



# Japanese Food Catalogue

---

**1**  
2020

---



**HBC**  
HBC Trading Australia Pty Ltd

Unit 4-6, Block S, Regents  
Park Estate, 391 Park Rd.  
Regents Park, NSW 2143  
[info@hbctrading.com.au](mailto:info@hbctrading.com.au)  
[www.hbctrading.com.au](http://www.hbctrading.com.au)

# Index

Click on any category to view!



**Beverages**



**Ingredients**



**Sauces**



**Condiments**



**Miso Pastes**



**Soup Bases**



**Equipments**



**Noodles**



**Sweets**

# Beverages



## Iced Green Tea 26 PCS/PK

- 6 PK/CTN
- (L)15 x (W)5 x (H)29cm

Renowned for its ability to improve health, energy and vitality, green tea is both refreshing and delicious. These green tea bags make drinking this comforting beverage easy. Just brew in cold water and enjoy!





### POKKA Green Tea 300mL

- 24 PC/CTN
- (L)6.6 x (H)11.6cm

This authentic, Japanese green tea comes pre-made and ready to drink. Just open the can and enjoy!



### ITOEN Oi ocha 340mL / 500mL

- 340mL Can:**
  - 24 PC/CTN
  - (L)6.6 x (H)11.6cm
- 500mL Plastic Bottle:**
  - 12 PC/CTN

Oi Ocha is a green tea brand and means "Tea, please!" Unsweetened. No calories. With more than 100% RDI of Vitamin C, 500ml



### Oolong Tea 300mL

- 24 PC/CTN
- (L)6.6 x (H)11.6cm

Chinese Oolong tea is a popular beverage for its delicious taste and claim as a weight loss drink. With a flavour similar to green tea, oolong is both refreshing and thirst-quenching.



### YMY Green Tea Bag 16 PCS/PK 32g

- 12 PK/CTN
- (L)11x(w)8x(H)6.5cm

A delicate blend of tender young leaves gives this tea a subtle flavor of the Orient. The pleasant light fragrance and refreshing simplicity make this green tea a favorite.



### UJINOTSUYU Green Tea Bag 20 PCS/PK

- 30 PK/CTN

A green tea bag which can be enjoyed with boiling water as well. For this reason, a lighter style green tea has been used so it does not have an intense bitterness.





### Kabosu Juice (Citrus Juice) 1L

- 12 PC/CTN
- (L)8.2 x (H)27.2cm

Kabosu juice is an essential ingredient in creating zesty Japanese dishes that burst with citrus flavours. This juice is made from 100% Japanese Kabosu lime, making it the perfect, all natural way to add flavour to food. Use in everything from sashimi and hot pot dishes to soup and dressing.



### Yuzu Kajyu (Yuzu Lime Juice) 120ml / 1L

- 120ml:**
- 40 PC/CTN
  - (L)4 x (W)4 x (H)15.7cm
- 1L:**
- 12 PC/CTN
  - (L)8.2 x (H)27.2cm

This flavourful juice is made of nothing but Yuzu - all natural, squeezed and bottled fresh for your use. This Japanese citrus fruit is popular for its ability to add flavour to sashimi, hot pots, soup and dressing.



### Ume Kajyu (Plum Juice) 120mL / 1L

- 120ml:**
- 40 PC/CTN
  - (L)4 x (W)4 x (H)15.7cm
- 1L:**
- 12 PC/CTN
  - (L)8.2 x (H)27.2cm

This authentic Japanese juice is made naturally from 100% pickled plums, with no added ingredients. With a sour, salty taste, this savoury liquid is a perfect way to add balance to sauces and dressings.



### Kiirroi Ringo (Apple Juice) 1L

- 6 PC/CTN
- (L)6.5 x (H)26.5wcm

Straight from the famed orchards of Aomori in Japan, this quality apple juice is bursting with natural flavours. Unlike other apple juice, this product is made exclusively from yellow apples, with nothing else added. This means you can experience the authentic taste of real, fresh apples, free from chemicals or added sugar. Drink it by itself or use it to make delicious dressings, desserts and sauces.



### Ramune (Soft Drink) 200mL

- 30 PC/CTN
- (L)5.6 x (H)20.5cm

This Japanese lemonade is incredibly popular for its refreshing, citrusy flavour.

# Condiments



**Oroshi Nama Wasabi**  
(Horseradish Paste)  
43g

- 16 PC/CTN
- (L)14 x (W)3.5 x (H)25cm

This real wasabi paste has no artificial flavours.





**Neri Wasabi Hot**  
(Horseradish Paste)  
43g

- 120 PC/CTN
- (L)4 x (W)2.7 x (H)14.5cm

Hot wasabi paste.



**SANWA Wasabi Mini**  
2.5g x 200pc / Bag

- 25 PC/CTN
- (L)23.5 x (W)2 x (H)27cm

These individual packets of wasabi are ideal for commercial use. Bursting with flavour, these small servings pack a punch.



**HOUSE Wasabi Powder**  
(Very Hot)  
1kg

- 10 PC/CTN

Gluten Free Horseradish Powder(Very hot)  
Just mix with water.



**CHIYODA Wasabi Powder**  
1kg

- 10 PC/CTN
- (L)21 x (W)30 x (H)2.5cm

Gluten Free Horseradish Powder  
Just mix with water.



### Pickled Ginger 80g

- 100 PC/CTN
- (L)13 x (W)1.5 x (H)20cm

Pickled ginger is the perfect condiment for sushi. These thin strips are a necessity in any sushi kitchen.



### Pickled Ginger 1kg

- 10 PC/CTN
- (L)21 x (w)29.5cm

Commercial pack



### Pickled Ginger 200PCS/PK

- 5 PK/CTN

Gluten Free Pickled Ginger 5g



### KINJIRUSHI Neriume (Pickled Shiso Plum Paste) 250g

- 40 PC/CTN
- (L)6.5 x (W)4.5 x (H)18cm

This pickled plum paste is bursting with sour, salty flavours and the delicious, minty taste of perilla. Try with sashimi, in salad dressings and sauces.



### Ume Kosho (Pepper with Plum) 300g

- 60 PC/CTN
- (L)12 x (W)1.5 x (H)21.5cm

This pepper and pickled plum paste has a delightful sour, spicy taste that will enhance and add to a variety of food. Use in sauce, dressing and more.



### AIOI Ito Togarashi (Shredded Red Chili) 100g

- 10 PC/CTN
- (L)19.7 x (W)3 x (H)29.5cm

This red chili is shredded into the finest possible threads to make a product that is as aesthetically pleasing as possible. This Japanese product is finer than its Korean equivalent, making it perfect as a garnish to add a subtle chili hit to salad, meat and fish.





