

JAPON E

WASHOKU SAUCE LINEUP

We express the flavors of Japan with the colors of Japan.
The plants and flowers that color Japan's seasonal beauty,
and sauces that add color to mealtimes.

Washoku Sauce brings color to mealtimes around the world.



Salad
Japanese Ume



UME

Made using ume plums grown in Japan, this taste of Japan features a refreshing, subtly sweet and sour flavor. Ideal for fresh salads.



Sushi
Oriental



SAKURA

This takes a base of soy sauce and miso, two flavors that exemplify Japan, and adds to it aromatic yuzu citron for a novel Japanese taste sensation. Perfect for sushi.



Beefsteak
B.B.Q.



RAN

This spicy special barbecue sauce fragrant with the aroma of yuzu citron combined with ginger with teriyaki soy sauce and honey. The ideal complement to meat.



Sashimi
Olive



MATSU

This sauce extravagantly blends extra-virgin olive oil with a generous helping of vegetables. Superb with sashimi and carpaccio dishes.



Grilled Chicken
Ethnic



HAGI

This rich and wild all-purpose sauce features an original blend of abundantly zesty, specially selected spices. Ideal on grilled chicken dishes.



Seafood
Lemon & Basil



KAEDE

This sauce extravagantly blends extra-virgin olive oil with 100% juice from Japan-grown lemons and refreshing, flavorful basil. A perfect choice for seafood.



グルメストーリー

gourmet story

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