



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



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**黒米**  
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## Fresh Wasabi

A perennial brassica native to Japan, *Wasabi japonica*'s natural habitat is the banks of mountain streams flowing with abundant spring water, loaded with nutrients and minerals. The wasabi stem is formed at the base of the plant and grows upwards, above ground taking up to two years to reach maturity. It is this stem (commonly referred to as a rhizome) which is grated to produce wasabi paste. Fine grating breaks down the wasabi at a cellular level instigating an enzyme reaction that delivers an aromatic, fresh flavoured pungency with a natural sweetness.

Fresh wasabi, originally harvested from the wild, was paired with raw fish due to its highly effective anti-bacterial properties that preserved the fish and guarded against food poisoning. Sushi and sashimi remain the classic Japanese dishes that are accompanied by freshly grated wasabi, it is also served with beef, particularly Wagyu.

## English Wasabi

We are watercress growers and watercress has been grown on our Dorset and Hampshire farms since the 1850s. In spring 2010 a visiting chef remarked how watercress grew in a similar environment to wasabi he had seen growing in Japan. By the autumn we had our first wasabi planted, after two years of trial and error and a very steep learning curve, we harvested the first ever commercial crop of wasabi in Europe.

We re-create the conditions in which wild wasabi thrives using Victorian watercress beds fed by artesian springs, these are covered with shade to mimic the canopy of Japanese cedar trees that grace the banks of Japanese mountain streams. It is a patient game growing wasabi; all tasks are completed by hand and it is only when the wasabi is harvested that the yield becomes clear. All parts of the wasabi plant are edible. Fresh stems are harvested all year round; leaves, leaf stems and flowers are seasonal.

Our fresh wasabi is sold to the best chefs in the UK and all over Europe. Many of these are using wasabi in the traditional way, freshly grated with sushi & sashimi. Other chefs, encountering wasabi for the first time, have used it to complement their own style of cooking and our wasabi is used to flavour or garnish a wide variety of fish and meat dishes, sauces and soups, canapés and even desserts.



# Wasabi Stems

The flavour of fresh wasabi is released when individual cell walls inside the stem are broken down by grating the stems to a very fine paste with specially designed graters. This instigates a chemical reaction between myrosinase enzymes and glucosinolates to form the all important isothiocyanates that provide wasabi's unique, pungent heat. The flavour and pungency of the fresh paste will peak after 3 - 5 minutes and hold for 20 minutes before dissipating.



Shelf-life: 15 days  
Refrigerate in unsealed plastic bag



## Wasabi leaf and leaf stem

Leaves carry the wasabi flavour and once chewed some surprising heat. Sauté, stir fry or thinly slice and dress with our ponzus for a rich, bold, citrus salad or side dish.

Traditionally pickled in sake lees, stems have excellent crunch with a radish and spring onion flavour when raw. They work well in stews and casseroles and make an excellent stirrer for a wasabi Bloody Mary!

Season: March - June  
Shelf-life: 15 days, refrigerate  
in unsealed plastic bag



## Wasabi flowers

Delicately flavoured with just a tingle of wasabi heat, each stem has a cluster of 10 - 12 flowers. Supplied with a short stem to keep the flowers fresh these can be used individually or attached to the stem. An original garnish for sushi, sashimi, fish, steak, sorbet or ice cream.

Season: January - March  
Shelf-life: 5 days, refrigerate in punnet supplied



# Japanese Wasabi

Wasabi can take two years to reach maturity in the UK. This and the growing market for fresh wasabi in Europe means we are not always able to keep pace with demand from our own farms. In 2017 we turned to the obvious place for the solution, we now have a reliable supply of the highest quality wasabi from Japan to support our UK production.

Our Japanese wasabi is wholly sourced from farms in Shizuoka prefecture, in particular the Amagi area which is renowned for high quality wasabi. This image shows Ikadaba in Amagi, an area famous for wasabi cultivation where steep terraces filled with wasabi dominate the valley. Crystal clear spring water flows down from the mountains where it fills the pumice stone wasabi terraces; this water delivers nutrients, minerals and dissolved oxygen that are vital for wasabi plants to thrive. Trees and the steep valley sides provide natural shade from the summer sun.





English grown wasabi plants generally yield less wasabi and smaller stem sizes than Japanese wasabi: our conditions are less optimal, and we have considerably less experience in growing wasabi! English wasabi does however hold all of the same flavour characteristics and has been favourably reviewed in taste tests by both Japanese farmers and chefs with many years' of experience using fresh wasabi every day.

Market prices in Japan fluctuate during the year, festival periods combined with a poor weather event can see prices rise significantly. We do our best to manage these periods by having our own UK grown wasabi available at these times. Balancing supply from UK and Japan we are able to guarantee year-round availability of high quality, fresh wasabi.

Japanese Wasabi





# Plants & Trees

## Wasabi plants

A well established plant will send large heart shaped leaves 60cm high, making a striking feature in a shady spot where other plants might struggle to gather enough light. These leaves will die back in winter as all the plants energy travels down into the rhizomes that will be forming at the base of the stems. These precious rhizomes are swollen stems, not roots, and they hold the vital goodness that will carry the plant through winter and see it re-grow with vigour the following spring.



## Shiso Plants

Shiso (*Perilla frutescens*) is a Japanese herb from the mint family, it is known by several other names including perilla, beefsteak plant, Chinese basil and purple mint. There are three variations of colour: green, red/purple and bi-colour (green and purple). All are very easy to grow during summer, they add spectacular brightness to a garden or vegetable patch.

Leaves and flowers are edible, the flavour is likened to mint with an earthy depth and hints of basil, cumin, cinnamon, and anise. Leaves can be chopped and tossed into salads in place of basil or mint, and added to soups, stir-fries, and casseroles or as the quintessential garnish to plates of sushi and sashimi. Pull plants before the first frost and dry the leaves for shiso tea.