**Kimchee No Moto**  
(Korean Kimchee Base)  
300ml & 1.2L

- 300ml:**
- 12 PC/CTN
  - (L)6.5 x (H)16.4cm
- 1.2L:**
- 10 PC/CTN
  - (L)8.5 x (H)27cm

This Kimchee base makes it easy to prepare delicious homemade Kimchee. Just mix this base with a variety of vegetables to create kimchee with a vibrant colour and explosive flavours. This product is not only easy to use, but delicious to eat.



**FUKUTOKU**  
**Momiji Oroshi**  
(Chili Sauce)  
180g

- 48 PC/CTN
- (L)5.5 x (H)13.5cm

This Japanese chili sauce is sure to add a spicy kick to any food. With a vibrant red colour and flavours of red chili pepper, this paste will compliment hot pots, fish, sushi and more.



**Yuzu Shichimi**  
(Shichimi Pepper with Yuzu)  
200g

- 10 PC/CTN
- (L)14 x (W)3.1 x (H)23.5cm

This red pepper spice mix is an explosive combination of 7 Japanese spices; capsicum, citrus inshiu peel, green seaweed, orange and lemon flavour oil, Yuzu powder and white and black sesame seeds. Recreate authentic Japanese flavours by using this mix in dishes such as soup or sprinkling as a tasty finish. This mixture makes adding flavour to food as easy as a sprinkle.



**SB**  
**Shichimi Togarashi**  
(Chili Pepper)  
15g

- 160 PC/CTN



**HOUSE**  
**Shichimi Togarashi**  
(Chili Pepper)  
18g

- 160 PC/CTN

Japanese traditional seasoning with a blend of 7 spices including red chili pepper as a main ingredient. It features the rich aroma and color of a balanced blend of red chili pepper, orange peel, black sesame, white sesame, Japanese pepper, ginger, seaweed.



### Yuzu Kosho Aka (Pepper with Citrus) 50g

- 40 PC/CTN
- (L)4.6 x (H)9.1cm

This product delivers a unique flavour sensation through the combination of Yuzu and pepper. The mixture of preserved Japanese citrus and pepper creates a fine paste that's ideal for having with sashimi, making sauce and adding to soup.



### Yuzu Kosho Ao (Pepper with Citrus) 50g / 300g

- 50g:**
- 40 PC/CTN
  - (L)4.6 x (H)9.1cm
- 300g:**
- 40 PC/CTN
  - (L)12 x (W)1.5 x (H)21.5cm

This pepper adds a delightful flavour to a variety of dishes. Combined with the citrus tang of Yuzu, a Japanese citrus fruit, this flavourful mixture goes perfectly in sauce, soup and with sashimi.



### Ekitai Shio Koji (Salted Rice Malt) 500g / 10L

- 500g:**
- 8 PC/CTN
  - (L)7.3 x (H)19cm
- 10L:**
- 1 PC/CTN
  - (L)23 x (W)23 x (H)25cm

This gluten free product has a delicious, umami flavour, perfect for adding flavour to soup, sauce and dressing.



### Ekitai Shio Koji 50% Less Salt Salted (Salted Rice Malt) 500g

- 8 PC/CTN
- (L)7.3 x (H)19cm

With 50% less salt than regular salted rice malt, this gluten free product has a delicious, umami flavour. Use to add flavour to soup, sauce and dressing.



### Nama Koji Sauce (Shio Koji) 200g / 500g

- 200g:**
- 20 PC/CTN
  - (L)7.5 x (W)4.2 x (H)17.5cm
- 500g:**
- 20 PC/CTN
  - (L)12.5 x (W)3 x (H)19cm

Salted rice malt is a useful, multi-purpose ingredient that works as a great alternative to fish sauce. Use as a gluten free soy sauce or for seasoning, dressing and sauce.



**Junneri Goma Kuro**  
(Black Sesame Paste)  
1kg

- 12 PC/CTN
- (L)13 x (W)7.5 x (H)25.5cm

This sesame paste makes cooking Japanese cuisine easy. Made with black sesames, this flavorful paste will allow you to prepare a wide range of homemade sauces and dressings.



**Junneri Goma Kuro**  
(White Sesame Paste)  
1kg

- 12 PC/CTN
- (L)13 x (W)7.5 x (H)25.5cm

This smooth, white paste is bursting with natural sesame flavours. Made by a Japanese company nutritious for its sesame products, this versatile paste is of premium quality. Use it for dressings, sauces, dips and more.



**NOBU Dry Miso**  
(Dry Miso Seasoning)  
80g

- 48 PC/CTN
- (L)5.3 x (H)11.2cm

Dry Miso Seasoning is a salty, umami flavored essential in many Japanese kitchens. Named 'Nobu,' after the famous New York Restaurant where it is widely used, this salty seasoning is popular in many reputable restaurants. This dried miso powder can be used in dressings or as a flavorful garnish.



**Konbu Shio**  
33g

- 80 PC/CTN
- (L)3.1 x (W)3.1 x (H)9cm

This Konbu Shio is made from a blend of kelp and salt, perfect for seasoning, but not overpowering delicate flavours. Try with sashimi, tempura and more.



**Matcha Shio**  
29g

- 80 PC/CTN
- (L)3.1 x (W)3.1 x (H)9cm

Made from a blend of green tea and salt, Matcha Shio is perfect for seasoning, but not overpowering delicate flavours. Try with sashimi, tempura and more.



**Ume Shio**  
34g

- 80 PC/CTN
- (L)3.1 x (W)3.1 x (H)9cm

These dried, pickled plums with salt have a mouth-watering sour, salty flavour. Great for complimenting delicate flavours in sashimi, tempura and more.



### Japanese Mayonnaise (Gluten Free Mayonnaise) 1kg

- 10 PC/CTN
- (L)10 x (W)8.5 x (H)24cm

This smooth mayonnaise adds a delicious creamy texture to any dish. Imported from Japan, this gluten free product comes in a conveniently large, non-leak bag, making it perfect for professional use.



### Mild Mayonnaise (Egg 7%) 1kg

- 10 PC/CTN
- (L)10 x (W)8.5 x (H)24cm

This smooth mayonnaise adds a delicious creamy texture to any dish. Imported from Japan, this gluten free product comes in a conveniently large, non-leak bag, making it perfect for professional use.



### MARUWA Baisen Goma (Sesame Dressing) 1kg

- 12 PC/CTN





**Kokyu Ponzu**  
(Seasoned Rice Vinegar)  
250mL

- 12 PC/CTN
- (L)6 x (H)19.5cm

Kikkoman ponzu is one of the highest quality products of its kind. Use on anything and everything to add an irresistible, savoury flavour. Great for steak, dressing, seafood, sashimi and more!



