


COOKING TIPS AND PRODUCT GUIDE

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DIETARY SYMBOLS

V...Vegan | VG... Vegetarian | GF... Gluten-Free
DF... Dairy-Free | NF... Nut-Free



SAUCES & CONDIMENTS: Sauces & Dressings



ピリ辛味噌ソース
Gyoza Bar Spicy Miso Sauce

375mL

Ingredients:
gochujang paste, sugar, sesame, rice vinegar, soy sauce

DF/NF/V/VEG

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge



ラー油
Chili Crunch Rayu Sauce by Gyoza Bar

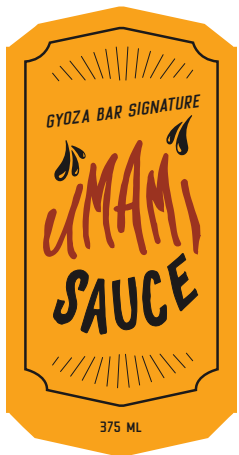
250g

Ingredients:
rayu, shrimp, shallot, sesame, oyster sauce, garlic, soy sauce, bonito flake, kombu, sugar

DF/NF

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge



餃子のタレ
Gyoza Bar Signature Umami Gyoza Sauce

375mL

Ingredients:
soy sauce, rice vinegar, fish sauce

DF/NF

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge



ポン酢
House-Made Ponzu

375mL

Ingredients:
daidaizu, soy, sugar, bonito flakes

DF

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge



赤玉
Akadama Chili Paste by Gyoza Bar

250g

Ingredients:
thai pepper, chili powder, sambal, rayu, sake, mirin, kombu, ichimi powder, onion

DF/NF/V/VEG

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge



セサミドレッシング
House-Made Sesame Dressing

375mL

Ingredients:
sesame, soy sauce, daidaizu, canola oil, sugar, water

V/DF

Storage Instructions:
Keep refrigerated

Shelf Life:
1 month in fridge

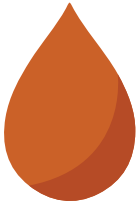
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SAUCES & CONDIMENTS: Sauces & Dressings

HOUSE-MADE
SOY



DAIRY FREE
375 ML

醤油

House-Made Soy

375mL

Ingredients:

soy sauce, brown sugar, kombu, bonito flakes, mirin, sake

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

HOUSE-MADE
UMAMI SOY
DRESSING



GLUTEN FREE, DAIRY FREE & VEGAN
375 ML

うまみ醤油ドレッシング

House-Made Umami Soy Dressing

375mL

Ingredients:

gluten-free soy sauce, vinegar, sugar, sesame oil, citrus juice

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

HOUSE-MADE
SUSHI VINEGAR



GLUTEN FREE, DAIRY FREE & VEGAN
375 ML

おし酢

House-Made Sushi Vinegar

375mL

Ingredients:

rice vinegar, sugar, salt

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

焼肉ソース

House-Made Yakiniku BBQ Sauce

8oz / 250g

Ingredients:

soy sauce, daidai-zu, rice vinegar, grapeseed oil, sugar, sesame oil, ginger, garlic powder, curry spice, gochujang, sesame seed, sake, mirin, potato starch, honey

DF

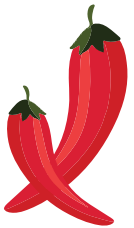
Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

HOUSE-MADE
SPICY AIOLI



DAIRY FREE & VEGETARIAN-FRIENDLY
375 ML

ピリ辛アイオリ

House-Made Spicy Aioli

8oz

Ingredients:

mayonaisse, sweet chili sauce (garlic), lemon juice, harissa paste

VG/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

たまり醤油ステーキソース

House-Made Tamari Soy Peppercorn Steak Sauce

8oz

Ingredients:

veal stock (veal bones, celery, carrots, onions, garlic, bay leaf, fresh thyme, rosemary, red wine), soy sauce, peppercorn, butter, potato starch

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

10 days from open date

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SAUCES & CONDIMENTS: Ramen Broths



Ramen Broth- Tonkotsu

300mL

Ingredients:

pork back bone, mirin, katsuo bushi, garlic, onion, fish sauce

DF

Storage Instructions:

