

mameneri san[®]



What is Mameneri San?

Mameneri San is a soybean sheet made from **100% pure soy protein**. Similar in size and shape to a sheet of seaweed nori, Mameneri San is even more versatile. It's perfect to make hand-rolled sushi for those who dislike the flavor of seaweed. And for chefs exploring new flavor and cooking applications, creativity is endless with Mameneri San, especially with the whimsical color variations. Mameneri San is highly adaptable, and can be rolled, wrapped, or folded like origami. It comes in a variety of colors and flavors, making it ideal for decorative presentations.



Who Makes Mameneri San?



Mameneri San was created by J-Oil Mills Corporation. Formed from a partnership between three firms--Yoshiwara Oil Manufacture, Hornen Cooperation, and Ajinomoto Oil Manufacture--the company's main products have always been vegetable oils. In 1975, while researching uses for a pure, high-protein soybean meal remaining from the oil extraction process, J-Oil Mills began developing what would become Mameneri San. It took 10 years to perfect the Mameneri San product that we know today. The final product was first released in Japan in 1985, then exported to the United States four years later.

J-Oil Mills Corporation has always adhered closely to their key business concept of "CSR" (Corporate Social Responsibility), and continues to focus on their environmental commitment, which they refer to as "SHE" (Safety, Health, & Environment).

Mameneri San is also a superb functional food, holding together foods which would normally fall apart, such as vegetable sticks and saucy risotto. Unlike other wrapper materials, Mameneri San is delicate in texture and in flavor that it does not interfere with the featured food it's incorporated into.

PRODUCT INFORMATION

Types of Mamenorisan

MAMENORISAN plain type

Harmonizes and melds into flavors of the main ingredient. Whimsical colors add endless creative possibilities.

Package: 20 individual sheets
 Box: 10 packages (10 pkgs x 20 sheets = 200 sheets)
 Master Case: 6 boxes (6 bx x10 pkgs x 20 sheets =1,200 sheets)

- 64092 YELLOW MAMENORISAN 6/10/2.2oz (20 sheets)
- 64093 PINK MAMENORISAN 6/10/2.2oz (20 sheets)
- 64094 ORANGE MAMENORISAN 6/10/1.8oz (20 sheets)
- 64202 GREEN MAMENORISAN 6/10/2.2oz (20 sheets)



MAMENORISAN variety type

Traditional Japanese cuisine uses flavor accents to enhance foods. Sesame, Shiso and Aonori MAMENORISAN add unique highlights to the palate and in presentation.

Package : 20 individual sheets
 Box: 10 packages (10 pkgs x 20 sheets = 200 sheets total)
 Master Case: 4 boxes (4 bx x 10 pkgs x 20 sheets = 800 sheets total)

- 64095 GOMA MAMENORISAN 4/10/3.1oz (20 sheets)
- 64191 AONORI MAMENORISAN 4/10/3.1oz (20 sheets)
- 64192 SHISO MAMENORISAN 4/10/3.1oz (20 sheets)

Ingredient Details

Sesame: Harvested in Kagawa Prefecture, and supplied by Kadoya Oil Co, the largest sesame processor in Japan.

Aonori: Grown in Shimanto River and processed in Kochi Prefecture

Shiso: Red Shiso is sourced from Aichi Prefecture.

Packaging

Each MAMEORISAN package feature quality assurance care:

To lock out moisture zip-lock, aluminum pouch
 moisture-absorbing agent

To prevent tears plastic tray to protect corners



Storage and Handling

- 1.MAMENORISAN is prone to moisture. Once the package is opened, promptly seal to keep moisture out.
- 2.If using small amounts at a time, adding more moisture absorbing agent is highly recommended.

Why choose Mamenorisan from J-Oil Mills?

The Five Factors:

•**Aroma:** Whereas foods made from soybean powder characteristically have unpleasant odors, J-Oil uses whole soybeans, resulting in a sweet-aromatic product. .

