
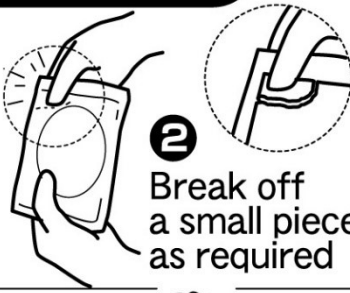

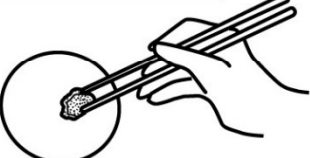




Preservation method

Keep frozen		Consume as soon as you can
 1 Take out of the freezer	 2 Break off a small piece as required	 3 Leave it on a plate at room temperature
 4 Microwave for a few seconds if required in a hurry	 5 Push all air out and close the packet firmly	 6 Put it back into the freezer

It loses its aroma and flavour very quickly within 5-10 minutes of being exposed to air. We recommend preparation just before serving. Outer Package: PE,M,PET

※ Storing in the refrigerator after opening may result in a change of colour and flavour.

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Yamaowasabi (Plain)

First ever freshly grated Yama Wasabi in Japan

Seiyou Wasabi (Japanese)
 Horseradish (English)
 Raifort (French)
 Yama Wasabi (Hokkaido)

Serving Suggestions

<p>Garnish for soba and other types of noodles</p> 	<p>With roast beef</p> 	<p>Mix with salted cod roe</p> 
<p>Garnish for thinly sliced squid</p> 	<p>With cold tofu</p> 	<h3 style="text-align: center; background-color: #e0f2f1; padding: 5px;">With rice</h3> <p>Yama Wasabi Soya Sauce flavour on rice with butter Yama Wasabi Soya Sauce flavour with shredded nori seaweed Yama Wasabi Soya Sauce flavour with bonito flakes ※ Recommended serving size 1-2 tea spoons</p>

Some green hon wasabi pieces may be visible and are safe to consume.

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Can be mixed with other seasonings to create your own dressing
 ※ It loses its unique flavour when cooked for a long time

Yamaowasabi (Soy sauce)

First ever freshly grated Yama Wasabi in Japan

Seiyou Wasabi (Japanese)
Horseradish (English)
Raifort (French)
Yama Wasabi (Hokkaido)

Serving Suggestions

Garnish for sashimi



With roast beef



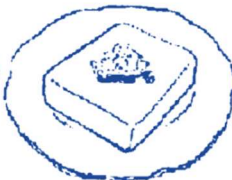
Mix with salted cod roe



With raw oysters



With cold tofu



With rice

Yama Wasabi Soya Sauce flavour on rice with butter
Yama Wasabi Soya Sauce flavour with shredded nori seaweed
Yama Wasabi Soya Sauce flavour with bonito flakes
※ Recommended serving size 1-2 tea spoons

Can be mixed with other seasonings to create your own dressing
※ It loses its unique flavour when cooked for a long time

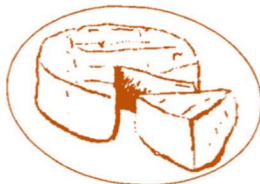
Yamaowasabi (Miso)

First ever freshly grated Yama Wasabi in Japan

Seiyou Wasabi (Japanese)
Horseradish (English)
Raifort (French)
Yama Wasabi (Hokkaido)

Serving Suggestions

With Camembert cheese



With roast beef



With fried aubergine



Dip With vegetable sticks

With kamaboko fish paste



With rice

Yama Wasabi Miso flavour on rice with butter
Yama Wasabi Miso flavour with shredded nori seaweed
Yama Wasabi Miso flavour with bonito flakes
※ Recommended serving size 1-2 tea spoons

Can be mixed with other seasonings to create your own dressing
※ It loses its unique flavour when cooked for a long time