wheat as an ingredient

**Pack Size** - 250g 20/case



Item # 1222

**Udon Katakuriko (Potato Starch) Noodles - Dried**

Starch from the potato flour does not provide much potato flavor, but is necessary to produce the ideal koshi, or strong texture preferred by most udon lovers

**Ingredients** - Wheat flour, potato starch, salt.

**Flavor** - Wheat pasta, proper texture, mouth-feel

**Color** - Creamy white

**Storage** - Shelf stable, See best by date

**Origin** - China

**Allergens** - Contains wheat as an ingredient

**Pack Size** - 250g 20/case



Item # 2501 & 2502

**Tsuki Salted Sujii Mirin**

Tenderizes and adds mild sweetness deep body and umami. Adds depth and helps flavors sink in to the dish.

**Ingredients** - Rice, water, koji mold, yeast, glucose, corn syrup.

**Flavor** - Pleasant sake aroma, natural rice wine sweetness

**Color** - Rich golden honey color that darkens naturally with age

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** -

2501 - 1.8 L (60 oz) 6/case

2502 - 18 L Bag in Box



Item # 2503

**Tsuki Sujii Mirin**

Tenderizes and adds mild sweetness deep body and umami. Mirin adds depth and helps flavors sink in to the dish.

**Ingredients** - Rice, water, koji mold, yeast, glucose, corn syrup.

**Flavor** - Pleasant sake aroma, natural rice wine sweetness

**Color** - Rich golden honey color that darkens naturally with age

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** - 300 ml (10.14 oz) 6/case



Item # 4204 & 4205

**Haku Fish Sauce Iwashi Barrel Aged**

Iwashi sardine from the sea of Japan is larger and fattier than most sardines. This fish sauce is aged 2 years then mellowed and aged an additional 12 months in Japanese whiskey barrels

**Ingredients** - Fish, salt, sugar.

**Flavor** - Savory, umami-rich, mellowed greatly by barrel-aging, welcomed sweetness

**Color** - Dark brown almost black

**Storage** - Shelf stable, see best by date – DO NOT Refrigerate

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** -

4204 - 750ml (25.36 oz) 6/case

4205 - 375ml (12 oz) 6/case



Item #4206

**Haku Fish Sauce Iwashi**

Using only the iwashi sardine, from the sea of Japan, which is much larger and fattier than its Mediterranean counterparts

**Ingredients** - Fish, salt.

**Flavor** - Rich, yet delicate and luxurious, savory, umami

**Color** - Dark brown,almost black

**Storage** - Shelf stable, see best By Date – DO NOT Refrigerate

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size**-

900 ml (30.43oz) 6/case



Item # MIS1 & MIS2

### Photos of Bucket



Item # MIS9



Item # S108



Item # MIS3 & MIS4



Item # S109

### Namikura Kyoto Shiro White Miso, Aged 3 Months

Kyoto Shiro miso is typically made with 1.5 to 2 times as much white rice koji as cooked soybeans and lower salt ratio than other miso. It is known for its lighter color, smooth texture and milder flavor and is often thinned with sake and spread on fish to marinate prior to grilling.

**Ingredients** - Organic white rice koji, whole soybeans, water, sea salt.

**Flavor** - Lighter fermented soybean flavor, some sodium, pleasant sweetness, versatile. The essence of umami.

**Color** - Creamy blonde

**Storage** - Shelf stable, see best by date - Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS1 - 500g (17.6oz) 12/case

MIS2 - 1 kg (2.2 lb) 10/case

### Namikura Koji Miso - Light Brown, Aged 5 Months

Namikura Koji Miso is aged at least 5 months, resulting in a fuller flavored miso with noticeable chunks of rice koji which impart a wonderful flavor and texture that stands out.

**Ingredients** - Organic whole soy beans, rice koji, water, sea salt.

**Flavor** - Medium flavor profile, robust, fermented soybean, nice salinity, umami, nice texture

**Color** - Creamy light brown

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS9 - 500g (17.6 oz) 12/case

### Namikura Kyoto Shiro Miso Powder

Yields the classic miso flavor you are expecting, only in a highly-versatile powdered form.

**Ingredients** - White rice, whole soybeans, salt, koji.

**Flavor** - Traditional full fermented soybean flavor, slight saltiness and some subtle sweetness on finish.

**Color** - Ochre

**Storage** - Shelf stable,

see best by date -

Reseal and keep in a cool place

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 12/case

### Namikura Red Miso, Aged 6 Months

Namikura Aka (Red) miso is classified as a "red miso" due to being aged for at least 6 months and also by using less rice and more soybeans in its production. The longer miso ages, the darker and stronger it becomes.

**Ingredients** - Organic whole soybeans, organic rice, water, sea salt, koji.

**Flavor** - Hearty, robust, fermented soybean, nice salinity, umami

**Color** -

Medium dark red/brown

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS3 - 500g (17.6 oz) 12/case

MIS4 - 1 kg (2.2 lb) 10/case

### Namikura Aka (Red) Country Miso Powder - Aged 3 Months

Made from 3 month old miso paste which is light in flavor and color. The paste is dried naturally in the sun and then milled into a powder.