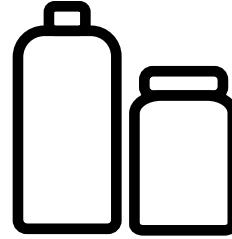
Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Spicy Aka Tonkotsu

300mL

Ingredients:

pork back bone, mirin, katsuo bushi, pepper powder, garlic, ginger, star anise, fish sauce

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Miso

300mL

Ingredients:

miso, sake, mirin, gochujang, onion, carrot, garlic, konbu, shitake, apple, sesame, soy sauce, ginger, fish sauce

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Tomato Shio

300mL

Ingredients:

pork back bone, mirin, katsuo bushi, soy milk, soy bean, garlic, fish sauce, kombu, celery, tomato, onion, sugar, corn

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Creamy Vegetable

300mL

Ingredients:

corn, soy bean, soy, wheat, sugar, garlic, onion, ginger, sesame

VG/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve

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SAUCES & CONDIMENTS: Curry Sauces



48-Hour Braised Japanese Curry Sauce

500g

Ingredients:

curry powder, cumin, coriander, turmeric, bay leaf, chicken stock, ground pork, soy sauce, ketchup, oyster sauce, cream

NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

1. Defrost curry sauce bag in fridge
2. Pour curry out from bag into saucepan or pot
3. Heat on medium heat until curry is hot
4. Serve over steamed rice and your choice of protein and vegetables



Japanese Vegan Curry Sauce

500g

Ingredients:

vegan curry sauce (garlic, soy, ketchup, japanese bbq sauce, coconut milk, onion)

DF/VG/V

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

1. Defrost curry sauce bag in fridge
2. Pour curry out from bag into saucepan or pot
3. Heat on medium heat until curry is hot
4. Serve over steamed rice and your choice of protein and vegetables

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READY-TO-EAT : Meal Kits



Japanese Pork Curry Meal Kit

serves 2

Ingredients:

steamed rice, pork curry Sauce (garlic, onion, soy, japanese bbq sauce, cream, honey, brandy)

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

PREPARE RICE

1. Heat rice in microwave until hot (2-5 minutes, depending on wattage of microwave)

PREPARE CURRY

2. Defrost curry sauce bag in fridge

3. Pour curry out from bag into saucepan or pot

4. Heat on medium heat until curry is hot

5. Serve over steamed rice and your choice of protein and vegetables



Vegan Japanese Curry Meal Kit

serves 2

Ingredients:

steamed rice, vegan curry sauce (garlic, soy, ketchup, japanese bbq sauce, coconut milk, onion)

VG/V/DF

Storage Instructions:

Store in freezer or fridge

Shelf Life:

2 weeks if frozen, 3 days in fridge after defrosting

Cooking Instructions:

PREPARE RICE

1. Heat rice in microwave until hot (2-5 minutes, depending on wattage of microwave)

PREPARE CURRY

2. Defrost curry sauce bag in fridge

3. Pour curry out from bag into saucepan or pot

4. Heat on medium heat until curry is hot

5. Serve over steamed rice and your choice of protein and vegetables

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READY-TO-EAT: Ramen



Tonkotsu Pork Ramen

serves 1

Ingredients:

pork char siu, ramen noodle (flour, egg, yeast), tonkotsu broth, rapini, green onion, kikurage

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

Cooking Instructions:

1. Take out all packages from bowl
2. Pour broth in bowl
3. Place noodles in broth
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot



Chicken Miso Ramen

serves 1

Ingredients:

chicken chutney, ramen noodle (flour, egg, yeast), miso broth (sake), rapini, green onion, corn

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

Cooking Instructions:

1. Take out all packages from bowl
2. Pour broth in bowl
3. Place noodles in broth
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot



Creamy Vegetable Shio Ramen

serves 1

Ingredients:

ramen noodle (flour, egg, yeast), vegetable broth, rapini, tomato, corn, green onion

VG/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

Cooking Instructions:

1. Take out all packages from bowl
2. Pour broth in bowl
3. Place noodles in broth
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot

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PREPARE-TO-EAT: Meal Kits



Teriyaki Chicken Meal Kit

Serves 2

Ingredients:

chicken thigh, teriyaki sauce (soy, mirin), napa cabbage, shishito pepper, shiitake mushroom

