



“Japanese Food & Ingredients Masterclass”

Featured products

<p>OKABAYASHI FARM</p> 	<p>Yuzu Juice</p> <p>Distributed by Jun Pacific Corporation</p>	<p>YUZU TARTLET BURNT; PURE CREAM, GOJI BERRIES, BABY MINT</p>
	<p>Yuzu Kosho <i>(Yuzu Pepper Paste)</i></p> <p>Distributed by Jun Pacific Corporation</p>	<p>YUZU KOSHO; SEAWEED AND TOASTED SESAME SALAD, PICKLED CUCUMBER, SPANNER CRAB</p>
<p>YUGETA SHOYU</p> 	<p>Yuki Shoyu <i>(Organic Soy Sauce)</i></p> <p>Distributed by Jun Pacific Corporation</p>	<p>Teriyaki Salmon; green pea avocado, wasabi mash</p>
	<p>Kunsei Shoyu <i>(Smoked Soy Sauce)</i></p> <p>Distributed by Jun Pacific Corporation</p>	<p>SMOKED SOY; TWICE COOKED PORK BELLY, PICKLED PEACH SAUCE, SHAVED CRACKLING</p>
<p>MASUZUKA MISO (NODA MISO Co.)</p> 	<p>Tamari Essence <i>(Tamari Soy Sauce)</i></p>	<p>Tokyo Style Nigiri-zushi, Salmon and Hiramasa brushed with Hon-Tamari Essence from Aichi</p>
	<p>Mame Shoku <i>(Miso)</i></p>	<p>Baby cucumber and Dutch carrot with GMO free naturally brewed Tsubu-mame miso from Aichi</p>
<p>GRAZIE MILLE</p> 	<p>Dashi Stock</p>	<p>Dashimaki-Tamago; Japanese style egg Omelette with natural dashi used bonito from Tosa-Kochi</p>
	<p>Papaya Yuzu Dressing</p>	<p>Deep-fried Harusame and Soba noodle with grilled mochi along with tomato, daikon and green salad accompanied with Yuzu Papaya Dressing from Kochi</p>