

## NEW ITEM! ACE TEMPURA FLOUR



Tempura is a traditional Japanese recipe. Seafood (usually shrimp) and vegetables are dipped into batter and then deep-fried, then served with a special dipping sauce. It's one of the most frequently ordered dishes at Japanese restaurants, but is also very easy to make at home. Try doing this for a delicious and budget-friendly dinner. Tempura-ko, tempura flour, is the solution for producing the crispiest result in traditional tempura preparation. The flour contains a small portion of starch and egg powder, so there is no need to add eggs to prepare batter. This new ACE TEMPURA POWDER can make better Tempura than other Tempura Powder from Japan! We highly recommend this item!

#23062 ACE TEMPURAKO 44lbs.

## HIGHLIGHT OF JAN DELICACIES

### IKASASHI MATSUMAE IKA SHIOKARA

### IKA UNI



Tender ika (cuttlefish) cooked in a soy and mirin broth with carrots, kombu seaweed. This is a great condiment for a bowl of white rice.

#74341 100g



Thinly sliced ika (cuttlefish) marinated in squid ink sauce. This unique Japanese delicacy pairs well with Sake and Shochu.

#74343 100g



Sliced raw Squid Sashimi with uni paste. The squid acts like noodles, with an al dente texture, and the uni is stirred up like a sauce.

#74339 100g

### FUKAHIRE MATSUMAE

### SEAWEED TSUKUDANI

### TSUBU UNI IKA



Ika (a cuttlefish), herring roe, a shishamo smelt egg, kombu, a red pepper, and soy sauce are mixed together to create this delicious delicacy.

#74340 100g



Thinly shredded kombu and nori are simmered in a rich soy sauce broth to make this delicious delicacy. It has a little hint of shiso basil. This is a great condiment for a bowl of white rice.

#74344 100g



Uni crushed into little bits and mixed with thinly sliced squid. Great texture, smooth, cool, almost light flavor, perfectly capturing and balancing the uni with the squid.

#74338 100g

## RECIPE KABU & PORK BELLY SAKE KASU HOTPOT



### Ingredients

-Thinly Sliced Pork Belly	300g
-Kabu (Japanese turnip), quartered	6
-Carrot, thinly sliced	100g
-Hakusai (Napa Cabbage)	1/8
-Enoki Mushroom	200g
-Negi (Scallion)	1

### ■ A

-Sliced ginger root	1 (4 slices)
-Water or dashi stock	5 Cups

### ■ B

-Shinshu Miso (White Miso)	3 Tbs.
-Sake Kasu	50g

# 60850 F-SAKE KASU 5lbs.

1. Set the ingredients to cook in the broth in a large plate. (Cut meat and vegetables)
2. To make the broth, heat the dashi stock in the donabe and add few slices of ginger (A). Cook pork in the broth until it's done and skim off any foam or impurities (aku) that rise to the surface.
3. In a bowl, whisk together the sake lees and a ladle full of the dashi stock from the donabe. Once the mixture is smooth, add it to the donabe. Add the miso and salt.
4. Cook the rest of the ingredients in the broth. (Start with the items which takes longer time to cook)
5. Once everything is cooked, serve into individual bowls with some broth.

## NEW ITEM TAI-CHAZUKE



#74347 500g

Taichazuke means Sea Bream with Hot green tea. Chazuke or ochazuke is a simple Japanese dish made by pouring green tea, dashi, or hot water over cooked rice roughly in the same proportion as milk over cereal, usually with savory toppings. This Taichazuke is very easy to use. Just put 3 table spoon worth of "Taichazuke" on top of cooked white/brown rice in a bowl. Pour hot water, green tea or dashi broth. That's it! You can add nori, mitsuba or extra sesame seeds for toppings.

## RECOMMENDED ITEM NEW CROQUETTE

Korokke is the Japanese name for a deep fried dish originally related to a French dish, the croquette. It was introduced in the early 1900s. Korokke is made by mixing cooked chopped meat, seafood, or vegetables with mashed potato or white sauce, rolling it in wheat flour, eggs, and bread crumbs, then deep frying this until brown on the outside. Korokke are usually shaped like a flat patty.

### CURRY COROQUETTE



Japanese people enjoy curry very much, and it's natural to form this tasty dish into Korokke form. Curry powder adds a great flavor to the potato filling, and this Korokke can be eaten as is, without any sauce.

#73699 100pc

### PUMPKIN COROQUETTE



Kabocha is the green-skinned Japanese squash. Naturally sweet Kabocha makes a delicious Korokke filling and its orange color is very appealing.

#73702 100pc

### POTATO COROQUETTE



This is a very simple, the orthodox approach to potato Korokke that everybody loves. Great flavor of sauteed onion and potato.

#73700 100pc

## SAKE OF JAN. TAISETSU JUNMAI



Rice Polished Down To: 60%

S.M.V.: +3 (Semi Dry)

Acidity: 1.3

Rice Name: Hokkaido made rice

This dry Junmai sake is fermented slowly and carefully at low temperatures. It has a wonderful aroma and rounded flavor.

#6418 300ml./ 20 bottles

#8442 720ml./ 12 bottles

## TAISETSU Junmai Ginjo

Rice Polished Down To: 45%

S.M.V.: +3 (Semi Dry)

Acidity: 1.3

Rice Name: Ginpu, & Yukino Sei

Brewed with special care in the Hokkaido Prefecture, this medium-dry sake has a very delicate aroma and a refreshing finish.

#8440 720ml./12 bottles.

#5140 300ml./20 bottles