**We also offer other plants during the summer including: Myoga Ginger, Japanese Squash, Edamame Beans, Shishito Peppers**

# Citrus Trees

Yuzu and Sudachi trees are amongst the hardiest of all citrus. We offer these trees grafted on to rootstocks that make them suitable for European climates. In the case of yuzu we offer two distinct rootstocks individually optimised for outdoor and indoor growing. Yuzu, Sudachi, Buddha's Hand and Finger Lime trees stand 100-120cm tall (including pot) and were grafted a minimum of 18 months ago. They are expected to produce their first flowers the spring after delivery. Fruits ripen throughout the year ready for harvest during October – December. The juice and zest of the fruits are widely used in Japanese cuisine to flavour ponzu, soy sauce, miso, honey and chilli paste. They also make excellent additions to drinks providing a uniquely powerful and tart citrus flavour; yuzu combines the flavours of lemon, grapefruit and mandarin while sudachi is more akin to a sour, peppery lime. Sansho, Szechuan and Japanese Bitter Orange trees are all much smaller at 10-20cm tall and only one year old.

Yuzu • Sudachi • Buddha's Hand  
• Finger Lime • Yuku • Bitter Orange

## Sansho Trees

Sansho Pepper Trees (*Zanthoxylum piperitum*) provide two great classics of Japanese cuisine in one tree. Young leaves, Kinome, are harvested for their powerful flavour of citrus and herb which lingers in the mouth with a unique, tingling citrusy spice effect. Unripe green sansho berries are harvested in spring and can be preserved in brine or vinegar. Red sansho are harvested when fully ripe in summer, they can be dried and stored like peppercorns. Highly aromatic with notes of lemongrass, fresh lemon, mint and verbena they also have a pronounced pepper element that delivers a unique citrus spiciness to the mouth that tingles and lingers. Red sansho have a slightly more floral and rose-like fragrance than the green.

*Szechuan Pepper Trees (*Zanthoxylum bungeanum*) are also available.*





# Fresh Citrus

Fresh citrus including Yuzu, Sudachi, Finger Limes and Buddha's Hands are available during the season, this usually runs from September to the end of December.



## Yuzu

Yuzu delivers the famously aromatic and complex blend of citrus with notes of mandarin, grapefruit and lemon. The most popular Japanese citrus used to flavour ponzu and soy sauce, the wonderfully tart yuzu zest and juice are also used in small amounts in dressings, soups and marinades for all types of fish. Yuzu also combines spectacularly well with cream based desserts and sorbet, makes wonderful jam, candied or chocolate peel and adds a fantastic burst of powerful citrus to cocktails and sparkling water.



## Sudachi

Very small fruit that grow in clusters on branches, Sudachi have a lime flavour with peppery, herbal undertones. Famously paired with matsutake mushrooms they work wonderfully well with all fungi. Most commonly used unripe and green both zest (minutely grated) and juice are tart and aromatic and like yuzu have great versatility being used with fish, sushi, sashimi, ceviche, cakes, ice cream, sorbet, cocktails and soft drinks. Fruit is expected to last unripe and green through October and hopefully into November.



## Finger Limes

Native to the sub-tropical rainforests of Australia this is a departure from our usual Japanese citrus, the pearls of citrus burst in the mouth and pair spectacularly well with sushi, sashimi and almost any fish dish. The sensation is much like caviar but with a lemon and lime acidic, tangy flavour that is only released when the tiny bubbles are burst in the mouth. Turning from light green to pink, then red as the season advances, the pearls are intriguing to look at and make a wonderful topping to dishes, canapés and cocktails.

## Buddha's Hand

Crazy looking this citrus also surprises by having no juice, just skin and pith! Wildly aromatic the fruit delivers before eaten by emitting strong citrus notes that emanate from this alien looking centrepiece. The skin emits even more potent perfume once grated or peeled, it can be added to vegetable dishes and incorporated into baking, salt and sugar. It also infuses very effectively into vinegar, syrup and liqueurs. The pith is less bitter than the pith of other citrus and can be used raw, baked, pickled, preserved or infused.



## Fresh Ginger

Extra juicy and flavoursome, fresh ginger has a firm texture that slices easily, a stark contrast to the tough, fibrous nature of dry ginger. The crisp, juicy texture means slices can be added raw to salads and soups, it works extremely well with fish and chicken and the aromatic, peppery ginger flavour really livens up stir fries and vegetable dishes. Garnish sushi, sashimi and canapés with sliced or grated fresh ginger for a spicy flavour that is uniquely aromatic and fresh tasting.





# Citrus Juice



Fresh Japanese citrus juices are available year round. Yuzu juice has a tart flavour that is described as a blend of lemon, mandarin and grapefruit. It is used in place of lemon in dressings, fish, chicken and noodle dishes. It is also common in puddings and will add some extra zing to a lemon drizzle or cheesecake. Ripe Sudachi juice is pressed into a punchy juice with strong lime flavour and peppery after taste. Less tart than yuzu it is used in sorbets, bavarois and mousses. Both juices make spectacular additions to Gin & Tonic and cocktails.

Mikan juice is sweet and refreshing with a deep, lasting taste. Iyokan is a cross between two varieties of mandarin with a flavour that it is both sweet and sour.

Fresh Yuzu Juice from Kito  
100ml & 200ml

Fresh Yuzu Juice from Wakayama  
100ml & 900ml

Fresh Yuzu Juice from Kochi  
1.8L

Wild Yuzu Juice from Kochi  
150ml & 900ml

Teshibori Yuzu Juice  
300ml

Sudachi Juice  
150ml, 1L

Organic Sudachi Juice  
150ml & 900ml

Mikan Juice  
750ml

Iyokan Juice  
750ml

Mikan Juice with Shiso  
500ml



# Soft Drinks

The refreshing, tart flavours of yuzu, ginger and ume plum lend themselves incredibly well to drinks. Syrups can be poured over ice and diluted with sparkling mineral water for a very simple but wonderfully moreish drink. Syrups also bring complex, tart, citrus notes to cocktails and desserts.

Green Ume Plum Syrup, 275ml  
Yuzu Syrup from Miyazaki, 500ml

Qyuzu Yuzu Tonic  
200ml

Yuzu Lemonade  
340ml

Yuzu & Ginger Syrup  
185ml





# Marusho Vinegars

Skilled craftsmen of the Marusho family with four generations of experience, create their world renowned vinegars using the same techniques that were employed 200 years ago. Fermented and aged for 90 to 500 days in Japanese cedar wood casks the vinegars are made with locally grown rice, water from the Kumano mountains and only the highest quality natural ingredients.





## Sushizu Sushi vinegar

Sushizu is crafted from a carefully balanced mixture of 100% natural ingredients, these combine to produce a sophisticated sushi rice vinegar that will profoundly elevate the quality of your sushi.