•**Texture:** Mamenorisan has a delicate texture that dissolves gently when eaten, unlike many other soybean sheets that feel stiff and paper-like on the palate.

•**Pliability:** Mamenorisan is very thin (2.2-2.3mm), making it easy to hand roll. However, it is not so delicate that it breaks apart.

•**Protein Quality:** The main ingredient is separated soy protein. Each sheet Mamenorisan contains more than 90% protein.

•**Low Fat Content:** Separated soy protein's fat content is less than 0.1%, while soy powder contains two to three times this amount.

Texture & Color Changes Based on Cooking Applications

	Pink	Green	Yellow	Orange	Beige	Sesame	Shiso	Ao Nori
FRY 1min. 160°C	No color change					No topping color change		
	fragile texture due to low temperature							
180°C	No color change					No topping color change		
	Texture became crispy							
STEAM 5min.	No color change and texture became soft							
BAKE Baked on Pan	Sheet stretched out a bit No color change Texture turned pleasantly crispy					Topping flavors became more pronounced		
BOIL Dipping Less than 10 seconds	Sheet stretched out to double in size Color turned translucent, a melt-in-your-mouth texture							
Soaking More than 3 minutes	Dissolved							

SLICED

Marinated sardines with edamame and yuba



Serve 4

Chef: George Mendes

- Sardines, boneless fillets 12pc.
- Olive oil ¼ cup
- Sherry vinegar 1/8 cup
- Yuzu juice ½ tbsp
- Lime zest, microplane ½ lime
- White soy sauce 1 tbsp
- Edamame, beans-blanchd ½ cup
- Olive oil 1/8 cup
- Arugula, wild, washed and dried ½ cup
- Fresh prepared yuba 4 rectangular pieces
- Green mamenorisan, sheet cut into thin strips ½ sheet



1. Combine all of the ingredients for the marinade . Mix well. Place sardines in shallow pan. Pour marinade all over sardines, just to cover. Cover with plastic film and refrigerate overnight.
2. In small bowl toss the edamame with the olive oil and then add the arugula. Toss lightly.
3. On 4 square plates ,place 3 fillets of sardine, skin side up towards left side of plate. Top with sprigs of arugula. At opposite side place the yuba towards center make a thin line of the edamame. Drizzle a little of the marinade over all. Top the edamame with the thin strips of mamenorisan.

Recipes created by

WING LAM Chef Gordon Ramsay at the London

Wing Lam, currently the Executive Sushi Chef at the renowned Gordon Ramsay at The London West Hollywood, was one of six top sushi chefs in California to compete in the SushiMasters Competition 2006.

Born in Hong Kong and growing up in the San Francisco area, Lam first got a taste of a culinary career as a bus boy working his way through college. Lam had always enjoyed cooking and its artistic form of expression, but it was when a head chef offered to train Lam professionally that his own passion for fine cuisine blossomed. Since then, Lam has worked at various high profile hotels and restaurants, Parcel 104, a Bradley Ogden restaurant, Latitude 43, and Sai Sai Restaurant at Millennium Biltmore Hotel, to name a few. He is experienced in all facets of traditional and contemporary Japanese cuisine as well as Euro-Asian cuisine, and has mentored under various top-notch chefs.

Lam is fascinated by the elegant and serene nature of sushi and Japanese cuisine, which has naturally lead to his current career path. His specialty, however, is not limited to sushi and Japanese cuisine. Lam incorporates nouvelle Euro-Asian cuisines with the emphasis on French, Californian and Japanese Cuisines. Uni Risotto Croquettes is one such example.



UECHI KATSUYA Chef/Owner Katsuya



Katsuya Uechi is the owner and Executive Chef of the highly regarded Katsuya Restaurant empire in Southern California.

As one of only four Master Sushi Chefs in Los Angeles, Chef Uechi brings four decades of culinary artistry and restaurant operation experience to the Japanese fine dining scene. Known for his distinctive style and artistry, combined with firm grounding in traditional Japanese cuisine, Katsuya is recognized as a major trend setter who continues to raise the worldwide standards of fine Japanese dining.