**Ingredients** - Fermented soybeans, salt.

**Flavor** - Traditional lightly aged fermented soybean flavor with slight saltiness and some subtle sweetness on finish.

**Color** - Reddish brown

**Storage** - Shelf stable,

see best by date -

Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 12/case



Item # MIS12 & MIS13



Item # MIS16 & MIS17



Item # MIS18 & MIS19



Item # MIS14 & MIS15



Item # MIS20 & MIS21

### Namikura Yuzu Miso - Chunky Light, Aged 3 Months

Fermented with hearty chunks of yuzu fruit and yuzu zest.

**Ingredients** - Organic white rice koji, whole soybeans, yuzu fruit, yuzu zest, water, sea salt.

**Flavor** - Lighter fermented soybean flavor, bright, slightly tart citrus, some sweetness

**Color** - Dark blonde, gold bits

**Storage** - Shelf stable,

see best by date –

Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS12 - 160 g (5.64oz) 12/case

MIS13 - 500g (17.6oz) 12/case

### Namikura Fig Miso, Aged 3 Months

Fermented with whole figs which imparts a darker color and incredible flavor depth.

**Ingredients** - Organic white rice koji, organic whole soybeans, figs, water, sea salt.

**Flavor** - Lighter fermented soybean flavor, fermented dried fruit notes, welcomed sweetness and mild salinity

**Color** - Dark brown

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS16 - 160 g (5.64oz) 12/case

MIS17 - 500g (17.6oz) 12/case

### Namikura Sansho Pepper Miso, Aged 3 Months

Lighter style miso that is blended with the prized sansho pepper berry.

**Ingredients** - Organic white rice koji, organic whole soybeans, sansho pepper, water, sea salt.

**Flavor** - Lighter fermented soybean flavor, lemon verbena, mint, white pepper, mild salinity, slightly sweet. The noted tongue tingle sensation of sansho pepper is present.

**Color** - Dark green

**Storage** - Shelf stable, see best by date,

Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS18 - 160 g (5.64oz) 12/case

MIS19 - 500g (17.6oz) 12/case

### Namikura Sesame Miso, Aged 3 Months

Blended with puréed sesame and both whole white and toasted black sesame seeds. Aged 3 months to allow the nutty sesame flavor to stand out. Traditional lighter style miso.

**Ingredients** - Organic white rice koji, organic whole soybeans, sesame, water, sea salt.

**Flavor** - Lighter fermented soybean flavor, nutty, some sweetness

**Color** - Dark blonde, tan bits

**Storage** - Shelf stable, see best by date –

Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS14 - 160 g (5.64oz) 12/case

MIS15 - 500g (17.6oz) 12/case

### Namikura Chocolate Miso, Aged 3 Months

Dessert style miso that is fermented with puréed 100% cocoa

**Ingredients** - Organic white rice koji, organic whole soybeans, cocoa, water, sea salt.

**Flavor** - Hearty, robust fermented umami

**Color** - Dark brown to black

**Storage** - Shelf stable, see best by date,

Refrigerate after opening

**Origin** - Japan

**Pack Size** -

MIS20 - 160 g (5.64oz) 12/case

MIS21 - 500g (17.6oz) 12/case



Item #1206

### Shiro Dashi

Japanese concentrated clear soup base made from dried bonito and konbu seaweed. Perfect start to a multitude of traditional Japanese soups and sauces.

**Ingredients** - Dried fish extract, soy sauce (water, soybeans, wheat, salt) starch, syrup, water, salt, salted mirin, alcohol, kombu (kelp seaweed) extract, monosodium glutamate, shitake mushroom extract, disodium, 5' - guanylate, disodium succinate.

**Flavor** - Savory, umami, subtle sweetness, notes of dried fish, seaweed

**Color** - Light brown.

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** - 1.8 Ltr (60 oz) 6/case



Item #1200

### Hon Dashi Soup Stock

A vital and versatile ingredient used throughout Japan. Made from 100% Bonito (Skipjack Tuna).

**Ingredients** - Edible salt, monosodium glutamate, sucrose, dried bonito, glucose, disodium 5'-ribonucleotide, disodium succinate.

**Flavor** - Dried, slightly smoky fish flavor with kombu undertones.

**Color** - Light brown

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place.

**Origin** - China

**Allergens** - Contains fish as an ingredient

**Pack Size** - 1 kg (2.2 lb) 2/case



Item # 5001

### Momosawa Hon Wasabi, Whole Rhizome,

6cm-No Heel - Frozen

These subterranean stems are grown under a canopy of trees along the banks of cold clear mountain streams. Plants grow to their optimal maturity of four years before harvesting.