**FUTABA Ponzu Zanmai**  
(Citrus Seasoned Rice Vinegar)  
1.8L

- 6 PC/CTN
- (L)10.2 x (H)31.5cm

This zesty, seasoned vinegar busts with flavour, adding depth to any dish. Made with a base of soy and Japanese citrus (Daidai and Yuzi), this salty, tangy vinegar is so easy to use. Use it to add flavour to salad, sashimi, hot pots, and more.



**MARUKAN Ponzu**  
(Seasoned Rice Vinegar)  
1.8L

- 6 PC/CTN

Marukan Ponzus are delicious savory flavors made with real yuzu and sudachi citrus in the traditional Japanese fashion. They provide a lower sodium and unique citrus flavor ideal for marinades, sauces and dips or on your favorite meats, seafood, poultry, vegetables and more!

## Rice Seasoning



**Bonito Flavour**  
50g

- 30 PC/CTN
- (L)6.7 x (H)10.5cm

This bonito flavoured seasoning makes rice smell and taste irresistible. Just sprinkle on top of cooked rice and enjoy.



**Eggs and Seaweed Flavour**  
50g

- 30 PC/CTN
- (L)6.7 x (H)10.5cm

This eggs and seaweed Flavoured seasoning makes rice smell and taste irresistible. Just sprinkle on top of cooked rice and enjoy.



**Vegetable Flavour**  
50g

- 30 PC/CTN
- (L)6.7 x (H)10.5cm

This vegetable flavoured seasoning makes rice smell and taste irresistible. Just sprinkle on top of cooked rice and enjoy.



**Wasabi Flavour**  
50g

- 30 PC/CTN
- (L)6.7 x (H)10.5cm

This wasabi Flavoured seasoning makes rice smell and taste irresistible. Just sprinkle on top of cooked rice and enjoy.



### MIZKAN Grain Vinegar

900ml

- 12 PC/CTN
- (L)7 × (H)26.5cm

Great for Japanese style salad or making your own sushi vinegar.



### MIZKAN Rice Vinegar

710ml

- 12 PC/CTN

Use it instead of malt, wine or cider vinegar in any of your favourite recipes.



### MIZKAN Suhi Vinegar

For Sushi Rice  
710ml / 20L

#### 710mL:

- 12 PC/CTN
- (L)7 × (H)26.5cm

#### 20L

- 1 PC/CTN

A simple flavour with a light acidity. To make sushi rice, simply mix the sushi seasoning into cooked rice. Suitable for a wide variety of sushi such as temaki-zushi (hand-rolled sushi) and chirashi-zushi (scattered sushi). Also suitable for sunomono (vegetables & seafood marinated in vinegar) or can be used as a salad dressing.



### MARUKAN Rice Vinegar

For sushi Rice  
355mL

- 12 PC/CTN
- (L)6.4 x (H)19.5cm

This all natural, gourmet rice vinegar is ideal for seasoning sushi rice, giving it a sweet and tangy flavour. Add on top of cooked or steamed sushi rice for a perfectly seasoned final product.



### MARUKAN Rice & Grain Vinegar

1.8L

- 6 PC/CTN

Marukan Vinegars are slowly and naturally brewed, using a traditional technique developed by over three centuries of experience.



### MARUKAN Ginsyo Vinegar

20L

- 12 PC/CTN
- (L)6.4 x (H)19.5cm

A high-grade rice flavored grain vinegar distinctive for its mild flavor and the natural aroma of quality malted rice (sake cake).  
Gluten Free Brewed Vinegar



### MIZKAN Cooking Sake (Rice Wine) 400mL / 1L

- 400mL:**
- 12 PC/CTN
  - (L)6.7 x (H)17.6cm
- 1L:**
- 12 PC/CTN
  - (L)7.5 x (H)27cm

While sake is widely used as a beverage, this cooking sake commonly used in Japanese cooking, usually in sauces or marinades. Not suitable for drinking.



### WINE FOOD Cooking Sake (Rice Wine) 880mL

- 12 PC/CTN

Gluten Free Cooking Sake Wine



### MANJO Hon (Pure) Mirin (Cooking Wine) 300mL, 600mL, 1L, 1.8L

- |                      |                    |
|----------------------|--------------------|
| <b>300ml:</b>        | <b>1L:</b>         |
| - 12 PC/CTN          | - 12 PC/CTN        |
| - (L)6.5 x (H)17.8cm | - (L)7.5 x (H)27cm |
| <b>600ml:</b>        | <b>1.8L:</b>       |
| - 12 PC/CTN          | - 6 PC/CTN         |
| - (L)5 x (H)19.5cm   | - (L)10 x (H)40cm  |

This sweet cooking sake is perfect for adding delicate aromas and fine flavours to a variety of dishes. Similar to port wine, mirin is ideal for making sauces.



### MARUHON Goma Abura (Pure Japanese Sesame Oil) 162.8mL

- 24 PC/CTN
- (L)5 x (H)16.5cm

Loved by chefs everywhere for its value and purity, this is one of the highest quality sesame oils on the market.



### KUKI Goma Abura (Taihaku Sesame Oil) 1.65L

- 6 PC/CTN
- (L)10.6 x (W)10.6 x (H)31cm

Japan's best sesame oil is now available in Australia. A cooking essential, this antioxidant-rich extra virgin oil adds authentic, mild flavours to Asian dishes.



### KUKI Goma Abura (Sesame Oil Deep Taste GF) 1.65L

- 6 PC/CTN

This sesame oil has strong fragrant toasted sesame seeds flavour. Suitable for stir fry, dressing, BBQ sauce, great flavours to Asian dishes.



# Equipments



## Vegetable Slicer (mandolin)

- 1 Unit
- (L)12.8 x (W)4 x (H)33.5cm

This Japanese mandolin is of the highest quality, used by top chefs to thinly slice vegetables. Three kind of the comb-shape blades enable to slice vegetable into various shapes.

[Click on any category to view!](#)







### Turning Slicer

- 1 Unit
- (L)28.5 x (W)12.5 x (H)18.5cm

This Japanese slicer allows you to cut vegetables into a variety of exciting shapes, from long noodles, to elegant spirals.



### Benriner Cook Help

- 1 Unit
- (L)14 x (W)11.5 x (H)25.5cm

This high-quality, Japanese vegetable slicer allows you to slice vegetables into elegant spirals. Made of nylon strengthened glass, this Benriner Cook Helper makes it easy to create beautiful garnishes for soups, salads and more.



### Magic Five Dispenser (Plastic Dispenser)

500mL

- 30 PC/CTN
- (L)7 x (H)22.5cm

This sauce dispenser makes spreading sauce easy. Just fill with your choice of dressing or sauce and pour over food to achieve the professional effect of five beautiful, straight lines.