Born in Okinawa, Japan, he is a graduate of the renowned Tsuji Culinary institute of Osaka. Arriving in Los Angeles in 1985, he championed Sushi cuisine by challenging unprecedented culinary applications to the centuries old art of traditional Japanese cooking.

Katsuya Restaurant currently co-shares the #1 spot in Zagat's Top Food Los Angeles guide. His namesake locations, Katsu-ya in Studio City, Encino, Brentwood, Hollywood, Glendale, and Downtown LA Live are acknowledged as top restaurants.

Truly dedicated in his field, Katsuya currently trains new Sushi chefs as the Principal and Executive Instructor at his own Sushi Institute of America in Los Angeles. He also serves as President of the Japanese Restaurant Association of America.

4. Make ice cream. In large mixing bowl whisk the egg yolks with the sugar to form ribbons. In medium size sauce pot, combine milk and heavy cream and the vanilla bean pods and seeds. Bring to simmer.
 5. Fill a large bowl with ice and water. Place another bowl on top. Set aside.
 6. Temper the hot milk/cream mixture with the egg yolk sugar mix. Place all into sauce pan again and cook over low heat until it coats the back of spoon.
 7. Strain through fine-mesh strainer in the bowl over ice. Stir until cool. Process in ice cream machine. Assemble "mille feuille":
1. Place a dab of the pureed apple in center of plate. Top with 2 rectangles of the mamenorisan. Place a spoon full of the cooked apple on top and carefully spread.
 2. Using a Japanese mandolin, slice apple very thinly, cut to same size as baked mamenorisan. Place on top of apple. Repeat procedure 1 and 2 until 4 layers are formed, ending with the mamenorisan. Serve with a scoop of the vanilla ice cream and a dusting of the Ras al Hanout on plate.

=TIP=
1. Baked Mamenorisan can be stored up to one day in a tightly sealed container or zip-close plastic bag.

Recipes created by

GEORGE MENDES Chef/Owner Aldea



A first-generation American born to Portuguese parents, George Mendes has fond memories of the elaborate, festive meals his family would prepare. Food was his first love, and Mendes followed his passion by enrolling in the Culinary Institute of America in Hyde Park, New York.

After graduating in 1992, Mendes worked at the original Bouley in Tribeca, where he met his mentor, chef David Bouley. Throughout his career, Mendes has also traveled to France to do stages under legendary chefs Alain Passard, Roger Vergé, and Alain Ducasse. Mendes then worked under acclaimed Basque chef Martin Berasategui at his eponymous three-star Michelin restaurant in San Sebastian, Spain.

Stateside, Mendes became executive sous chef at the three-star Lespinnasse in Washington, D.C., then returned to New York to join Tocqueville as chef de cuisine. After more than three years running the kitchen, Mendes left to pursue his own restaurant venture. In early 2009, Mendes will open Aldea in Manhattan's Flatiron neighborhood. Named after the Portuguese word for village, the restaurant's menu is inspired by the Iberian Peninsula and Mendes' heritage.

FRIED

Lobster papilote, shiso-cilantro spicy mayonnaise



Serve 4

Chef: George Mendes

- Lobster tail *cooked, out of shell, cut in half lengthwise* 2pcs
- Shiso leaf 4
- Cilantro leaf 8
- Pink mamenorisan 2 sheets
- Plain mayonnaise ½ cup
- Lime juice 1 tbsp
- "ichimi togarashi" ½ tbsp
- Sansho pepper ½ tbsp
- Sea salt to taste
- Canola oil for frying 1 liter

