

Okonomiyaki Sauce



Okonomiyaki Sauce 2.1kg

A blend of around 20 different kinds of spices with a wealth of fruits and vegetables. This is a mellow sauce characterized by a sweet and rich flavor, created from carefully sourced "dates." 2.1kg contains enough for 35-40 servings of okonomiyaki. 1200 g contains enough for 20-25 servings.

Capacity	2.1kg
Best Before Date	Within 2 years of opening
Pieces/case	6



Okonomiyaki Sauce 1200g

"A blend of around 20 different kinds of spices with a wealth of fruits and vegetables. This is a mellow sauce characterized by a sweet and rich flavor, created from carefully sourced ""dates."" 2.1kg contains enough for 35-40 servings of okonomiyaki. 1200 g contains enough for 20-25 servings."

Capacity	1200g
Best Before Date	Within 2 years of opening
Pieces/case	15

Wholesale products

Okonomiyaki Sauce

Spicy Okonomiyaki Sauce 1L

A sophisticated okonomiyaki sauce with a spicy taste. Perfect for a dinner accompanied by beer or wine.



Capacity	1L
Best Before Date	Within 2 years of opening
Pieces/case	6



Yakisoba Sauce 2.2kg

A sauce that works easily into the noodles, creating the yakisoba flavor with sauce alone. Characterized by a slightly sharp flavor, yet with a mild flavor and rich aroma amid the piquant taste. 2.2 kg contains enough for 50–60 servings of yakisoba; 1200 g contains enough for 30–35 servings.

Capacity	2.2kg
Best Before Date	Within 2 years of opening
Pieces/case	6

Yakisoba Sauce 1200g

A sauce that works easily into the noodles, creating the yakisoba flavor with sauce alone. Characterized by a slightly sharp flavor, yet with a mild flavor and rich aroma amid the piquant taste. 2.2 kg contains enough for 50–60 servings of yakisoba; 1200 g contains enough for 30–35 servings.

Capacity	1200g
Best Before Date	Within 2 years of opening
Pieces/case	15





Yakisoba Sauce (Full-Bodied Flavor) 1.8L

Extra sharpness, sweetness and tastiness are added to the worcester sauce base, creating a rich flavor. Characterized by its spicy taste and light, sharp aftertaste.

Capacity	1.8L
Best Before Date	Within 2 years of opening
Pieces/case	8



Takoyaki Sauce 2.1kg

The subtle touch of sweetness in this sauce makes it an ideal match for takoyaki. With a darker color than okonomiyaki sauce, this sauce has been created for the perfect takoyaki that looks as good as it tastes. 2.1 kg contains enough for 70–80 servings of takoyaki; 1200 g contains enough for 40–50 servings.

Capacity	2.1kg
Best Before Date	Within 2 years of opening
Pieces/case	6



Takoyaki Sauce 1200g

The subtle touch of sweetness in this sauce makes it an ideal match for takoyaki. With a darker color than okonomiyaki sauce, this sauce has been created for the perfect takoyaki that looks as good as it tastes. 2.1 kg contains enough for 70–80 servings of takoyaki; 1200 g contains enough for 40–50 servings.

Capacity	1200g
Best Before Date	Within 2 years of opening
Pieces/case	15

Wholesale products

Takoyaki Sauce



Takoyaki Sauce (Light Favor) 2.1kg

With reduced salt and reduced sharpness compared to regular Takoyaki Sauce, this product has a lighter touch. Because it is thinner with a darker color, it can be applied evenly and has a natural color which makes the most of the color of the baked takoyaki.

Capacity	2.1kg
Best Before Date	Within 2 years of opening
Pieces/case	6

Wholesale products

Tonkatsu Sauce



Tonkatsu Sauce (International) 2.1kg

A sauce for tonkatsu characterized by its mild sweetness.

Capacity	2.1kg
Best Before Date	Within 2 years of opening
Pieces/case	6



Sushi Vinegar 1.8L

A seasoned vinegar for sushi created by combining brewed vinegar with a careful balance of sugar and salt. Just needs to be mixed with rice, with no further work required. An essential item for quickly preparing delicious sushi rice.

