



# Citrus Juices, Ponzu, Kosho

矢上果樹園



YAKAMI ORCHARD

Hotaru Foods

### NEW ITEMS



**Yuzu Marugoto Shibori Juice**  
Product # KC968 • Size 1 x 750 ml

Our imported Japanese yuzu juice is 100% juice and left unfiltered and contains the pulp from the fruit! Yuzu has flavors of sour orange, Lemon and tangerine with a unique slightly piney finish. Great for use in marinades, dressings, and dipping sauces and is essential for an authentic ponzu sauce.



**Sudachi Marugoto Shibori Juice**  
Product # KC674 • Size 1 x 750 ml

Our imported Japanese Sudachi juice is 100% juice and left unfiltered and contains the pulp from the fruit! Sudachi has flavors of lemon, lime and grapefruit with a subtle piney finish. Great for use in marinades, dressings, and dipping sauces.



**Juice Citrus Kabosu Japanese**  
Product # KE256 • Size 1 x 750 ml

Our imported Japanese Kabosu juice is 100% juice and left unfiltered and contains the pulp from the fruit! Kabosu has flavors of lemon, lime and tangerine with a subtle piney finish. Great for use in marinades, dressings, and dipping sauces.



**Sauce Ponzu Citrus Unfiltered**  
Product # KC014 • Size 1 x 750 ml

Our imported Japanese Ponzu contains no soy sauce, so to finish the ponzu, you would add your own soy, therefore having greater control of the flavors. It contains yuzu, sudachi and kabosu juices with the addition of rice wine vinegar. In conjunction with the Takumi white soy sauce, you can achieve an almost clear ponzu sauce.



**Yuzu Kosho Red**  
Product # KL020 • Size 1 x 17.6 oz

Yuzu kosho is a traditional spicy condiment with the bright citrus flavor from yuzu zest. It is slightly spicy and finishes with a subtle fermented flavor providing umami. This paste is very versatile and can be used as a rub on meats, poultry or fish, as an interesting condiment for sushi or to use as an ingredient for marinades, salad dressings and dipping sauces.



**Yuzu Kosho Green**  
Product # KL018 • Size 1 x 17.6 oz

Yuzu kosho is a traditional spicy condiment with the bright citrus flavor from yuzu zest. It is slightly spicy and finishes with a subtle fermented flavor providing umami. This paste is very versatile and can be used as a rub on meats, poultry or fish, as an interesting condiment for sushi or to use as an ingredient for marinades, salad dressings and dipping sauces.



**Mayonnaise Yuzu**  
Product # KB454 • Size 5 x 500g

Our yuzu Mayo is made from farm fresh eggs and 100% pure Yakami Orchards Yuzu juice. Japanese mayo is a staple for sushi chefs and the addition of yuzu juice, this mayo sets itself apart from the rest. It's the perfect dipping sauce for any grilled or fried snack and compliments seafood especially well.



**Sauce Soy Takumi White**  
Product # KC920 • Size 1 x 750 ml

White soy sauce, also known as shoyu, is a rare ingredient with a long tradition in Japan. Clearer than traditional dark soy sauce, it has a light amber color and subtle sweetness because there is more wheat than soybeans used in the production. making it an ideal accompaniment to sushi and sashimi, or to blend with the Yakami Orchards Ponzu to create an almost clear ponzu for sashimi or tataki.

**WA IMPORT ITEMS DELIVER WITHIN 3-5 BUSINESS DAYS**