1. Heat canola oil in medium size saucepan to 350 degrees F (or use deep-fryer)
2. Make mayonnaise: Place the plain mayonnaise in small mixing bowl. Add the lime juice, togarashi, the sansho pepper. Mix well with rubber spatula. Add a splash of water to adjust consistency if needed. Add sea salt to taste
3. Cut the mamenorisan in half. Season lobster tail with salt and pepper. Place a leaf of shiso towards bottom edge of sheet. Top with 2 leaves of cilantro. Then, place the lobster tail on top running left to right.
4. Moisten the center edges of sheet with a dab of water. Roll the sheet over the lobster and continue to roll until top edge is met. Press to seal tightly
5. Twist the opposite ends tightly to close up and remove air pockets around lobster.
6. Make mayonnaise: Place the plain mayonnaise in small mixing bowl. Add the lime juice, togarashi, the sansho pepper. Mix well with rubber spatula. Add a splash of water to adjust consistency if needed. Add sea salt to taste.
7. Fry the lobster roll in the canola oil for approximately 3 minutes, until mamenorisan is crisp. Remove from oil and dab dry on paper towel.
8. Cut in half, on angle, and serve with the spicy mayonnaise.

=TIP=
1. Drain lobster and pat dry with paper towels before rolling in Mamenorisan.
2. To maintain Mamenorisan's crispiness, serve immediately after frying.

FRIED

Confetti shrimp



Serve 4

- Goma mamenorisan 1 sheet
- Nori 1 sheet
- Fresh Shiitake mushrooms 2 packs
- Fresh Enoki mushrooms 1 bag
- Cilantro leaves few sprigs
- Fresh shrimp, shelled and deveined 1 lb.
- Flour for coating
- Egg wash for coating
- Rice bran oil for frying
- Tempura sauce for dipping
- Sea salt 2 cups to taste

1. Prepare confetti by cutting first five ingredients into thin slivers, 1/8 " x 1". Toss together, separating dry from wet ingredients, until ready to use.
2. Heat oil. Prepare confetti to use by combining dry and wet ingredients.
3. Dust shrimp with flour, dip in egg wash, and coat with confetti.
4. Deep fry at 350 F degrees.
5. Serve hot with Tempura sauce or sea salt.

Chef: Uechi Katsuya



BAKED

Gala apple "mille-fueille" with Ras al Hanout



Serve 4

- Beige mamenorisan 4 sheets
- Gala apples, peeled and cored, thinly sliced 20 oz.
- Brown sugar 1/3 cup
- Lemon juice 1 Tbsp
- Ras al Hanout spice 1 1/2 tsp
- Gala apple, washed and left whole 1 ea.

Ice Cream

- Egg yolks 10
- Sugar 1 cup plus 2 Tbsp
- Whole milk 2 1/4 cups
- Heavy cream 2 cups
- Vanilla beans, split lengthwise and scraped 4

1. Pre-heat oven to 375 degrees F
2. Cut mamenorisan into 2" by 4 " rectangles. Place rectangles on non-stick baking leaving 1/2 inch space between each rectangle and bake for 12- 15 minutes or until golden brown and crispy. Remove from oven and reserve
3. Toss the sliced apples with the brown sugar, lemon juice and the ras al hanout spice. Place sauté pan over medium heat and cook apple mixture for 5 minutes or until just a little bite is left. Let cool off heat. Puree half of the mixture in blender. Reserve.

Chef: George Mendes



BAKED

Baked Hokkaido



Serve 4

Spicy tuna roll

- Goma mamenorisan 2 sheets
- Crab meat, shredded 2 lbs

Dynamite sauce

- mix: 8 oz QP mayonnaise
 1 – 2 teaspoon Sriracha
 1 tsp masago

1. Preheat oven to 375F degrees.
2. Wrap spicy tuna roll using goma mamenorisan as outer wrapping. Repeat to make another roll.
3. Cut each roll into 5 pieces.
4. On a sheet of foil, place the rolls, top with shredded crab meat, and cover with dynamite sauce.
5. Bake in oven until sauce turns brown on top.