### Honenuki Maru (Stainless Fish Deboning Tweezers)

- 10 PC/CTN
- (L)11.7 x (W)2.3 x (H)1.3cm

This Japanese product is perfect for removing fine bones from fish. Made of stainless steel, this high-quality product is durable and easy to use.



### ASAHI Honenuki Tatsujin (Stainless Fish Deboning Tool)

- 10 PC/CTN
- (L) 6.8 x (H)12cm

This state of the art fish boning tool makes removing thin, delicate bones quick and easy. With a thinner tip than regular tweezers, this tool is maneuverable making small bones easy to grip.



### MCONS Kyusui Sheet Chu

(Paper towel for  
seafood and meat medium)  
150 cut

- 20 PC/CTN
- (L)10.3 x (H)27.5cm

This paper towel is second to none when it comes to keeping meat and seafood fresh. Every chef to use it attests to its superior quality.



### Japanese Skewer

9cm x 250 sticks

- 50 PC/CTN
- (L)15 x (W)4.7 x (H)10cm

These tiny skewers are perfect for presenting finger food. Use them to eat and present meatballs, chicken strips, canapés and more.



### Bamboo Sushi Mat

24cm

- 200 PC/CTN
- (L)8 x (W)1 x (H)27.5cm

Bamboo sushi mats are a necessity when it comes to making sushi rolls. This high quality, Japanese mat makes it easy to make perfect, round sushi rolls every time.



### Micron Deluxe (Knife Sharpner)

- 20 PC/CTN
- (L)22 x (W)3.5 x (H)7cm

Made in Japan, this whetstone provides a gentle and effective way of sharpening knives and maintaining their edge. This knife sharpener is known for its superior quality by chef's everywhere.



### Bamboo Chopsticks

40 Pairs/PK

- 100 PK/CTN
- (H)20.3cm



### Bamboo Chopsticks

100 Pairs/PK

- 30 PK/CTN
- (H)24cm

# Ingredients



**HAKUBAI  
Mochigome**  
(Sticky rice)  
907g

- 12 PC/CTN
- (L)14.7 x (W)11.5 x (H)21cm

This sticky, glutinous rice makes it easier than ever to make authentic, Japanese cuisine. Coming in a conveniently large bag, this premium quality product is perfect for making traditional Japanese desserts and snacks.



[Click on any category to view!](#)



Click on any category to view!



**NISHIKI Sushi Rice**  
(California Med Grain)  
2.26kg / 4.5kg / 22.68kg

2.26kg: - 8 PC/CTN  
22.68kg: - 1 Bag

4.5kg: - 4 PC/CTN



**Short Grain Sushi Rice 500g**  
10 PACK/CTN  
(L)16 × (W)7.5 × (H)23cm



**Organic Black Rice**  
500g



**HOUSE Java Curry Roux**  
(Hot)  
1kg (50 servings)  
- 20 PC/CTN

A rich and invigoratingly spicy curry mix with special blend curry powder, four and onions sautéed until they impart the highest aroma.



**HOUSE Vermont Curry Roux Mix**  
(Mild)  
1kg (50 servings)  
- 20 PC/CTN

A mild and rich curry mix with apples and honey



**HOUSE Vermont Curry Roux Mix**  
230g (12 servings)  
(Mild)  
(Medium hot)  
(Hot)  
- 60 PC/CTN

House Foods has created original curries rich in flavor by blending together over 30 spices, carefully selected from about 80 spices around the world. You can choose a mix based on what fits your taste from five levels of hotness.



**SB Golden Curry Sauce Mix**  
100g / 240g / 1kg  
(Mild)  
(Medium hot)  
(Hot)

100g (5 servings):  
- 72 PC/CTN

240g (12 servings):  
- 60 PC/CTN

1kg (50 servings):  
- 10 PC/CTN

This Japanese curry sauce mix is not only delicious, but astoundingly easy to use. Bursting with authentic Japanese flavours, just dissolve the mix in water to create curry sauce in minutes. This versatile mix can be paired with your choice of meat and vegetables and is available in mild, medium hot and hot, to suite all tastes.





### Tonkatsu Batter Mix

2kg

- 10 PC/CTN
- (L)20 x (W)5.5 x (H)38cm

This Tonkatsu Batter Mix is trusted by Japanese chefs to provide the perfect panko fry every time. Just mix the powder with water and apply directly to meat or fish before panko mix. Pre-seasoned with salt and pepper, this product allows you to achieve a perfect, tasty finish in one easy step, completely avoiding the undesired gap between the batter and meat. Say goodbye to the unnecessary effort of the three-step method using flour, egg and bread crumbs and prepare to be amazed with this fantastic, no mess product.



### Tempura Batter Mix

300g

- 24 PC/CTN
- (L)11.5 x (W)3.7 x (H)16.5cm

Simply add water to this powdered mix and stir until just combined to achieve a perfect tempura batter. Use to coat vegetables, prawns, and more.



### NIPPUN Tempura Flour

18kg

- 1Bag/CTN

Premium white tempura mix.



### Chef's Choice Premium Selected Tempura Batter Mix

350g

- 10 PC/CTN
- (L)15 x (W)6 x (H)22cm



### Chef's Choice All Natural Panko Bread Crumbs

180g

- 10 PC/CTN
- (L)16 x (W)7 x (H)23cm



### JFC Panko

6mm Mesh  
(Bread crumbs)

7kg

- 1Bag/CTN



### Panko

(Bread crumbs)

200g

- 24 PC/CTN
- (L)17.3 x (W)2.5 x (H)26.5cm



### Masago Arare

(Rice Cracker Bits)

300g

- 24 PC/CTN
- (L)16 x (W)8 x (H)26cm

These Japanese bread crumbs are essential for achieving the perfect panko fry. Coming in a conveniently large bag, this product is ideal for frying large quantities of seafood, meat and more.

These small, crunchy cracker bits are versatile and easy to use. With a deliciously crispy texture, this product is often used on the outside of sushi rolls, or in making panko (deep fry). Try it sprinkled over salad and other dishes to add an extra crunch.



### Soy Wrapper (Pink and Yellow) 20 Sheets

- 10 PC/CTN
- (L)24 x (W)0.3 x (H)26.5cm



### Sushi Nori 10 Sheets

- 12 PC/CTN
- (L)19.5 x (W)1 x (H)25.7cm



### NAGAI Premium Sushi Nori 100 Sheets

- 42 PC/CTN

This soy wrapper is the perfect wrap for sushi, vegetables or salad. Made from a gluten free, soy base, this product never breaks. While its salty taste compliments a variety of savoury foods and will please the taste buds, this soy wrapper is also visually appealing, coming in two vibrant colours; pink and turmeric yellow.

