

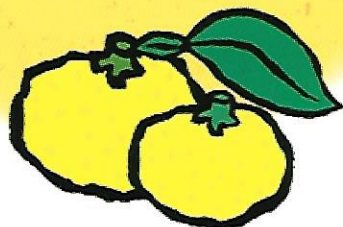


Yamajirushi
Brand

YUZU

ゆず香汁

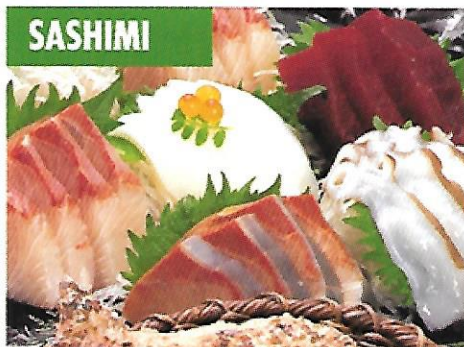
Taste the difference



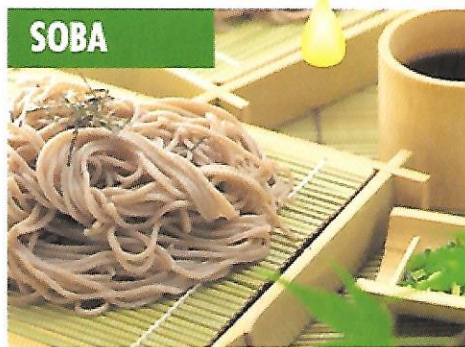
**ひとふりで
一味違います**

A refreshing accent !!

SASHIMI



SOBA



UDON



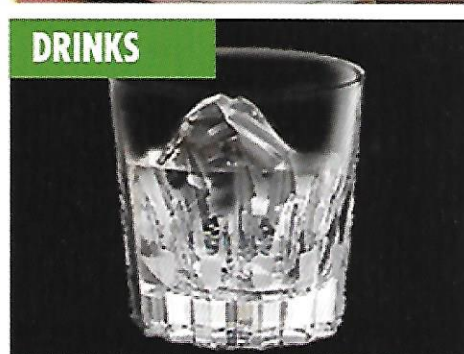
SEA FOODS



TEMPURA



DRINKS



SALAD



YAKITORI



5.3 fl.oz.



25.4 fl.oz.

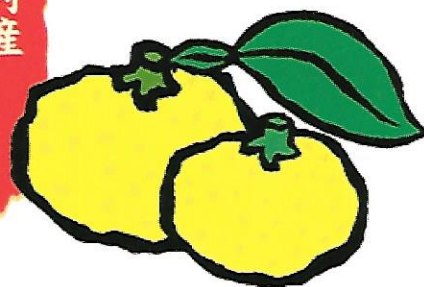
Manufactured by **MIYAKO ORIENTAL FOODS INC.**

Baldwin Park, CA 91706 USA Tel. 626-962 9633 customerservice@coldmountainmiso.com



Yamazirushi
ゆず香汁
YUZU
All Natural

北川村産
ゆず果汁使用



5.3 fl.oz.

25.4 fl.oz.

- ▶ Famous Kitagawa-Mura Yuzu
- ▶ No Preservatives ▶ No MSG ▶ No Salt

やまじるし”ゆず香汁”を少量加えるだけで料理の味を引き立てます。

寿司 刺身 シーフード うどん そば
天ぷら 焼き魚 サラダドレッシング
ヤキトリ 焼肉 餃子 焼酎割 飲料

Just a few drops will make a refreshing difference to many dishes such as osysters, sushi, sashimi, ceviche, other meats and seafoods, udon and soba noodles, tempura, fried foods and even in drinks!

SAMPLE RECIPES ゆず果汁の使い方

YUZU PONZU SAUCE ゆず醤油

YUZU SEASONING BASE ゆず香汁	1 bottle
SOYSAUCE 醤油	1/3 cup
DASHI POWDER 顆粒だし	as needed

YUZU MISO ゆずみそ

MISO 味噌	7 Tbsp
YUZU SEASONING BASE ゆず香汁	5 Tbsp
SUGAR 砂糖	5 Tbsp
SAKE 酒	1/2 Tbsp

YUZU DRINK ゆずジュース

WATER 水	64oz (1/2 Gal.)
YUZU SEASONING BASE ゆず香汁	1 bottle (5.3fl.oz.)
HONEY 蜂蜜	2/3 cup (160ml)

Add water and ice if too strong

YUZU COCKTAIL ゆず焼酎

Add to Shochu, Vodka or Sake!
(+ honey or any sweetener if desired)

びんの上部に天然ゆずの成分が浮いていますので、ご使用前によく振ってから お使いください。

The lighter NATURAL YUZU zest and particles collect on the neck area. Please shake well before using.

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