Chef: Uechi Katsuya



FRIED

Halibut fritter roll



2 rolls Serve 4

- Goma mamenorisan 1 sheet
- Halibut 8 oz
- Asparagus, boiled 4 spears
- Tempura batter for coating Prepared, see pkg
- Rice bran oil for frying
- Tempura sauce for dipping
- Lemon & sea salt

1. Slice halibut into thin, carpaccio-cut pieces
2. Cut Mamenorisan in half and place halibut slices across the length of Mamenorisan.
3. Place 2 asparagus spears in center and roll up like sushi roll.
4. Make another roll using the other half sheet of Mamenorisan .
5. Prepare Tempura batter per package directions. Coat halibut with Tempura batter, and deep fry in oil until golden color.
6. Drain oil. Slice roll into 6 pieces.
7. Serve with Tempura sauce, or with lemon and sea salt.



Chef: Uechi Katsuya

FRIED

Uni risotto croquettes with ginger peach sauce



Serve 4

Uni risotto

- Uni sea urchin 1/8 tray
- Heavy cream, divided 1/4 cup
- Unsalted Yuzu juice, divided 1 Tbsp
- Salt 1 Tsp
- Sweet onion, minced 3/8 cup
- Olive oil 1 1/2 Tbsp
- Arborio or Carnaroli rice 1 cup
- Sake 1/4 cup
- Chicken stock, divided 3 cups
- Nameko mushrooms 1/2 cup
- Butter, cut into bits 1 Tbsp

- Goma mamenorisan
- Egg yolk
- Corn starch
- Egg mixture
- Panko
- Rice bran oil for frying

- 3 - 5 sheets
- 2 eggs
- for coating
- ½ whole egg + ½ egg yolk mixed in blender for coating

Chef:Wing Lam

1. In a blender, puree Uni with 1/8 cup heavy cream and 1/2 Tablespoon Yuzu juice. Add a pinch of salt to taste. Set aside.
 2. Sauté onions in the olive oil until golden, season with a pinch of salt.
 3. Add rice and stir to coat with oil.
 4. Add Sake, ½ cup chicken stock and ½ teaspoon of salt.
 5. Simmer and continue to add chicken stock ¾ cup at a time. Continue to stir the rice mixture until all liquid is absorbed and the mixture becomes creamy, slightly softer than al dente.
 6. Add nameko mushrooms and Uni paste, stir until well incorporated.
 7. Lower heat and add butter, the remaining heavy cream and Yuzu juice.
- *Caution: heating on high heat will cause the butter and heavy cream to break, resulting in a watery risotto.

BRULEED

Caramelized fresh mango and soy bean "brulee"



Serve 4

- Champagne or Indian mango, peel, cut into 1 inch pieces 2
- Orange mamenorisan, cut into 2 " pieces 1 sheet
- Brown or demerara sugar 2 tablespoons

Chef:George Mendes



1. Using paper towel, pat mango pieces dry to rid of excess moisture
2. Completely wrap the soybean sheet around the mango to cover.
3. Wrap in saran wrap and twist to help sheet adhere strongly. Let sit 15 minutes in refrigerator.
4. Un-wrap plastic and then dust with sugar on 3 sides.
5. Using blow-torch, caramelize mango quickly.
6. Serve immediately on small spoons or plates

STEAMED

Kyoto style shrimp shumai



Serve 4

Chef: Uechi Katsuya

- Goma mamenorisan 2 sheets
- Fresh shrimp, shelled and deveined 2 lbs
- Ponzu for dipping

1. Cut each mamenorisan sheets into four squares. Set aside.
2. Mince shrimp into fine chunks. Divide into 8 parts.
3. Spoon shrimp onto mamenorisan, mold into pyramid shape, and moisten edges with a bit of water to seal.
4. Place Shumai into bamboo steamer, using wax paper to avoid sticking. Steam for 3 – 5 minutes until cooked.
5. Serve with Ponzu.