Nori sheets (edible seaweed) are essential in the process of making authentic sushi rolls.

Roasted premium seaweed nori.



### NAGAI kizami Nori 2mm 100g

- 50 PC/CTN



### Dried Seaweed Salad 20g

- 36 PC/CTN
- (L)9.5 x (W)4 x (H)28cm



### Fureru Wakame (Dried Seaweed) 56.7g

- 36 PC/CTN
- (L)14.9 x (H)21.9 x (W)2cm

Roasted shred seaweed 60- 80mm

A variety of different seaweed in this delightful seaweed salad mix. All you need to do is soak it in water, drain and enjoy it with your desired dressing.

Great for many dishes such as miso soup and salads. Quick and easy to use and a must for Japanese cooking.



### Dried Shaved Bonito

453g

- 6 PC/CTN
- (L)32 x (W)10 x (H)40cm

Made from dried, smoked and shaved bonito fish, this product is packed with irresistible, smoky flavours. Use as a seasoning and decoration for salad and sushi, or as a base for making for making soup stock.



### Dried Shaved Tuna

100g

- 20 PC/CTN
- (L)20 x (W)6 x (H)30cm

With a distinctive umami taste, these delicious flakes add flare and flavour to a variety of dishes. Made from Bonito, or striped tuna, the fish is smoked, dried and shaved into delicate, paper-thin ribbons. This product is ideal as a garnish or as a base for making Japanese Dashi (super stock).



### Nametake (Seasoned Mushroom)

400g

- 20 PC/CTN
- (L)6.5 x (W)6.5 x (H)14.3cm

Seasoned Japanese enoki mushrooms are a popular savoury food which add flavour and texture to any meal. Mix with salad, rice or eat straight from the jar.



### Takuan (Pickled Radish)

450g

- 12 PC/CTN
- (L)5.5 x (H)40cm

This traditional style of pickled daikon is a Japanese favourite. With an intense flavour and deep aroma, pickled radish is perfect for adding flavour to a variety of food.



### TAIHEI Kizami Takana (Pickled Mustard leaf)

- 450g
- 25 PC/CTN

This is made from pickled mustard leaf. It has peppery, savoury and sour flavours.



### TOYO Katakuriko (Potato Starch)

500g

- 20 PC/CTN

This is a fine vegetable starch used as a thickener.





**Hotei Koshi An**  
(Red Bean Paste)  
1kg

- 10 PC/CTN
- (L)9.5 x (W)4 x (H)28cm

Red Adzuki Beans are a staple when it comes to Japanese desserts. This creamy paste makes it easy to prepare delicious sweets and desserts.



**MIYAKO Koji**  
(Malted Rice)  
200g

- 20 PC/CTN
- (L)20 x (W)3 x (H)15cm

Malted rice is a fermented grain, making it the perfect base for many kinds of alcohol. Use it to make homemade sake, miso and gluten free beer.



**Bayberry**  
230g Net

- 12 PC/CTN
- (L)8.1 x (H)13.1cm

These succulent peaches are imported straight from the Japanese mountains. Preserved in sugar and wine liquor, these sweet fruits are perfect for use in cocktails, desserts and as decorations.



**YAMAMOTO Momoko Chan**  
(Seasoned Green Peach)  
550g NET

- 12 PC/CTN
- (L)9.5 x (H)18.3cm

These juicy peaches are bursting with natural sweetness. Grown in Japan, these fruits are ideal for decorations, desserts and cocktails.



**Ume for Umeshu**  
(Seasoned Plum)  
200g

- 20 PC/CTN
- (L)13 x (W)3 x (H)22cm

These sweet, juicy plums are seasoned to perfection. Add to cocktails to add flavour, texture and a hint of elegance.





### Yuzu Powder (Dried Yuzu Citrus Skin Powder) 100g

- 10 PC/CTN
- (L)14 x (W)2.8 x (H)23.5cm

This fine powder comes from a Japanese citrus fruit, Yuzu, which is often likened to a wild mandarin or orange, crossed with a lemon. Yuzu powder has citrusy aromas, with a bitter pithiness from the skin. Try dusting a small amount over seafood, or add to lentils, couscous salads or fish marinades to give them an added burst of flavour



### Yuzu Chip (Freeze Dried Yuzu) 30g

- 10 PC/CTN
- (L)14 x (W)2.5 x (H)23.5cm

These aromatic dried flakes are made from the zest of a Japanese fruit, Yuzu, a citrus commonly likened to grapefruit. These delicious Yuzu Flakes have been dried to develop a concentrated taste, making them perfect for adding flavour to salads, dressing and more.



### Crispy Onion 1kg

- 10 PC/CTN
- (L)22 x (W)8.5 x (H)31cm

Unlike other similar products, these crispy onions are crunchy, dry and delicious. This popular Asian ingredient is free from excess oil, ensuring it is never soggy. Irresistibly moreish with a delectable flavour, these are some of the best fried onions on the market.

# Miso Pastes



## Soy Bean Paste 1kg

- 10 PC/CTN
- (L)13.5 x (W)4 x (H)21.5cm

This red miso paste allows you to make miso soup quickly and easily. Just add water and enjoy in the traditional Nagoya way, accompanied with sushi.





**KAKUKYU Akadashi**  
(Wheat Red Soy Bean  
Hacho Miso)  
500g

- 20 PC/CTN
- (L)12 x (W)3 x (H)18.5cm

This red miso paste is a versatile ingredient with a mild, earthy flavor. Use for homemade miso soup, dressings, dips and more.



**Soybean Paste For  
Miso Soup**  
1Kg

- 10 PC/CTN
- (L)13 x (w)22 x (H)3.5cm

This white miso paste with dashi is easy to make miso soup. Just add boiled water to it and enjoy!



**ISHINO**  
**Saikyo Koshi Miso**  
(Soy Bean Paste)  
2kg

- 12 PC/CTN
- (L)19 x (W)11 x (H)11cm

This flavorsome white miso soy bean paste is imported directly from Kyoto and has countless uses. Use for making miso soup, salad dressings, dips and sauces.



**Soy Bean Paste**  
(Red)  
500g

- 6 PC/CTN
- (L)11.6 x (W)8.9 x (H)8.2cm

This Red soybean paste makes it easy to prepare traditional Japanese cuisine. Free of GMOs and gluten, this paste is perfect for making countless servings of healthy and satisfying miso soup.