300ml, 700ml



## Sambaizu Bonito rice vinegar

Exquisitely flavoured with fresh bonito soup stock. Ideally suited for marinating vegetables and adding rich umami flavour to dressings and sauces.

300ml, 700ml



## Sakazu Sake vinegar

High quality pure rice sake, fermented into vinegar using an ancient technique. Rich in flavour with a light, natural sweetness, sake vinegar has the ability to greatly enhance flavours without the sour acidity of normal vinegar.

300ml, 700ml



## Jun Komezu Pure rice vinegar

A new pure rice vinegar from Marusho made with only two ingredients: rice and koji. Brewed from Amazake, the traditional Japanese drink made from fermented rice, this is a classic, pure rice vinegar with very light, natural sweetness. The original Amazake is made with Kumano rice grown locally in Wakayama. 700ml



## Nachi Kurokomesu Sticky rice black vinegar

Highest quality sticky rice is fermented for 500 days in a carefully controlled process entirely carried out by hand. The result is a premium quality, undiluted black vinegar used to enhance flavours in a wide range of dishes.

300ml



## Tosazu Dashi vinegar

High quality vinegar, fermented in Japanese cedar casks and seasoned with 100% natural kombu seaweed, bonito fish flakes, amazake and mirin. Ingredients: pure rice vinegar, honjozo soy sauce, amazake, dried bonito flakes, kombu seaweed, soft brown sugar, hon mirin.

300ml, 700ml



# Marusho Ponzus

Marusho ponzu sauces are made with the fresh juice of Japanese citrus fruits. Authentic and high quality ingredients like shiitake mushroom, bonito soup stock, kombu seaweed, honjozo shoyu (soy sauce) and hon mirin (Japanese sweet cooking sake) provide the distinctive umami flavour.



## Champonzu Mixed citrus ponzu sauce

Classic ponzu made with five Japanese citrus fruits and homemade soup stock to give a rich umami flavour, sweetened with plum. Serve as a dip with sushi & sashimi, add to a fish sauce or meat marinade.

300ml, 700ml



## Namashibori Daidai ponzu Fresh daidai ponzu sauce

Traditional ponzu made with fresh daidai juice seasoned with natural ingredients. Serve as a dip with gyoza, use in dressings, marinades and sauces.

300ml , 700ml



## Namashibori Yuzu ponzu Fresh Yuzu ponzu sauce

The distinct flavour of fresh yuzu brings plenty of citrus zing to this authentic ponzu. Serve as a dip, use in salad dressings, add to noodles, marinate tofu and chicken.

300ml, 700ml



## Sudachi Kombu ponzu Sudachi ponzu sauce

A traditional ponzu sauce made with the original peppery, lime flavour of fresh sudachi (Japanese citrus) juice & rich kombu seaweed soup stock. Ready to use direct on salads or in dips.

300ml, 700ml



# Japanese Vinegars

The variety of rice vinegars available in Japan is astounding. While all vinegars use the same basic principle of fermentation and the same core ingredients, there are countless variations. These include: the type of rice used and where it is grown, the koji that drives the fermentation, the water that is added, the duration and temperature of the fermentation, the additional ingredients used for flavour, the timing, vessel and aeration used during maturation and ageing. All of these are carefully controlled by craftsmen who will bring their own unique influence, this is often based on generations of cumulative experience, handed down over hundreds of years.

## Akazu Sake Kasu Vinegar

A milder acidity and aroma compared to traditional rice vinegar, akazu (or red vinegar), is packed full of umami. It's rich, naturally sweet flavour make it the perfect seasoning for sushi rice. Akazu is widely popular with chefs for its natural sweetness that removes the need for added sugar. 1.8L



## Organic Brown Rice Vinegar

This 100% natural and premium vinegar is made from utilising unhulled and naturally sweet brown rice, meaning the vinegar has a more robust aroma and taste, that is rich and mellow. 500ml



## Akasu Red Rice Vinegar

The entire production of this vinegar by Hinode Tsuyo is carried out using high quality raw materials and traditional techniques governed by experience gained over many years. A go-to vinegar for hot or cold sauces, deglazing and sushi rice where a little extra sweetness and umami is required. 1.8L



## Akasu Blended Rice Vinegar

Yokoi Jozo are famous for their authentic sushi rice vinegars. High levels of amino acids result in rich umami flavour and a mild fragrance. Used by the majority of master sushi chefs in Japan, several of their products are hard to procure due to high demand. 1.8L





## Red Shiso Rice Vinegar

Nakano San, master vinegar maker, has created a condiment made from traditional Japanese rice vinegar in which he has infused red shiso leaves selected for their strong aromatic fragrance. 180ml, 720ml



## Sakura Cherry Blossom Rice Vinegar

Traditional Japanese rice vinegar combined with the sweetness of Sakura cherry blossom. Handpicked in April the blossoms are steeped in vinegar for 6 months to deliver a wonderfully floral flavour and aroma. Suitable for serving with vegetables, salads, shell fish or meats. 360ml, 900ml



## Genmai Fuji Black Rice Vinegar

This black vinegar is made solely from brown (genmai) rice, and spring water. Traditionally brewed with a long maturation period to create a rich flavour of malt and umami. Adds depth of flavour to vinaigrettes, broths, sweet and sour sauces and works very well to dress lentils, chickpeas and roast vegetables. 500ml

## Ijo Jozo Vinegars

Ijo Jozo Vinegars, founded in Kyoto in 1893, are renowned for the high content of rice and slow maturation process that creates a mellow flavour, rich in umami.

- Premium Fujisu Rice Vinegar - 360ml & 1.8L
- Genmai Fuji Black Rice Vinegar - 500ml
- Fuji Sushisu, Rice Vinegar for Sushi – 360ml
- 10 Year Aged Premium Sake Lees Temaki Vinegar – 360ml





# Aged Japanese Vinegars

Refined over centuries, the fermentation and ageing techniques used by Kakuida Fukuyama Kurozu are unchanged for the last 200 years. 20,000 ceramic pots hold the vinegar outdoors, where it is exposed to heat in the day and the cool sea breeze from Kagoshima Bay at night. These fluctuations are balanced by the clay pot and meticulously monitored by the “Brewmaster”. Acidic notes are softened as the sugar and amino acid content rises, giving a rounder, milder taste and dark colour. Kurozu vinegars diluted with still or sparkling spring water are a popular drink in Japan where they are served in “Kurozu bars”.