8. Let slow cook until most of the liquid has been absorbed.
9. Place risotto in bowl, let cool, then cover with plastic wrap and chill in refrigerator.
10. Place a mamenorisan on a flat surface, sesame side facing down, and spoon on Uni risotto off to one corner, but still close to the center.
11. Fold over and roll mamenorisan as if making a spring roll, making sure there are no holes. Flatter and smaller croquettes require less time to fry.
12. Secure Mamenorisan edge using egg yolk. Shape into desired form and freeze on a tray.
13. When completely frozen, generously coat with corn starch, dip it in egg mixture, and coat with panko. Return to freezer.
14. When completely frozen, deep-fry at 325 degrees F oil until golden brown. Serve hot with ginger peach sauce.



Ginger Peach Sauce

- Gari sushi ginger, drained 1/8 cup
- Frozen peaches*, defrosted 3 cups
- Sugar 2 1/2tsp
- Apple juice 1/8 cup
- Apple cider vinegar 1/8 cup
- Salt 1/4 tsp
- Fresh shiso leaves 1/2 pack



**fresh peaches may be used when in season, but they must be over ripe. Do not use canned peaches.*

1. In a blender, puree sushi ginger, set a side.
2. After removing pureed sushi ginger from blender, add peaches, sugar, apple juice and vinegar, then puree.
3. Add pureed sushi ginger and salt to desired taste.
4. Set blender on high until mixture reaches a fine puree.
5. Add shiso leaves, and pulse until leaves are in small bits. Do not puree.
6. Serve with Uni risotto croquette.

BLANCHED

Honshemiji and Matsutake mushroom bouillon
sesame seed-soybean "pasta," soft quail egg
and pinenuts



Serve 4

- Honshemiji mushrooms 1 cup
- Matsutake mushrooms, sliced paper thin 1 cup
- Dried shitake mushrooms 1 cup
- White soy sauce 2 tbsp
- Yuzu juice 1 tsp.
- Water 1 liter
- Goma mamenorisan , cut into 4" squares 2 sheets
- Quail eggs, cooked for 11 minutes in 70 degree Celsius water 8pc.
- Toasted pinenuts ¼ cup
- Scallion, sliced thin ¼ cup

1. Combine the dried shitake mushrooms with the water. Bring to simmer and let cook for 5 minutes. Let steep for additional 5 minutes.
2. Strain and season with the soy sauce and yuzu juice.
3. In 4 soup bowls evenly distribute the honshemiji and matsutake mushrooms, sprinkle the pine nuts on top and extra virgin olive oil. Add 2 soft cooked quail eggs to each bowl.
4. Bring the strained mushroom bouillon to a boil and adjust seasoning if necessary. Pour into bowls just to come up sides of mushrooms and barely cover.
5. Garnish with the thinly sliced scallions and serve.

Chef: George Mendes



STEAMED

Cod steamed in Aonori Mamenorisan
baby spinach, citrus olive oil



Serve 4

- Cod fillet, skinless and boneless, 5 oz. 4pc
- Seaweed mamenorisan, cut in half 2
- Olive oil, extra virgin 3 tbsp
- Baby spinach leaves, washed and dried ¼ pound
- lime, lemon, orange zest to taste

1. Set up a bamboo steamer over hot water. Bring to simmer
2. Place cod fillet at bottom edge of mamenorisan. Using fingertips, bring wrapping edge of fish, then continue rolling until fish is completely covered, top and around to bottom. Leave outer edges exposed. Trim off excess sheet with knife or scissors.
3. Place a piece of wax paper in steamer to avoid fish from sticking. Place fish on top. Cover steamer with lid and steam for 6-8 minutes depending on thickness of fish.
4. Sauté the baby spinach in the other tbsp of olive oil until wilted. Season with salt and pepper to taste.
5. Place a bed of spinach in center of 4 round plates. Top with the seaweed-steamed cod. Drizzle rest of olive oil around plate and using microplane zest the lime, lemon, and orange. Serve immediately.

=TIP=

1. Serve dish immediately, to avoid drying out.

Chef: George Mendes

