



**SAUCES & CONDIMENTS: Ramen Broths**



**Ramen Broth- Tonkotsu**

300mL

**Ingredients:**

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

**DF**

**Storage Instructions:**

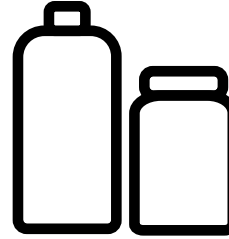
Keep in freezer or in fridge

**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

**DIETARY SYMBOLS**

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



## 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

**DIETARY SYMBOLS**

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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

**DIETARY SYMBOLS**

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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:**

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

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**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

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