



Modern & Traditional Japanese Ingredients



**Product KG696 • Size 5 x 17.6 oz.
Whole Black Garlic**

Whole Black Garlic Bulbs, fermented in an ideal environment for around 30-45 days. Aromas of black truffle, textures of dried fruit and flavor notes of dried fig, raisin, balsamic with subtle garlic undertones.



**Product # LK420 • Size 500 ml
Black Garlic Shoyu Soy**

For use as a finishing shoyu or as a stand alone ingredient. Flavors such as fig, raisin, molasses, and garlic fill the palate.



**Product # KG750 • Size 6 x 250 ml
Black garlic Molasses**

Black Garlic Molasses is a wonderfully complex symphony of flavors playing in perfect harmony. Nutty, savory, dried fruit, roasted garlic undertones, natural sweetness.



**Product # KL016 • Size 2.2 lb.
Culinary Matcha Green Tea**

This green tea powder has a rich emerald green color with a luscious texture. Refreshing grassy taste with a slight nuttiness and hint of tannin.



**Product # KF980 • Size 22 lb.
Binchotan Oak Charcoal**

Made from the hardest and most prized, hand picked oak branches in Korea. Imparts very little flavor on food which is a highly desired quality compared to other charcoals. Burn time is 5-6 hours. 84-110 pieces with length of 3"-7" and width of 2"-3".



**Product # KL544 • Size 1.1 lb.
Whole Wasabi Root IQF**

100% Wasabia Japonica. Tender rhizome with no heel. The stems can be grated down to create the freshest version of the most traditional and essential flavor of Japanese cuisine.



**Product #KK172 • Size 17.6 oz.
Frozen Wasabi Paste**

100% Wasabia Japonica has been grated down to create the freshest paste version of the most traditional and essential flavor of Japanese cuisine.

DELIVERS WITHIN 3-5 BUSINESS DAYS