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions

1. Defrost chicken package, sauce packet, and open
 2. Remove moisture from chicken using paper towel
 3. In a frypan, add 1 tablespoon vegetable oil and place on medium heat
 4. Add chicken into frypan, cook until fully cooked
 5. Pour teriyaki sauce into pan with chicken
 6. Cook until sauce has caramelized or thickened
 7. In another pan, add 1 tablespoon vegetable oil and saute vegetables over high heat, until cooked
- Chef's recommendation: Do not defrost vegetables, cook from frozen state for best texture*
8. Divide vegetables into portions, and serve teriyaki chicken on top



Tuna Poke Meal Kit

Serves 1

Ingredients:

diced tuna, sushi rice, sesame sauce (soy), seaweed mix

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions

PREPARE RICE

1. Heat rice in microwave until hot (2-5 minutes, depending on wattage of microwave)

PREPARE TUNA POKE

2. Defrost tuna poke package and sauce packet in running water or in fridge
3. Open and place tuna poke into small bowl,
4. Add sauce and toss
5. Serve tuna poke on top of rice



Miso Baked Salmon Meal Kit

Serves 2

Ingredients:

miso marinated salmon, miso sauce (sake, mirin), bell peppers, napa cabbage, tofu, onion

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

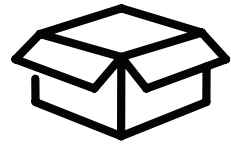
1. Defrost Miso marinated salmon package in running water or in fridge
 3. Preheat oven to 450F
 3. Line oven tray with aluminum foil or parchment paper, and place salmon on lined tray
 4. Bake salmon in oven for 12 minutes, or until medium well
 5. In another pan, add 1 tablespoon vegetable oil and saute vegetables over high heat, until cooked
- Chef's recommendation: Do not defrost vegetables, cook from frozen state for best texture*
6. Divide vegetables into portions, and serve Miso Baked Salmon on top

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PREPARE-TO-EAT (FROZEN): Meal Kits



Vegan Miso Soup Kit

Serves 4

Ingredients:

miso paste, konbu dashi, puffed tofu, wakame

V/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions

1. In a pot, boil 1200mL/1.2L water
2. Empty miso paste package into boiling water and mix
3. Add all garnishes (puffed tofu, wakame)
4. Pour into soup bowls and serve



Beef Yakiniku Kit

Serves 2

Ingredients:

beef shortrib, yakiniku sauce (soy, garlic, onion), napa cabbage, shishito pepper, shiitake mushroom

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

1. Defrost beef yakiniku package in fridge
2. In a frypan, add 1 tablespoon vegetable oil and place on medium heat
3. Add beef yakiniku into frypan, cook until fully cooked
4. In another pan, add 1 tablespoon vegetable oil and saute vegetables over high heat, until cooked

Chef's recommendation: Do not defrost vegetables, cook from frozen state for best texture

5. Divide vegetables into portions, and serve beef yakiniku on top



Chicken Curry Sauce Kit

Serves 4

Ingredients:

dried curry spice, curry paste, chicken thigh, onion, carrot, garlic, soy, honey

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

1. Defrost chicken package, sauce packet, and open
2. Remove moisture from chicken using paper towel
3. In a deep pan or pot, add 1 tablespoon vegetable oil and place on medium heat
4. Add chicken into frypan, saute until half-cooked
5. Add vegetable packet into same pan and saute
6. Add dry spice packet into pan, mix well
7. Add 1200mL/1.2L water into pot
8. Simmer in medium-high heat for 5 minutes
9. Add curry paste packet
10. Simmer for an additional 5 minutes, occasionally stirring, until curry becomes smooth
11. Serve while hot

Chef's recommendation: Serve with steamed rice or naan

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PREPARE-TO-EAT (FROZEN): Gyoza



ポーク餃子

Gyoza Bar Signature Pork Gyoza

20pcs

Ingredients:

Pork, egg, chicken powder, abalone sauce, chicken broth, egg, cabbage, and chives

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Cooking Instructions:

PAN FRY METHOD:

