


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

Storage Instructions:

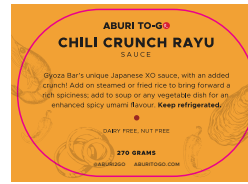
Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Dip your Gyoza Bar frozen gyoza in this sauce!



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

Recommendation:

Enjoy with your favourite rice or noodle dish!



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

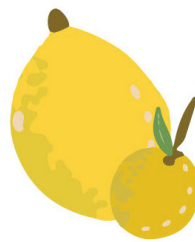
Shelf Life:

1 month in fridge

Recommendation:

Dip your Gyoza Bar frozen gyoza in this sauce!

HOUSE-MADE
PONZU



DAIRY FREE
375 ML

ポン酢

House-Made Ponzu

375mL

Ingredients:

daidaizu, soy, sugar, bonito flakes

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Use as a sauce for meat or fish dishes or enjoy as a salad dressing!



赤玉

Akadama Chili Paste by Gyoza Bar

250g

Ingredients:

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

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Try this chili paste in noodles or soups for an extra kick!

HOUSE-MADE
SESAME DRESSING



DAIRY FREE & VEGAN
375 ML

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

Recommendation:

Enjoy this dressing on salads or try it with hot pot!

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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

Recommendation:

Eat with sushi or sashimi!

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

Recommendation:

Enjoy this dressing on salads!

HOUSE-MADE
SUSHI VINEGAR



GLUTEN FREE, DAIRY FREE & VEGAN
375 ML

すし酢

House-Made Sushi Vinegar

375mL

Ingredients:

rice vinegar, sugar, salt

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Use this house-made vinegar for your sushi rice. Add 1/4 cup vinegar to 1 cup cooked rice for the perfect amount of flavour.



YAKINIKU BBQ SAUCE
House-made, 8oz

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



ABURI TO-GO
HOUSE-MADE
SPICY AIOLI

@ABURITOGO
ABURITOGO.COM

ピリ辛アイオリ

House-Made Spicy Aioli

8oz

Ingredients:

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

VG/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Goes perfectly with fries or as a substitute for mayo in your sandwich!



ABURI TO-GO
HOUSE-MADE
TAMARI SOY PEPPERCORN STEAK SAUCE

@ABURITOGO
ABURITOGO.COM

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 (FROZEN): 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- 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



Ramen Broth- Miso

300mL

Ingredients:

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

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

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SAUCES & CONDIMENTS (FROZEN): Curry Sauces



48-Hour Braised Japanese Curry Sauce

500g

Ingredients:

curry powder, cumin, coriander, turmeric, bay leaf, chicken stock, ground pork, bonito, onion, garlic, soy sauce, ketchup, oyster sauce, honey, 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 with your choice of protein and vegetables

**VEGAN JAPANESE
CURRY SAUCE**
HOUSE-MADE

Japanese Vegan Curry Sauce

500g

Ingredients:

garlic, soy sauce, ketchup, Japanese BBQ sauce, coconut milk, onion, curry powder

V/VG/DF

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 with 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, tonkotsu broth, rapini, green onion, kikurage

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

***Contains egg, seafood, flour, soy**

Cooking Instructions:

1. Defrost the bowl with broth and noodles in the fridge
2. Once defrosted, pour broth and noodles in bowl
3. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
4. Microwave toppings tray separately for 1 minute
5. Arrange toppings on top of noodles and broth
6. Serve while hot!



Chicken Miso Ramen

serves 1

Ingredients:

chicken chutney, ramen noodle, miso broth (contains sake), rapini, green onion, corn

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

***Contains egg, seafood, flour, soy**

Cooking Instructions:

1. Defrost the bowl with broth and noodles in the fridge
2. Once defrosted, pour broth and noodles in bowl
3. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
4. Microwave toppings tray separately for 1 minute
5. Arrange toppings on top of noodles and broth
6. Serve while hot!



Creamy Vegetable Shio Ramen

serves 1

Ingredients:

ramen noodle, vegetable broth, rapini, tomato, corn, green onion

VG/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

***Contains egg, flour, soy**

Cooking Instructions:

1. Defrost the bowl with broth and noodles in the fridge
2. Once defrosted, pour broth and noodles in bowl
3. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
4. Microwave toppings tray separately for 1 minute
5. Arrange toppings on top of noodles and broth
6. Serve while hot!