**Ingredients** - Wasabi rhizome, 100% wasabia japonica.

**Flavor** - Earthy, herbaceous, sharp, spicy, bright

**Color** - Earthy green

**Storage** - See best by date – keep frozen

**Origin** - Japan

**Pack Size** - 498 g (1.1 lb) 10/case



Item # 5002

### Momosawa Hon Wasabi Paste, Frozen

Made from subterranean stems grown under a canopy of trees along the banks of cold clear mountain streams. Plants grow to their optimal maturity of four years before harvesting.

**Ingredients** - Hon wasabi (wasabia japonica), cellulose (modified food starch), soybean oil, cane sugar, sea salt, xanthan gum, 1/10 of 1% potassium sorbate.

**Flavor** - Earthy, herbaceous, sharp, spicy, bright

**Color** - Natural olive green

**Storage** - Keep Frozen

**Origin** - Japan

**Allergens** - Contains soy beans

**Case Size** - 498g (17.6 oz) 10/case



Item # 5003

### Momosawa Wasabi Powder

Cost effective, flavorful

**Ingredients** - Horseradish powder, mustard powder, corn starch, citric acid, vitamin C, FD&C yellow 5, FD&C blue 1.

**Flavor** - Immediate sharp spice, clean taste, moderate lingering finish. Slightly herbal

**Color** - Light green powder that changes to rich lime green when reconstituted.

**Storage** - Shelf stable, see best by date – reseal and keep in cool place

**Origin** - China

**Pack Size** - 1 kg (2.2 lb) 10/case



Item #KOMBU

### Dashi Kombu

King of the kelp because of the fragrant bouquet and its ability to produce crystal clear, mellow sweet and rich refined dashi stock

**Ingredients** - 100% kombu seaweed kelp.

**Flavor** - Fragrant bouquet which produces crystal clear, mellow sweet and rich refined dashi stock.

**Color** - Dark green

**Storage** - Shelf stable, See best by date

**Origin** - Japan

**Case Size** -

1 kg (2.2 LB) 10/case



Item #1276

### Dashi MA Kombu Cut

Small strips from sun-dried aged MA Kombu. MA Kombu is known as the king of kelp because of its fragrant bouquet and ability to produce crystal clear, mellow sweet and rich refined stock.

**Ingredients** - MA kombu seaweed.

**Flavor** - Deep sea flavor, essence of umami.

**Color** - Dark emerald green

**Storage** Shelf stable, see best by date –

Reseal and keep in cool place

**Origin** - Japan

**Pack Size** - 165g 8/case



Item #1275

### Matsugae (Shio Konbu)

Made from real Japanese kombu sliced thin and seasoned primarily with soy sauce and salt

**Ingredients** - Soy sauce, kelp, soybean, wheat, glucose syrup, salt, monosodium glutamate.

**Flavor** - Traditionally served with rice, but also; great on fish, meats, and poultry. Also, used as a quick start for making dashi, since the kombu is thin sliced and pre-softened with shoyu.

**Color** - Dark green

**Storage** - Shelf Stable, See Best By Date

**Origin** - Japan

**Allergens** - Contains soy, & wheat

**Pack Size** - 200g bag



Item #1287

### Aonori Seaweed Flakes

A type of edible dried green seaweed flake. Aonori gives an added seaweed kick to savory Japanese recipes.

**Ingredients** - Dried seaweed.

**Flavor** - Fresh ocean seaweed flavor, slight roasted nuttiness

**Color** - Dark emerald green

**Storage** - Shelf stable, see best by date –

Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** - 100g 10/case



Item #1285

**Hijiki Seaweed, Dried**

Rich in dietary fiber and essential minerals such as calcium, iron, and magnesium. Farmers harvest the Hijiki in the spring between May and March during low tide.

**Ingredients** - Dried hijiki seaweed.

**Flavor** - Fresh ocean seaweed flavor, slight bitterness, subtle sweetness and some nuttiness.

**Color** - Dark green, almost black when dried, Color lightens when reconstituted

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - China

**Pack Size** - 1 kg (2.2 lb) 10/case



Item #1286

**Wakame Seaweed, Dried Cut**

Edible seaweed that has a slightly sweet and umami flavor. Delicate texture readily absorbs the flavors of paired ingredients. Its easily rehydrated by pouring hot water over it and letting it sit for 10 minutes, drain and use.

**Ingredients** - Wakame.

**Flavor** - Slightly sweet umami.

**Color** - Dark green

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** - 500g (1.1 lb) 10/case



Item #1270

**Nori Sheets, Gold A Grade**

Yaki-Nori or roasted seaweed is a vital ingredient of the sushi trade, used primarily for maki and nigiri. As sushi has become more mainstream, ingredients such as nori have been used across many cuisines.

