

# Premium Japanese Ingredients



THE  
**WASABI**  
**COMPANY**  
ENGLAND



### Barley Miso 500g

The addition of barley intensifies the flavour of this miso. Excellent for a rustic miso soup and to marinate meat, fish and vegetables.

### White Miso 500g

A sweeter, less salty miso that has been fermented over a shorter period for a lighter flavour. Excellent for a light miso soup, glaze, marinade or desserts.

### Flavoured Sesame Seeds

80g

Roasted sesame seeds flavoured with classic Japanese flavours: Wasabi, Ume, Yuzu and Kimchi. Perfect for sprinkling on rice and noodles; the yuzu sesame seeds double up as a great addition to cakes and ice cream!



### Organic Furikake & Sesame

From master roasters Wadaman Sesame, this traditional seasoning for rice and sushi, is a savoury mix of their high-quality sesame seeds in two fresh flavours: Sansho (30g) and Yuzu (25g)



### **Fresh Yuzu Juice 200ml**

No additives just 100% fantastically tart, floral and flavoursome yuzu juice.

### **Candied Yuzu Peel 30g**

Fresh yuzu peel with its floral aroma and tart flavour. Mix into pastries, creams, chocolate and ice cream or use as a topping on desserts and canapés.



### **20 Half-Sheets Nori**

The highest quality nori from the Ariake sea, traditionally harvested and dried. Prized for its flavour and texture.

### **Ma Kombu 25g**

From the sea of Hokkaido, the most popular kombu for producing high quality dashi stock. Possessing broad, thick leaves it has a refined sweetness and adds mineral rich umami flavour to stocks and broths.



### **2 Year Aged Soy Sauce 200ml**

Traditionally made, using only 4 natural ingredients, this is soy sauce with perfect balance and a rich flavour of umami.

Ageing for 2 years in cedar barrels adds depth and character of the highest quality.

### **Kurano Shiroshibori White Soy Sauce 200ml**

Premium quality, all-natural white soy sauce. An increased ratio of wheat to soya beans keeps the flavour and colour light. Very popular with chefs for adding depth of flavour without overpowering the dish.



### Sushizu Sushi Vinegar 300ml

Crafted from a carefully balanced mixture of 100% natural ingredients, producing a sophisticated sushi rice vinegar that will profoundly elevate your sushi.



### Toyama Sushi Rice 1kg

Grown in Nyuzen, famous for its pure and fast flowing fresh spring waters, this rice has a unique, slightly sweet flavour. Highly polished to reduce starch, it is almost translucent.



### Goto Tenobe Noodles 300g

Classic and ever-popular thick noodles that can be eaten hot or cold. Boil in a large amount of water for 6-7 minutes, adding dashi to infuse with rich umami flavour.



### Soba Noodles 3 x 150g

These premium grade soba noodles are made from native Japanese buckwheat by a company with traditional roots dating back 130 years. Buckwheat is not related to wheat and has more in common with a grass.



### Okinawa Black Sugar 300g

Made by mixing raw, unrefined sugar with molasses and very slightly refined brown sugar.

This mix combines a mild sweetness with salty, bitter and acidic flavours of liquorice and molasses.



To find out more, request a price list or place an order: [sales@thewasabicompany.co.uk](mailto:sales@thewasabicompany.co.uk)  
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