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PREPARE-TO-EAT (FROZEN): Meal Kits

**BEEF YAKINIKU
KIT
FOR TWO**

**Beef Yakiniiku (Japanese
BBQ Beef) 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. Add steamed rice if desired.



**Japanese Chicken Curry
Sauce Kit**

Serves 3-4

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

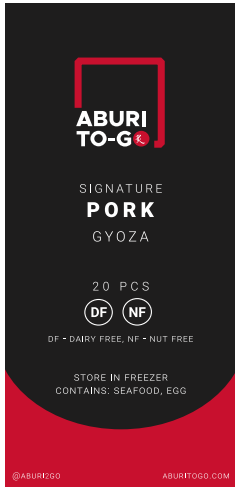
Cooking Instructions (per 1 serving)

1. Defrost chicken curry sauce kit in the fridge
2. Open package and 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 a medium-sized pot, sauté until half-cooked
5. Add vegetable packet into same pot and sauté
6. Add dry spice packet into pot, mix well
7. Add 1.2L water into pot
8. Simmer in medium-high heat for 5 minutes
9. Add curry paste packet
10. Simmer for an additional 10 minutes, occasionally stirring, until curry becomes smooth
11. Serve while hot!

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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, cabbage, chives

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Recommendation:

Try with Gyoza Bar Signature Umami Gyoza Sauce!

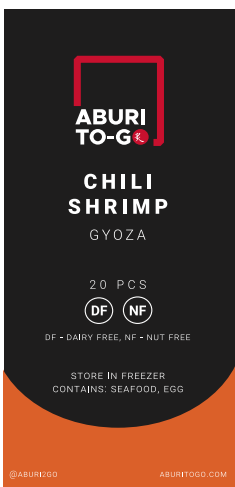
Cooking Instructions:

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!

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!



エビ餃子

Umami Chili Shrimp Gyoza

20pcs

Ingredients:

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

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Recommendation:

Try with Gyoza Bar Spicy Miso Sauce for an extra kick!

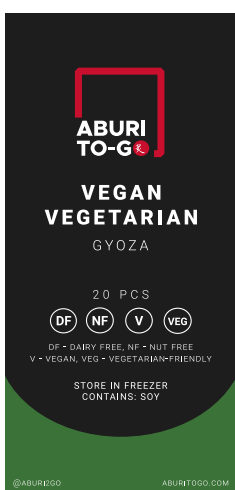
Cooking Instructions:

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!

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!



ビーガン野菜餃子

Gyoza Bar Vegan Vegetable Gyoza

20pcs

Ingredients:

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

DF/NF/V/VEG

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Recommendation:

Try with Gyoza Bar Signature Umami Gyoza Sauce!

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!

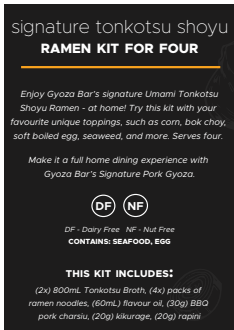
BOIL METHOD:

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!

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PREPARE-TO-EAT (FROZEN): Ramen Kits



Tonkotsu Shoyu Ramen Kit

Serves 4

Kit Contains:

- Ramen Broth....2 x 800mL bag
- Tare (dark soy)....1 x 8oz jar
- Flavour Oil....1 x 2oz jar
- Ramen Noodles....4 x bundle
- Char Siu....4pcs
- Vegetable Toppings

Ingredients:

- BBQ Pork Char Siu:* Pork collar meat, soy sauce, garlic, sugar, sake, mirin
- Tonkotsu Shoyu Broth:* Pork bone, soy sauce, shrimp, bonito flake, mirin
- Noodle:* Egg, flour, potato starch
- Flavored Oil:* Canola oil, sesame, garlic, ginger, green onion
- Tare:* Soy sauce, seafood, garlic, vinegar, sake

DF/NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendation:

Pair with soft boiled egg for extra deliciousness and Chili Crunch Rayu Sauce by Gyoza Bar for an extra kick!

Cooking Instructions (per 1 bowl serving)

DEFROSTING:

Defrost all frozen packages in the fridge (approx. 1 day in advance)

PREPARATION:

1. In a large bowl, pour in **0.5oz (1/4 jar) flavour oil** and **tare 2.0oz (1/4 jar)** and set aside

PREPARING THE NOODLES:

- Boil water in a large pot until bubbling
- Put in **one (1) ramen noodle bundle**
- Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference
- Remove from heat and drain noodles well

PREPARING THE BROTH:

- In a pot, pour in **400mL (1/2 bag) ramen broth**
- Boil broth until bubbling
- Pour bubbling broth into large bowl with flavored oil and tare
- Stir broth to mix ingredients together

FINISHING TOUCHES:

- Mix and arrange cooked noodles in ramen broth
- Add and arrange **Char Siu** and **Vegetable Toppings** as desired
- Enjoy your ramen while it's piping hot!