1. Place non-stick pan on medium heat
2. When hot, add 2 tablespoons of oil
3. Place an even layer of frozen dumplings in pan
4. Pour in some water, enough to reach about 1/2 - 3/4 up the sides of the dumplings
5. Cover and cook for about 10 minutes on medium to high heat or until the water evaporates
6. Serve and enjoy immediately

BOIL METHOD:

1. Boil frozen gyoza from cold water and wait until it is boiling
2. When water boils, cook for another 6 to 8 minutes
3. Serve and enjoy immediately



エビ餃子

Umami Chili Shrimp Gyoza

20pcs

Ingredients:

Shrimp, pork stock, chive, mirin, rayu, celery, cayenne, oyster sauce and egg

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Cooking Instructions:

PAN FRY METHOD:

1. Place non-stick pan on medium heat
2. When hot, add 2 tablespoons of oil
3. Place an even layer of frozen dumplings in pan
4. Pour in some water, enough to reach about 1/2 - 3/4 up the sides of the dumplings
5. Cover and cook for about 10 minutes on medium to high heat or until the water evaporates
6. Serve and enjoy immediately

BOIL METHOD:

1. Boil frozen gyoza from cold water and wait until it is boiling
2. When water boils, cook for another 6 to 8 minutes
3. Serve and enjoy immediately



ビーガン野菜餃子

Gyoza Bar Vegan Vegetable Gyoza

20pcs

Ingredients:

Tofu, cabbage, onion, mushroom, ginger, garlic, and sesame

DF/NF/V/VEG

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Cooking Instructions:

PAN FRY METHOD:

1. Place non-stick pan on medium heat
2. When hot, add 2 tablespoons of oil
3. Place an even layer of frozen dumplings in pan
4. Pour in some water, enough to reach about 1/2 - 3/4 up the sides of the dumplings
5. Cover and cook for about 10 minutes on medium to high heat or until the water evaporates
6. Serve and enjoy immediately

BOIL METHOD:

1. Boil frozen gyoza from cold water and wait until it is boiling
2. When water boils, cook for another 6 to 8 minutes
3. Serve and enjoy immediately

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PREPARE-TO-EAT (FROZEN): Ramen Kits



Tonkotsu Shoyu Ramen Kit

Serves 4

Ingredients:

Tonkotsu Shoyu Broth: Pork bone, soy sauce, shrimp, bonito flake, and mirin | Noodle: Egg, flour, and potato starch | Flavoured Oil : Canola oil, sesame, garlic, ginger, green onion (negi) | BBQ Pork Char Siu: Pork collar meat, soy sauce, garlic, sugar, sake, and mirin

DF/NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

PREPARATION:

1. In a large bowl, pour in 0.5oz Flavoured Oil and set aside

PREPARING THE BROTH:

2. In a pot, pour in 400mL Broth
3. Boil broth until bubbling
4. Pour bubbling broth into ramen bowl with Flavoured Oil
5. Stir broth to mix ingredients together

PREPARING THE NOODLES:

6. Boil water in a large pot until bubbling
7. Put in one Noodle bundle
8. Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference
9. Remove from heat and drain noodles well

FINISHING TOUCHES:

10. Mix and arrange cooked noodles in ramen broth
11. Add and arrange toppings as desired
12. Enjoy your ramen while it is piping hot

Chef's point 1:

Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use a 4L pot of water for 2 noodle bundles

Chef's point 2:

Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.



Tomato Shio Ramen Kit

Serves 4

Ingredients:

Tomato Shio Broth: Pork bone, tomato, tomato paste, fish sauce, soy sauce, shrimp, bonito flake, and mirin | Noodle: Egg, flour, and potato starch | Flavoured Oil : Canola oil, sesame, garlic, ginger, and green onion | BBQ Pork Char siu: Pork collar meat, soy sauce, garlic, sugar, sake, and mirin

DF/NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

PREPARATION:

1. In a large bowl, pour in 0.5oz Flavoured Oil and set aside

PREPARING THE BROTH:

2. In a pot, pour in 400mL Broth
3. Boil broth until bubbling
4. Pour bubbling broth into ramen bowl with Flavoured Oil
5. Stir broth to mix ingredients together

PREPARING THE NOODLES:

6. Boil water in a large pot until bubbling
7. Put in one Noodle bundle
8. Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference
9. Remove from heat and drain noodles well

FINISHING TOUCHES:

10. Mix and arrange cooked noodles in ramen broth
11. Add and arrange toppings as desired
12. Enjoy your ramen while it is piping hot

Chef's point 1:

Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use a 4L pot of water for 2 noodle bundles

Chef's point 2:

Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.