## 10 Year Aged Black Rice Vinegar

Aged in black earthenware jars using an unchanged 200 year old process, the acidity in this vinegar softens as the flavour deepens under the sun, wind and rain of Kagoshima Kinko Bay. The deep amber colour and enticing aroma are characteristics that elicit high praise from top chefs throughout Japan and now worldwide. 1L



## 5 Year Aged Takara Black Rice Vinegar

The name “Takara” means premium, this symbolises the devotion of the master artisans producing this exquisite vinegar. A mix of high-quality brown rice, koji and nutrient rich spring water from Fukuyama-cho is fermented and aged in black earthenware jars. The irresistible aroma and complex taste makes for an intriguing drink to be savoured; enjoy neat over ice or dilute with still or sparkling water. 500ml & 1L



## 3 Year Aged Black Rice Vinegar

Crafted, fermented and aged in Fukuyama town in Kagoshima prefecture, the birthplace of black vinegar. Aged for 3 years, this vinegar maintains a powerful acidic punch. Perfect for salad dressings this will add a beautiful acidity and elegance to your vegetables. Alternatively, lightly poured over some fresh fruits will enhance their sweetness. 500ml



## 15 Year Aged Black Rice & Soybean Vinegar

Meticulous care and patience over 15 years, produces one of the finest and most sought-after black vinegars in Japan. The dark appearance is similar to balsamic vinegar. Revered as a drink, when diluted with 10 parts water, the complex flavour is savoured, as with a fine wine. 720ml



# Drinking Vinegars

Hugely popular in Japan and a fast-growing trend in Europe, sweetened vinegars make for a very adult soft drink. Mix with a high mineral content sparkling spring water for a complex, sweet and sour flavour with a very satisfying mouth feel that is an excellent replacement for alcohol.



## 3 Year Aged Black Rice Vinegar with Yuzu

3-year aged black kurozu vinegar rich with umami, blended with either aromatic and tart yuzu or the beautifully sour and strong plum flavour of unripened ume fruit. Pour over ice and dilute with still or sparkling water, elevate salad dressings or fruit dishes, add a surprising twist to a classic ceviche. 500ml



## Dark Ume Plum Vinegar

Ume plums are added to black rice vinegar to infuse it with their sweet and sour flavour as the vinegar ages. The result is a vinegar with perfectly balanced acidity and sweetness. It makes a surprisingly good addition to cocktails. 290ml



## Yuzu Drinking Vinegar

Organic yuzu fruit, grown in Tokushima prefecture, has a wonderful aroma and acidity that is not too overpowering. Mixed with apple cider vinegar, it balances perfectly, creating a harmony of acidity and sweetness paired with a citric and floral scent. 270ml



## Kurozu Vermont

Made with unpolished sticky rice black vinegar aged in cedar barrels for 500 days, naturally sweetened and flavoured this vinegar is literally good enough to drink. Kurozu Vermont has just a hint of plum and the rich sweetness of raw honey. Pour over ice and add sparkling or still water for a refreshing drink, mix into cocktails or add to sauces for ice cream, yoghurt or cheesecake. 300ml



## Honey Vinegars With Sakura Cherry Blossom or Edible Rose

Organically grown rice from Akita prefecture creates a pure, mellow and rich base vinegar. Blended with Japanese honey and infused with either hand-picked cherry blossoms or rose petals from Okuizumo, these vinegars have a delicious balance of acidity, sweetness and fragrant aroma with a delicate rosy colour. 150ml



# Miso

This staple of Japanese cuisine is a paste produced by the carefully controlled fermentation of soya beans using koji mould. Rice and different grains are added to create variations that are most commonly labelled by colour or the name of the grain used. In the two ranges we carry, flavours run from delicate to bold, generally speaking the darker the colour the richer the umami flavour. Classically used with dashi stock to create miso soup; miso is also used to marinate meat, fish and vegetables and for glazes, dips and dressings.

## Yuzu Miso

The wonderfully tart, aromatic and complex citrus flavour of yuzu balanced with premium white miso. Delivers flavour enhancing sweetness and citrus notes to meat, fish and vegetable glazes and marinades.

500g

## Double Fermented Rustic Miso

This rustic miso is light in colour and twice fermented. The first fermentation gives it a light flavour, the second, a tasty yet soft taste with a rich soy fragrance for exceptional miso soup and meat marinades.

500g



## Barley Miso

The addition of barley intensifies the flavour of this miso. Excellent for a rustic soup and to marinate meat, fish and vegetables. 500g

## Shiro Miso

Classic white miso, light with a natural sweetness developed during fermentation. Create traditional miso soup by adding diced tofu and chives. 500g

## White Miso

White miso is a sweeter, less salty miso that has been fermented over a shorter period for a lighter flavour. Excellent for a light miso soup, glaze or marinade. 500g

## Aka Dashi Miso

Aimed at connoisseurs this is a rich, full-bodied red miso for soups, stocks, sauces, marinades and consommé that require a strong umami flavour. Particularly suited for game and red meat. 500g

## Red Miso

Red miso gains its dark colour from the longer fermentation time which also brings a rich umami flavour. 500g



Premium miso: Our premium range of miso comes from the master craftsmen at Kantoya in Kyoto, who have been producing exceptional miso since 1847. The koji mould used is 100% rice based and all the water added during production is drawn from a well 60m below the Hira mountains. Widely respected as some of the best miso in Japan for its traditional character and classic umami flavour.



# Soy Sauce

**Kamebishi Soy Sauce:** Traditionally made, using only 4 natural ingredients, these soy sauces delicately combine acidity, sweetness, saltiness and rich umami. The flavour and high quality relies on the exact replication of a process 250 years old. Ageing for a minimum of two years, takes place in 100 year old cedar barrels in the same samurai house where the family business began in 1753.