**Ingredients** - Dried seaweed.

**Flavor** - Fresh ocean seaweed flavor, slight roasted nuttiness.

**Color** - Dark emerald green

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - China

**Size** - 10x50 Count Sheets 10/case 500 sheets per case



Item #1272

**Kizami Nori (Shredded)**

**Ingredients** - Grade A dried nori thinly sliced into ribbons

**Flavor** - Fresh ocean seaweed flavor, slight roasted nuttiness.

**Color** - Dark emerald green

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - China

**Size** - 160g 10/case



Item #S110

**Konbu Seaweed Powder**

MA-Konbu grades are gathered off the clean natural coasts of Japan. Naturally sun dried and processed into flakes then reduced to powder.

**Ingredients** -100% konbu seaweed.

**Flavor** - Fresh ocean seaweed flavor, slight roasted nuttiness.

**Color** - Creamy beige with a slight green hue

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** -

200g (7.05 oz) 10/case



Item #1205

**Katsuobushi, Whole Loin**

Honkarebushi from the Kagoshima Prefecture is the highest quality aged, smoked, fermented & cured fillet of the skipjack tuna. The fish go through multiple cycles to naturally break down their natural fats into smaller concentrated particles of umami.

**Ingredients** - Fermented aged skipjack tuna.

**Flavor** - Smoky, fresh sea, umami

**Color** - Translucent red hue after shaving

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Allergens** - Contains fish as an ingredient

**Pack Size** - 200g 1/case



Item #1201

**Shaved Bonito**

Loins are elegantly shaved down to create a perfect shape and is sprayed with a mold similar to koji. Finished loins spend the next 6 months cycling between the humid fermentation room and the dry sunlight.

Once complete, it is shaved

**Ingredients** - Skipjack tuna.

**Flavor** - Aged, fermented fish, slightly smoky fish flavor, savory

**Color** - Light brown/reddish hue

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Korea

**Allergens** - Contains fish as an ingredient

**Pack Size** - 16oz 6/case



Item #KOJI101

**Tsuki Dried Koji Rice**

Make Shio Koji by combining koji rice, salt and water and allow the mixture to ferment for a couple of weeks at room temperature. Shio Koji is a thick, slightly lumpy paste that is salty and has a light miso flavor.

**Ingredients** - Rice, aspergillus oryzae mold.

**Flavor** - Funky, fermented rice flavor.

**Color** - White cream

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** - 35 lb case



# Spices and Salts

Togarashi, Curry Powder, Salts, Furikake, Matcha and Other Dried Seasonings



Item # S123

## Santaka Spice

### Shichimi Togarashi

Fundamental 7-spice blend with tremendous history and importance throughout Japanese cuisine.

**Ingredients** - Bansho, chimpi, goma, otane, shiso, sansho & byakukyo.

**Flavor** - Aromas of warm dried chilies and floral citrus essence. Flavors of clean spicy chilies, toasted sesame, herbs, ginger and a delicate citrus sweetness. A superior blend of flavors.

**Color** - Oranges, reds, browns  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Pack Size** - 300g (10.58 oz) 24/case



Item # S124

## Santaka Spice

### Yuzu Shichimi Togarashi

Traditional 7-spice blend unique to this cuisine highlighting the floral aromas and tart flavor of yuzu peel paired with the warmth of regional togarashi peppers

**Ingredients** - Yuzu, bansho, goma, octane, shiso, sansho & byakukyo.

**Flavor** - Aromas of warm dried chilies and bright citrus essence. Flavors of clean spicy chilies, toasted sesame, herbs, ginger and a delicate citrus sweetness. A superior blend of flavors

**Color** - Oranges yellows reds  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Pack Size** - 300g (10.58 oz) 24/case



Item # S125

## Santaka Spice

### Ichimi Togarashi

Regional heirloom Japanese togarashi red chili peppers, naturally dried in the sun and milled into a powder.

**Ingredients** - Japanese red chili pepper.

**Flavor** - Floral dried red chili warmth and spicy flavor.

**Color** - Red

**Storage** - Shelf stable, see best by date – Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 24/case



Item # S127

## Santaka Spice

### Akita Japanese

#### Yellow Curry Powder

Regional, Yellow curry style, found in the Akita Prefecture. The closest of the three yellow curries we carry to the Indian style, but is still very uniquely Japanese. Hottest of the yellow curries.

**Ingredients** - Turmeric, coriander, cumin, cardamom, black pepper, Japanese red pepper, fennel, ginger, cloves & other spices.

**Flavor** - Herbal, vegetal aroma, red pepper, earthy, slightly aged flavor; spicy, subtle sweetness

**Color** - Yellow, brown

**Storage** - Shelf stable, Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 10/case



Item # S128

**Santaka Spice Morioka Superior Yellow Japanese Curry Powder**  
Regional, northern 10-spice yellow curry style, found in the Morioka Prefecture is the closest of the three yellow curries we carry to the Indian style. It is the milder than other yellow curries.  
**Ingredients** Turmeric, coriander, fenugreek, cumin, cardamom, ginger, black pepper, mustard seed, Japanese red chili pepper, ginger, fennel & other spices.  
**Flavor** - Herbal, vegetal aroma, red pepper, earthy, slightly aged flavor; spicy, subtle sweetness  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** -Japan  
**Pack Size** - 300g (10.58 oz)10/case



