

Recommended menu using Oyster Soy Sauce

Easy and delicious

Beef bowl

【material (2 people)】

Sliced beef . . . 150g

Onion . . . Half

A { Sake . . . 1 tablespoon (15ml)
Sugar . . . 1 tablespoon (15g)
Kaki-shoyu . . . 1 and 1/2 tablespoon

Rice . . . 2 cups (cook in advance)

Red ginger . . . as you like



【How to make】

- ①. Cut the beef into an easy-to-eat size and rinse the onion
- ②. Heat salad oil in a frying pan over medium heat and fry beef. When the color changes, add onions and fry further.
- ③. When the onion is soft, add A. Once the meat is soaked, top it over the rice.

☆In addition, it can be used for
various menus depending on the idea.☆



※1800ml

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Recommended recipes using Sesame Sauce

The richness of Sesame sauce is the deciding factor

Sesame Sauce Carbonara

【Material (2peoples)】

Spaghetti . . . 100~150ml

Italian parsley

. . . Appropriate amount

Salt and pepper

. . . Appropriate amount

Grated cheese . . . as you like



A {
egg . . . 1 .
Fresh cream
. . . 2tablespoons
Sesame Sauce
. . . 2tablespoons

【How to make】

- ①. Put a A in the bowl
- ②. Boil spaghetti and mix ①
- ③. Adjust the taste with salt and pepper, and then add grated cheese as you like
- ④. Finished with Italian parsley topping

☆In addition, it can be used for various menus depending on the idea.☆



※1090g

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Recommended recipes using Golden Sesame Wasabi Dressing

Wasabi flavor accents!

Fried chicken wings with Golden Sesame Wasabi Dressing

【Material (10pieces)】

Chicken wing . . . 10pieces

Golden Sesame wasabi dressing
. . . 2tablespoon

Starch . . . As you like

Fried oil . . . Appropriate amount

Black pepper . . . Plenty

A { Golden Sesame Wasabi dressing
. . . 2tablespoons
Soy sauce . . . 2tablespoons



【How to make】

- ①. Put the chicken wings and dressing sauce in a plastic bag and soak it well and immerse it in the refrigerator for 1-2 hours.
- ②. Drain the chicken and sprinkle with starch.
- ③. Fry in oil warmed to 338F for 7-8 minutes.
- ④. Mix freshly fried A and add plenty of black pepper.

☆In addition, it can be used for various menus
depending on the idea.☆



※1000ml

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Recommended recipes using BBQ Sauce (Nikudorobo) medium hot

It is a little spicy and tastes like an adult!

Stir-fried chicken and celery

【Material (2peoples)】

Chicken thigh . . . 1 (about 300g)

Celery . . . 2

Bell pepper . . . 2

BBQ suce (medium hot)

. . . 3 tablespoons

【How to make】

- ①. Cut chicken thigh meat into the skin at the tip of the knife and cut the streaks at 1cm intervals. Cut it in half and cut it vertically into 2cm width.
- ②. Cut the celery diagonally 1cm wide.
- ③. Cut the bell peppers in half, remove the seeds and cut them into vertical strips.
- ④. Place chicken on a frying pan with the skin down and ignite. (Do not add oil)
- ⑤. If the skin is crisp and burnt, turn it over. Add the peppers and fry with the oil from the chicken.
- ⑥. Add celery and stir while mixing.
- ⑦. Put this sauce from the pot skin and entangle it all over.

☆In addition, it can be used for various menus depending on the idea.☆



※2.1kg

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Recommended recipes using Noodle Soup (EU HACCP compliant)

Tomatoes and noodle soup go well together!

Ratatouille with summer vegetables

【Ingredients (for 4 persons)】

Tomato...2 pcs
Olive oil ...1 tbsp
Garlic (keep minced.) ...1 piece
Noodle soup ... 3 tbsp
Bay leaf ... 1 sheet (if any)
Salt & Pepper ... little
Couscous ... Dosage
Watercress (for garnish) ... Dosage
[A] Onion ... 1/2 pc
[A] Eggplant ... 1 pc
[A] Zucchini ... 1 pc
[A] Red paprika ... 1 pc
[A] Yellow paprika ... 1 pc



【How to make】

- ① Cut all [A] into 1.5 cm squares.
Eggplant, zucchini should be exposed to salted water.
- ② Heat the olive oil and garlic and fry [A] in order.
- ③ Grate the tomatoes, add bay leaf, and Noodle soup and simmer over medium heat for about 10 minutes.
- ④ Season with salt and pepper to taste.
Garnish with couscous and garnish with watercress.



* Dilution ... Water 1: Noodle soup 4

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Recommended recipes using Dashi soy sauce (EU HACCP compliant)

Healthy and delicious tofu arrangement!

Tofu vichyssoise

【Ingredients (for 4 persons)】

Silken tofu ... 1 gun
Onion (thinly sliced) ... 1/2 pc
Dashi soy sauce ... 2 tbsp
Water ... 200cc
Milk ... 100cc
Salad oil ... 2 tsp
Salt ... Pinch~
Pepper ... little
Green onions (cut into small pieces)
...Dosage



【How to make】

- (1) Put the silken tofu in a strainer and dehydrate it thoroughly.
- (2) Heat the salad oil in a pan and lightly fry the onion.
- (3) Add water and "dashi soy sauce" and simmer over medium-low heat for 2-3 minutes.
- (4) Combine the tofu and [3] in a mixer and stir until smooth.
- (5) Return to the pot, add milk, warm, and season with salt and pepper.
- (6) When the heat is removed, cool it in the refrigerator and sprinkle it with all-purpose green onions.



Recommended recipes using Men-dorobo green perilla flavor

Accented with the refreshing scent of green perilla!