2 year, 3 year, 5 year, 10 year, 20 year and 38 year aged soy sauce





### Nama Shoyu Fresh Soy Sauce

Unfiltered, unpasteurised, low salt soy sauce that is double fermented over two years. Exceptionally smooth flavour with exquisite balance.  
150ml, 1L



### Smoked Soy Sauce

Smoked using cherry wood, this soy has a very powerful smoky flavour. It is designed to be added to sauces and dishes in very small amounts to deliver a full bodied flavour of smoke and umami.  
210ml



### White Soy

Shiro Murasaki white soy sauce is distinguished by its pale colour and unique ability to bind and enhance flavours in stocks, broths, noodles, braised vegetables, seasoned rice, stir fry etc.

360ml, 1.8L



### Kurano Shiroshibori White Soy Sauce

Premium quality, all-natural white soy sauce from Yuasa Shoyu. An increased ratio of wheat to soya beans keeps the flavour and colour light, maturing in cedarwood casks (uncommon for white soy) imparts a woody aroma and excellent balance of salt and umami.  
200ml, 720ml



### Organic White Soy Sauce

White soy sauce has a higher proportion of wheat to soy beans, than classic soy sauce, giving the soy a lighter colour and sweeter flavour and allowing it to be used where the flavour enhancing properties of soy sauce are desired without the dark colour. An excellent way to add seasoning to stock, sauces, stews and soups.  
300ml, 1.8L



### Yuzu Soy Sauce

A delicious combination of freshly squeezed yuzu juice and premium quality soy sauce. The skilled craftsmen of the Yugeta family carefully combine umami and citrus using the powerful aroma of yuzu with the rich depth of authentic soy sauce. Use as a sumptuous dip for sushi and sashimi, to enhance dressings, sauces and marinades.  
200ml, 1L



### Organic Soy Sauce

A premium quality soy sauce made from whole organic soya beans and aged in traditional cedar casks. The rich aroma and perfect balance enhances the flavour of sushi and sashimi and creates a superb marinade for vegetables and meat.

200ml, 1L



### Gluten Free Tamari Soy Sauce

Spring water from Hamayama Yusu creates a pure and organic soy sauce, packed full of flavour. This soy sauce contains no wheat creating a stronger soy taste that is deep and rich in taste yet gluten free.  
150ml



### Hon Tamari Soy Sauce

Tamari is the name given to the liquid that forms naturally on the surface of fermenting miso. Only 3-5 litres will be produced for every ton of miso. The tamari is very viscous, it is diluted with water but remains thick and creates a velvety, rich sauce with a less salty profile than soy sauce.  
100ml, 1L



# Seasonings & Spice

Essential elements in many traditional Japanese dishes but extremely versatile they are now used in every cuisine around the world. Japanese seasonings and spices are highly effective in small amounts, adding any number of flavours and sensations from citrus zing to the tingling, electric warmth of sansho.



## Yuzu Kararin Yuzu Zest & Chilli Mix

Classic Japanese condiment of the highest quality; yuzu zest, red chilli, green chilli and salt are hand crushed and blended using a secret method. 35g



## Kito Yuzu Chilli Sauce

A Tabasco-like spicy seasoning made with Kito Yuzu juice and chilli peppers. Plenty of chilli heat with the wonderful zesty aroma and complex citrus flavours of yuzu. 65g



## Green Sansho Berries

Fruity flavours of pine & kaffir lime, use sparingly with meat, fish, desserts. 30g



## Red Sansho Berries

Aromatic, earthy flavour of rose, sage & lemongrass with surprising herbal spice. 30g



## Long Peppercorns

More complex than black pepper with more body and spice with warm, woody, roasted notes. 50g





## Yuzu Koshi

Classic Japanese condiments packed with aroma and flavour of fresh yuzu with fiery chilli heat. Koshi can be served on the side of the plate with almost anything, added to soups or makes an excellent topping to sushi and canapés. Add to soy sauce or ponzu for dipping sushi or sashimi or mix into a yogurt dip for a burst of aromatic yuzu followed by powerful heat from the chillies. 50g, 200g

## Yuzu Sansho Condiment

Asakura Sansho has a more subtle flavour than classic Budo Sansho, flavours of verbena and lemon grass mix with the yuzu to deliver complexity and balance. Wonderfully versatile it can be used with any dish where fresh, citrus notes will enhance the flavour. The lingering subtle spice from the sansho has the effect of holding the flavour longer than expected. 90g



## Sakura Cherry Tree Liquid Smoke

Expertly infused in water this liquid delivers a powerful aroma of smoked cherry wood and blossom using only very small amounts. One or two tablespoons will flavour one litre of water which can be sprayed on fish or meat dishes as they go into the oven. 100g, 500g

## Dried Magnolia Leaves

The ancient tradition of eating "Hoba Miso" (magnolia leaf cooked with miso) came from the mountainous Hida region. Now, it is synonymous with well-marbled and highly prized local Hida Beef. The irresistible aroma and taste from magnolia leaves adds a nutty, rustic flavour.



## Black Garlic Bulbs, Cloves, Salt & Sugar

Grown in Dorset, black garlic is created when the amino acids and sugars react at a certain temperature and humidity, turning it black, with a jelly-like consistency. The taste is like fine balsamic vinegar with a slight smokiness and some citrus overtones. The process takes 50 days: 40 days in the fermentation room and 10 days very slowly drying out.

## Togarashi Shichimi

7 Japanese spices in a traditional blend first created in 1625. Delivers a warm heat that builds slowly rather than burning with an original spicy kick. Excellent sprinkled into soups, noodle dishes, fish & meat tartares or carpaccios. 100g





# Furikake

Furikake is a hugely versatile seasoning, typically used to flavour rice whether served as a hot dish or cold as in onigiri rice balls. It is also used in fish, meat and vegetable dishes where it is added pre-cooking or sprinkled just before serving. Possibilities are almost endless with furikake also contributing roasted sesame, citrus and umami flavours to dressings, vinaigrettes, marinades, bread and crackers.

## Wadaman Furikake

Sesame seeds are the bedrock of furikake, Wadaman Sesame are masters of the art of sourcing, grading and roasting sesame seeds. This range of furikake is built around their high-quality, expertly roasted sesame seeds with diverse and enticing flavours that include yuzu, shiso, ume plum, soy sauce and Japanese chilli pepper.

