



THE
WASABI
COMPANY.
ENGLAND

WASABI LABEL
RANGE

2023



Wasabi Mustard

An original, all natural mustard recipe specifically created to combine with the authentic flavour of fresh wasabi grown on our Dorset and Hampshire farms. Delicious in sandwiches, with beef, patê or cheese.

Wasabi Mayonnaise

Fresh tasting, all natural mayo perfectly balanced with the flavour of fresh wasabi grown in water that flows from artesian springs. Serve with smoked salmon canapés, spread liberally on your favourite sandwich or liven up a potato salad.



Yuzu Mayonnaise

The aromatic and tart flavour of fresh yuzu, with notes of lemon, mandarin and grapefruit, combines exceptionally well with this all natural mayonnaise. An excellent topping to salmon or crab canapés, yuzu mayo also makes an original, zesty dip and is delicious with avocado toast.

Yuzu Mustard

The unique, tart flavour of fresh yuzu combining lemon, mandarin and grapefruit balances exceptionally well with this mild mustard. Enjoy with cheese, fish or white meats. Add to sauces and dressings for an original burst of citrus



Wasabi Tartare Sauce

Take your fish & chips to a new level. Enjoy our tartare sauce with the authentic heat of fresh English wasabi grown on our very own farms. Adds an exciting twist to roast chicken and potato salad, a great dip for onion rings.



Vegan Wasabi Mayonnaise

Light and creamy mayo perfectly balanced with the mild, authentic flavour of fresh wasabi grown in spring water on our Dorset and Hampshire farms. Enjoy in your favourite sandwich or vegan burger; works great as a dip for chips or veggies.

Vegan Yuzu Mayonnaise

All natural mayo bursting with the uniquely tart and zesty flavour of yuzu. Enjoy in sandwiches, jacket potatoes or with chips, also makes an original dip for crudité.

Vegan Miso Mayonnaise

Vegan friendly so everyone can enjoy it, this mayo is brimming with rich, flavour-enhancing umami. Take your chips and dips to umami heaven, give that burger a boost or enjoy on the side of just about any dish.



All natural condiments with BIG Japanese flavours



MADE IN ENGLAND · INSPIRED BY JAPAN



Sanbaizu

Rice vinegar delicately flavoured with natural ingredients: kombu (kelp), bonito fish flakes, mirin and mushrooms mixed with water from the Kumano mountains. Hand controlled fermentation results in a quintessentially Japanese flavour rich in umami. Ideal for marinating vegetables, adding to dressings and sauces.

Sudachi Kombu Ponzu

A traditional ponzu sauce suitable for vegans. The peppery lime flavour of fresh sudachi juice combines with kombu seaweed stock for a rich umami flavour, that is the essence of Japanese cuisine. Ready to use direct on salads, in a dressing, as a dip for gyoza and sushi.

Organic Soy Sauce

Aged in traditional cedar casks for a minimum of one year, the rich aroma and perfect balance enhances the flavour of sushi and sashimi and creates a superb marinade for vegetables and meat.

Yuzu Soy Sauce

The powerful aroma of yuzu and the rich depth of authentic soy sauce combine to create a unique sauce packed with citrus and umami. Use as a sumptuous dip for sushi and sashimi, to enhance dressings, sauces and marinades.

Smoked Soy Sauce

Naturally smoked using cherry wood, this soy has a very powerful smoky flavour. Add sparingly to sauces, marinades and any dish calling for full-bodied flavour of smoke and umami.



Togarashi Shichimi

7 Japanese spices in a traditional blend first created in 1625. Delivers a warming heat with an original spicy kick. Sprinkle into soups, noodles, fish & meat tartars, or carpaccio.



Wasabi Powder

With a market busting 20% real wasabi, our wasabi powder is a kitchen cupboard staple. Freeze drying locks in the fabulous flavour and pungency of fresh wasabi. A classic with sushi, fantastic with fish and great with meat.





Sushisu

A perfectly balanced rice vinegar with natural sweetness from mirin. Designed as the ideal seasoning for sushi rice, it is also very well suited for use in vinaigrettes and seasoning steamed vegetables.

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.



Wasabi Vodka

The elusive flavour of fresh wasabi captured like never before by carefully distilling English-grown wasabi in copper pot stills with an artisanal small batch vodka.

Single distilled and unfiltered, the spirit retains a natural creamy smoothness. Buttery at the start, brassica flavours of sweet mustard and radish give way to high notes of star anise and pepper, followed by a complex lingering warmth.

WE RECOMMEND: For true wasabi lovers we recommend enjoying neat, however the flavour profile is perfectly suited to a Bloody Mary. It can also be enjoyed in a classic vodka martini recipe for a fiery adaptation.



Shiso Gin

Made with our own dorset-grown purple shiso, this is a delicate yet flavoursome London dry gin. A balance of traditional Japanese flavours of shiso and sudachi with English botanicals of juniper, coriander and bay.

Delicate shiso flavours of basil, mint and caraway are enhanced by sublime citrus and herbaceous notes for a gin that is smooth, refreshing and perfectly balanced.

WE RECOMMEND: Paired with a good quality tonic water, this creates a divine G&T, make a Japanese Tom Collins with yuzu juice in place of lemon for a herbaceous, citrusy long drink.



Sansho Spiced Rum

A combination of unique Japanese flavours presented like never before on the base of an English rum. Sansho is delicious in its own right, but also enhances the accompanying flavours of ume plum, soy, sesame and black sugar.

Top notes of smoky soy and sesame provide light oak & tobacco flavours usually found in an aged rum. Mouth-watering peppery citrus from the sansho berries, rich Christmas-cake sweetness from the base rum and Okinawan sugar. The rum is packed with treddy layers of mouthwatering citrus, rich umami and tingling spice which linger on the palate for a sublime finish.

WE RECOMMEND:

Sip over ice for an indulgent nightcap. The deep flavours are delicious when paired with a sweet ginger beer or quality cola. It will work in any spiced rum cocktail, adding bold complex flavour.



Yuzucello

This is an innovative approach to citrus. Far more refined than a Limoncello, it is zesty and juicy but with all the subtlety of the fruit preserved. Every part of the yuzu is used to capture as wide a range of the complex flavours as possible.

A zesty explosion of fresh mandarin, grapefruit, lemon and lime, with a citrus zing that is balanced with light sugar sweetness. Mouth-watering citrus juice on the nose, with gentle citrus acidity and tingling charisma, followed by a final hit of sweetness and lasting zestiness.

WE RECOMMEND: Perfect as an aperitif or digestif, particularly on a balmy summer evening. For a longer drink, simply add soda water and ice; for a sophisticated spritz it can be combined with prosecco.



Miniature Gift Pack

Featuring a 5cl bottle of each of the four spirits, this is the perfect introduction for people who are new to the range, new to Japanese flavours entirely or simply want to taste the entire collection!

We hope this set will truly encompass the Spirit of Japan for connoisseurs and novices alike, capturing an array of traditional Japanese flavour in one beautifully presented gift pack.



TELL ME MORE!

Please email or call us to find out more, request a price list or place an order.

sales@thewasabicompany.co.uk

01929 463824

The Wasabi Company

Waddock Cross, Dorchester, Dorset, DT2 8QY

@WasabiGrowersUK | thewasabicompany.co.uk

To read more about us and our products, please scan the QR Code:



Yuzu Jam

Yuzu citrus brings traditional marmalade kicking and screaming back to life with a tart flavour that manages to combine mandarin, grapefruit and lemon yet remains resolutely original.