Item # S129

**Santaka Spice Yamagata Premium Japanese Yellow Curry Powder**  
This prized 18-spice regional, northern yellow curry style, found in the Yamagata Prefecture lends this curry to be milder with more emphasis on the umami qualities when compared to its Indian & Southeast Asian counterparts. Japanese Yellow Curry has a unique flavor profile of both savory and sweet spices, with less heat.  
**Ingredients** - Turmeric, coriander, cumin, cardamom, black pepper, Japanese red chili pepper, fennel, cinnamon, clove, star anise, beiriifu & other spices.  
**Flavor** - Sophisticated, herbal, vegetal aroma, red pepper, earthy, slightly aged flavor with medium heat and pleasant sweetness  
**Color** - Yellow  
**Storage** Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 300g (10.58 oz) 10/case



Item # S114

**Santaka Spice Yuzu Salt (Fine Snow Salt)**  
Bright, floral and tart yuzu peel is combined and aged with Japanese "Snow Salt". The fine grain of this premium, pure salt absorbs faster and lends a creativity to its endless applications.  
**Ingredients** - Natural sea salt, freeze dried yuzu.  
**Flavor** - Floral, bright, slightly tart saline  
**Color** - Pale yellow orange  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S115

**Santaka Spice Katsoubushi Salt (Fine Snow Salt)**  
An umami and sodium rich flavor bomb. Often used as a MSG alternative due its incredible natural flavor enhancement qualities. Rich in amino acids and natural enzymes.  
**Ingredients** - Natural sea salt, aged bonito.  
**Flavor** - Essence of umami, slightly smoky, savory, saline  
**Color** - Blonde beige  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S130

**Santaka Spice Miyagi Green Matcha Japanese Curry Powder**  
This regional, northern green curry style, found in Miyagi Prefecture lends this curry to be milder with more emphasis on the umami qualities when compared to its Indian & Southeast Asian counterparts. This refined and perfected green curry balances a ratio of 9 main spices with 8 trace sub spices and is extremely popular in this region.  
**Ingredients** - Coriander, cumin, turmeric, green cardamom seeds, sansho grape berry, matcha tea, fennel, fenugreek, cinnamon, & other spices.  
**Flavor** - Herbal, vegetal aroma, hint of white pepper, earthy, slightly aged flavor with pleasant sweetness and zip.  
**Color** - Yellow, green, brown  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 300g (10.58 oz) 10/case



Item # S131

**Santaka Spice Aomori Red Japanese Curry Powder**  
This regional, northern red curry style, found in the Aomori Prefecture lends this curry to be milder with more emphasis on the umami qualities when compared to its Indian & Southeast Asian counterparts. This refined and perfected red curry balances a ratio of 9 main spices with 8 trace sub spices and is extremely popular in this region.  
**Ingredients** - Coriander, cumin, turmeric, green cardamom seeds, Japanese red chili, fennel, fenugreek, cinnamon, toasted hemp seed, star anise, garlic & other spices.  
**Flavor** - Herbal, vegetal aroma, red pepper, earthy, slightly aged flavor with pleasant sweetness and nice heat  
**Color** - Orange, red, yellow  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 300g (10.58 oz) 10/case



Item # S116

**Santaka Spice Matcha Salt (Fine Snow Salt)**  
Premium green matcha picked from the first harvest is blended with one of the most acclaimed sea salts in Japan.  
**Ingredients** - Natural sea salt, matcha green tea.  
**Flavor** - Vegetal sweet savory  
**Color** - Light green  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** -Japan  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S117

**Santaka Spice Ume Shiso Salt (Fine Snow Salt)**  
Fermented, dried ume plum, is complemented by the herbal, vegetal, slightly sweet shiso leaves. The slightly bittersweet combination is added and aged with Japanese "Snow Salt". The fine grain of this premium, pure salt absorbs faster and lends a creativity to its endless applications.  
**Ingredients** - Natural sea salt, ume plums, shiso leaves.  
**Flavor** - Fresh sea, basil, fermented citrus, mint, cinnamon  
**Color** - Reddish-pink  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S118

**Santaka Spice Wasabi Salt (Fine Snow Salt)**  
Spicy and aromatic qualities of 100% Hon Wasabi Root is combined and aged with Japanese "Snow Salt". The fine grain of this premium, pure salt absorbs faster and lends a creativity to its endless applications.  
**Ingredients** - Natural sea salt, 100% momosawa wasabi root.  
**Flavor** - Spicy aromatics and flavor, with lingering sharpness and earthy, vegetal finish.  
**Color** - Light green  
**Storage** - Shelf stable, see best by date – reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S121

**Santaka Konbu Seaweed Salt (Fine Snow Salt)**

Regional natural konbu seaweed, already containing natural salinity is combined and aged with Japanese "Snow Salt". The fine grain of this premium, pure salt absorbs faster and lends a creativity to its endless applications.