### Organic Furikake Sesame & Shiso

Floral and herbal shiso flavours bring out the nutty richness of sesame seeds in this classic furikake. 30g

### Organic Furikake Sesame & Yuzu

Japan's number one citrus export, yuzu, brings the complexity of many different citrus flavours to this wickedly moreish furikake seasoning. 25g

### Organic Furikake Sesame & Ume

Sweet and sour ume plum flavour lifts the rich nutty flavours of roasted seeds, ideal furikake for garnishing sushi. 30g

### Furikake Sesame & Sansho Pepper

The original citrus and spice flavour of sansho berries make this is one of the most interesting and original furikakes. 30g



## Wadaman Organic Gomashio

All the big, rich nutty flavour of premium quality black sesame seeds, expertly roasted, lightly milled and mixed with salt. Originally used to incorporate higher levels of nutrition in rice Gomashio is rocket fuel for flavour boosting. Sprinkle on rice and fish dishes, use in marinades and dressings, it also makes a fantastic topping to winter soups, especially pumpkin. 50g



# Flavoured Sesame Seeds

## Ume Plum Sesame Seeds

Roasted sesame seeds flavoured with ume deliver a surprisingly fresh fruit flavour combined with the nutty finish of sesame. Delicious in a yoghurt dip and makes a pretty and powerful addition to ice cream.

## Yuzu Sesame Seeds

Roasted sesame seeds delicately flavoured with yuzu.

Add to rice, noodles, fish and especially good on cakes, ice cream & sorbet.

## Wasabi Sesame Seeds

Roasted sesame seeds flavoured with wasabi deliver a rich, roasted flavour spiked with the unmistakable sinus hit of wasabi. Sprinkle on rice and noodles, use in a yoghurt dip or dressing.

## Kimchi Sesame Seeds

Rich, roasted flavour of sesame with multi-spiced heat of kimchi.

Sprinkle on rice, noodles or chicken.





# Sesame by Wadaman

Wadaman sesame have been selecting and roasting the finest quality sesame seeds for 130 years. The roasting technique has been overseen by fourth-generation master roaster Etsuji Wada for the last 45 years. The reward for this lifetime of dedication is seeds of exceptional quality that are perfectly primed for enjoying as they are, pressing into the finest oil, or milling into a luxurious paste.



## White Sesame Paste

Characterised by the sweetness of its aroma and flavour white sesame paste enhances dishes without overpowering. The most versatile of the pastes it can be used in fish and vegetable dishes as well as pastry and cream desserts. 80g, 250g, 1kg

## Black Sesame Paste

A deep, fragrant aroma with a unique flavour that lends itself to savoury and sweet dishes with bold flavours. Often combined with yoghurt, ice cream and cream desserts black sesame paste can also be added to cakes and pastries to deliver a rich flavour and wonderfully original black colour. 80g, 250g, 1kg

## Gold Sesame Paste

The paste of gold sesame seeds has the most powerful flavour and aroma of all the pastes. If a strong, rich sesame flavour is what you are seeking then this is the paste to choose. Combine a small amount with ponzu or soy sauce to dress vegetables and salads. Add a spoonful to the bottom of a single serving bowl, cover with ice cream and top with a sprinkle of sesame seeds. 80g, 250g, 1kg



## Organic Roasted Sesame Seeds White, Gold and Black

White seeds have a delicate flavour, gold a richer, nuttier taste, black seeds add striking colour and intense aroma. Sprinkle over sashimi, sushi, salad, fish and desserts. 50g, 1kg



### Organic White Sesame Oil

With a supremely delicate texture, bright, clear colour and wonderfully enticing flavour this is the epitome of fine sesame oil. The flavour is so clean it can even be used on sashimi without overpowering the flavour. 90g, 270g, 450g



### Organic Gold Sesame Oil

Gold sesame oil has the strongest flavour of the Wadaman sesame oils and yet is still finely balanced. It is more expensive due to the small global production of organic gold sesame seeds but the bold, aromatic flavour means it can be used sparingly to powerful effect. 90g, 270g, 450g



### Organic Black Sesame Oil

This oil, like the black sesame paste, has a wonderfully enticing, almost smoky flavour. Long lasting and with extravagant depth this is an oil to be savoured. 90g, 270g, 450g



## Sesame by Yamada Seiyu

Exquisitely flavoured with supremely delicate texture these are the epitome of fine sesame oil made from the best quality white, golden and black sesame seeds. The long and delicate process of selecting seeds, roasting in wood fired ovens, pressing, purifying and filtering to deliver a sesame oil of renowned quality is trusted to a team of just 11, who work the seeds by hand under the watchful eye of the Yamada Seiyu family who have overseen production for 100 years.



### White Sesame Oil

Light and fragrant, use in dressings, vinaigrettes, marinades and as a finishing touch to fish, tofu, sushi and sashimi. 320ml



### Golden Sesame Oil

Rich flavour of fruit and nuts. Just a couple drops applied before serving will flavour pasta, rice, sashimi, sushi, vinaigrettes and dressings. Try with sautéed apples or stone fruit for an eye opening combination. 300ml



### Black Sesame Oil

A strong aroma and dark colour means this oil really comes into its own in desserts, particularly pastries. Slice any citrus fruit, sprinkle with sugar and add a drop of oil for a flavour to wake you up and wallow in. 300ml



# Dashi

The bedrock of so many Japanese dishes, dashi stock is classically homemade with kombu, katsuobushi and shiitake mushrooms. Concentrated liquid dashi provides a short cut to this vital element of Japanese cuisine, highly effective in small amounts they add strong flavours of smoked fish, mineral rich seaweed and rich umami.