Capacity	1.8L
Best Before Date	Within 2 years of opening
Pieces/case	6



Sushi Sauce 2.2kg

A soy-sauce-based sauce with a touch of sweetness which can be used as a decoration or condiment for rolled sushi, a sauce for cooking, or for adding flavor to teriyaki sauce. A sauce for tonkatsu characterized by its mild sweetness.

Capacity	2.2kg
Best Before Date	Within 2 years of opening
Pieces/case	6



Fresh Ponzu with Yuzu 1.8L

Natural yuzu (citrus) juice is used in profusion to create a high-grade ponzu that's full of the taste of fresh yuzu. A sophisticated and subtle flavor.

Capacity	1.8L
Best Before Date	Within 2 years of opening
Pieces/case	6



Nanban-Zuke Marinade Vinegar 1.8L

A mild sweetness with a touch of sharpness as well. Use it for delicious marinated mackerel or chicken.

Capacity	1.8L
Best Before Date	Within 2 years of opening
Pieces/case	6



Rakkyo Vinegar 1.8L

Perfect for marinating rakkyo. We have created a rakkyo vinegar which on its own makes a delicious marinade for rakkyo. It can also be used in a whole range of dishes including seasonal vegetable dishes, pickles and vinegared items.

Capacity	1.8L
Best Before Date	Within 2 years of opening
Pieces/case	6



Table vinegar(Apple) 500ml

A beverage based on apple vinegar diluted with water, which goes down easily thanks to the dates and apple juice added to the vinegar. It contains no added sugar, vinegar flavors or other flavorings. Diluted 2-5 times, it can also be drunk with water on the rocks, as a mixer with sake, or in cooked dishes or desserts.

Capacity	500ml
Best Before Date	Within 1 years of opening
Pieces/case	12

Okonomiyaki Sauce

Okonomiyaki Sauce 500g

A blend of around 20 different kinds of spices with a wealth of fruits and vegetables. This is a mellow sauce characterized by a sweet and rich flavor, created from carefully sourced "dates." 2.1kg contains enough for 35-40 servings of okonomiyaki. 1200 g contains enough for 20-25 servings.

Capacity	500g
Best Before Date	Within 2 years of opening
Pieces/case	12

Okonomiyaki Sauce 300g

A blend of around 20 different kinds of spices with a wealth of fruits and vegetables. This is a mellow sauce characterized by a sweet and rich flavor, created from carefully sourced "dates." 2.1kg contains enough for 35-40 servings of okonomiyaki. 1200 g contains enough for 20-25 servings.

Capacity	500g
Best Before Date	Within 2 years of opening
Pieces/case	12

Okonomiyaki Sauce

Spicy Okonomiyaki Sauce 300g

A sophisticated okonomiyaki sauce with a spicy taste. Perfect for a dinner accompanied by beer or wine.



Capacity	300g
Best Before Date	Within 2 years of opening
Pieces/case	12

Yakisoba Sauce, Takoyaki Sauce



Yakisoba Sauce 500g

The base of this product is a sauce characterized by the delicious flavor of simmered aromatic vegetables and a spicy, mellow fragrance with a homemade taste, creating tasty, flavorsome yakisoba. Salt content has been cut by 15% compared to the original product, allowing large amounts to be used without making the yakisoba too salty.

Capacity	500g
Best Before Date	Within 2 years of opening
Pieces/case	12



Yakisoba Sauce 300g

The base of this product is a sauce characterized by the delicious flavor of simmered aromatic vegetables and a spicy, mellow fragrance with a homemade taste, creating tasty, flavorsome yakisoba. Salt content has been cut by 15% compared to the original product, allowing large amounts to be used without making the yakisoba too salty.

Capacity	300g
Best Before Date	Within 2 years of opening
Pieces/case	12

Yakisoba Sauce, Takoyaki Sauce



Takoyaki Sauce 300g

The subtle touch of sweetness in this sauce makes it an ideal match for takoyaki. With a darker color than okonomiyaki sauce, this sauce has been created for the perfect takoyaki that looks as good as it tastes. 2.1 kg contains enough for 70–80 servings of takoyaki; 1200 g contains enough for 40–50 servings.

Capacity	300g
Best Before Date	Within 2 years of opening
Pieces/case	12

Tonkatsu Sauce



Tonkatsu Sauce (Spicy) 200g

Brings together the sweet flavors of fruits and vegetables with the spicy hot taste of mustard. A sophisticated tonkatsu sauce that fills your mouth with the fragrance of mustard.

