

# CONSUMER PRODUCTS CATALOG



## Kodawari Tempura Bowl

Enjoy this professional tempura bowl just by an easy microwave-cooking.

Place rice and tempuras in the tray frozen, heat up in a microwave oven, then spread the sauce evenly. Every thing you need is included.

When served in “don,” a Japanese-style serving bowl, the appearance becomes more gorgeous.

Serving Size: 1 bowl (340g)

Cooking

Instructions: Heat up in a microwave oven (500–600W) for approximately 5 minutes.

JAN code: 4901228011396

Calories: 690kcal/package

Ingredients: **【TEMPURA】**

·SQUID KAKIAGE:

TEMPURA BATTER (wheat flour, egg, starch (GMO-free corn, wheat, GMO-free potato), salt, pumpkin powder), SQUID, SOYBEAN OIL

·SHRIMP TEMPURA

TEMPURA BATTER (wheat flour, egg, starch (wheat, GMO-free corn, GMO-free potato), salt, pumpkin powder), SHRIMP, SOYBEAN OIL

·PUMPKIN TEMPURA

PUMPKIN, TEMPURA BATTER (wheat flour, egg, salt), SOYBEAN OIL

·EGGPLANT TEMPURA

EGGPLANT, TEMPURA BATTER (wheat flour, egg, salt), SOYBEAN OIL

·GREEN BEAN TEMPURA

GREEN BEAN, TEMPURA BATTER (wheat flour, egg, salt), SOYBEAN OIL

**【RICE】**

STEAMED RICE, RICE OIL

**【TEMPURA BOWL SAUCE】**

SOY SAUCE, SUGAR, APPLE JUICE, BONITO BROTH, SALT, YEAST EXTRACT, GMO-FREE CORN STARCH, WHEAT GLUTEN



Serving Suggestion



## Shrimp Tempura (2 pieces)

Professional Japanese-style shrimp tempura with light, crunchy coating.

Convenient for udon, soba, and rice bowl uses, making them a bit more gorgeous.

It can be served by microwave-cooking.

Serving Size: 2 pieces (72g)

Cooking

Instructions: Heat up in a microwave oven (500–600W) for approximately 50 seconds (1 piece), or 1 minute and 20 seconds (2 pieces).

JAN code: 4901228212120

Calories: 208 kcal/package

Ingredients: TEMPURA BATTER (wheat flour, egg, starch (corn, wheat, potato), salt, pumpkin powder), SHRIMP, SALT, CANOLA OIL, ACIDITY REGULATOR



Serving Suggestion



## NEW Tempura Bowl Set

Served with steamed rice, a professional tempura bowl can readily be enjoyed. A combination of shrimp, squid, pumpkin, and green bean tempuras. It can be served by microwave-cooking.

Serving Size: 1 serving (Tempura 95g, Sauce 30g)

Cooking

Instructions: Warm tempuras and sauce, place tempuras on steamed rice, and spread sauce evenly.

1. Microwave-cooking (500-600W)

Tempuras: approximately 2.5 minutes.

Sauce: approximately 30 seconds.

2. Deep-fry (170 degrees Celsius)

Shrimp, squid: approximately 3 minutes.

Pumpkin: approximately 1minute 30 seconds.

Green bean: approximately 1minute.

Sauce can also be warmed by placing the bag in boiling water for about 1 minute.

JAN code: 4901228011372

Calories: 314 kcal/packa

Ingredients: ·SQUID TEMPURA:

TEMPURA BATTER (wheat flour, egg, starch (GMO-free corn, wheat, GMO-free potato), salt, fish extract, pumpkin powder), SQUID, SOYBEAN OIL

·SHRIMP TEMPURA:

TEMPURA BATTER (wheat flour, egg, starch (wheat, GMO-free corn, GMO-free potato), salt, fish extract, pumpkin powder), SHRIMP, SOYBEAN OIL

·PUMPKIN TEMPURA:

PUMPKIN, TEMPURA BATTER (wheat flour, egg, starch (GMO-free corn, wheat, GMO-free potato), salt, fish extract, pumpkin powder), SOYBEAN OIL

·GREEN BEAN TEMPURA

GREEN BEAN, TEMPURA BATTER (wheat flour, starch (GMO-free corn, wheat, GMO-free potato), egg, salt, fish extract, pumpkin powder), SOYBEAN OIL

·TEMPURA BOWL SAUCE

SOY SAUCE, SUGAR, APPLE JUICE, BONITO BROTH, SALT, YEAST EXTRACT, GMO-FREE CORN STARCH, WHEAT GLUTEN



Serving Suggestion

## Home-Born Fresh Breaded Shrimp

Raw shrimps are processed while fresh right after the catch. Materials, including shrimps and bread crumbs, are carefully selected.

By improving the processing method and removing the stretching step, texture of shrimp is kept

All these are our way of sticking to taste.

Serving Size: 6 pieces (156g)

Cooking

Instructions: Deep-fry in oil preheated to 170 degrees Celsius for approximately 3 minutes.

JAN code: 4901228111461

Calories: 222 kcal/package

Ingredients: SHRIMP, BREADING (bread crumbs, starch (GMO-free corn, GMO-free potato), RYE FLOUR, SALT, SUGAR), FLAVOR ENHANCER (amino acid), (contains milk and soybean)



Serving Suggestion

## Breaded Shrimp (4 pieces) Chef' s Taste

By adding shrimp shell powder to breading, rich aroma of shrimp and calcium is enriched.

Firm-fleshed shrimp coated with soft, crunchy breading is truly a taste of expert chef.

It can be cooked in sauté pan. This product is egg free.

Serving Size: 4 pieces (108g)

Cooking

Instructions: 1. Sauté

Sauté in a pan with oil 1/3 the height of breaded shrimp for about 3 minutes, turn over, and sauté for another 2 minutes.

2. Deep-fry

Deep-fry in oil preheated to 170 degrees Celsius for approximately 3 minutes.

JAN code: 4901228112130

Calories: 152 kcal/package

Ingredients: SHRIMP, SALT, BREADING (bread crumbs, tapioca starch, shrimp shell powder, soybean powder, salt, sugar, safflower oil), FLAVOR ENHANCER (amino acid, etc), ACIDITY REGULATORS, STABILIZERS



Serving Suggestion



## Shrimp Cutlet

A professional cutlet tightly stuffed with firm-fleshed shrimps. Your dinner table will become a bit more gorgeous than usual.

It can be cooked in sauté pan.

Serving Size: 2 pieces (200g)

Cooking

Instructions: 1. Sauté

Sauté in a pan with oil 1/3 the height of cutlet for about 5 minutes, turn over, and sauté for another 5 minutes.

2. Deep-fry

Deep-fry in oil preheated to 170 degrees Celsius for approximately 5 minutes.

JAN code: 4901228012119

Calories: 262 kcal/package

Ingredients: SHRIMP, FISH EXTRACT, SALT, SUGAR, SPICE, BREADING (bread crumbs, tapioca starch, soybean powder, safflower oil), BAKED CALCIUM, STABILIZER, ACIDITY REGULATOR, (contains milk and egg)



Serving Suggestion