## Concentrated Dashi Stock

The perfect balance between sweet, salty and umami. After eight generations perfecting their craft, the producers of the Yagisawa company have perfected their dashi. 360ml



## Shichifuku Concentrated Dashi Stock

Designed for the Japanese restaurant market, particularly ramen and udon specialists. Highly concentrated flavours of smoked katsuobushi and soy sauce are balanced with mirin, honey and apple vinegar. 360ml, 1.8L



## Vegan White Dashi Stock

100% vegetable dashi blended with white soy sauce, to create a concentrated vegan stock. Strong umami flavours make this excellent for countless dishes due to the powerful flavour enhancing properties of the white soy sauce, adding complexity and depth. 360ml



## Concentrated Vegan Dashi

All natural and 100% vegan, this concentrated dashi broth packs a punch. The soy sauce base adds an extra layer of character, creating one of the finest dashi broths. Using a 200-year-old traditional process, the result is rich, perfectly balanced and full of umami. 150ml & 1L



## Vegan Dashi

A balanced and nuanced dashi stock made with all vegan ingredients. Light soy sauce, kombu and shiitake mushrooms bring rich umami flavours; mirin and ume plum deliver sweetness and fruitiness. All perfectly balanced with six vegetables: daikon, carrot, burdock, Chinese cabbage, potato and pumpkin. 200ml



## Concentrated Shiro Dashi

The rich umami and mineral flavours of katsuobushi, kombu and shiitake mushrooms are balanced with white soy sauce and fermented rice seasoning. A lightning fast way to deepen and enrich sauces, soups and any noodle, meat or fish dish. 360ml

# Shiitake Mushrooms

Our premium dried Shiitake Mushrooms are naturally cultivated on special oak logs in the forests of Kyushu, a Southern Island of Japan. There are two types available, Donko and Koshin, both are organic, forest-grown and dehydrated to a moisture content of less than 9% for maximum umami impact. This special growing process gives these mushrooms a deep and unique flavour that compliments their outstanding firm texture.

While Glutamate and Inosinate are widely recognised as Umami-boosters, the chemical reaction that occurs when you rehydrate these mushrooms produces enough Guanylate to intensify the Glutamate Umami by around 7-8 times – that's a big difference on the palate.

## Donko Dried Shiitake Mushrooms

These are thick and meaty mushrooms with a dome-shaped cap. Picked when budding, they are meatier than Koshin Shiitake but more bite-sized at 25-42mm.  
70g & 1kg



## Koshin Dried Shiitake Mushrooms

Flat, open shaped mushrooms that are picked after they bloom. Between 42-75mm, they are larger than Donko Shiitake but thinner, so quicker to rehydrate  
70g

## Dried Shiitake Mushroom Powder

The all-natural Guanylate produced when Shiitake are dried and rehydrated is a unique and exceptional flavour enhancer. Unlike other varieties of mushroom powder, this will enhance the flavour of a recipe without adding a mushroom taste while reducing the requirement for salt.  
40g



Learn more about these exceptional mushrooms, including how to rehydrate them before cooking



# Seaweed, Kombu & Nori

An essential part of Japanese cuisine, kombu (kelp) is the starting point for creating dashi stock, nori is essential for wrapping sushi and seaweed salad is dressed in many ways for use in countless dishes.



## Wild Wakame

Subtly sweet, with a strong mineral flavour and tough texture Wakame is perfect for soups. It can be pan-fried to accompany fish dishes or eaten raw as a very healthy Vegan biltong! 50g



## Rishiri Wild Kombu Seaweed

Kombu (kelp) from Rishiri Island of Hokkaido, is known as the best kombu in Japan. Steeped in hot water to create dashi stock, integral to Japanese cuisine. 85g, 1kg



## Superior Seaweed Salad

Kaedenori seaweeds are famous for their nutritional value, being rich in fibre, calcium, iron, magnesium, carotene and numerous other minerals. 100g, 1kg



## Shredded Wakame

It is not widely known that the stems and roots of Wakame are prized for their crunchy texture. Once rehydrated in water it can be eaten raw, blanched and seasoned or fried. 1kg



## Cut Wakame

Thin slices of wakame seaweed, ready to add directly to miso soup and ramen dishes or rehydrate for use in salads or simply dressed with soy sauce, sesame oil, rice vinegar and mirin for a delicious side dish or appetiser. 35g



## Tender Young Kombu

Young, soft kombu seaweed from Hokkaido, is harvested in spring at 1 year old while still tender. It is then washed and dried at high temperature to retain aroma and flavour. 70g



### Ariake Nori

Nori of high quality from the Ariake sea, traditionally harvested and dried. The sheets are grilled using infra-red heat once dried which imparts a slightly roasted flavour.

20 sheets



### Nori & Roasted Nori

Sanpuku nori is widely recognised amongst the finest in Japan. Harvested from only the young tender shoots of seaweed from the Ariake sea and rigorously selected for flavour, texture and freshness.

10 sheets



### Nori – Angel's Hair

Nori seaweed from Tôshi island is famous for its delicate flavour derived from the quality and purity of the sea water. Harvested during the coldest part of the winter for the richest flavour, the nori is roasted then finely sliced.

30g



### Ma Kombu

Ma Kombu (Laminaria Saccharina japonica) from Hokkaido is the most popular kombu for producing high quality dashi stock. Possessing broad, thick leaves it has a refined sweetness and produces clear stocks and broths. 25g, 1kg



### Umibudo

Umibudo means sea grapes in Japanese, a fitting description for this unique seaweed that is prized for the way it pops in the mouth. Only cultivated in Okinawa and it's surrounding islands, umibudo are typically served with Okinawan cuisine. 100g



### Marbled Kombu

The striking marbled effect is achieved by hand shaving kombu into very thin sheets, they are then soaked in vinegar overnight before being dried, pressed and steamed together. Their attractive appearance and mineral flavour make them extremely versatile. 10 sheets

### Premium Seaweed Salad

A delicious, colourful seaweed salad dominated by the soft kombu seaweed from Hokkaido. Dress with sesame oil and a topping of sesame seeds. 100g, 1kg





# Rice & Noodles

We offer several different varieties of sushi rice, all are high quality. The rice chosen by sushi masters comes down to individual requirements for provenance, flavours, consistency, and texture. There are countless different types of noodles made in Japan, many use traditional recipes and techniques, some are still handmade. Modern variations include original flavourings of yuzu and cherry as well as noodles that are gluten free, made from rice flour.