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PREPARE-TO-EAT (FROZEN): Ramen Kits



Creamy Vegetable Shio Ramen Kit

Serves 4

Ingredients:

Creamy Vegetable Shio Broth: Sesame, soy, soy sauce, wheat, ginger, garlic, leek, sake and mirin | Noodle: Egg, flour, and potato starch | Flavored Oil : Canola oil, sesame, garlic, ginger, and green onion

DF/NF/VEG

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

PREPARATION:

1. In a large bowl, pour in 0.5oz Flavoured Oil and set aside

PREPARING THE BROTH:

2. In a pot, pour in 400mL Broth

3. Boil broth until bubbling

4. Pour bubbling broth into ramen bowl with Flavoured Oil

5. Stir broth to mix ingredients together

PREPARING THE NOODLES:

6. Boil water in a large pot until bubbling

7. Put in one Noodle bundle

8. Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference

9. Remove from heat and drain noodles well

FINISHING TOUCHES:

10. Mix and arrange cooked noodles in ramen broth

11. Add and arrange toppings as desired

12. Enjoy your ramen while it is piping hot

Chef's point 1:

Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use a 4L pot of water for 2 noodle bundles

Chef's point 2:

Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.

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PREPARE-TO-EAT (FROZEN): Ramen Bowls



Tonkotsu Pork Ramen

serves 1

Ingredients:

pork char siu, ramen noodle (flour, egg, yeast), tonkotsu broth, rapini, green onion, kikurage

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. Defrost bowl (broth and noodle) in fridge
2. Take out all packages from bowl
3. Pour broth and noodle into bowl together
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot



Chicken Miso Ramen

serves 1

Ingredients:

chicken chutney, ramen noodle (flour, egg, yeast), miso broth (sake), rapini, green onion, corn

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. Defrost bowl (broth and noodle) in fridge
2. Take out all packages from bowl
3. Pour broth and noodle into bowl together
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot



Creamy Vegetable Shio Ramen

serves 1

Ingredients:

ramen noodle (flour, egg, yeast), vegetable broth, rapini, tomato, corn, green onion

VG/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

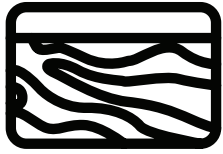
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2. Take out all packages from bowl
3. Pour broth and noodle into bowl together
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot

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DF... Dairy-Free | NF... Nut-Free



FROZEN INGREDIENTS: Meats



**Pork Kakuni
Sweet Soy Glazed Pork Belly**

2pc

Ingredients:

pork belly, kakuni sauce (soy, sake, mirin), welsh onion, bok choy

DF

Storage Instructions:

In freezer

Shelf Life:

2 weeks frozen, after defrosted 3 days in fridge

Cooking Instructions:

(Optional) Defrost pork kakuni in fridge

IN THE MICROWAVE

1. Heat for 3 minutes, or until hot

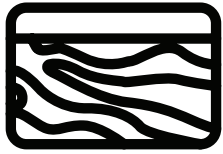
2. Serve

or

ON THE POT

1. Simmer for 6 to 7 minutes

2. Serve



**Beef Yakiniku
Japanese BBQ Beef**

3 servings

Ingredients:

beef, yakiniku sauce (soy, garlic, onion)

DF

Storage Instructions:

Keep in freezer

Shelf Life:

2 weeks frozen, after defrosted 3 days in fridge

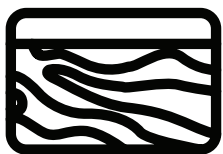
Cooking Instructions:

1. Defrost beef yakiniku package in fridge

2. In a frypan, add 1 tablespoon vegetable oil and place on medium heat

3. Add beef yakiniku into frypan, cook until fully cooked

4. Serve



**Pork Tonkatsu
(Deep-Fried Pork Cutlet)**

6pc

Ingredients:

pork tenderloin, breading (egg, flour, milk)

Storage Instructions:

Keep in freezer

Shelf Life:

2 weeks frozen, after defrosted 3 days in fridge

Cooking Instructions:

1. Defrost pork tonkatsu package in fridge

Chef's tip: make sure meat is fully defrosted before frying

2. Add oil into fryer or deep pan (enough to cover the tonkatsu, plus approx. 2 inches)

3. Heat oil up until it reaches 170C/338F

4. Deep fry pork tonkatsu for 4 minutes, or until golden brown

5. Remove tonkatsu from oil and rest meat for 2 minutes

6. Serve

DIETARY SYMBOLS

V...Vegan | VG... Vegetarian | GF... Gluten-Free
DF... Dairy-Free | NF... Nut-Free



FROZEN INGREDIENTS: Seafood



Ebi Fry (Prawn)

4pcs

Ingredients:

prawn, breading (milk, egg, flour)

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. Defrost ebi fry package in fridge

Chef's tip: make sure seafood is fully defrosted before frying

2. Add oil into fryer or deep pan (enough to cover the ebi fry, plus approx. 2 inches)

3. Heat oil up until it reaches 170C/338F

4. Deep fry ebi fry for 4 minutes, or until golden brown

5. Remove ebi fry from oil and serve



Teriyaki Tuna Hamburg Steak

4pcs

Ingredients:

ground tuna, egg, flour, soy, onion, garlic, ginger

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

(Optional) Defrost tuna hamburg steak in fridge

IN THE MICROWAVE

1. Heat for 3 minutes, or until hot

2. Serve

DIETARY SYMBOLS

V...Vegan | VG... Vegetarian | GF... Gluten-Free
DF... Dairy-Free | NF... Nut-Free



FROZEN INGREDIENTS: Other



Ramen Noodle (Frozen)

4 servings

Ingredients:

egg, flour, yeast, salt

VG/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. Add 4L of water in a medium-sized pot (use approx. 1L per bundle of noodles)
2. Bring water to a boil
3. Add noodles
4. Cook noodles for 55 seconds for an al-dente bite, or longer depending on your personal preference
5. Drain and serve



Edamame (Frozen)

1lb

Ingredients:

edamame (soy beans)

V/VG/GF/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. In a pot, bring water to boil
2. Add edamame to boiling water
3. Cook for 2-3 minutes
4. Drain and serve



Gari (Pickled Ginger)

8oz

Ingredients:

ginger, water, sorbitol, salt, acedic acid, citric acid, lactic acid, aspartame, potassium sorbate, malic acid

V/VG/GF/DF

Storage Instructions:

Keep in fridge

Shelf Life:

2 weeks refrigerated



Wasabi

4oz

Ingredients:

wasabi (horseradish)

V/VG/GF/DF

Storage Instructions:

Keep in fridge

Shelf Life:

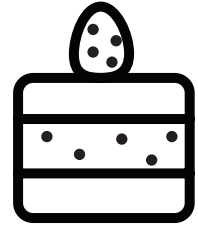
2 weeks refrigerated

DIETARY SYMBOLS

V...Vegan | VG... Vegetarian | GF... Gluten-Free
DF... Dairy-Free | NF... Nut-Free



DESSERT & PASTRIES: Prepare-To-Eat



Matcha Latte Mix

12oz

Ingredients:

matcha powder, water, sugar

V/GF/DF

Storage Instructions:

in fridge

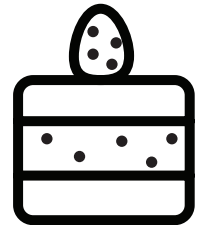
Shelf Life:

2 weeks

Cooking Instructions:

Mix 2 tablespoons of matcha latte mix and 1 cup of milk

Chef's recommendation: Try this recipe both cold and hot!