**Soy Bean Paste**  
(White)  
500g

- 6 PC/CTN
- (L)11.6 x (W)8.9 x (H)8.2cm

This white soybean paste makes it easy to prepare traditional Kyoto cuisine. Free of GMOs and gluten, this paste is perfect for making countless servings of healthy and satisfying miso soup.



**Sumo Miso**  
(Soy Bean Paste)  
360g

- 30 PC/CTN
- (L)9.5 x (W)5.7 x (H)21cm

Unlike other miso paste used for soup, sumo miso is specifically designed to prepare delicious, salty, spicy dip.



**Yuzu Miso**  
(Soy Bean Paste)  
1kg

- 24 PC/CTN
- (L)16.5 x (W)1.5 x (H)35cm

With a delicious combination of yuzu and miso, this soy bean paste has a mouthwatering salty, citrusy flavour. This product is great for making sauces, dressings and dips. Pair with seafood and salads for excellent results.





**HANAMARUKI**  
Miso Soup Aka  
(Instant Red Miso Soup)  
27g (3 Servings)

- 12 PC/CTN
- (L)15.2 x (W)1.5 x (H)20cm

Make delicious red miso soup instantly with this easy to use paste. Just add boiled water to achieve a flavorful and authentic soup that tastes as though it came as if it came straight from Nagoya.



**HANAMARUKI**  
Miso Soup Shiro  
(Instant White Miso Soup)  
27g (3 Servings)

- 12 PC/CTN
- (L)15.2 x (W)1.5 x (H)20cm

This paste allows you to make white miso soup instantly. Just add boiled water to achieve a delicious, authentic and GMO free soup, that tastes as if it came straight from Kyoto.



**HANAMARUKI**  
Miso Soup with Tofu  
(Instant White Miso Soup)  
27g (3 Servings)

- 12 PC/CTN
- (L)15.2 x (W)1.5 x (H)20cm

This paste allows you to make white miso soup with tofu instantly. Just add boiled water to achieve a delicious, authentic and GMO free soup, that tastes as if it came straight from Kyoto.



**MARUKOME**  
Instant Miso Soup  
161g (12servings)

- 48 PC/CTN
- (L)15x(W)6.5x(H)25cm

A variety of instant miso soup that can be enjoyed anywhere. It includes 6 with wakame(seaweed) 3 with tofu and 3 with dried bean curd.



**MARUKOME**  
Instant Miso Soup  
(Ryotei Wakame)  
161g (8servings)

- 10 PC/CTN

Green onion, Wheat gluten cake and wakame seaweed.

# Noodles



**Chijire Namamen**  
(Raw/Fresh Ramen Noodles)  
150g  
5PCS/PK

- 10 PK/CTN
- Available to order from 5 Units

These fresh, raw noodles make preparing Ramen easier than ever. Make authentic and delicious noodles easily by simply boiling in water. With five portions per packet, enjoy your ramen now, or freeze for later use.





### Tobikiri Udon

450g  
3PCS/PK

- 15 PK/CTN
- (L)9.2 x (W)3 x (H)19cm

Dried udon noodles have a chewy texture and mild flavor that make them impossible not to like. This premium quality product is sourced from Yamagata, a region in Japan renowned for its udon noodles. Just boil in water and eat with your choice of meat, vegetables or soup.



### Tobikiri Soba (Dried Buckwheat Noodle)

450g  
3PCS/PK

- 15 PK/CTN
- (L)9.5 x (W)3.2 x (H)19cm

These soba noodles are the number one selling noodle product throughout Japan. Made in Yamagata, the soba noodle capital of the country, these traditional noodles will never disappoint. Just boil in water to make ready-to-eat noodles in seconds.





## Organic Seaweed Noodles

200g / 1kg

200g:

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H) 27cm

1kg:

- 12 PC/CTN

- (L)13.5 x (W)3.3 x (H)32cm

## Organic Udon Noodles

200g

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H)27cm

## Organic Ramen Noodles

200g

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H)27cm

## Organic Soba Noodles

200g / 1kg

200g:

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H) 27cm

1kg:

- 12 PC/CTN

- (L)13.5 x (W)3.3 x (H)32cm

## Organic Sesame Noodles

200g

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H)27cm

## Organic Charcoal Noodles

200g / 1kg

200g:

- 12 PC/CTN

- (L)7.7 x (W)2.7 x (H) 27cm

1kg:

- 12 PC/CTN

- (L)13.5 x (W)3.3 x (H)32cm



## Hime Chukamen (Japanese dried ramen noodles)

**720g  
8PCS/PK**

- 12 PK/CTN
- (L)21.5 x (W)2 x (H)27.5cm

These Japanese dried ramen noodles are of the highest quality on the market. Pre-portioned and dried for your convenience, these versatile noodles take only 4 minutes to cook and serve 8 per package. Use them in ramen soup, cold ramen or in stir fires.



## HAKUBAKU Organic Somen

**270g**

- 12 PC/CTN

Made from a hard organic wheat that gives a different texture and bite. Somen is often served cold in Japan. During the hot summer months it is even served in iced water with a dipping sauce. Somen is also added to stir fries and soups, including the famous Vietnamese noodle soup, pho.



## HAKUBAKU Organic Soba

**270g**

- 12 PC/CTN

Made of wheat and buckwheat flour. They are roughly as thick as Italian spaghetti, and are used in various hot and cold dishes. Soba can be served with various toppings, hot in a soup broth or chilled, and served with a dipping sauce, scallions and wasabi. Soba can also be used in stir fries and salads.



## HAKUBAKU Organic Udon

**300g**

- 12 PC/CTN

Made from wheat flour, salt and water. Udon noodles can be served cold, these thicker, soft, but slightly chewy, white noodles are usually served hot with various toppings, added to a hotpot dish and cooked with other ingredients, or sometimes included in a curry soup.



## IKESHIMA Chasoba New

**500g**

- 20 PC/CTN
- (L)10 x (W)28 x (H)2cm

Boil as normal for Japanese style noodles. Suitable for both hot and cold noodles.



## ISHIGURO Yamaimo Soba

**248g**

- 30 PC/CTN

Dried Buckwheat Yam Noodle

# Sauces

---



**KIKKOMAN Fancy  
Soy Sauce**  
150mL

- 12 PC/CTN
- (L)6.5 x (H)13.7cm

Our soy sauce comes in a variety of different sizes and shapes. These all-purpose soy sauces are ideal for everyday use and can be used to accompany sushi, sashimi and more.