Capacity	200g
Best Before Date	Within 1 year of opening
Pieces/case	20



Tonkatsu Sauce(Sweet) 200g

A mild sauce with a rich taste, created by carefully simmering vegetables and fruits together. A smoothly blended tonkatsu sauce with an wonderful mouth feel.

Capacity	200g
Best Before Date	Within 1 year of opening
Pieces/case	20

Tonkatsu Sauce



Tonkatsu Sauce (Sesame) 200g

The mildness and richness of sesame seeds have been added to a base of fruits and vegetables. Grinding the sesame seeds brings out their delicious flavor, lending this tonkatsu sauce the textured mouth feel and delicious fragrant flavor of sesame.

Capacity	200g
Best Before Date	Within 1 year of opening
Pieces/case	20



Cutlet Sauce Gold 230g

This is a truly authentic sauce for fried foods to which more than 20 spices have been added, combining lots of fruits and vegetables and with a touch of richness from the chutney and oyster sauce.

Capacity	230g
Best Before Date	Within 3 years of opening
Pieces/case	12

Tonkatsu Sauce

Worcester Sauce Gold 200ml

A delicious sauce with a strongly developed fragrance for fried foods, created by adding mortar-ground black pepper to a red-wine-infused sauce to create a rich and fruity flavor.



Capacity	200ml
Best Before Date	Within 3 years of opening
Pieces/case	12



Sushi Vinegar 500ml

A mild and sweet sushi vinegar created from the natural water that flows in Kamo District, Hiroshima Prefecture. Perfect for chirashi-zushi (sashimi over a bowl of rice) or rolled sushi for bringing out the flavor of the main ingredients.

Capacity	500ml
Best Before Date	Within 2 years of opening
Pieces/case	12



Sushi Vinegar with Kombu Dashi 300ml

For a more flavorsome sushi vinegar which brings out the flavor of the ingredients. We have created a light and tasty sushi vinegar without the use of chemical flavors by using delicious Hidaka kombu and kelp-seasoned salt from Setouchi.

Capacity	300ml
Best Before Date	Within 2 years of opening
Pieces/case	12

Sushi Vinegar 100ml

A mild and sweet sushi vinegar created from the natural water that flows in Kamo District, Hiroshima Prefecture. This product consists of single-use packs for approx.5.3 oz (3-gō) of rice.



Capacity	100ml
Best Before Date	Within 1 year of opening
Pieces/case	20

Okonomiyaki Set

Okonomiyaki Set (Four Servings)

This is an individualized cooking set for okonomiyaki with okonomiyaki mix powder, tempura crisps, yam powder, and aonori (dried seaweed). With the additional of cabbage, eggs and meat, you can create delicious okonomiyaki with the greatest of ease.

Best Before Date	Within 8 months of opening
Pieces/case	12



Okonomiyaki Set (Two Servings)

This is an individualized cooking set for okonomiyaki with okonomiyaki mix powder, tempura crisps, yam powder, and aonori (dried seaweed). With the additional of cabbage, eggs and meat, you can create delicious okonomiyaki with the greatest of ease.

Best Before Date	Within 8 months of opening
Pieces/case	30



Okonomiyaki Set

Okonomiyaki Powder 450g

The flavor of kombu dashi (seaweed stock) has been brought to the fore by blending two types of kombu: Hokkaido's fragrant Hidaka kombu and Donan kombu with its high-grade sweet flavor. This is a powder specially made to allow you to make delicious okonomiyaki with the greatest of ease.



Capacity	450g
Best Before Date	Within 1 year of opening
Pieces/case	10

Takoyaki Set



Takoyaki Set (Four Servings)

A cooking set for takoyaki containing takoyaki mix powder, tempura chips, aonori (dried seaweed) and pickled ginger. By adding eggs and toppings such as octopus, you can make takoyaki with ease.

Best Before Date	Within 8 months of opening
Pieces/case	10



Takoyaki Powder 450g

A carefully balanced blend of flavorsome bonito dashi (fish stock) and tasty kombu dashi (seaweed stock). Creates a fragrant takoyaki with the flavor of soy sauce.

Best Before Date	Within 1 year of opening
Pieces/case	10