**Ingredients** - Natural sea salt, 100% Japanese konbu seaweed.

**Flavor** - Delightful savory umami taste

**Color** - Green/brown

**Storage** - Shelf stable, see best by date –

Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

S121 - 100g (3.53 oz) 10/case



Item # S122

**Santaka Spice Hijiki Seaweed Salt**

Premium regional hijiki seaweed, naturally saline, is combined and aged with Japanese "Snow Salt". Nutty and vegetal, the fine grain of this premium, pure salt absorbs faster and lends creativity to its endless applications.

**Ingredients** - Natural sea salt, 100% Japanese hijiki seaweed.

**Flavor** - Deep sea flavor, vegetal, hint of nuttiness essence of umami

**Color** - Grayish, dark green

**Storage** - Shelf stable, see best by date

**Origin** - Japan

**Pack Size** -

S122 - 100g (3.53 oz) 10/case



Item # S134

**Santaka Spice Nori Goma Furikake**

A simple and popular rice topping offering a nice nutty and fresh sea enhancement.

**Ingredients** - Nori squares, toasted white sesame seeds, sugar, sea salt.

**Flavor** - Fresh sea, nutty sesame, umami

**Color** - Creamy white, emerald green

**Storage** - Shelf stable, see best by date-Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

300g/10.58 12/case



Item # S135

**Santaka Spice Aji Nori Furikake**

One of the most popular rice toppings in Japan. The emerald green color and fresh sea taste come from the small nori strips. Crunchy and nutty sesame taste comes from the toasted white and black sesame seeds.

**Ingredients** - Toasted white sesame seeds, sugar, sea salt, nori strips, toasted black sesame seeds, hijiki seaweed.

**Flavor** - Nutty, fresh sea flavor, toast, slight earthy funk

**Color** - Creamy white, emerald green, black accent

**Storage** - Shelf stable, see best by date –

Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

S132 - 300g (10.58 oz) 12/case



Item # S132

**Santaka Spice Yuzu Furikake**

Another popular rice topping in Japan offering a nutty, savory-sweet flavor that compliments the tart, floral citrus notes of the yuzu peel.

**Ingredients** - Toasted white sesame seeds, nori squares, yuzu zest granules, sugar, sea salt.

**Flavor** - Fresh sea, nutty sesame, bright tart, overtones of tangerine & Meyer Lemon with subtle hints of pine, umami

**Color** - Creamy white, emerald green, yellow orange accents

**Storage** - Shelf stable, see best by date –

Reseal and keep in cool place

**Origin** -Japan

**Pack Size** - 300g/10.58 12/case



Item # S133

**Santaka Spice Ume Shiso Furikake**

Shiso (Perilla) is a herb used in the preparation of umeboshi to impart its vivid red color. Perilla leaves add a flavor that is reminiscent of anise.

**Ingredients** - Toasted white sesame seeds, dried shiso leaves, ume-su, sugar, sea salt, toasted black sesame seeds.

**Flavor** - Licorice, nutty sesame, tangy, fermented earthy, umami

**Color** - Creamy white, purple, red, black accent dashes

**Storage** - Shelf Stable, see best by date –

Reseal and keep in cool place.

**Origin** - Japan

**Pack Size** - 300g (10.58oz) 12/case



Item # S110

**Konbu Seaweed Powder**  
Naturally sun dried and processed into flakes and reduced to powder.

**Ingredients** - 100% konbu seaweed.

**Flavor** - Fresh ocean seaweed flavor, slight roasted nuttiness

**Color** - Creamy beige with a slight green hue

**Storage** - Shelf stable, see best by date – Reseal & keep in cool place

**Origin** - Japan

**Pack Size** -

200g (7.05z) 10/case



Item # S108

**Namikura Kyoto Shiro Miso Powder**

Yields the classic miso flavor you are expecting, only in a highly-versatile powdered form.

**Ingredients** - Fermented soybeans, salt.

**Flavor** - Traditional full fermented soybean flavor, slight saltiness and some subtle sweetness on finish.

**Color** - Ochre

**Storage** - Shelf stable, see best by date - Reseal and keep in a cool place

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 12/case



Item # S109

**Namikura Aka (Red) Country Miso Powder - Aged 3 Months**

Made from 3 month old miso paste which is light in flavor and color. The paste is dried naturally in the sun and then milled into a powder.

**Ingredients** - White rice, whole soybeans, salt, koji.

**Flavor** - Traditional lightly aged fermented soybean flavor with slight saltiness and some subtle sweetness on finish.

