



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.

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|------------------|---------------------------|
| 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.

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|------------------|---------------------------|
| 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.



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