## KIKKOMAN Fancy Soy Sauce

250mL / 600mL / 1.6L / 3L

- |                    |                   |
|--------------------|-------------------|
| <b>250mL:</b>      | <b>1.6L:</b>      |
| - 12 PC/CTN        | - 6 PC/CTN        |
| - (L)5.7 x (H)20cm | - (L)10 x (H)30cm |
| <b>600mL:</b>      | <b>3L:</b>        |
| - 6 PC/CTN         | - 4 PC/CTN        |
| - (L)7 x (H)22.7cm | - (L)13 x (H)30cm |
| <b>1L:</b>         |                   |
| - 15 PC/CTN        |                   |
| - (L)8.2 x (H)27cm |                   |

Our soy sauce comes in a variety of different sizes and shapes. These all-purpose soy sauces are ideal for everyday use and can be used to accompany sushi, sashimi and more.



## KIKKOMAN Soy Sauce

Gluten Free  
250mL / 1.6L

- |                    |
|--------------------|
| <b>250mL</b>       |
| - 6 PC/CTN         |
| - (L)5.7 x (H)20cm |
| <b>1.6L:</b>       |
| - 6 PC/CTN         |
| - (L)10 x (H)30cm  |

Kikkoman's gluten free soy sauce is naturally brewed and consists only of water, rice, salt, and soybeans.



## KIKKOMAN Soy Sauce

Less Salt  
250mL / 600mL / 1L

- |                    |                    |
|--------------------|--------------------|
| <b>250mL:</b>      | <b>1L:</b>         |
| - 6 PC/CTN         | - 15 PC/CTN        |
| - (L)5.7 x (H)20cm | - (L)8.2 x (H)27cm |
| <b>600mL:</b>      |                    |
| - 6 PC/CTN         |                    |
| - (L)7 x (H)22.7cm |                    |

This soy sauce is lower in salt than its traditional counterpart, giving it a subtler flavouring.



## KIKKOMAN Usukuchi Soy Sauce

1L

- 15 PC/CTN
- (L)8.2 x (H)27cm

This is used to enhance dishes without darkening the ingredients. Ideal for seasoning steamed vegetables, clear soup or savoury steamed egg custard with assorted content (Chawan-mushi) and general cooking.



## KIKKOMAN Soy Sauce

Organic  
750mL

- 6 PC/CTN
- (L)7 x (H)24.5cm

Naturally brewed from Certified Organic Soy beans, combined with Certified Organic wheat, Certified Organic Salt and water.



### KIKKOMAN Raw Soy Sauce 200mL

- 6 PC/CTN
- (L)6.3 x (H)16.5cm

This raw soy sauce has a delicate flavour which adds a delectable, salty taste to whatever it's paired with. Use this sauce with sashimi and for making soy sauce.



### KIKKOMAN Tamari Soy Sauce 250mL

- 12 PC/CTN
- (L)6 x (H)19.5cm

With a slightly stronger flavour than traditional soy sauce, tamari is the ideal variety for use with sashimi and sushi.



### KIKKOMAN Sushi Sashimi Soy Sauce 150mL

- 12 PC/CTN
- (L)6 x (H)19.5cm

A sauce specifically developed for sushi and sashimi. Made from Naturally Brewed Soy Sauce, Sushi & Sashimi Soy Sauce is sweeter and milder than our regular Soy Sauce. The balance of sweetness and saltiness, as well as a special blend of natural ingredients, enhances the flavour of sushi and sashimi.



### ICHIBIKI Wheat Free Soy Sauce 500mL

- 8 PC/CTN
- (L)6.8 x (H)19cm

This gluten-free soy sauce is made entirely from genetically-unmodified unprocessed soybeans. Absolutely no wheat is used in this product. Brewed from unprocessed soybeans and salt, this is a "whole soybean soy sauce". Try out the rich umami flavor that is the essence of soybeans, while at the same time enjoying a worry-free soy sauce for those with wheat allergies.



### MORITA Tamari Soy Sauce 1.8 L

- 6 PC/CTN

It is known for its thickness, rich umami, and savory flavor and fragrance. Tamari is recommended for dipping sushi and sashimi, as well as when cooking dishes including teriyaki.



### HIGASHIMARU Shiro Shoyu (White Soy Sauce) 1.8L

- 6 PC/CTN
- (L)10.5 x (H)32.5cm

This white soy sauce has a distinct umami flavour, different from regular, light soy sauce. With an irresistible salty taste, this product serves as an ideal alternative to fish sauce. Use in dressings and sauces to add deep yet delicate flavours.



### ASAHI Fish Shaped Mini Soy 500PCS/PK

- 10PK/CTN
- (L)26 x (W)3 x (H)37cm

Soy sauce fish shape for Lunch box and takeaway



### Kikkoman Mini Shoyu 5mL 100PCS / PK

- 14PK/CTN
- (L)26 x (W)2 x (H)28cm

Almi Packed Soy Sauce Baran



### KIKKOMAN Sweet Chilli Ginger 250ml

- 6 PC/CTN
- (L)5.7 x (H)20cm

A blend Kikkoman Naturally Brewed Soy Sauce, ginger, chilli and garlic that's perfect with all meats and vegetables, and also delicious with chicken and dips.



### KIKKOMAN Teriyaki Sauce 250mL

- 6 PC/CTN
- (L)5.7 x (H)20cm

This teriyaki sauce serves as a dip, marinade and stir fry sauce, perfect for adding flavour to a variety of foods. Kikkoman teriyaki marinade is renowned for its high quality and authentic taste.



### KIKKOMAN Teriyaki Thick Sauce 2L

- 6 PC/CTN
- (L)5.7 x (H)20cm

Made from naturally-brewed soy sauce, corn syrup, brown sugar, vinegar and spices. Ideal for glazing grilled and barbecued food and for microwave cooking. No artificial colours or flavours.



### J.E.S Original Teriyaki Sauce 443g

- 12 PC/CTN
- (L)6.5 x (H)21cm

JES original teriyaki sauce has a classic, salty, sweet taste, perfect for adding flavour to a variety of foods. Use as both a marinade and sauce for meat, vegetables and more.



### J.E.S Teriyaki Ginger Sauce 417g

- 12 PC/CTN
- (L)6 x (H)21cm

JES teriyaki ginger sauce has a classic, salty, sweet taste, perfect for adding flavour to a variety of foods. Use as both a marinade and sauce for meat, vegetables and more.



### KIKKOMAN Steak Sauce Butter (soy sauce butter) 165g

- 12 PC/CTN
- (L)5 x (H)16.8cm

This soy sauce butter is guaranteed to enhance the flavour of steak. Add to cooked steak or try with chicken and seafood.





### Sukiyaki Sauce

250mL

- 12 PC/CTN
- (L)6 x (H)19.8cm

This sauce is a vital component in cooking Sukiyaki, a delicious Japanese hot pot dish containing sliced beef and vegetables.