**Color** -Reddish brown

**Storage** - Shelf stable, see best by date - Reseal and keep in cool place

**Origin** - Japan

**Pack Size** -

300g (10.58 oz) 12/case



Item # S104 & S104-3LB

**Santaka Spice**  
**Sansho Grape Berry Powder**  
 Fleshiest of berries, are collected while still green in May. These berries are a burst of flavor  
**Ingredients** - 100% ground sansho grape berry.  
**Flavor** - Fruity mix of citronella, lemon, mint, black pepper and lingering numbness on tongue.  
**Color** - Green brown  
**Storage** - Shelf stable, see best by date reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** -  
 S104 - 100g (3.53 oz) 10/case  
 S104-3LB - 3 lb/1 case



Item # S105

**Santaka Spice**  
**Gochugaru Pepper Flakes**  
 Made from gochu chilis. Used in Korean dishes such as kimchi and bulgogi. Slightly smoky with sweet heat.  
**Ingredients** - 100% pure gochugaru pepper flakes.  
**Flavor** - Extra spicy  
**Color** - Red  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Korea  
**Pack Size** - 100g (3.53 oz) 10/case



Item # S106

**Santaka Spice**  
**Karashi Yoogarashi (Mild) Mustard Powder**  
 Similar to western mustards. Made from ground yellow & white Japanese mustard seeds - subdued elegant flavor.  
**Ingredients** - Yellow Japanese mustard seeds, white Japanese mustard seeds.  
**Flavor** - Medium mustard spice  
**Color** - Yellow  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 300g (10.58 oz) 12/case



Item # S107

**Santaka Spice**  
**Japanese Wagarashi (Hot) Mustard Powder**  
 Very hot mustard taste opposed to western mustards.  
**Ingredients** - Ground yellow/brown Japanese mustard seeds.  
**Flavor** - Pungent, spicy, tangy  
**Color** - Yellow/brown  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 300g (10.58 oz) 12/case



Item # 4748

**Masato Tea Company Matcha Green Tea, Culinary Grade**  
 2nd Harvest is ideal for a multitude of culinary creations. It possesses a bold flavor profile.  
**Ingredients** - Green tea.  
**Flavor** - Bolder, slightly bitter, earthy  
**Color** - Earthy green  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 1 kg (2.2 lb) 6/case



Item # S113

**Akajiso (Shiso/Perilla) Ground Leaf Powder**  
 Whole dried Japanese Red Shiso leaves are hand selected and minimally handled, then milled into a versatile powder.  
**Ingredients** - Ground Japanese red shiso leaves.  
**Flavor** - Lively, vibrant, basil to mint with zesty spice overtones  
**Color** - Reddish purple brown  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53oz) 10/case



Item # 0105

**Yukari Shiso-Meshi Cured Shiso Powder**  
 Yakari Shiso-Meshi is cured shiso leaves and seaweed used for rice seasoning. It is made from salted and pickled purple shiso leaf that has been dried naturally in the sun. It is often utilized in furikake blends or marinades where a bittersweet and salty flavor is desired.  
**Ingredients** - Purple shiso leaves, salt, seasoning (amino acid, MSG), apple vinegar, ume plum extractive.  
**Flavor** - Bittersweet, salty  
**Color** - Purple-green  
**Storage** - Shelf stable, see best by date – Reseal and keep in cool place  
**Origin** - Japan  
**Pack Size** - .92 oz x 1



Item # S111

**Akajiso (Shiso/Perilla) Bulk Leaf**  
 Whole dried Japanese red shiso leaves. Unprocessed form of bulk dried leaves, hand selected and minimally handled to preserve the highest quality aroma and flavor.  
**Ingredients** - Japanese red shiso leaves.  
**Flavor** - Lively, vibrant, basil or mint like with earthy, vegetal overtones  
**Color** - Reddish purple brown  
**Storage** - Shelf stable, see best by date – Reseal & keep in cool place  
**Origin** - Japan  
**Pack Size** - 80 g (10.58 oz) 12/case



Item # S112

**Akajiso (Shiso/Perilla) Tea Cut Leaf**  
 Whole dried Japanese red shiso leaves are hand selected and minimally handled to preserve the highest quality aroma and flavor. They are then processed carefully into a tea-cut size.  
**Ingredients** - Japanese red shiso leaves.  
**Flavor** - Lively, vibrant, basil to mint with zesty spice overtones.  
**Color** - Reddish purple brown  
**Storage** - Shelf stable, see best by date – Reseal & keep in cool place  
**Origin** - Japan  
**Pack Size** - 100g (3.53 oz) 10/case



# Mise En Place

Binchotan, Black Garlic Products, Sushi Ginger and Other Unique Ingredients



Item # 4210

**"Haku" Black Garlic Shoyu**  
Perfectly paired individual qualities of shoyu and black garlic create a symphony of flavors unrivaled by any shoyu today.

**Ingredients** - Water, soybeans, salt, wheat, black garlic, alcohol.  
**Flavor** - Complex aroma of fermented soy bean & black truffle. Flavor notes of raisin, fig, molasses and roasted garlic subtleties  
**Color** - Dark brown, non-translucent  
**Storage** - Shelf stable, see best by date – refrigerate after opening  
**Origin** - Japan  
**Allergens** - Contains soy & wheat  
**Pack Size** - 500 ml 6/case



Item # 1251

**CalPAC Black Garlic Molasses**  
Black garlic molasses is a wonderfully complex symphony of flavors playing in perfect harmony.