Green perilla peperoncino

【Ingredients (for 1 person)】

Spaghetti … 1 serving (about 100g)

Men-dorobo green perilla flavor
… 2 tablespoons

Salt and Pepper … as you like

A { Olive oil … 2 tablespoons
Garlic … 1 piece (thinly sliced)
Red peper … 1 (sliced)



【How to make】

- ① Boil the spaghetti in boiling salted water.
(About 1 minute shorter than the standard boiling time)
- ② Put [A] in a frying pan and stir-fry the garlic until fragrant.
When the chili peppers and garlic are about to burn,
take them out.
- ③ Add the spaghetti boiling water
(1 ladle/approximately 50cc) to [2], add the boiled spaghetti,
and season with the mendorobo green perilla flavor.
- ④ Season with salt and pepper to your liking.



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Recommended menu using Garlic and Miso Sauce

Garlic scent enhances appetite

Stir-fried meat and vegetables

【Material (2peoples)】

Sliced pork . . . 200g
Cabbage . . . 1/6
Green pepper . . . 3
Long leek . . . 1/2
Carrot . . . 1/3
Salad oil . . . 1 tablespoon
Garlic-Miso sauce . . . 6tablespoon
Salt and pepper . . Appropriate
amount



【How to make】

- ①. Cut cabbage into bite-sized pieces, long leek cut diagonally into 1 cm width, peppers cut into stalks and seeds, and carrots into strips.
- ②. Heat the salad oil in a frying pan, fry the pork until the color changes, put salt and pepper, and take it out.
- ③. Wipe off the frying pan in ② and stir until the carrots are cooked. Add the peppers and fry until soft.
- ④. Add cabbage and leeks to ③ and fry until the fire passes. Return the pork from ② and mix and fry until the product is fully blended.

☆In addition, it can be used for various menus depending on the idea.☆



For Yakiniku!



For deep-fried foods
such as Tonkatsu!



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Recommended recipes using BBQ Sauce (Nikudorobou) sweet

Sweet type that kids like !

Chicken wing Teriyaki

【Material (2peoples)】

Chicken wing . . . 6pieces

BBQ sauce (sweet)

. . . 2tablespoons

Sweet green pepper

. . . about 10pieces

Salad oil . . . 1teaspoon

White sesame . . . 1/2teaspoon



【How to make】

- ①. Cut chicken wings along the bones at two points.
- ②. Put this sauce on ① and rub it well for 1 hour.
- ③. Sweet green pepper is baked in a frying pan heated with salad oil after making a hole at the tip of the knife.
- ④. Cut it into a size that is easy to eat and put on a dressing sauce.

☆In addition, it can be used for various menus depending on the idea.☆



アサムラサキ

Recommended recipes using

Sesame Sauce Yuzu Pepper

You can have a refreshing taste of yuzu pepper

Sesame sauce yuzu-Pepper Udon

【Material (2peoples)】

Udon・・・2.

Japanese ginger,

Green leek (Small cut)

Macrorhyll, Corn

・・・ Appropriate amount

※Condiment is your choice

A { Sesame Sauce yuzu Pepper
・・・2tablespoons
Noodle soup (straight)
・・・2tablespoons



【How to make】

- ①. Udon is boiled and tightened with cold water to drain well
- ②. Place ① and condiment on a plate,
and mix A to make an appropriate amount.

☆In addition, it can be used for various menus depending on the idea.☆



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Recommended recipes using Sesame Sauce Ponzu

The richness of sesame and the sour taste of ponzu

Cold shabu-shabu salad

【Material (2peoples)】

Shabu-shabu pork
... as you like
Water ... 700cc
Sake ... 1 tablespoon
Salt ... A pinch
Your favorite vegetables
... as you like
Sesame sauce ponzu
... appropriate amount



【How to make】

- ①. Put water, liquor, salt in a frying pan or pan and bring to a boil.
- ②. Slightly reduce the heat and spread the pork one by one.
- ③. When the color changes on both sides, pull it up on a colander or bat with a kitchen paper.
- ④. Just cool at room temperature and serve with your favorite vegetables.

☆In addition, it can be used for various menus depending on the idea.☆



Recommended recipes using Spicy Sesame Sauce

Spicy taste and soy milk are perfect.

Spicy soy milk somen

【Material (2peoples)】

Spicy Sesama sauce . . . 100cc

Soy milk . . . 200cc

Sliced pork . . . As you like

Bean sprouts . . . 1/2pack.

Green leek

. . . appropriate amount

Somen . . . 4bundles



【How to make】

- ①. Boil somen as shown, take cold water and drain.
- ②. Boil pork and bean sprouts. Cut green leek into 5mm width.
- ③. Mix this sauce and soy milk in a bowl.
- ④. ②Place some noodles, bean sprouts, pork and green leek in this order.
- ⑤. Please enjoy after mixing well.

☆In addition, it can be used for various menus depending on the idea.☆



アサムラサキ

Recommended recipes using Sesame Yuzu Dressing

The scented of yuzu drifts

Salmon salad

【Material (2peoples)】

Salmon for sashimi (lump)
...300g
Salad oil...1 teaspoon
Baby leaf...appropriate amount

Mini tomato...6
Sesame Yuzu dressing
...1 tablespoon



【How to make】

- ①. Wash the baby leaf and keep it dry. Cut the salmon in half.
- ②. Heat salad oil in a frying pan and bake only the surface of the salmon for about 5 seconds.
- ③. When it burns, remove the rough heat and cut into 2cm width. Open the Mini tomatoes with a cut in the cross.

☆In addition, it can be used for various menus depending on the idea.☆



For Japanese pickles!



For cold nudles!



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