### J.E.S Yakitori Marinade Sauce

443g

- 12 PC/CTN
- (L)6 x (H)21cm

This sauce is a vital component in cooking Sukiyaki, a delicious Japanese hot pot dish containing sliced beef and vegetables.



**VEGAN**

### YONKOKU Shiro Dashi

(Vegan Dashi)

200mL

- 24 PC/CTN
- (L)5.5 x (H)16.2cm

This white, four grains stock is exceedingly useful in the process of seasoning and flavouring food. Use this gluten free stock for making soup, dressing and sauce.



### TONAMI KabaYaki Sauce

(Seasoning Sauce)

1L

- 12 PC/CTN
- (L)8.2 x (H)27.3cm

This high-quality seasoning sauce is extremely popular amongst chefs working in Japanese five star hotels. Originally designed as a topping for grilled eel, this can also be used on yakitori and as a teriyaki sauce.



### Sriracha Hot Chilli Paste

510g

- 12 PC/CTN
- (L)6.6 x (H)22.5cm

Sriracha Hot Chilli Sauce is made from sun ripen chilli. This product is made with only the highest quality ingredients and contains no artificial colours or flavourings. It's extremely versatile and packed with hot flavour. Perfect on pizzas, sushis, salads or kebabs or just add to give your favourite dish a sizzling kick. Gluten free.



### BULL-DOG Seasoning Meat Sauce

(Semi Sweet)

300ml

- 30 PC/CTN
- (L)5.5 x (H)16cm

A dipping sauce for Tonkatsu (Japanese deep fried pork cutlet)



### OTAFUKU Okonomi Sauce

2.1kg

- 6 PC/CTN
- (L)10 × (H)33cm

Perfect sauce for Okonomiyaki (style pancake-cabbage, flour and eggs). Pour on top of pancake when served.



### OTAFUKU Yakisoba Fried Noodle Sauce

2.15kg

- 6 PC/CTN
- (L)10 × (H)33cm

Perfect sauce for Japanese style fried noodles. Mix with noodles and vegetables while cooking.



### BULL-DOG Tonkatsu Sauce

1.8kg

- 6 PC/CTN
- (L)10 × (H)32cm

Perfect sauce for deep fried meat or vegetable with bread crumbs. Use as dipping sauce for deep fried meat or vegetables.

# Soup Bases



**Hiyashi Chuka**  
(Seasoning Vinegar)  
(Approx. 30-40 servings)  
1.8L

- 6 PC/CTN
- (L)10.5 x (H)32.5cm

Nothing makes preparing Ramen easier and tastier than this ready to use cold ramen soup. This concentrated soup is packed with salty, savoury flavours, and a unique freshness, making it especially popular during Japanese summer.







### Miso Ramen Soup Base

1.25kg  
(Approx. 8-10L soup)

- 10 PC/CTN
- (L)10 x (W)8 x (H)23.5cm

This Ramen soup base is not only delicious, but easy to use. Made from a miso base, this salty treat goes excellently with noodles and your choice of meat and vegetables. Just dilute with water to make authentic Japanese ramen soup in seconds.



### Shoyu Ramen Soup base

1.1kg  
(Approx. 8-10L soup)

- 10 PC/CTN
- (L)8.5 x (H)27.2cm

This easy to use ramen soup base allows you to make authentic Japanese Shoyu Ramen Soup almost instantly. Made in Japan, this soup is bursting with delicious, traditional flavours. Just dilute with water to make Ramen soup in seconds.



### SOMI Paitan Ramen Soup

(soup base for noodles)  
1kg (Approx. 8L soup)

- 10 PC/CTN
- (L)20 x (W)9 x (H)26.5cm

This concentrated, white soup is thick, creamy and easy to use. With no MSG added, you can be sure that you're experiencing the optimum taste experience, without harming your body. Just dilute with water and add soy sauce, fish sauce and more to suite your taste and make your Ramen extraordinary.



### Dondon Kapodashi

(Bonito Stock Seasoning)  
1L (Approx. 30-50 servings)

- 6 PC/CTN
- (L)9 x (W)9 x (H)20cm

This liquid based, concentrated dashi is a flavourful and user-friendly soup base, which can be prepared in seconds. Just dilute with water to make litres of authentic Japanese soup instantly! This product is best on dried bonito, shiitake and konbu (kelp).



### YAMASA Konbu Tsuyu 3Bai

Dashi with Soy Based Seasoning  
1.8L

- 6 PC/CTN
- (L)10 x (H)31cm

Dilute in water for a perfect traditional, Japanese style sauce.



### SHIMAYA Dashi Moto

(Bonito Stock Seasoning)  
100g

- 10 PC/CTN
- (L)11 x (W)3.4 x (H)13cm

Use this flavourful traditional Japanese dashi soup stock with bonito fish when making miso soups, noodle soups, and more.



**AJICO Dashi Aji  
(Boniti Stock)  
500g**

- 20 PC/CTN

Bonito Stock

# Sweets



**Hello Panda**  
Chocolate Flavour  
50g

- 10 PC/CTN
- (L)8.5 x (W)4 x (H)14cm

Fun filled biscuit treats. The biscuits have cute panda illustrations and are filled with a chocolate flavoured filling. Perfect for a child's snack.



[Click on any category to view!](#)



Fun filled biscuit treats. The chocolate biscuits have cute panda illustrations and are filled with a chocolate flavoured filling. Perfect for a child's snack.



**Hello Panda  
Double Choco  
50g**

- 10 PC/CTN
- (L)8.5 x (W)4 x (H)14cm



**Hello Panda  
Strawberry Flavour  
50g**

- 10 PC/CTN
- (L)8.5 x (W)4 x (H)14cm



**Hello Panda  
Milk Flavour  
50g**

- 10 PC/CTN
- (L)8.5 x (W)4 x (H)14cm

A dipping style snack where you dip the biscuits provided into a velvety chocolate cream.



**Yan Yan  
Chocolate Cream  
50g**

- 10 PC/CTN
- (L)6.1 x (H)12cm



**Yan Yan  
Strawberry Cream  
50g**

- 10 PC/CTN
- (L)6.1 x (H)12cm



**Yan Yan  
Vanilla Cream  
50g**

- 10 PC/CTN
- (L)6.1 x (H)12cm



**Yan yan  
Choco-Hazelnut Cream  
44g**

- 10 PC/CTN
- (L)6.5 x (H)12cm

A dipping style snack where you dip the biscuits provided into a choice of 2 creams. Chocolate and Strawberry.



**Yan Yan  
Double Chocolate  
& Strawberry  
44g**

- 10 PC/CTN
- (L)6.5 x (H)12cm



**Yan Yan  
Double Cream Vanilla  
& Hazelnut  
44g**

- 10 PC/CTN
- (L)6.5 x (H)12cm