**Ingredients** - 100% black garlic  
**Flavor** - Nutty, savory, dried fruit, roasted garlic undertones, natural sweetness.  
**Color** - Glossy black  
**Storage** - Shelf stable, see best by date  
**Origin** - Japan  
**Pack Size** - 250 ml 6/case



Item # 1253

**CalPAC Peeled Black Garlic**

Fermenting quality garlic with proper care and technique brings out many layers of flavor.

**Ingredients** - 100% California garlic.  
**Flavor** - Aromas of black truffle and grape must. Flavor notes of dried fig, raisin and balsamic. Very subtle garlic undertones  
**Color** - Dark raisin-like  
**Storage** - Shelf stable, see best by date  
**Origin** - California, USA  
**Pack Size** - 454 g (16 oz) 6/case



Item # 1250

**CalPAC Black Garlic, Whole**  
Fermenting quality garlic with proper care and technique brings out its many layers of flavor.

**Ingredients** - 100% California garlic.  
**Flavor** - Notes of dried fig, raisin, balsamic, with subtle garlic undertones.  
**Color** - Dark raisin  
**Storage** - Shelf stable  
**Origin** - California, USA  
**Pack Size** - 500g (20.45 oz) 10/case



Item # 1254

**CalPAC Black Garlic Paste**  
Quality garlic is fermented which brings out its many layers of flavor.

**Ingredients** - 100% California garlic.  
**Flavor** - Aromas of black truffle and grape must. Flavor notes of dried fig, raisin and balsamic. Very subtle garlic undertones remain.  
**Color** - Dark raisin  
**Storage** - Shelf stable, see best by date  
**Origin** - California, USA  
**Pack Size** - 16oz 6/case



Item # 1255

**CalPAC Peeled Black Garlic, Retail Jar**

Fermenting quality garlic with proper care and technique brings out many layers of flavor.

**Ingredients** - 100% California garlic.  
**Flavor** - Aromas of black truffle and grape must. Flavor notes of dried fig, raisin and balsamic. Very subtle garlic undertones  
**Color** - Dark raisin-like  
**Storage** - Shelf Stable, see Best By Date  
**Origin** - California, USA  
**Pack Size** - 2 oz 12/case



Item # 1110

**Binchotan Diamyo, Whole**

Made from hardest and most prized, hand picked oak branches in Korea. Baked in hand-built clay kilns at 1200° C. 90% carbon, mineral rich, slow burning, almost smokeless and nearly flavorless fuel. Not the hottest fuel, but the most consistent in temperature .

**Ingredients** - Diamyo oak wood.

**Flavor** - Almost neutral cooking fuel

**Color** - White ash/carbon

**Storage** - Non perishable

**Origin** - Korea

**Other** - Burn time: 4-5hrs, ubame oak, chemical free, smokeless

**Pack Size** - 10 kg (22 lb) 1/case



Item # 6030

**PacRim Ginger Juice**

Okinawan whole ginger root cold pressed using proprietary techniques captures peak natural ginger flavor. Flash pasteurization highlights sharp, floral aromatics and spicy, natural citrus-like flavors.

**Ingredients** - 100% ginger root, citric acid, less than 1/10th of 1% Sodium Benzoate as preservative.

**Flavor** - Sharp, floral aromatics and spicy, slightly citric flavor

**Color** - Opaque-yellow amber, unfiltered

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - Japan

**Pack Size** - NET WT 900 ml (30.43 oz)6/case



Item # PGINW

**Young Pickled White Sushi Ginger**

Young ginger is preferred for garnish because of its tender flesh and natural sweetness. Young fresh ginger root is peeled and thinly sliced across the grain with a razor-sharp knife or mandolin. Sliced ginger is tossed in salt to preserve white color.

**Ingredients** - Ginger, Water, Salt, Acetic Acid, Citric Acid, Acesulfame Potassium, Aspartame (Contains Phenylalanine), Potassium Sorbate

**Flavor** - Snappy, spicy, sweet, sour

**Color** - White

**Storage** - Shelf stable, see best by date – Refrigerate after opening

**Origin** - China

**Pack Size** - 11 lb Pail



Item # PGINP

**Pickled Pink Sushi Ginger**

Amazu Shoga is Japanese for pink pickled sushi ginger. In early summer Shin Shoga (young fresh ginger root) is harvested to make Amazu Shoga. Young ginger is preferred for garnish because of its tender flesh, & natural sweetness.

**Ingredients** - Ginger, Water, Salt, Acetic Acid, Citric Acid, Acesulfame Potassium, Aspartame (Contains Phenylalanine), Potassium Sorbate, FDA Approved Food Color Red #40

**Flavor** - Snappy, spicy, sweet, sour

**Color** - Pink

**Storage** - Shelf stable, see best by date – Refrigerate after opening.

**Origin** - China

**Pack Size** - 11 lb Pail





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