House-Made Chocolate Chip Cookies (Frozen)

12pcs

Ingredients:

all-purpose flour, baking soda, katakuriko, salt, butter, brown sugar, sugar, eggs, vanilla extract, dark chocolate

VG

Storage Instructions:

in freezer

Shelf Life:

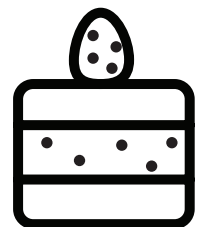
1 month

Baking Instructions:

1. Preheat oven at 350F

2. Spread out dough on greased or lined baking tray, each dough ball approx. 1 inch apart

3. Bake 12-13 minutes or until cookies become golden brown



House-Made Matcha White Chocolate Cookies (Frozen)

12pcs

Ingredients:

all-purpose flour, baking soda, salt, matcha powder, butter, sugar, brown sugar, vanilla extract, eggs, white chocolate

VG

Storage Instructions:

in freezer

Shelf Life:

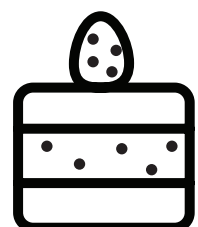
1 month

Baking Instructions:

1. Preheat oven at 350F

2. Spread out dough on greased or lined baking tray, each dough ball approx. 1 inch apart

3. Bake 12-13 minutes or until cookies become golden brown



Premium Matcha Powder

50g

Ingredients:

matcha powder

V/VG/GF/DF

Storage Instructions:

cool dry place

Shelf Life:

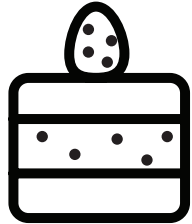
3 months

DIETARY SYMBOLS

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DESSERT & PASTRIES: Ice Creams & Sorbets, Chocolates



Matcha Ice Cream

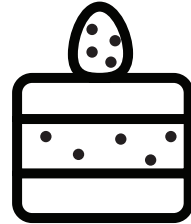
16oz

Ingredients:
matcha powder, milk, cream, sugar, yolks,
liquid glucose, trimoline

VG/GF

Storage Instructions:
in freezer

Shelf Life:
1 month



Blueberry Sakekasu Ice Cream

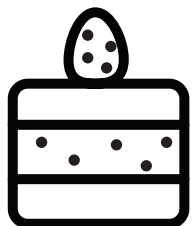
16oz

Ingredients:
milk, sakekasu, yolks, sugar, trimoline, glucose,
cream, blueberries, ice cream stabilizer

VG/GF

Storage Instructions:
in freezer

Shelf Life:
1 month



Lemon Guava Sorbet

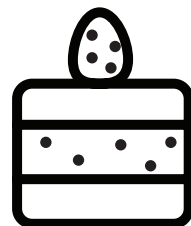
16oz

Ingredients:
sugar, powdered glucose, trimoline, water,
guava puree, lemon juice, xanthan gum, salt, fresh
lemon zest

V/VG/GF/DF

Storage Instructions:
in freezer

Shelf Life:
1 month



58% Dark Chocolate (Couverture)

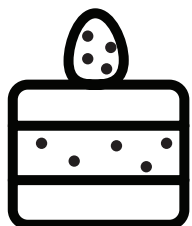
300g

Ingredients:
58% dark couverture chocolate

VG/GF

Storage Instructions:
cool and dry place

Shelf Life:
3 months



Miso Caramel Ice Cream

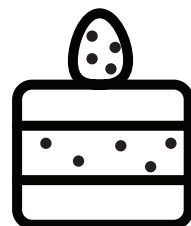
16oz

Ingredients:
milk, sugar, glucose liquid, yolks, cream,
saikyo miso, salt

VG/GF

Storage Instructions:
in freezer

Shelf Life:
1 month



30% White Chocolate (Couverture)

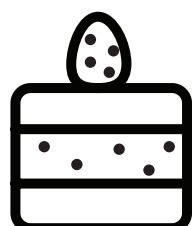
300g

Ingredients:
30% white couverture chocolate

VG/GF

Storage Instructions:
cool and dry place

Shelf Life:
3 months



Mikan Sorbet

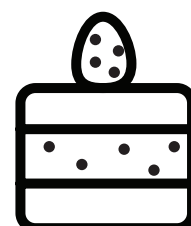
16oz

Ingredients:
mandarin puree, sugar, glucose, water, orange
zest, sorbet stabilizer

V/VG/GF/DF

Storage Instructions:
in freezer

Shelf Life:
1 month



Ruby Chocolate

300g

Ingredients:
ruby chocolate

VG/GF

Storage Instructions:
cool and dry place

Shelf Life:
3 months

DIETARY SYMBOLS

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