Chef's tip #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 tip #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

Kit Contains:

- Ramen Broth....2 x 800mL bag
- Flavour Oil....1 x 2oz jar
- Ramen Noodles....4 x bundle
- Char Siu....4pcs
- Vegetable Toppings

Ingredients:

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

DF/NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendation:

Pair with soft boiled egg for extra deliciousness and Chili Crunch Rayu Sauce by Gyoza Bar for extra spice!

Cooking Instructions (per 1 bowl serving)

DEFROSTING:

Defrost all frozen packages in the fridge (approx. 1 day in advance)

PREPARATION:

1. In a large bowl, pour in **0.5oz (1/4 jar) flavour oil** and set aside

PREPARING THE NOODLES:

- Boil water in a large pot until bubbling
- Put in **one (1) ramen noodle bundle**
- Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference
- Remove from heat and drain noodles well

PREPARING THE BROTH:

- In a pot, pour in **400mL (1/2 bag) ramen broth**
- Boil broth until bubbling
- Pour bubbling broth into large bowl with flavored oil and tare
- Stir broth to mix ingredients together

FINISHING TOUCHES:

- Mix and arrange cooked noodles in ramen broth
- Add and arrange **Char Siu** and **Vegetable Toppings** as desired
- Enjoy your ramen while it's piping hot!

Chef's tip #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 tip #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

Kit Contains:

Ramen Broth...2 x 800mL bag
Flavour Oil...1 x 2oz jar
Ramen Noodles...4 x bundles
Vegetable Toppings

Ingredients:

Creamy Vegetable Shio Broth: Sesame, soy, soy sauce, wheat, ginger, garlic, leek, sake, mirin

Noodle: Egg, flour, potato starch

Flavored Oil: Canola oil, sesame, garlic, ginger, green onion

DF/NF/VEG

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendations:

Pair with soft boiled egg or vegetables of choice

Cooking Instructions (per 1 bowl serving)

DEFROSTING:

Defrost all frozen packages in the fridge (approx. 1 day in advance)

PREPARATION:

1. In a large bowl, pour in **0.5oz (1/4 jar) flavoured oil** and set aside

PREPARING THE BROTH:

2. In a pot, pour in **400mL (1/2 bag) ramen broth**

3. Boil broth until bubbling

4. Pour bubbling broth into large bowl with flavour oil and tare

5. Stir broth to mix ingredients together

PREPARING THE NOODLES:

6. Boil water in a large pot until bubbling

7. Put in **one (1) ramen 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 **Vegetable Toppings** as desired

12. Enjoy your ramen while it's 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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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

Recommendation:

Pair with House-Made Ponzu sauce

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 place onto a paper towel to get ride of excess oil. 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

Recommendation:

Pair with Gyoza Bar ramen broth of choice, soft-boiled egg, and pork char siu

Cooking Instructions:

1. Defrost noodles in fridge
2. Add 4L of water in a medium-sized pot (use approx. 1L per bundle of noodles)
3. Bring water to a boil
4. Add noodles
5. Cook noodles for 55 seconds for an al-dente bite, or longer depending on your preference
6. 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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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 to 350F

2. Line baking tray with parchment paper or silicone baking mat, place cookie doughs on tray at least 2" apart

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

4. Let the cookies cool on baking tray for 5-10 minutes before transferring to a wire rack



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

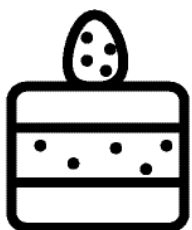
Baking Instructions:

1. Preheat oven to 350F

2. Line baking tray with parchment paper or silicone baking mat, place cookie doughs on tray at least 2" apart

3. Bake for 8-10 minutes or until cookies become golden brown

4. Let the cookies cool on baking tray for 5-10 minutes before transferring to a wire rack



Premium Matcha Powder

50g

Ingredients:

matcha powder

V/VG/GF/DF

Storage Instructions:

cool dry place

Shelf Life:

3 months

DIETARY SYMBOLS

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

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 purée, lemon juice, sorbet stabilizer, salt, fresh lemon zest

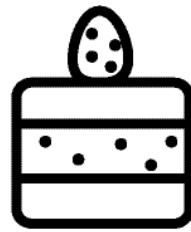
V/VG/GF/DF

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

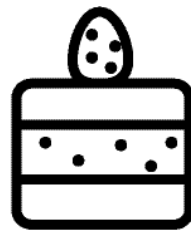
VG/GF

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 purée, 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

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