## Goto Tenobe

### Udon Noodles

Classic and ever popular thick noodles that can be eaten hot or cold. 300g

## Akafuji Koshihikari Unuma Rice

Grown in Unuma, this superior quality rice has a distinctive fluffy, chewy texture and powerfully fragrant, savoury flavour. Well suited for use as sushi rice and onigiri rice balls. 2kg





## Akafuji Akitakomachi Rice

Akitakomachi rice is a short grain variety, highly valued in Japan for the way it shines after cooking with a subtle aroma and distinctive taste. Use with our Sushizu rice vinegar for finest quality sushi rice. 2kg



## Koshihikari Toyama Rice

This rice has a unique, slightly sweeter flavour than other Japanese rices. Highly polished to reduce starch it is almost translucent. Use to make sushi, Japanese curry or serve with any seafood dish. 1kg



## Koshihikari Niigata Sushi Rice

Koshihikari rice from Niigata is widely considered the best Japanese sushi rice with a formidable reputation for consistency, aroma and natural sweetness. 2kg



## Somen Noodles

Notoriously thin and quick to cook, these handmade noodles have been made in the city of Shimabara since the 17th Century. Usually eaten as a cold soup in summer they can also be enjoyed in hot noodle dishes and soups. 250g



## Udon noodles with sesame

Traditionally thick noodles with roasted black sesame seeds for a rich flavour. 200g



## Buckwheat Noodles with Matcha

Buckwheat noodles (soba) made with matcha tea. Serve hot or cold with tsuyu. 450g



## Soba Noodles

These premium grade soba noodles are made from native Japanese buckwheat. 450g



## Flavoured Somen Noodles

Artisanal somen noodles flavoured with either the aromatic flavour of yuzu, or delicate cherry blossoms. Handmade over two days, these are best served cold with a dashi or soy dressing. 180g



## Flavoured Soba Noodles

Creamy, nutty soba noodles are wonderfully complemented by aromatic, tangy yuzu and delicate, floral cherry blossom. 200g



## Gluten Free Noodles

Udon and somen noodles made with rice flour. With over 75 years' experience, Toa Foods have maintained the authentic qualities of these classic Japanese noodles without using any wheat. 142g



# Hon Mirin

Sumiya-Bunjiro Shoten award winning mirin has been produced in the same way since 1911 and continues to be made with 100% natural ingredients with a minimum fermentation time of one year. The premium quality derives from the patient combination of rigorously selected sticky rice, koji and shochu spirit.

Mirin manufacturers usually add sugar during the rice and koji fermentation process with additional cane sugar alcohol to speed up the maturation. Here, nothing is added, the production process is slower resulting in authentic strength and flavours that are well balanced, natural and pure.

Mirin is used to provide a subtle sweetness to both sweet and savoury dishes, it is the base for many sauces and dressings. Mirin will also tenderise meat and reduce strong aromas of seafood.

## 20 Year Aged Black Hon Mirin

The pride of producers, Kankyo Shuzou, this dark, rich flavoured mirin was created by accident when flasks were mislaid in a cellar and re-discovered 10 years later. Upon tasting pleasant notes of black sugar, rum and raisin combined producing a full but smooth flavour and a new product was born. 180ml



# Okinawa Sugar

Japanese baking is on the rise! Flours are hard to come by, but other elements lend some exceptional flavours. Sugar from Okinawa is extraordinarily rich with intense flavour, candied yuzu peel, while yuzu juice and syrup bring citrus aroma and tart notes.

## Brown Sugar from Okinawa & Kagoshima

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. Excellent for rich, complex sweetness in desserts particularly with chocolate and red berries. Hard to resist straight from the pack, it is often served this way with coffee and tea. 300g

## Candied Yuzu Peel

Fresh yuzu peel with its floral aroma and tart flavour. Mix into pastries, creams, chocolate, ice cream and sorbet or use as a topping on deserts or canapés. 30g



## Okinawa Sugar from Murakami Syouten

Genuine Okinawan Black Sugar, called Kokuto in Japanese, is characterised by intense, complex flavours of molasses, smoke and spice with a bitterness that perfectly balances the sweetness. The traditional production method of slow-cooking sugar cane juice dates to the 17th Century, only sugar that is made using this process, with sugar cane from the islands of Okinawa, can be designated "Okinawan black (or brown) sugar". 500g





# Konro Grills and BBQ Sauces

Konro Grills (also known as Hibachi grills) are famous for their remarkable heat retention and infrared cooking properties when used with Binchotan charcoal. These grills are now found in the kitchens of the world's finest chefs.

We offer four fantastically flavourful sauces and marinades. Champonzu combines five Japanese citrus fruits with an umami rich base; Kensho is a classic sweet & sour sauce with bold, fruity flavours. Chuno sauce is an all-natural mix of fermented fruit, veg and spice; Ra-Yu pepper sauce is a complex chilli sauce with a blend of soy, spices and citrus.



See our full  
range of authentic  
Japanese Konro grills



# Ceramics & Accessories

The right kit for the right job is essential in the kitchen. Only the right grater, with super fine teeth will break wasabi down at a cellular level to release all of the compounds that react to create flavour and pungency; maki mats make making maki easier; flat skewers hold whatever you place on them in place when turned; rice holders made from Japanese cedar effectively regulate the moisture content of rice. Explore our range of equipment to help you prepare the best quality dishes, present these dishes in handmade Japanese ceramics for authentic presentation.



Explore our full range of Japanese kitchen equipment, accessories & ceramics



# Sake & Japanese Spirits

Our sake range has been carefully selected from five of the finest brewers in Japan. Boasting well over a thousand years of sake production between them these are masters of their art. Choose from a pure rice Junmai, a highly polished Daiginjo, a balanced Ginjo or a flavoursome Honjozo.

Three classic Japanese spirits we offer are: 100% single distilled Mugi (barley) Shochu, Awamori made from long-grain Thai rice that is inoculated with black koji rice mould and a premium craft gin from tropical Okinawa made from an Awamori base and 10 botanicals.



Discover your  
favourite Japanese Sake

# Umeshu

Umeshu is made by steeping entire ume fruits, (or other fruits like yuzu but also ginger) in sake or shochu - a Japanese spirit made from rice. After adding sugar, the sweetness and unique aroma of the fruit are absorbed by the alcohol it is resting in. The resultant liqueur has a sweet and rich taste and with an alcohol content of around 10% to 15%, is very easy to drink. Umeshu is a great way to tempt a new audience to experience the pleasure of Japanese spirits; the succulent sweetness and full-bodied aroma can be enjoyed ice cold, at room temperature, or even hot during cooler months. An ideal aperitif, Umeshu is also a unique addition to cocktails.





# Wasabi Label Range

The whole range is made with 100% natural ingredients and packed with original flavours bursting with aroma, pungency, citrus and above all umami. Wasabi powder, mayonnaise and mustard are made with our own fresh wasabi, the rest of the range is comprised of premium quality, authentically made Japanese ingredients.

A total 24 Great Taste Gold Stars across the range stands as testament to the quality and consistency.









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